



2016 Quill

Who says the meat has to be front and center for a meal? Pair our 2016 Quill with this rich and decadent Gratin Dauphinois recipe, top with blue cheese or gorgonzola for a more savory taste.

<u>Click here for the Gratin Dauphinois recipe.</u>

2016 Signature Series Syrah

You can enjoy this Syrah on it's own, after a bit of decanting, with a nice wedge of cheese, or date night dinner. We like a crispy, medium dark meat such as braised duck.

<u>Click here for the Braised Duck recipe.</u>

2010 White Port

If the Port isn't enough something-sweet for you, throw together this delicious Angel Food cake to complete your dessert experience. <u>Click here for the Peaches & Cream Angel Food Cake recipe.</u>



2019 Signature Series Dry Pinot Grigio

What's better with a crisp white wine than some fresh seafood? Give this recipe a try for a quick and easy shore town favorite.

<u>Click here for the Seared Scallops with Salsa Verde recipe.</u>

2018 Proprietor's Red Blend

It doesn't need to be St. Patricks day to enjoy some serious Irish cuisine. This recipe is a simple, one pot meal sure to please the whole family. <u>Click here for the Roasted Lamb and Root Veggies recipe.</u>

2018 Talon

Of course we had to pair our super-tuscan, Talon, with some Italian eats. Enjoyed best for Sunday Supper.

<u>Click here for the Italian Sausage recipe.</u>



2019 Naked Chardonnay

Fruit-forward Chardonnay can pair with a plethora of foods. For a good winter pairing, open a bottle and cook up this creamy, earthy chicken. <u>Click here for the Creamy Mushroom Chicken recipe.</u>

Flying Press White

If you're still looking for appetizer options for the holidays, this is a staff favorite! Pairs up nicely with our Flying Press White blend. <u>Click here for the Phyllo Asparagus roll-ups recipe.</u>

Flying Press Red

Food not required! But these easy, mini naan pizzas sure hit the spot. <u>Click here for the Naan Margherita Pizza with Prosciutto recipe.</u>



2019 Signature Series Reserve Chardonnay - Clones 76 & 95

Save this bottle for a special day and enjoy with some delectable cheese and accoutrements.

<u>Click here for the Ultimate Winter Cheese Board recipe.</u>