

EX NIHILO VINEYARDS

Epicurean Tasting Experience

2018 Pinot Gris

Hand picked on the Estate in late October. Whole cluster press and fermented in stainless steel tanks. Then, through a long cool fermentation with extended time on lees. Aromas of white peach and apricots, a delicate finish with a creamy texture and a hint of spice.

Food Pairing – Tomato Gazpacho,
Pickled Jalapeno, Garlic Crouton

2017 Chardonnay

Fermented dry and 20% aged in neutral French oak barrels to enhance structure and mouthfeel, prolonging length and complimenting the natural acidity.

Food Pairing – Seared Scallop, Crispy Prosciutto, Pea Puree

2017 Pinot Noir

An elegant, fruit driven expression of our vineyards. Strawberry, cherry, anise and black tea tantalize. The palate reveals earthy tones, plums and toasted nuts. Soft velvety tannins lead to a supple finish. 9 Months - French and American Oak

Food Pairing – Roasted Golden Beet,
Red Beet & Goat Cheese Mousse,
Candied Walnuts

2016 Merlot

Black Sage Bench Grapes, hand picked in October. 20 Months in American and French Oak. Juicy ripe red raspberries, cedar and strawberry, medium bodied, velvety tannins

Food Pairing – Caprese Skewer,
Carrot Top Pesto, Balsamic
Reduction

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