



Persimmons Garden Gallery®

FEATURING BRICELAND VINEYARDS

CURRENT FEATURED WINES

All Local and Organic

2006 SAUVIGNON BLANC

Grown in four small vineyards, these grapes are crushed and pressed with extreme care and protected from oxidation to retain the fine fruity quality of the Humboldt grapes. Very well balanced and aromatic: citrus and herbs. SILVER MEDAL, HUMBOLDT COUNTY FAIR

\$18

2006 CHARDONNAY

LE CHIEN BLANC VINEYARD

Planted in the early 1980's, the grapes were cultivated using only natural fertilizers, avoiding the use of synthetically compounded chemicals. The wine was fermented in French Allier barrels with Burgundian yeast and were left in the lees for six months. Partial malolactic fermentation gives the wine a creamy aroma and texture without masking the natural crisp acidity of the citrus and apple flavors of the fruit.

\$21

2005 PINOT NOIR,

LE CHIEN BLANC VINEYARD

The rich flavors of this wine are indicative of the full ripeness of the grapes from the 25 year old vines used in this wine. It has smooth tannins and berry flavors just begging to be paired with bittersweet chocolate. Unfined, unfiltered, and locally grown without pesticides or synthetic fertilizers.

\$30

PINOT NOIR

ELK PRARIE VINEYARD

In Southern Humboldt County at 1200ft. elevation, on a ridge above ancient redwoods, we dry farm and maintain small yields, requiring extensive hand cultivation. Our mild and warm coastal climate allows grapes more time on the vines. Small fermentation bins gives our Pinot Noir flavors of mixed berries, bright cherries, baking spices, and a hint of herb and chocolate. Soft, sweet tannins are the finishing touch!

\$22

CABERNET FRANC

ELK PRARIE VINEYARD

The genetic parent of Cabernet Sauvignon is earthy and complex, full of spice, licorice, plums, cherries, berries, a touch of violet, and soft tannins

\$18

FLIGHT OF 3 WINES.....\$5

1 GLASS SAMPLE.....\$3

TASTES AVAILABLE OF ANY ELK PRARIE & BRICELAND
VINEYARD WINES IN STOCK

**WHOLE BOTTLE PURCHASE ALSO
AVAILABLE AT CHECKOUT COUNTER**

FOOD & BEVERAGES

SAVORY TAPAS - \$6 EACH

FOCACCIA WITH SAGE PESTO, TOMATO SLICES, & CHOPPED PARSLEY.

ROASTED CORN WITH OLIVE OIL, GARLIC, & TRUFFLE SALT

CAPRESE SKEWER

SWEET TAPAS - \$6 EACH

FRESH FRUIT WITH FINE CHEESE, BLACKBERRY COMPOTE, & ALMOND COOKIE

NON-ALCOHOLIC BEVERAGES

A COMBINATION OF NAVARRO VINEYARDS 2007

CHARDONNAY VER JUS AND GEWURZTRAMINER GRAPE
JUICE **\$5**

LAVENDER LEMONADE **\$3**