SOLIS WINERY

Tasting Flight By The Glass Menu		Wine List		
Chardonnay, Estate 2022	\$39	White & Sparkling Wine	Price	Club
Despite its delicate color, this wine is complex with a full-bodied, mouth feel. Soft and luscious from first sip to the last taste; offering a lovely, clean finish. Enjoy a glass without a meal, or pair it with Sesame-Crusted Halibut, Pan-fried Scallops with Mango, or Roasted Chicken & Shitake Mushroom Fettucine with Grilled Garlic Ciabatta bread. One glass of this charming wine is simply not enough!	Club	Blanc de Blancs	\$54	\$36
	\$26	Chardonnay, Estate 2022	\$39	\$26
		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	\$39 Club	Rosé Wine		
	\$26	Vino Ròseo 2023	\$39	\$26
cherries. This wine delivers a tasting profile that complements a wide variety of cuisine from Melon and Prosciutto appetizers to Sushi platters,		Red Wine		
Margherita pizzas and Seafood paella.		Cabernet Sauvignon, Estate 2021 GOLD 92 Pts. Wine Enthusiast	\$40	\$32
Merlot, Estate 2020 Upon swirling, this wine reveals enticing aromas of cherry, the estate	\$40	Grenache, Estate 2020	\$40	\$32
terroir, dark chocolate, plums, red velvet cake, and a hint of seasoned oak. The palate is met with flavors of red apple, essence of honey, green	Club \$30	91 Pts. Wine Enthusiast Merlot, Estate 2020	\$40	\$30
olives, raisins, and a touch of cocoa beans. This medium-bodied wine is smooth and easy to sip, featuring a softer finish. It pairs excellently with	ΨΟΟ		•	·
red-sauce pizza, grilled sausages, and Bavarian spaetzle.		Sangiovese, Estate 2020	\$40	\$32
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.	\$40	Syrah, Estate 2019	\$40	\$30
	Club	Zinfandel, Estate 2019	\$40	\$32
	\$30	Baciami, Reserve 2021	\$48	\$36
		Cabernet Franc, Reserve 2021	\$72	\$54
Cara Mia, Reserve 2020 This wine is hand-crafted to showcase the beauty derived from a meticulous blending process. It has had both increased barrel and bottle aging to soften its bold tannins and maximize its character, depth, and	\$48	Cara Mia, Reserve 2020 GOLD 96 Pts. California State Fair	\$48	\$36
	Club \$36	Seducente, Reserve 2020	\$48	\$36
balance. Its bouquet offers lovely aromas of dried dark cherry, light	ψΟΟ	GOLD Orange County Fair Dessert Wine		
smokey-aged wood, savory herbs, blueberries, and has hints of cinnamon. Pair well with grilled red meats, wild game sausages, roasted			\$50	\$40
duck breast, or venison.		Port, Lot #7	φ50	φ40