

# EX NIHILO VINEYARDS

## Epicurean Tasting Experience

### 2018 Pinot Gris

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

Food Pairing – House made  
Beef and Barley Soup

### 2018 Chardonnay

Our vineyard brings forth pineapple, mango, and stone fruit aromas complimented by butterscotch, citrus peel and brioche on the palate brightened by the balanced acidity.  
9 Months - French and American Oak.

Food Pairing – Smoked Salmon,  
Toasted Lentil, Beet Salad,  
Dijon Vinaigrette

### 2018 Pinot Noir

Aromas of blooming violets and sponge toffee. Ripe cherries and smoked caramel on the palate. Elegant tannins and a soft finish. Hand harvested and destemmed.

10 Months French and American Oak.

Food Pairing – Roasted Red Pepper  
Hummus with Flatbread

### 2017 Merlot

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

20 Months in American and French Oak.

Food Pairing – Italian Sausage,  
Potato Pan Roast, Arugula

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