

LAURELLO WINES
SALE WINES
Chardonnay '16, Josephine, Riesling
\$9.99
Pinot Grigio W, Illuminata, GRV
\$8.99
Naso Bianco \$6.99

WHITES

Sparkling Pinot Noir Rosé (0%)

Brut/lively acidity/ beautiful rose color/pairs with
salads, fish & salty snacks g/\$7/b\$26/TG\$24

Pinot Noir Rosé (0%)

Hints of strawberry/tart cherry /smooth finish/
Pair with seafood, light sauces & goat cheeses
g/\$5/b\$15/TG\$13

Chardonnay 2016 (Unoaked) (0%)

Dry/fruit forward lemon & citrus notes/
g/\$5/b\$14/TG\$12

Chardonnay 2017(Unoaked) (0%)

Citrus/pear & tropical fruit/moderate acidity/
double gold medal winner/pair with creamy
foods, cheeses & spicy cuisine g/\$7/b\$27/TG\$25

'Josephine' (0%)

Dry blend/Viognier & unoaked Chardonnay/
dried fruit/mandarin/citrus/medium-bodied
g/\$5.5/b\$15/TG\$13

Viognier (Unoaked) (0%)

Flavors of tangerine & mango/light, creamy,
smooth/pair with seafood, chicken, Asian cuisine
g/\$5.5/b\$15/TG\$13

Pinot Grigio Willamette Valley (.5%)

Vibrant acidity/grassy nose/mineral essence of the
Oregon appellation g/\$5/b\$14/TG\$12

Pinot Grigio GRV (.5%)

Delicately fragrant/mildly floral with citrus notes/
pair with antipasti, fried foods and light sauces
g/\$5.5/b\$19/TG\$17

Riesling (off-dry) (1%)

Fresh citrus/sliced apples/well-balanced/ pairs with
Asian foods, salmon and chicken
g/\$5.5/b\$15/TG\$13

'Illuminata' (off-dry) (2%)

Riesling/Gewürztraminer/Muscat Blanc
Floral rose petal aromas/flavors of lemon-lime
g/\$5/b\$13/TG\$11

GRV (off-dry)(2.5%)

Off-dry/Pinot Grigio /Riesling/ Vidal/ crisp/fruity/
g/\$5.5/b\$15/TG\$13

Peach Riesling (4.5%)

Semi-sweet/ subtle peach nose/luscious hint
of ripe peach g/\$5/b\$15/TG\$13

Green Apple Riesling (4.5%)

Semi-sweet/ fruity/granny smith apple flavor
g/\$5/b\$15/TG\$13

'Naso Bianco' (4.5%)

Semi-sweet blend/Vidal/Riesling
g/\$4.5/b\$10/TG\$8

'Connie's Blush' (5%)

Blend/Catawba & Vidal/grapey/flavors of candied
fruit g/\$4.5/b\$12/TG\$10

REDS

Nouv-OH (0%)

Young unoaked Pinot Noir/fresh/soft & easy to
drink/pairs with salads, chicken, pork
g/\$5.5/b\$17/TG\$15

Pinot Noir 2017 (0%) GRV

Black cherry/blackberry notes/moderate
tannins/silky texture/pairs well with most foods
g/\$7/b\$27/TG\$25

Cosmo (0%) American

Red wine blend/Montepulciano/Syrah/full-
bodied/aged in French oak 15 months/pair with
meats & meaty pizzas g/\$6/b\$22/TG\$20

Cosmo (Bourbon Barrel Aged) (0%)

Velvety smooth with added complexity
from bourbon barrel aging/great with BBQ &
spicy foods g/\$6.5/b\$24/TG\$22

CASK 1019 (0%)

Continual blend/Cab Sav/Cab Franc/Pinot
Noir/bold/black cherry/raspberries/pair with red
meat & red sauce g/\$8/b\$31/TG\$29

Christopher II Meritage (0%)

Bordeaux blend/ Cab Sav/Cab Franc/Merlot/med
bodied/silky & elegant/black/pair with beef, stew,
mild cheese, hard cheese, & blue cheese
g/11/b\$39/TG\$39

'Naso Rosso' (4.5%)

Semi-sweet/luscious/grapey/ Concord/Vidal blend
g/\$4.5/b\$12/TG\$10

ICE WINES

Sweet Genevieve

Award-winning/Vidal/traditional aromas of pear &
apricot/lush honey notes
g/\$7/b\$32/TG\$32

Simply Mad

Habanero infused Vidal/deliciously sweet
with a kick of heat in the finish!
g/\$7/b\$32/TG\$32

Grace Dolce

Luscious & decadent Cab Franc Ice Wine
g/\$9/b\$35/TG\$35