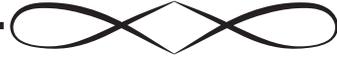


The Vintage CELLAR



Enjoy 5 wine tastings of your choice for \$16

WHITE & WHITE BLENDS

GLASS BOTTLE

2017 RLV III

\$14 \$37

☞ *Draws inspiration from the exotic white Rhone Valley blends of southern France, our III is a blend of Viognier 45%, Roussanne 30% and Marsanne Utilizing 16% new French oak which imparts a hint of vanilla the remainder is fermented in stainless steel. The result is a wine displaying a complex bouquet of jasmine, honey, apricot, and pear. Nuanced floral and tropical fruits.*

2017 RLV Nocturnal Albariño

\$13 \$34

☞ *Grapefruit and guava leading into peach and nectarine notes. Tart green apple with juicy acidity and a lingering finish. Pairs well with light, creamy cheeses and any seafood dish, especially oysters, sushi and ceviche.*

2017 Imprint Muscat

\$14 \$34

☞ *This muscat offers a light to medium body with noticeable acidity and flavors of green plum, apple, and pear. It pairs beautifully with entrees of chicken and cheese.*

2017 Val Verde Chardonnay

\$13 \$34

☞ *This is a lively, dry Chardonnay with a straw-yellow hue. It is rich and buttery with a crisp floral finish. This Chardonnay comes alive with a plate of food: salty shellfish, light-textured white fish, and chicken really bring out its flavors.*

2017 Val Verde Muscat Canelli

\$14 \$34

☞ *True to its character, this wine provides an elegant perfume of roses, lemon, and honey. It shines through notes of pineapple, peach, and sweet candied grapefruit with an elongated, full finish. Muscat Canelli makes for a sophisticated accompaniment to fruit/ sharp cheese, a beautiful balance to salty and spicy entrees, or a worthy substitute for dessert.*

ROSÉ & ROSÉ BLENDS

GLASS BOTTLE

2017 RLV Cinsault Rosé

\$14 \$34

☞ *100% stainless steel fermented wine. A soft and delicate wine with a sweet taste of raspberry and strawberry fruit characteristics and a hint of spice. Enjoy alone or with a classic bistro fare, creamy blue cheese and strawberries, or mediterranean cuisine.*

2017 Val Verde Rosé

\$14 \$34

☞ *A blend of Ruby Cabernet and Muscat Canelli, this salmon-pink floral wine is reminiscent of sweet rosewater. It is said to be as sweet as honey with a refreshing clean lemongrass finish. Our Rosé would be a wonderful compliment to fresh fruit, sharp cheeses and buttery crackers.*



The Vintage CELLAR



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RED AND RED BLENDS

GLASS BOTTLE

2016 RLV The Tempest

\$14 \$43

☞ *A bold Texas interpretation of Bordeaux with black currant, cassis, licorice and tongue-coating tannins. Pairs best with a ribeye.*

Val Verde Sierra Madre

\$14 \$33

☞ *The combination of Merlot, Zinfandel and Cabernet lends itself to be the perfect blend of Tres Vinos. This medium-bodied, smooth, dry red wine has a rich flavor of smoky oak with dark cherries and cranberries.*

2016 RLV Valera

\$14 \$39

☞ *An elegant, rich blend of traditional Spanish varieties offering black cherry, pomegranate and cedar notes in harmony with soft tannins. Pairs well with roasted chicken or pork, mushroom dishes and charcuterie.*

2017 Val Verde Tempranillo

\$14 \$34

☞ *This is a medium-bodied Tempranillo with a lovely ruby color and fruity notes such as black cherries and plum on the nose. The soft tannins and savory, smooth finish make for a very versatile wine. It can be paired with all kinds of foods to include cured meats with aged cheese and roasted vegetables.*

2017 Val Verde Sangiovese

\$14 \$33

☞ *This is a medium-bodied Tempranillo with a lovely ruby color and fruity notes such as black cherries and plum on the nose. The soft tannins and savory, smooth finish make for a very versatile wine. It can be paired with all kinds of foods to include cured meats with aged cheese and roasted vegetables.*

2017 RLV Rojo

\$15 \$36

☞ *Exotic proprietary blend projecting luscious blackberry and ripe cherry fruit with generous soft finish fruit forward red, pleasant sipper. Serve slightly chill and enjoy on the patio. Fun food pairing with barbecue, brisket, pizza and burgers.*

2017 Val Verde San Felipe Sweet Red

\$14 \$33

☞ *This fruity blend shines with hints of strawberry and cherry. Its elevated sugar content delight anyone with a sweet tooth, but is also a versatile table wine that pairs nicely with any Southern home cooked meal.*

Don Luis Tawny Port

\$17 \$52

☞ *A unique blend of Lenoir, this special port has a buttery, nutty caramel flavor with hints of chocolate at the edges. Also ideal after a nice meal, the Tawny Port is complemented by dark chocolate or cigar smoking.*

