

# SOLIS WINERY™

AT VANNI ESTATE VINEYARD

## Tasting Flight \$20 | By The Glass \$15

### Chardonnay, Estate 2023

\$39

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  
\$26

### Vino Ròseo 2023

\$39

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.

Club  
\$26

### Grenache, Estate 2020 91 Pts

\$42

The flavor profile is stunning, ranging from earthy minerality with eucalyptus undertones to bursts of raspberry, dark cherry and a maple bourbon smokiness. A light dusting of cocoa seems to tickle your nose, with this carefully balanced wine finishing smooth and memorable.

Club  
\$28

### Sangiovese, Estate 2020

\$42

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.

Club  
\$28

### Cara Mia, Reserve 2020 BORDEAUX BLEND

\$52

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 balance. Its bouquet offers lovely aromas of dried dark cherry, light smokey-aged wood, savory herbs, blueberries, and has hints of cinnamon. Pair well with grilled red meats, wild game sausages, roasted duck breast, or venison.

Club  
\$35

## Wine List

### White & Sparkling Wine

Price Club

#### Blanc de Blancs

\$54 \$36

#### Chardonnay, Estate 2023

\$39 \$26

#### Fiano, Estate 2024

\$40 \$32

### Rosé Wine

#### Vino Ròseo 2023

\$39 \$26

### Red Wine

#### Cabernet Sauvignon, Estate 2021 92 Pts. Wine Enthusiast

\$42 \$32

#### Grenache, Estate 2020 91 Pts. Wine Enthusiast

\$42 \$28

#### Merlot, Estate 2020

\$42 \$32

#### Sangiovese, Estate 2020

\$42 \$28

#### Syrah, Estate 2021 GOLD 96 Pts. California State Fair

\$42 \$32

#### Zinfandel, Estate 2019

\$42 \$32

#### Baciami, Reserve 2021

\$52 \$39

#### Cabernet Franc, Reserve 2021

\$72 \$54

#### Cara Mia, Reserve 2020 GOLD 96 Pts. California State Fair

\$52 \$35

#### Seducente, Reserve 2020 GOLD 95 Pts. Orange County Fair

\$52 \$39

### Dessert Wine

#### Port, Lot #7

\$50 \$40