

# The Inn of the Seasons Wine Wednesday

## April 11, 2018

With Matt Powers from Verity Wine Partners

4 two ounce tastes of these  
"Off the Beaten Path" California Selections  
\$15



### **Jolie-Laide Trousseau Gris 2016**

An inebriating blend of wild pomelo, summer melon, stone fruit, white tea and sweet earth all weave with finessed length and elegant palate presence.



### **Au Bon Climat 2013 "Hildegard"**

This rich oily Pinot Gris, blended well with the flinty minerality of Pinot Blanc and the mouth watering acidity from the Aligoté. These three lesser known Burgundian white grapes were aged for two years in new French oak barrels, blended and then released with the name Hildegard.

### **Cruse Wine Company Monkey Jacket Red Blend 2016**

With hints of black cherry, lavender and thyme, this Sonoma wine is fun to drink on its own. But sip it with dinner, and its black currant and boysenberry notes will round out everything from your back-pocket stir-fry to a glorious steak. It practically deserves its own seat at your dinner table.

### **Keep Wines Carbonic Cunoise 2016**

A fresh and funky red wine made from the Cunoise grape, using carbonic maceration vinification. A rare find in California, this wine shows bright red fruit and candied spice notes. Zero sulfur is added to the wines.

