# BUBBLES For BUNNIES!

## BUBBLES & SABERS
## UPCOMING DATES
### SPARKLING WINE TASTING
### (SUNDAY 2 ~ 4PM)
### OCTOBER 25TH

We taste six different sparkling wines, enjoy light snacks with a little fat & salt that go with Bubbles so well!

Consider Booking Early Online As These Fun Events Sell Out!

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## BONUS BUBBLES
### PIPER SONOMA
### BRUT ROSÉ

With nearly forty years of experience in Sonoma County, the winemaking team source from more than 20 growers, some of whom, like the Greene, Young and Ledbetter families, have been supplying grapes for more than three decades.
The palate is bursting with red fruits and citrus, with a zippy acidity and a long finish.
Winemaker suggests a juicy cheeseburger!!!

REG $ 26 CLUB $ 22.10

# HOLLY's NOTE!

## CILLA'S SALUTE!
## Sunday OCT 4th 2-5pm
Cellar Club Member Social

### WEDNESDAY OCT 7th
Alia Reniers is here to speak about Chile's Escudo Rojo !
**ESCUDO ROJO 7-9pm**

### WEDNESDAY OCT 14th
Walla Walla WA, Single Vineyard Estate from the original WA family
**Figgins Winery 7-9pm**

### SUNDAY OCT 18th
WHISKEY TASTING 3-5PM
Celebrating Our Home State's Best
**Texas Whiskey 3-5pm**

### WEDNESDAY OCT 21th
Alia Reniers returns with a selection Greece
**Grecian Greats! 7-9pm**

### WEDNESDAY OCT 28th
Katie Fisher brings a selection of fuller bodied Rosé wines
**Rosés For Fall 7-9pm**

# OCTOBER 2026

OFF THE VINE
CELLAR CLUB

## NATIONAL
Neighbors Night Out
TUES OCT 6Th
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Share A Bottle On Your Porch!

# EXPLORER

## 2024 Laurenz V. Singing Gruner Veltliner

Fifth generation, pillar of Austrian Viticulture, Laurenz V is uniquely focused on Gruner Veltliner, this "Singing" Cuvee is vibrant & zesty, produced from vineyard that has wide diurnal shift where warm air from Danube Valley meets cool breezes from the Waldviertel region! Impressive high voltage freshness delicious with Thai Chicken Salad!

REG $ 27 CLUB $ 22.95

## 2025 Paolo Scavino Dolcetto D'Alba

An estate founded in 1921, highly respected in Langhe, known for their single vineyard Barolos, this 100% Dolcetto grape is treated with the same attention! Sourced from cooler plots in the vineyard, longer vine time, bring bright acidity & red fruit charm with the expected dry finish, however without any oak or barrel influence in order to allow the snappy juicy fruits to shine through

REG $ 30 CLUB $ 25.50

# OENOPHILE

## 2023 Merlin Macon La Roche Vineuse

Olivier Merlin & his family are among the top growers in the very limited La Roche-Vineuse, Burgundy region. This is 100% Chardonnay produced in old school, meticulous style, that has elevated the Maconnais region, highlighting the area's chalky-limestone & resulting mineral profile. Winemaker suggests Grilled Sea Bass lemon-herb butter or Roast Chicken & Tarragon! Stainless steel with minimal older oak

REG $ 45 CLUB $ 38.25

## 2021 Chateau Charmail Haut Medoc

Single south-facing vineyard on the Left Bank's Gironde estuary allows for a thermal buffer, reducing the temps and allowing smooth ripening of the vine's fruit. Classic Bordeaux with 50% Cab Sauv, 20% Merlot & Petit Verdot, and Cabernet Franc. Notes of violets and cedar box, lend well to Lamb or Ribeye Steak! Matured in oversized Burgundy casks enhancing mouthfeel silkiness!

REG $ 50 CLUB $ 42.50

# RESERVE

## 2023 Martin Woods Call & Response Red

From McMinnville Oregon this is a special collaborative bottling from winemaker Martin Wood & James Beard winner pizzaiolo Chris Bianco that aims to replicate fine Chianti with local Oregon varietals. In place of Sangiovese, this wine is Cab Franc, Pinot Noir and Gamay, sourced in Willamette Valley & Rocks District of Walla Walla, enjoy with wood fired Pizza or pasta in rich tomato sauce

REG $ 69 CLUB $ 58.65

## 2019 Novacorte Amarone Classico

Domus Vini, family winery's label celebrating the regional process of drying hand harvested Corvina grapes on mats over winter to concentrate sugars, the extract then fermented slowly to bring forward complexity while maintaining the ideal structure balancing the 15+% alcohol with its layered, restrained finish. Game stew, Beef Short Ribs, or some aged Parmigiano-Reggiano cheers

REG $ 75 CLUB $ 63.75