

# EX NIHILO VINEYARDS

## Courtyard Tasting Experience

Available until 5pm Thursday-Saturday & 4pm Sunday

For the week of December  
20th

### 2015 Riesling

Hand Harvested at 23 brix in late October. Gentle pressing for maximum extraction. Aromas of pink grapefruit and white pepper. Clean flavors of honey and crisp minerality followed by a slight citrus finish

Food Pairing – ***Chef's Soup*** ~ Cherrywood Smoked Pork & White Bean

### 2017 Riesling

The result of a brief freeze is a rich and luscious wine with more concentrated flavours and a slightly sweeter residual effect. Balanced presentation of acidity and sweetness

Food Pairing – ***Tuna Niçoise*** ~ Crispy Capers, Tapenade, House Mustard

### 2016 Night

Grapes from the Black Sage Bench in Oliver, An elegant blend of 50% Cabernet Sauvignon, 35% Cabernet Franc, 15% Merlot. 20 Months in French and American Oak. The palate boasts notes of white pepper, allspice and chocolate

Food Pairing- ***Wild Boar Meatball*** ~ Arugula & Walnut Pesto, Parmesan, Crostini

### 2016 Merlot

Black Sage Bench Grapes, hand picked in October. 20 Months in American and French Oak. Juicy ripe red raspberries, cedar and strawberry, medium bodied, velvety tannins

Food Pairing – ***Aged Havarti***, *Sundried Tomato tapenade, Olive*

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