

RANCHO ROBLE VINEYARDS

Summer Tasting Menu

Wine Tasting Flights

5 Wine Personalized Flight
Choose 5 wines (Mark below)

15

Whites and Rosé

8 per glass

Reds

8 per glass, 9 per glass for Romance

☐ Chardonnay 23
Santa Ynez, California, 2017
Butter cream, pear, hints of
vanilla. Pair with grilled
salmon or fontina cheese

☐ Riesling 24
Santa Ynez, California, 2017
Off dry, crisp, fresh fruit.
Slightly frizzante mid palate.
Serve chilled with brunch

☐ Sauvignon Blanc 24
Lake County, California, 2015
Bright acidity, green apple,
lemongrass. Pair with shellfish
or soft cheeses

☐ Barbera Rosé 26
Sierra Foothills, California, 2019
Award-winning, fruit forward,
hints of strawberry. Pair with
bruschetta or creamy pastas

☐ The Adventure 30
Estate Barbera, 2017
Ripe cherry, raspberry
anise. Pair with tomato
based pasta

☐ The Friendship 28
Estate Barbera, 2018
Fruit forward, light, with
hints of plum. Pair with aged
blue cheese

☐ The Romance 32
Syrah & Barbera Blend
Sierra Foothills, California, 2017
SF Chronicle Silver Medal.
Bold, black current and plum

☐ Zinfandel 28
Sierra Foothills, California, 2014
Aged in neutral oak, balanced
tannins, raspberry and black
pepper