

# EX NIHILO VINEYARDS

## Gastronomic Tasting Experience

### 2018 Chaos Rosso

A proprietary blend of Syrah, Cabernet Sauvignon, Merlot and Cabernet Franc. Grapes were handpicked from our Osoyoos and Oliver Vineyards in October 2018

Food Pairing – House made Beef and Barley Soup

### 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 – Lobster Tail Spinach Salad. Fennel, Radish, Pear

### 2016 Night

Grapes from the Black Sage Bench in Oliver. An elegant blend of 50% Cabernet Sauvignon, 35% Cabernet Franc, 15% Merlot. 20 Months in French and American Oak. The palate boasts notes of white pepper, allspice and chocolate

Food Pairing – Pork Tenderloin, Sautéed Mushroom, Dijon Gravy

### 2017 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 – Zeppolé with Peach Compote

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