

EX NIHILO VINEYARDS

Courtyard Tasting Experience

Available until 5pm Friday-Saturday

For the week of February 8th,
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*** ~ Tomato,
Bacon & Dill

2017 Chardonnay

Exclusively from Ex Nihilo's estate vineyard.
Intense tropical aromas of pineapple and
mango are complimented with
butterscotch, honey and citrus notes

Food Pairing – **Blue Cheese & Bacon
Gnocchi** Blue Cheese Cream, Crispy
Bacon & Prosciutto, Chives

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
Bruschetta** ~ 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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