

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 – Tomato Gazpacho, Pickled Jalapeno, Garlic Crouton

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 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 – Braised Short Rib, Truffle Aioli, Smoked Gorgonzola, Pickled Shallot

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

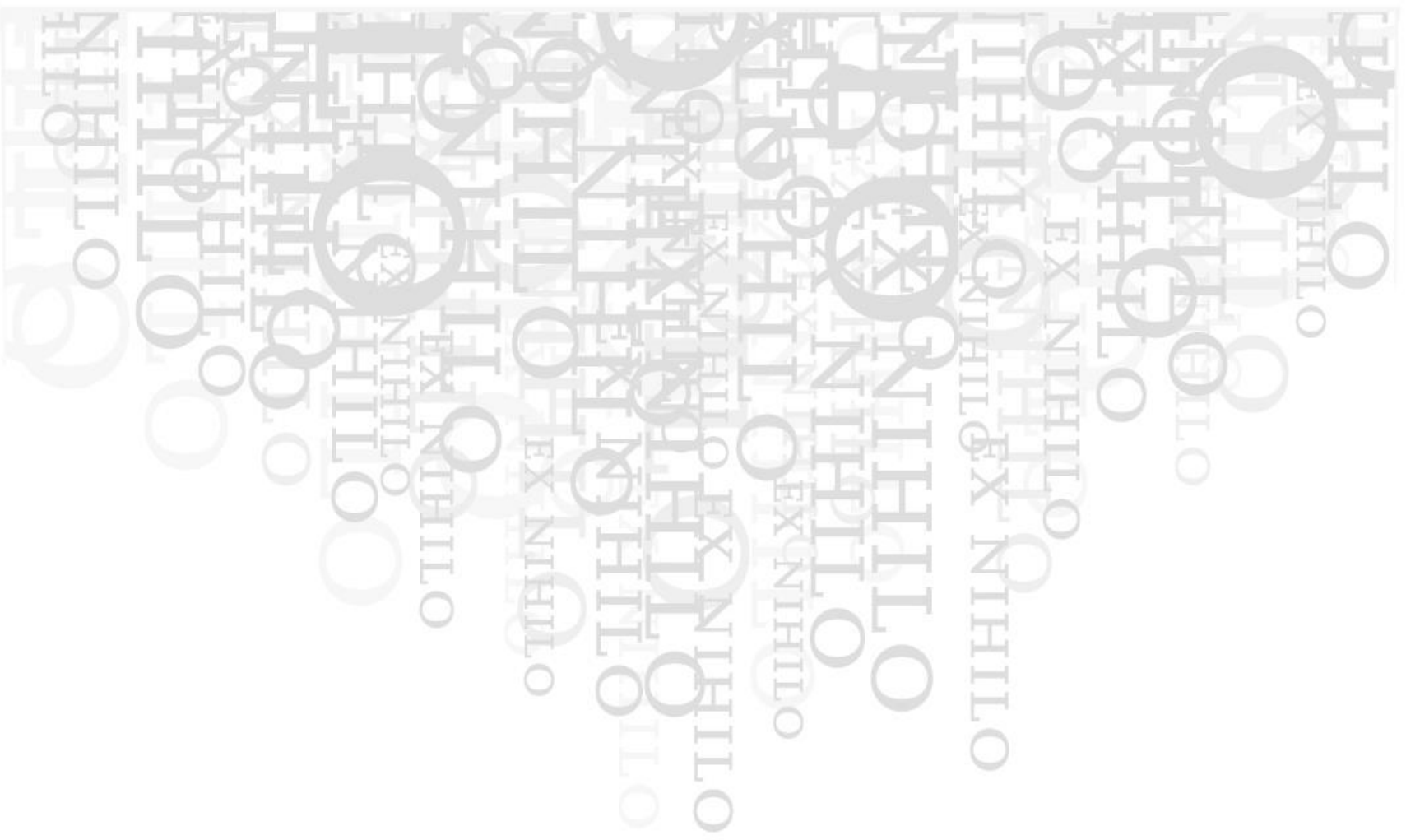
Food Pairing – White Chocolate & Blueberry Ganache, Blueberry & Merlot Coulis

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