

PREMIUM WINE TASTING

\$30

Specialty cheese pairing featuring Antonelli's and Boar's Head cheeses
Add On \$15

Glass of Wine \$15

2023 LILY'S WHITE WINE

This bright, dry white wine is a 50/50 blend of Marsanne and Viognier. Enjoy citrus and tart apple on the nose with mandarin orange and pear on the palate, a creamy mouthfeel and lingering finish. **\$28**

Bronze at HLSR

Paired with 12 Month Aged Caramella Gouda

2024 ROUSSANNE

Considered the Chardonnay of Texas for its full body, the wine was made in 100% stainless steel and has an aroma of citrus, notes of tropical fruit on the palate and a soft, creamy finish. **\$30**

Paired with Mitica Goat Cheese Dusted in Toasted Corn Flour

2023 ESTATE SYRAH

This deep garnet colored wine produces dark fruits, violet, and vanilla on the nose. Its medium body starts with noticeable tannins with a lingering blackberry finish. **\$56**

Paired with Apple Walnut Smoked Cheddar

2022 ESTATE MALBEC

Notes of vanilla and ripe cherries greet the nose on this garnet red wine, followed by a velvety mouthfeel and lingering finish with notes of dark cherry. **\$60**

Paired with Ricotta with Housemade Triple Berry Compote

2023 HENRY'S RED WINE

A blend of our estate vineyard in proportion of what was harvested: 48% Syrah, 40% Malbec, and 12% Petite Sirah. **\$56**

90 points and Silver Medal at Decanter World Wine Awards

Paired with 1000 Day Aged Canadian Cheddar