

Roanoke Vineyards

Roanoke Vineyards Tasting Flight

\$7 tasting fee

One flight complimentary per each \$70 purchase

ROANOKE VINEYARDS 2007 DE ROSA ROSÉ NEW RELEASE!

\$16 bottle/\$7 glass

Hints of adobe tones add complexity to the otherwise pure pale salmon hue of this delightful off-dry Rosé, and lightly playful legs introduce a graceful and subtly decadent mouth-feel. The nose is rich with summer strawberry, hints of strawberry leaf, and a liberal dose of concentrated raspberry, counterbalanced by the mouth-watering tang of grapefruit, and a splash of red watermelon moisture. As the wine moves onto the palate, the self-effacing viscosity centers along the tongue, allowing for the slightest hint of sweetness to gather mid-palate, while a bright citricity tingles the cheeks with the electric vivacity of fresh lime notes. The finish darkens ever-so-slightly with a touch of warm apricot character, resulting in a deceptively complex wine that remains, at heart, a summer sipper.

ROANOKE VINEYARDS 2007 CHARDONNAY NEW RELEASE!

\$18 bottle/\$7 glass

A unique blend of both barrel and tank-fermented fruit, exhibiting a lovely pale straw yellow in the glass, and showcasing a brilliant clarity, with tears that are uncharacteristically viscous, foreshadowing a mouth-filling richness. The bouquet gives up delightfully bright, sweet notes of lemon, fresh cream, lime zest, fresh hay, cashew, talcum, and a blend of complex pear notes (the sweetness of Anjou, the acidity of Bartlett), and the mouthfeel delivers to the palate a strident unity of baked apples browned at their edges, lightly toasted honey, and toasted sesame oil. As this rich elixir settles and spreads, a second wave of fruit-derived citricity re-emerges, carrying with it a primacy of lemon and lime vibrancy.

ROANOKE VINEYARDS 2004 MERLOT

\$45 bottle/\$16 glass

93% Merlot, 4% Cabernet Franc, 3% Cabernet Sauvignon. A finessed balance of fruit and spice is the key to this wine's wide and savory aesthetic appeal; for every hint of plum, berry, or black cherry, there is a complementary trace of clove, anise, or chocolate, making the wine both an ideal sipper, and a superb wine for the table. Think smoked cheeses, gnocchi with red sauce, blackened fish, lightly spiced stuffed eggplant, or just about anything marinated then grilled, and this wine will make for an outstanding pairing. Whether drunk now or saved in the cellar, this wine promises a wide range of rewards: muscularity, fruit-forwardness, complexity, seamlessness, integration, and sheer moxie being but a few.

ROANOKE VINEYARDS 2004 BLEND ONE* \$30 bottle/\$10 glass**

43% Cabernet Franc, 33% Merlot, 24% Cabernet Sauvignon. Rich oak-derived aromas of caramel are immediate and unmistakable, followed by notes of ripe blueberry, dark raspberry, and subtle shades of earth, bark, even a hint of chickory, lending a layer of rusticity to the buoyant, Merlot-driven berry characteristics. Less herbaceous than much of its North Fork brethren, the Cabernet Franc in the 2004 Blend One shows more of a brine-cured olive character than it does any hints of eucalyptus, mint, or basil, making it an ideal partner for the hearty Cabernet Sauvignon. Accordingly, the architecture of this Meritage makes for a wine that is markedly robust, rich, and complex.

***** = Featured Wine!**

