

# Roanoke Vineyards

## White Wine Tasting Flight

\$6 Tasting Fee

complimentary with \$70 purchase

### ROANOKE VINEYARDS 2006 DE ROSA ROSÉ

\$15 bottle/ \$7 glass

This off-dry Rosé deploys an intensely aromatic bouquet laden with both fresh and dried white peach notes, and just a trace of ripened pineapple, beneath which lies a subtle weave of rose petals, ripe summer watermelon, and a candied passion-fruit citricity. On the palate, the wine spreads rapidly, trailing a balanced wave of shy minerality and lively acidity. The finish displays an intensified viscosity that seamlessly weds a highly agreeable lemon-drop piquancy to a delightfully unanticipated trace of pistachio. The classic Provence-style of this wine makes for wondrous holiday meal pairings.

### WOLFFER 2004 RESERVE CHARDONNAY

\$20 bottle/\$8 glass

This elegant and lightly-oaked white wine is made from 100% Chardonnay grapes, and is comprised of a blend of 6 different Chardonnay lots in the Wolffer vineyards. 76% of the juice was fermented in French Oak barrels, and 24% in stainless steel tanks. Complexity is the hallmark of this unassuming, yet quietly intense Chardonnay; for every bright note of fruit-derived acidity, there is an equal touch of minerality, cream, and vanilla to complement the inherent vibrancy. A total of 1768 cases were made.

### WOLFFER 2003 ESTATE SELECTION CHARDONNAY

\$27 bottle/\$9.50 glass

100% Barrel-Fermented Chardonnay, with 20% of the barrels being new French Oak. The aroma is rich and subtle, with loads of fruit; ripe apricot, pears, and honeydew melon, matched with a fine flintiness and delicate yeast notes. Lush yet vibrant, crisp yet elegant, the fruit characteristics are balanced by beautiful acidity and fine nutty and toasty lees characters. The oak is perfectly integrated. The finish is succulent, going on and on, displaying perfect play between lush silkiness and great fresh acidity and minerality, highlighting the classic Burgundian style.

### WOLFFER 2004 BRUT SPARKLING WINE

\$37 bottle

A classic blend of 59% Chardonnay and 41% Pinot Noir, this meticulously crafted sparkler achieves its carbonation via the traditional Methode Champenoise, is the beneficiary of 31 months of aging in Wolffer's cuvee room, and is hand-riddled and disgorged. Do all these high-maintenance methodologies pay off in the glass? Absolutely! Beautiful golden colors, crisp yet integrated bubbles, delightful old-world aromas of yeast, hazelnuts, almonds, and loads of pear and apple lead to a rich, creamy body, and a crisp finish marked by vibrant acidity. Morning, noon, and night, this is a sparkling wine that can be savored alone or with a wide array of cuisines.

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**ASK ABOUT CASE DISCOUNTS**

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