



VINEYARDS & WINERY

LEGACY TASTING

SPARKLING FLIGHT

CUVÉE XB, RUSSIAN RIVER VALLEY, NV

Aromas of freshly zested lemon, and pie crust. Crisp on the palate, notes of key lime, Asian pear, golden apple and almond dance across the lively, creamy mousse. Try Cuvée XB with fresh Kumamoto oysters, goat cheese with honey and Marcona almonds or a Meyer lemon tarte.

CUVÉE 20 MAGNUM, RUSSIAN RIVER VALLEY, NV

Delicate aromas of orange blossom, honeysuckle and Anjou pear. A sparkling wine with beautiful depth and nuance, the layered, vibrant palate has notes of lemon meringue, Georgia peach, wild raspberry and dried cranberry, with hints of caramel, slivered almond candied ginger and Danish pastry.

LATE DISGORGED BRUT, RUSSIAN RIVER VALLEY, 2011

Enticing aromas of sourdough cracker, citrus zest and hints of sea spray. A light, delicate mousse leads to a bright, zesty palate with notes of lemon curd, yuzu, candied ginger and golden raspberry, with hints of toast and minerality. A unique, standout vintage that has the promise of beautiful longevity.

BLANC DE NOIRS, RUSSIAN RIVER VALLEY, 2018

An intricate, elegant lace of bubbles opens this delightfully fragrant, floral expression. 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.

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.

\$40 per person / \$25 Club J Signature Members



LEGACY TASTING

VARIETAL FLIGHT

CUVÉE XB, RUSSIAN RIVER VALLEY, NV

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CUVÉE 20 MAGNUM, RUSSIAN RIVER VALLEY, NV

Delicate aromas of orange blossom, honeysuckle and Anjou pear. A sparkling wine with beautiful depth and nuance, the layered, vibrant palate has notes of lemon meringue, Georgia peach, wild raspberry and dried cranberry, with hints of caramel, slivered almond candied ginger and Danish pastry.

CHARDONNAY, BARREL 16, RUSSIAN RIVER VALLEY, 2019

Bright and floral on the nose, suggestions of vanilla and slow-toasted marshmallow emerge as you swirl. Luscious and tantalizingly complex on the palate, notes of fresh-picked citrus, white lily and baked pear are layered with richer hints of apple turnover and roasted pineapple.

PINOT NOIR, FOGGY BEND, RUSSIAN RIVER VALLEY, 2019

Earthy hints of forest floor, dried sage and peat at the forefront blend with notes of ripe wild blackberry, dark cherry, mocha and black mission fig before an elegant and refined finish. Bright acidity, firm tannins and well-integrated oak gives age-worthy structure and length.

PINOT NOIR, CANFIELD, RUSSIAN RIVER VALLEY, 2019

Cold, windy and close to the coast, this vineyard offers an exquisitely structured, expressive wine with incredible depth. Herbal, wild berry and dusty chocolate characteristics on the nose lead to plush blackberry and strawberry on the forefront.

\$40 per person / \$25 Club J Signature Members



LEGACY CHEESE PAIRING

Liwa | Goat Milk

Tomales Bay Farmstead | Tomales, CA

White Chocolate Macadamia Nut & Passion Fruit Gel

Carmody | Cow Milk

Bellwether Farms | Sonoma County, CA

Spiced Apple Chutney & Apple Chip

Holey Cow | Cow Milk

Central Coast Creamery | Paso Robles, CA

Bread & Butter Relish and Sauerkraut Powder

Goatija | Goat Milk

Bohemian Creamery | Sebastopol, CA

Salsa Roja Roasted Tomato & Cilantro

Smokey Blue | Cow Milk

Rogue Creamery | Grants Pass, OR

Pepper Jelly & Candied Nori

\$30 Per Plate / \$25 Club