



CHÂTEAU SUAU

2016 100% Cabernet Sauvignon
Cotes de Bordeaux-Cadillac

This Rosé is pale pink in color with delicate aromas of stone fruit, cherry and minerals. The palate is refreshingly dry with red fruit, floral and a touch of earthiness. \$15.99



CH PLAISANCE

BORDEAUX SUPÉRIEUR

2014 70% Merlot / 20% Cabernet Sauvignon / 10% Petit Verdot
Médoc, at the border of the Margaux appellation

A deep purple color, this is a firmly structured and concentrated wine, featuring black fruit well-balanced with mellow, woody tannins. Powerful yet refined, decant for an hour or two before serving so the wine can express its full flavor. \$23.99

TOMME DE SAVOIE

Cow's Milk
Rhône-Alpes



Tomme de Savoie is a mild, semi-soft cow's milk cheese with clean flavors of citrus, mushroom, and cellar. Its suede-like, gray/tan rind is mottled with different natural molds of varying color, and inside is an ivory paste with small eyes. \$15.99 lb

Bordeaux

April 2017
CLUB TRADITIONAL

UPCOMING WINE CLASSES

Bordeaux Wine Class Sat April 22 3:30pm

Bordeaux is arguably one of (if not) the most famous wine producing regions in the world. Whether you have always wondered why that is or if you are already an avid Bordeaux drinker this class will peak the interest of all. We will explore the region with a tasting of 6 different wines from villages throughout the region and learn about the their various soils and climates. And of course we will discuss their classification system and understand what makes this region so acclaimed. French cheeses to pair.

French 101 May 6th 3:30-5pm

A class designed for those who love to sip on Cotes du Rhone but want to dig deeper into the terroir of this renowned country. We will touch on everything from their most well known wine regions and varietals to their A.O.C. system to how to decipher their wine labels. This will include a tasting of 6 wines paired with French Cheeses. This is a must take class for any Francophile in training!

\$49.99 per person
10% wineclub discount
RSVP info@screwtopwinebar.com



CLOS SAINTE ANNE

2014 60% Merlot / 30% Cab Franc / 10% Cab Sauv
Pomerol

Merlot imparts fresh plum flavors and a velvety texture, while Cab Sauv and Cab Franc lend ripe cassis and dark cherry. Well-balanced and fruity, this is a supple, smooth wine with lots of character. \$36.99



CH HAUT BEYCHEVELLE GLORIA

2011 65% Cabernet Sauvignon / 25% Merlot / 10% Cabernet Franc
Commune of Saint-Julien-Beychevelle

This is the first vintage ever imported to the U.S. from a tiny vineyard (only 2400 bottles produced) located adjacent to Chateau Beychevelle. Owned by the same folks that own Chateau Gloria, it is a drop-dead gorgeous Bordeaux for near-term drinking. It has all the elements of a classic St. Julien. Violet in color with aromas of jammy red fruits and sweet spices. The palate is silky and well-balanced with delicate tannins. The finish is pleasant with a touch of licorice. \$40.99

TOMME DE SAVOIE

Cow's Milk
Rhône-Alpes



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Bordeaux

April 2017
CLUB RED

UPCOMING WINE CLASSES

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