

Sustainable Wine Lesson and Tasting

WHITE WINE

2018 Villa Maria Private Bin Sauvignon Blanc | Marlborough, New Zealand

100% Sauvignon Blanc | 13% ABV | \$16.99

Food Pairing: Grilled fish, seafood, oysters, spicy Thai and Indian food, salads, fried food, white meat, goat cheese, roast green vegetables, Pasta Pesto, Pasta Primavera

RED WINES on back

RED WINES

2017 Ken Wright Pinot Noir | Willamette Valley, Oregon
100% Pinot Noir | 13.5% ABV | \$24.99

Food Pairing: chicken, turkey, and duck; mushroom ravioli; goat cheese, Gruyère de Comté, Gruyère, blue cheese, smokey blue cheese (from Oregon)

2015 Allegrini Palazzo della Torre | Veneto, Italy
40% Corvina Veronese, 30% Corvinone, 25% Rondinella, 5% Sangiovese | 13.5% ABV | \$19.99

Food Pairing: porcini mushroom risotto; pasta with Amatriciana and Carbonara sauces; baked lasagna; gnocchi with gorgonzola cheese and walnuts; grilled meats, roasts, Parma ham, pork loin; Parmigiano Reggiano, pecorino cheeses
