

## THE LUCIE MORTON FLIGHT

#### Rosemont Sparkling Rosé

100% Chambourcin with zero dosage. Flavors of strawberries, grapefruit, and cranberries finish with a tart acidity.

#### '22 Rosemont Lineage

100% barrel fermented Chardonel. Bright aromas of baked apples, nutmeg, pineapple, and caramel. Smooth medium-dry acidity with a fresh crisp finish.

### '22 Chatham Vineyards Steel Chardonnay

Aromas of Meyer lemon, quince, honeydew melon, with a slight undertone of tropical passion fruit.

Finishes with a wet stone expression of damp earth and hints of sea breeze salinity.

# '20 Casanel Carménère

100% estate grown Carmenere. Soft velvety mouth feels on the first sip with a faint tingle of white and freshly ground black pepper on tongue. Spice notes of clove and anise that lengthen through the finish with overripe stone fruits and earthy, youthful tannins.

## '22 Fifty-Third Winery Arrowhead

Aromas of black current, cedar, and menthol.

Tart cherry and dried plum with light violet on mid-palate. Finishing with balanced and structured acidity and sweet baking notes.

## '21 Casanel Norton

Juicy big red fruits, toasty baking spices.

A mid blend of earthiness and licorice and floral.

\$45

