

~~ Enjoy new wines and delicious foods!~~

<u>All February</u> at the Inn, enjoy a wine pairing to go! You will receive <u>customized tasting</u> <u>cards</u> detailing the <u>wine</u> and <u>paired appetizers for two.</u> Also, an invitation to a <u>live zoom</u> gathering to share our experiences and participate in a drawing for a bottle of wine.

Enjoy 2 bottles of your choice with paired hors d'oeuvres for \$70.

Enjoy all 3 bottles with paired hors d'oeuvres for \$90.



Hanzell (Sonoma, CA) - Using time honored traditions creating small batch wines.

- Sebella" Chardonnay (2018) Fermented in stainless steel and aged in neutral French oak barrels.
- Food Pairing includes: Asiago Pressato, Green Apple Chutney, Prosciutto, Rosemary Crackers, and Spiced Almonds.



Gordon Estate (Pasco, WA) - The oldest estate winery in Washington.

- Merlot (2016) Medium bodied, medium tannins.
- Food Pairing includes: Parmigiano Reggiano, Basil Marinated Tomatoes, Capicola, Plum Jam, and Chestnut Crispbread.



Powers (Kennewick, WA) - Follows sustainability and stewardship.

- Cabernet (2017) Single vineyard, barrel aged. Dark fruit notes.
- Food Pairing includes: Cougar Gold Shard Cheddar Cheese, Espresso Chile Walnuts, Marinated Root Vegetables, Gorgonzola, and Grissini.

Complete your included tasting notes and scorecard to be entered to win a <u>FREE</u> bottle of wine through a <u>LIVE ZOOM</u> drawing!

Order by email: <u>foh@lakelimerick.com</u> or call during regular Inn operating hours. Please specify the date and time you would like to pick up. If you are ordering a 2 bottle pairing, please specify which 2 wines you prefer.