



VINEYARDS & WINERY

LEGACY TASTING

SPARKLING FLIGHT

CUVÉE 20, RUSSIAN RIVER VALLEY, NV

Our Cuvée 20 Brut opens with nuanced aromas of toasted almond, followed by notes of Braeburn apple, dried cranberry and ginger snap. A delicate dance of bubbles leads to a soft palate with flavors of lemon meringue pie, as the wine's creaminess is whisked away by a lively finish.

BRUT ROSÉ, RUSSIAN RIVER VALLEY, NV

Aromas of jasmine blossom, Makrut lime leaf, tangerine and raspberry. The mouthfeel is creamy and delicate, with a fine, energetic mousse that tickles the tongue. The deeply nuanced palate features notes of ripe strawberry, Bing cherry, blood orange and lemon meringue, with hints of almond and watermelon juice.

BLANC DE NOIRS, RUSSIAN RIVER VALLEY, 2017

The palate offers richness and fullness, as notes of strawberry, dark marasca cherry, wild blackberry and toasted macadamia blend with earthy and floral hints of rose petal, lilac and night-blooming jasmine. Bright acidity carries through, finishing with a crisp pop of candied cranberry.

LATE DISGORGED BRUT, RUSSIAN RIVER VALLEY, 2013

Intricate and evolved with rich, aged notes of hazelnut, brioche, cream and toasted almond, yet still youthful and vibrant with hints of tangerine, kumquat, baked yellow apple and Meyer lemon curd. The mousse is delicate and refined. Ripe and round on the mouth, supported by lively, palate-refreshing acidity.

DEMI SEC, RUSSIAN RIVER VALLEY, NV

True to the most elegant interpretations of this classic style, our J Demi-Sec has notes of dried peach, golden raspberry, honeysuckle and fresh-cut mandarin dance on the lively, vibrant palate. Hints of marzipan, cream and marcona almond add depth and distinction.

Legacy Flight \$50 Per Person / \$30 CLUB J



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VARIETAL FLIGHT

CHARDONNAY, BOWTIE VINEYARD, RUSSIAN RIVER VALLEY, 2019

A classic expression of the aromatic Z clone, a descendant of Muscat that gives this wine its signature aromas of jasmine, honeysuckle and fresh-cut citrus. Notes of white peach, tangerine, baked apple and lemon cream, blending with subtle hints of minerality and toasted oak that lift Bow Tie's distinctive floral characteristics.

PINOT NOIR, CANFIELD, RUSSIAN RIVER VALLEY, 2018

Herbal, wild berry and dusty chocolate characteristics on the nose lead to plush blackberry and strawberry on the forefront. Savory and earthy, the palate fills with notes of cedar, peppercorn, peat moss and black tea. Expressive throughout, the finish lingers with just a touch of fruit and sage.

PINOT NOIR, EASTSIDE KNOLL, RUSSIAN RIVER VALLEY, 2019

The wine opens with fruit characteristics of juicy Bing cherry, fresh-picked raspberry and dusty wild blackberry, lifted by crisp acidity. Offering appealing density, the red fruit intensity is balanced by notes of hibiscus, spice and forest floor. The smooth, refined palate is caressed by a touch of toasty oak on the finish.

PINOT NOIR, EDITION NO. 3, RUSSIAN RIVER VALLEY, 2018

Highly aromatic, notes of fruit and tea leaf capture attention on the nose. The palate is deft and precise, as layers of spice blend harmoniously with concentrated cherry, raspberry, blueberry and dark fruit characteristics. Earthy hints of moss, porcini mushroom and Burgundian-like fresh green herbs add beautiful complexity.

DEMI SEC, RUSSIAN RIVER VALLEY, NV

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LEGACY CHEESE PAIRING

Ranchego | Sheep Milk

Bohemian Creamery | Sebastopol, CA

Orange Marmalade & Apple Syrup

Double Bubal Brie | Buffalo Milk

Central Coast Creamer | Paso Robles, CA

Beet Molasses & Pickled Mustard Seeds

Boont Corner | Goat & Sheep Milk*

Pennyroyal Farm | Booneville, CA

Candied Oyster Mushroom

Boonter's Blue | Goat & Sheep Milk*

Pennyroyal Farm | Booneville, CA

Cherry Onion Preserve & Crispy Prosciutto

Mt. Tam | Cow Milk

Cowgirl Creamery | Tomales Bay, CA

Pineapple Gel & Coconut Chips

*UNPASTEURIZED DAIRY

Cheese Pairing \$30 Per Plate / \$25 CLUB J