## SOLIS WINERY

Tasting Flight   By The Glass Menu		Wine List		
Fiano, Estate 2023 This exciting vintage shimmers with crystal-clear brilliance, offering a lively and captivating presence in your glass. The bouquet is crisp and clean, dominated by aromas of grapefruit, Granny Smith apples and interwoven with subdued pineapple. As the wine breathes, a subtle complexity emerges, unveiling layers of honeyed sweetness and a hint of toasted pistachio.	\$39	White & Sparkling Wine	Price	Club
	Club \$26	Blanc de Blancs	\$54	\$36
		Chardonnay, Estate 2022	\$39	\$26
	Ф. С.	Fiano, Estate 2023	\$39	\$26
Vino Ròseo 2023  A crisp and refreshing bouquet of pomegranate, cranberry, grenadine and green apple opens with captivating flavors such as white peach, rhubarb, sun-dried apricots and roasted cashews. Lovely legs appear with swirling, releasing further enticing aromas of strawberry fields and Morello sour cherries. This wine delivers a tasting profile that complements a wide variety of cuisine from Melon and Prosciutto appetizers to Sushi platters, Margherita pizzas and Seafood paella.  Sangiovese, Estate 2020  Ruby red in color with brilliant clarity, this wine has been a favorite from Solis Winery for years. It displays a savory and herbal depth that opens beautifully. Its satisfying bouquet offers dark, wild berry nuances accompanied by whiffs of green peppercorns and fresh cranberry tartness. Delicious when paired with red-sauced, soppressata/pepperoni pizza, Ribollita (Tuscan stew) or grilled wild game sausages.	\$39	Rosé Wine		
	Club \$26	Vino Ròseo 2023	\$39	\$26
		Red Wine		
		Cabernet Sauvignon, Estate 2021 GOLD 92 Pts. Wine Enthusiast	\$35	\$28
	\$40	Grenache, Estate 2020 91 Pts. Wine Enthusiast	\$40	\$30
	Club \$30	Merlot, Estate 2020	\$35	\$28
		Sangiovese, Estate 2020	\$40	\$30
Syrah, Estate 2019 GOLD ~CASE SPECIAL~  This Solis Syrah boasts a gorgeous, bright magenta hue with an intense depth of color. Warm oak nuances with mild cinnamon undertones are balanced by subtle hints of black cherry, pumpkin seeds, dried mushrooms, and cracked black pepper. Full-bodied and velvety smooth, this wine is surprisingly delicious on its own. It also complements a charcuterie board and is bold enough to pair with a grilled steak or an old-fashioned meatloaf with a black pepper/mushroom duxelles sauce.	\$35	Syrah, Estate 2019	\$35	\$28
	Club \$28	Zinfandel, Estate 2019	\$35	\$28
	Ψ20	Baciami, Reserve 2021	\$45	\$36
		Cabernet Franc, Reserve 2021	\$72	\$54
Cabernet Sauvignon, Estate 2021 This wine reveals a bright and alluring garnet color as it's swirled in your glass. The aromatics range from black currants, cranberries and cedar to whiffs of mocha, vanilla and then followed by subtle undertones of graphite earthiness. Upon tasting, this vintage layers your palate with flavors reminiscent of brambleberry, cherry-plums, seasoned oak, green olives, worn leather and grenadine.	\$35	Cara Mia, Reserve 2020 GOLD 96 Pts. California State Fair	\$45	\$36
	Club \$28	Seducente, Reserve 2020 GOLD Orange County Fair	\$45	\$36
		Dessert Wine		
		Port, Lot #7	\$50	\$40