

Featured Flight of the Month  
Sandlands Vineyards  
Wine Flight \$36pp

Cheese Pairing \$15pp | Sweets Pairing \$16

# SANDLANDS

Sandlands is the passion project of Tegan and Olivia Passalacqua. Tegan is a Napa Valley native and director of winemaking at Turley Wine Cellars since 2013. The name Sandlands comes from the fact that Passalacqua's grapes mostly are grown in sandy regions and without irrigation -- a nod back to the roots of California winemaking.



2018 CHENIN BLANC, AMADOR COUNTY, CA  
\$19|\$68

Rounded mouthfeel with a nice grip. Medium bodied, balanced, excellent acid, and well structured. Akin to a rich 1er white Burgundy but with a pretty linear crushed seashell minerality. On the palate; gravel/mineral, lemon curd, peach, golden apple, pear, citrus and maybe even a bit of white stone fruit. This will work with salads, turkey, fish, or sushi very well. Fabulous now and a nice wine for the cellar. Notes of Lemon peel, Mineral, White Peach, Honey Only 4 barrels produced.

ALCOHOL: 12%

*paired perfectly with*  
CAÑA DE CABRA  
MURCIA, SPAIN

Creamy and dense, with a velvety pate, this goat cheese has a great mellow flavor that's savory, salty and with a citrusy, lemon tang finish. It has a dry bloomy rind that encases a buttery, dense paste that envelops the palate, rich and silky.

*and*

PEACH MACARON WITH HONEY & LEMON NOTES



2019 CINSAULT, LODI, CA  
\$21|\$76

Planted in 1886 in the heart of western Lodi by Joseph Spenker and farmed for decades by Al Bechthold, this vineyard is now thriving under the watchful eye of the Phillips family. Violets, pomegranate, lavender, granitic, loamy finish. Primarily head-trained, dry-farmed and own rooted, the vineyards we work with harken back to California's roots of exploration, wonder, and hard work. 8 barrels produced [approximately 160 cases].

ALCOHOL: 12.3%

*paired perfectly with*  
LE DELICE DE MON SIRE  
BURGUNDY, FRANCE

Le Delice de Mon Sire is a mild, melt-in-your mouth, creamy brie-style cheese. It has a delicate, powdery white rind and ripens from the outside in. Its center paste is dense and buttery and gets softer towards the edges. Made from pasteurized cow's milk.

*and*

POMEGRANATE TRUFFLE WITH LAVENDER NOTES

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2018 MATARO, SAN BENITO COUNTY, CA  
\$27|\$97

The 2018 San Benito Mataro, sourced from the Enz vineyard, planted in 1923, is medium to full bodied with bright acidity and good depth. Meaty on the palate, with concentrated red-fruit flavors as well as blood orange, anise and an earthy mix of fresh and cooked berries. The finish is long and savory. Try with a sausage stuffed peppers or grilled meat.

ALCOHOL: 13%

*paired perfectly with*  
FORMAI DE MUT  
BERGAMO, ITALY

Made from raw cow's milk, Formai de Mut, like many Alpine style-cheeses, is cooked and pressed, resulting in a dense, closely textured and firm cheese with occasional holes or "eyes."

*and*  
RED CURRANT TRUFFLE WITH ORANGE PEEL



2019 RED BLEND, LODI, CA  
\$24|\$86

33% ZINFANDEL/33% CINSAULT/33% CARIGNANE

This wine is a blend of equal parts Cinsault, Carignane, and Zinfandel from three different vineyards in Lodi. It has aromas of black cherry, apricot, black tea, and violets. The palate has similar flavors with an added layer of licorice and leather. It has granular tannins, nice acid and a smooth finish.

ALCOHOL: 13.5%

*paired perfectly with*  
CAMBOZOLA  
ALLGÄU, GERMANY

Cambozola *is an* unusual German triple-cream cheese made from cow's milk. The cheese is produced in the region of Allgäu since the early 1970s by Käserei Champignon, although it first appeared in the 1900s. This cross between Camembert and Gorgonzola (hence the name) has a bloomy rind that hides a creamy and smooth texture of the paste underneath.

*and*  
SPICED APRICOT MACARON