

SUMMER SIPPERS

THE PERFECT WINES TO PAIR WITH
OUR SEASONAL MENU

+

ROSÉ VINTNER'S RESERVE, CA

A gorgeous hue of pale pink, jumps out of the glass with crisp grapefruit, strawberry & white floral notes. Aromas of fresh cut watermelon, hibiscus, & apricot.



CHARDONNAY VINTNER'S RESERVE, CA

Pineapple, mango, papaya & citrus notes.
Aromas of vanilla & honey.
A hint of toasted oak & butter rounds out the long, lingering finish.

**#1 selling Chardonnay 32 years
in a row!**

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SAUVIGNON BLANC, SONOMA COUNTY

Grapefruit, white peach, mango & guava. Barrel fermentation brings volume and texture to the wine. Crisp and vibrant acidity drives a juicy lingering finish.



PINOT NOIR, MONTEREY

Cran-raspberry, boysenberry, pomegranate with flavors of beets & black tea. Plush, richly textured with juicy yet balanced acidity & integrated toasty barrel spice.





FEATURING WOMEN WHO CRUSH

2022 Freemark Abbey Chardonnay, Napa Valley

Winemaker: Kristy Melton

(food pairing)

\$

2021 Penner-Ash Pinot Noir, Willamette Valley

Winemaker: Kate Ayres

(food pairing)

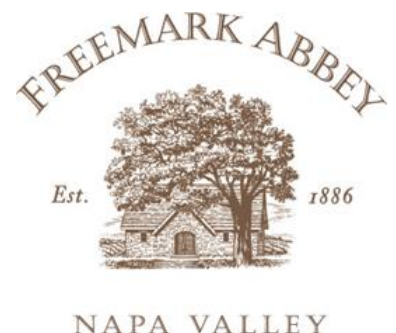
\$

2018 Stonestreet Winery Cabernet Sauvignon, Alexander Valley

Winemaker: Kristina Shideler

(food pairing)

\$





**FEATURING LOCAL WINEMAKERS
IN CELEBRATION OF OREGON WINE MONTH**

Gran Moraine Brut Rosé, Yamhill-Carlton

Winemaker: Shane Moore
(food pairing)
\$

2021 Penner-Ash Chardonnay, Willamette Valley

Winemaker: Kate Ayres
(food pairing)
\$

2021 WillaKenzie Estate Pinot Noir, Yamhill-Carlton

Winemaker: Erik Kramer
(food pairing)
\$



WILLAKENZIE
ESTATE

penner-ash
WINE CELLARS

