

Best foods to pair with Red Wine

Lamb	Beef
Chocolate	Pasta
Poultry	Pork

– Serve cool.
 wine. Smoky oak brimming with blackberry and cherry flavors
 100% Cabernet Texas grape. A balanced full-bodied red
 By the glass \$7.75
 By the bottle \$19.95

Cabernet Sauvignon (Dry)

serve cool.
 Hints of plum, raisin, fig, nuts, and spice –
 complex flavor with mahogany color.
 Aromatic to all senses. Brilliant

By the glass \$4.50
 By the bottle \$17.95

Merlot (Dry)

cool.
 soft textures – serve chilled or
 cherry, and plum. Easy drink with
 Polished flavors of black current,
 Striking color with incredible charm.

By the Glass \$4.00
 By the bottle \$15.95

Savannah's (Semi Sweet) Red



Red Wines



White Wines

Blanc Du Bois (Sweet)

By the bottle \$14.95
 By the glass \$3.75
 Amazingly silky and buttery to the
 palate. Fresh and crisp balance of
 vanilla oak – serve chilled.

Chardonnay (Dry)

By the bottle \$15.95
 By the glass \$24.00
 Flavorful with a pleasant aroma. Smooth
 flavors of apple, melon, oak, and flowers.
 Crisp dry flavor – serve chilled.

Estate Blanc Du Bois (Semi-sweet)

By the bottle \$39.99 (currently sold out)
 Delicately fruity. Sign up on waiting list for the 2010
 harvest – limited bottles.

Best foods to pair with White Wine

Asian	Pasta
Fruit	Pork
Lamb	Poultry

