



***Cult Wine Central Tasting Menu***  
**Choose 5 wines for \$25**

<b>2007 Elizabeth Rose Sauvignon Blanc</b> <i>Refreshing with tropical aromas and gooseberry, guava and kiwi fruit.</i>	<b>\$9</b>
<b>2006 Jayson Chardonnay</b> <i>Classic California style with flavors of caramelized pineapple, vanilla and toast.</i>	<b>\$39</b>
<b>2007 Michael Pozzan “Maitresse” Late Harvest Semillon</b> <i>Intense floral perfume with candied pear, honey, and dried apricots.</i>	<b>\$40</b>
<b>2005 William Knuttel Pinot Noir</b> <i>Focused and crisp with flavors of ripe strawberry, fresh earth and sandalwood.</i>	<b>\$35</b>
<b>2007 Laraine Sangiovese</b> <i>Full-bodied with zesty cherry and raspberry jam; chewy tannins.</i>	<b>\$28</b>
<b>2006 Lamborn Howell Mountain Zinfandel</b> <i>Elegant style with lively acidity and layers of bright cherry, white pepper, and licorice.</i>	<b>\$44</b>
<b>2005 Eponymous Red</b> <i>This Cab/Cab Franc/Merlot blend delivers rich plum, currant, and creamy vanilla flavors.</i>	<b>\$33.75</b>
<b>2005 Jones Family “The Sisters”</b> <i>Cabernet based with 6% Cab Franc; spice, vanilla, cedar and bright berry fruit.</i>	<b>\$65</b>
<b>2006 Ghost Block Cabernet Sauvignon</b> <i>Rich and complex with layers of sweet vanilla, blackberry, mocha and tobacco.</i>	<b>\$60</b>
<b>2005 Pahlmeyer Proprietary Red</b> <i>Layers of crème de cassis, dark chocolate, graphite and spice. Will cellar well.</i>	<b>\$150</b>