

EX NIHILO VINEYARDS

Food + Wine Pairing

For the week of February 15th,
2019

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*** Roasted Carrot
Coconut, Pickled Ginger, Basil

2017 Pinot Gris

Hand picked on the Estate in late October.
Whole cluster press and fermented in
stainless steel tanks. Then, through a long
cool fermentation with extended time on
lees. Aromas of white peach and apricots, a
delicate finish with a creamy texture and a
hint of spice.

Food Pairing - ***Prosciutto wrapped Scallops***
Red Curry Yogurt, Arugula, Spicy Cashews

2017 Pinot Noir

An elegant, fruit driven expression of our
vineyards. Strawberry, cherry, anise and black tea
tantalize. The palate reveals earthy tones, plums
and toasted nuts. Soft velvety tannins lead to a
supple finish. 9 Months - French and American
Oak

Food Pairing- ***Wild Mushroom Crostini*** -
Arugula & Walnut Pesto, Parmesan, Balsamic
Reduction

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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