

SAUCELITO CANYON

September Tasting Flight, \$20

ONE COMPLIMENTARY TASTING W/ 2+ BOTTLE PURCHASE

2022 Dry Rosé

38% ZINFANDEL | 38% GRENACHE | 8% TEMPRANILLO
8% CABERNET SAUVIGNON | 8% MOURVÈDRE

Savor the last of Summer with everyone's favorite Dry Rosé. The nose offers tropical aromas like passion fruit, guava and sea salt. The flavor brings forth stone fruit notes of white peach and apricot, with a just a hint of clementine .

\$26.00 • Club: \$20.80

2020 Dos Mas

39% GRENACHE | 38% ZINFANDEL | 23% PETITE SIRAH
A warm weather must-have cellar staple that's perfect for backyard entertaining. The bouquet of strawberry and cherry perfectly set the scene for the bright and juicy palate, packed with plum and soft baking spice. With just a few cases remaining, you won't want to wait on purchasing your supply of Dos Mas! Less than 30 cases remaining until next year!

\$32.00 • Club: \$25.60

2020 Grenache

Winemaker Tom Greenough is a major fan of Grenache, to the point where he decided to add this Rhone inspired wine to the lineup. He found the perfect vineyard—Morro View in Edna Valley, where the cooler evening temperatures yield a lovely balance of fruit and acid. The nose is soft and elegant yet full of aromas of dried strawberry, plum and cardamom spice.

\$45.00 • Club: \$36.00

2021 *Native* Zinfandel Estate

Brand new to the lineup of Estate wines, the Native Zinfandel comes from the newer planted blocks on our historic estate vineyard in the upper Arroyo Grande Valley. These younger vines provide a bright and lively expression of our flagship varietal. This is a truly food-friendly Zinfandel with a native sense of weight, structure and elegance.

\$38.00 • Club: \$30.40

2021 Tempranillo

This vintage of Tempranillo is a wine of beautiful texture and depth of flavors. The aromatics are unique and captivating with notes of cigar box, chaparral and fresh lilac. The blue fruit on the palate reminds us of why this varietal makes such a great addition to any summer BBQ.

\$35.00 • Club: \$28.00

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SAUCELITO CANYON FOOD & DRINK

PAIRING BOXES: \$18

V. = VEGETARIAN | GFO = GLUTEN FREE OPTION

BOXES SERVE 1-2

THE LOCAL EXPERIENCE (V.| GFO)

CENTRAL COAST SEASCAPE CHEDDAR

RAGGED POINT TRIPLE CREME BRIE

WIND SWEEP FARMS DRIED APRICOTS

OJAI JALAPEÑO JAM

THE EUROPEAN ADVENTURE (GFO)

CAMPO DE MONTALBAN MANCHEGO, SPAIN

SHELLEN BELL GRUYERE, SWITZERLAND

SPANISH CHORIZO & MARCONA ALMONDS

CHÈVRE PLATE: \$15

CREAMY GOAT CHEESE

TOPPED W. FIG JAM & HONEY

SERVED WITH FLATBREAD CRACKERS (GFO)

HUMMUS PLATE: \$15

LOCAL PINE NUT HUMMUS

TOPPED WITH SIZZLED HERBS

SERVED WITH HERB PITA CRISPS (V. | GFO)

PROVISIONS BY ***SHEKAMOO GRILL SLO***

THE PICNIC BOX: \$38

THE FULL SPREAD

CHEESE, CHARCUTERIE, NUTS, FIG JAM,

FLATBREAD CRACKERS & CHOCOLATE

SERVES 3-4

SWEETS

SHEILA KEARNS

Chocolate & Confections

FOUR PIECE CHOCOLATE BOX: \$15

LUXURY DARK CHOCOLATE BAR: \$12

MARKET GOODS

PICKLED VEGGIES BY THE JAR: \$11

RUSTIC BAKERY CRISPS OR COOKIES: \$9

WINE PAIRING CHIPS: \$12

BLACK BOW GOURMET NUTS: \$10

NON-ALCOHOLIC DRINKS: \$3

SPARKLING MINERAL WATER

COCONUT WATER | MEXICAN COKE

UNSWEETENED BLACK ICED TEA

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