



## VALENTINE'S DAY WINE DINNER

*Featuring selections from Ancient Peaks Winery (Paso Robles AVA, California)*

*Wednesday, February 14<sup>th</sup>*

*6pm in the Rivanna Room*

### **Orange Cured Scallop Crudo**

*Celery and Apple Salad*

*Decoy Sparkling Wine*

### **Grilled Wild Caught Salmon**

*House made Pasta Carbonara, Trout Caviar*

*2022 Chardonnay*

### **Carved Olive Tapenade Marinated Chateaubriand**

*Thyme Potato Gratin, Glazed Carrots*

*2021 Cabernet Sauvignon*

### **Grilled Lamb Chops**

*Smoked Barley Risotto, Broccolini, Cherry Demi*

*2020 Oyster Ridge Red*

*\$150++ per person – full tasting notes on page 2*

## Decoy Sparkling

The Decoy Brut Cuvée is an enticing sparkling wine that offers alluring layers of baked apple, white peach and orange zest, as well as aromatic hints of honeysuckle and vanilla. On the palate, a delicate sweetness is perfectly balanced by bright acidity, which adds poise and energy to the lush, pure fruit flavors. Production: crafted in the méthode champenoise tradition; dosaged with French oak barrel fermented Napa Valley Chardonnay. Varietal composition: Pinot Noir, Chardonnay, Pinot Meunier

## Chardonnay

The 2022 Chardonnay presents vibrant aromas of baked apple, tropical fruit, quince and caramel. Soft, sultry textures unfold with flavors of pear, apricot, lime and caramelized spices. The mouthfeel is exquisitely weighted, achieving a masterful balance of tangy energy, fresh acidity and creamy undertones that carry long into the finish. It's beautiful weight and complexity make it a perfect match for grilled salmon, lemon-baked cod, chicken risotto and creamy pastas.

## Cabernet Sauvignon

The 2021 Cabernet Sauvignon opens with expressive aromas of plum, boysenberry, red currant, black olive, caramel and toasted oak. Broad, chewy textures deliver layered impressions of blueberry, cherry, cassis and violet with undercurrents of graphite, sage, eucalyptus and vanilla bean. Fresh acidity and fine tannins carry into a long, expansive finish. A wonderfully integrated and complex Cabernet Sauvignon. It's rich yet lively character makes it a great match for lamb chops, portobello mushrooms, aged cheddar cheese and filet mignon with black olive sauce.

## Oyster Ridge

The 2020 Oyster Ridge opens with a captivating nose of plum, boysenberry, leather, cocoa powder and toasted oak. The mouthfeel is dense, layered and seamless, displaying flavors of black cherry, cassis, blueberry and pomegranate with trailing notes of cola, caramel and earthen soil. Long, plush tannins bring firmness and staying power to a flawlessly integrated finish. A wine destined to evolve beautifully in the bottle for years to come.

Varietal composition: Cabernet Sauvignon 75%, Cabernet Franc 12%, Petit Verdot 7%, Merlot 3% and Malbec 3%. The final blend is assembled from only those barrels that exhibited exemplary complexity, structure and aging potential. Cabernet Sauvignon is predominant with broad, polished layers and classic varietal expression. Cabernet Franc enlivens the aromatic profile with suggestions of violets and savory spice, while Petit Verdot contributes color, structure and aromatic nuances of cedar and pencil shavings. Merlot adds lift and silkiness to the palate, and Malbec completes the experience with undertones of juicy red fruit.