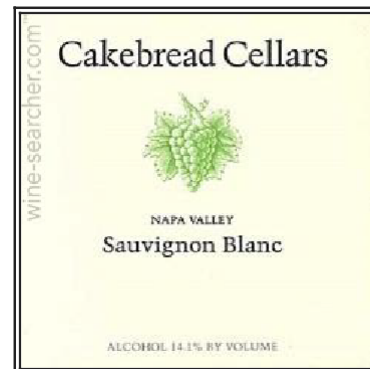


Sauvignon Blanc, Pinot Grigio

Cakebread Cellars

Bin #130
Cakebread Cellars 2016
Sauvignon Blanc
Napa Valley, CA
USA
\$75

Boasts characteristically fresh, pure, and complex white grapefruit, guava, green apple, honeydew melon, and mineral aromas. It's concentrated; guava, gooseberry, and melon flavors persist into a long, lively finish boasting bright citrus, light spice, and mouthwatering mineral tones.

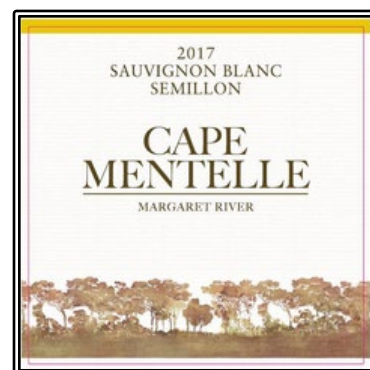


Margaret River Sémillon (2016)

Bin #138
Cape Mentelle
Sauvignon Blanc
,Semillon
Western Australia,
Australia
\$48

“Pale straw with green hues. Delicate and lifted aromas of citrus blossom, lime, honeydew melon, blackcurrant and a hint of chalk dust. Juicy clean and fresh with pithy acidity and mineral character balanced by rich fruit flavors of limes, passionfruit and pink grapefruit. The palate is bright, elegant, well balanced with a creamy texture and a long finish.” –wine.com
“This has lots of exotic fruit with dried mango, grapefruit, and pomelo character. Full body, vinous, and flavorful. Fruit forward. Lively.”

91 pts. James Suckling



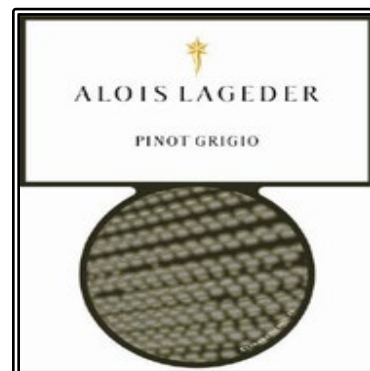
Alois Lageder Pinot Grigio

Bin #111
Alois Lageder 2016
Pinot Grigio
Trentino-Alto Adige,
Italy
\$37

“A brilliant straw yellow with green shimmer. There are quite pronounced and expressive aromas of flowers with somewhat spicy notes. There is rich flavor in the mouth, with slight smokiness at the back and a good, fresh finish.

Pairs well with fish or meat starters, pates, terrines, fish, and shellfish, poultry, white meat, and mushrooms.” – wine.com

90 pts. Wine Enthusiast



Barone Fini Pinot Grigio

Bin #113
Barone Fini 2015
Pinot Grigio
Trentino-Alto Adige,
Italy
\$35

Soft, round fruit fills the mouth with ripe, juicy flavors. A long finish glides into flavors of ripe apples and lychee. A wine to be enjoyed alone, as an aperitif, or with light dishes.

“Pairs great with seafood, chicken, white-sauce pasta dishes, and salad.” –wine.com

