

# BISTRO TABLE

A FARM TO FORK EXPERIENCE



## White Wines

### **Anthony Road Wine Company, Pinot Gris Finger Lakes- 2014**

Aromas of pear, melon, tangerine, honey and vanilla with flavors of orange zest, mango, and melon. The structure of this wine is delicate yet vibrant with lingering sweet fruit notes and a smooth mineral exit.

### **Angeline, Chardonnay California- 2014**

Mouthwatering aromas of baked apple, buttered toast, and creamy vanilla are enhanced by lively Meyer lemon and citrus notes that continue through to a richly textured mouth with angular but balanced acid.

### **Atwater Estate Vineyards North Block 7 Riesling Finger Lakes- 2013**

Ample with flavors of golden raspberry and citrus; this medium-sweet wine complements fish, pork, and vegetarian fare.

## Red Wines

### **Ruca Malen Yauquen Malbec Argentina- 2013**

Velvety texture with intense flavors of blackberry, peppery spice and balsamic herbs with subtle notes of vanilla and caramel.

### **Damiani Wine Cellars, Vino Rosso Finger Lakes- 2011**

This off-dry red blend is full and jammy to the core. A smokiness lingers on the nose followed by red currants and a hint of clove.

### **Hahn Family Wines, Merlot California- 2013**

Dark purple and full of flavor, this fragrant Merlot showcases sweet raspberry aromas backed by wisps of black pepper. A taste reveals a round, well bodied red wine with darker flavors of cassis and chocolate framed by medium tannins