

CHARCUTERIE

CHEESE - SNACKS

OUR WINES

	Glass	Retail	Club 25%	Club 30%
'21 Sauvignon Blanc – 90 pts WE	\$10	\$25.00	\$18.75	\$17.50
'20 Codevilla, Reserve Sauvignon Blanc – <i>CLUB ONLY -2 bottle Max</i>		\$50.00	-	\$35.00
'20 Semillon, Bill Dillian Vineyard – 91 pts WE	\$10	\$28.00	\$21.00	\$19.60
'21 Rosé of Grenache, Estate Grown	\$10	\$25.00	\$18.75	\$17.50
'20 Harvest Widow Rosé	\$8	\$22.00	\$16.50	\$15.40
NV Sparkling Wine	\$7	\$18.00	\$13.50	\$12.60
'19 Barbera d'AMADOR, Estate -91 pts WE	\$10	\$30.00	\$22.50	\$21.00
'20 Schioppettino, Estate Grown – 90 pts WE		\$37.00	\$27.75	\$25.90
'19 Jenaé's Choice – <i>CLUB ONLY</i>		\$25.00	\$18.75	\$17.50
'19 Lorenzo's Choice – <i>CLUB ONLY</i>		\$25.00	\$18.75	\$17.50
'19 ENOR, Rhône Blend – 92 pts WE / 92 pts W&S	\$18	\$60.00	\$45.00	\$42.00
'19 Painted Fields Old Vine Zinfandel – 91 pts WE	\$10	\$25.00	\$18.75	\$17.50
'19 Di Stasio Old Vine Zinfandel – 93 pts WE	\$15	\$50.00	\$37.50	\$35.00
'19 Cabernet Franc – 93 pts WE	\$13	\$40.00	\$30.00	\$28.00
'19 Petite Sirah – 93 pts WE	\$13	\$40.00	\$30.00	\$28.00

SOLD OUT

BITES -- Create your own charcuterie board

CHEESE & MEATS – A la Carte

Beemster, Vlaskaas Cow's milk gouda, almond notes, sweet-sharp finish.	\$10
Prairie Breeze, Creamy crumbly cow's milk cheddar, hints of toffee	\$10
Manchego Spanish, Sheep's milk	\$10
Parmigiano Reggiano, Aged Italian cow's milk, nutty & full flavor	\$10
Barely Buzzed, cheddar rubbed with espresso & lavender	\$10
Marin French, Petite Crème Brie, triple cream	\$10
Vermont Creamery, Clover blossom honey goat cheese	\$10
Miyko's Creamery, Vegan Truffle Spread	\$10
Brooklyn Cured, Finocchiona Salami uncured fennel salame	\$11
Bellentani, Sopressata Earthy & rustic dry cured salami of heritage pork	\$11
Prosciutto cured thinly sliced Spanish pork	\$11

CANS from the Sea served with Rustic Bakery Crackers

Spanish Mussels, Lemon Herb <u>OR</u> Sofrito (gf)	\$11
Portuguese Sardines in Tomato Sauce <u>OR</u> Olive oil (gf)	\$11
Octopus – in Galician sauce (gf)	\$11
Alaskan Smoked Salmon	\$11
BOARD SPECIAL – Honey Goat Cheese, Orange Olive Oil, Marcona almonds, Castelvetro Olives sea salt or GF crackers (Local Sour Dough Bread on Weekends!)	\$24

NIBBLES

DIPS – Caramelized Onion <u>OR</u> Lemon Dill Hummus	\$10
Marcona Almonds (vegan, gf)	\$7
Sicilian Green Castelvetro Olives (vegan, gf)	\$6
Rustic Bakery olive oil & sea salt flatbread bites <u>OR</u> Baked Pita Chips	\$8
Cranberry Pistachio Crisps	\$8
Gluten Free English Water Crackers	\$8
Potato Chips – Spanish Sea Salt (Lrg Bag)	\$7
Himalayan Pink Salt Popcorn (Lrg Bag)	\$7
Dalmatia Croatian Fig Jam (vegan, gf)	\$2.50
Annabelle's Chocolate – Coffee, Cherry <u>OR</u> Graham	\$9
Drinks – Sparkling Water, San Pellegrino Limon, Apple Juice	\$2



ANDIS

Create your own tasting flight experience. Choose any 4 wines for \$10*.

**Waived with bottle purchase - Complimentary for Club Members*



****2020 BILL DILLIAN VINEYARD SEMILLON RESERVE – 91 pts Wine Enthusiast**

Brisk notes of citrus are tempered with a kiss of oak aging, creating elegance and harmony in the mouth, ending every sip with lemon meringue dusted with white pepper.

2021 SAUVIGNON BLANC – Gold-Foothill Wine Fest

lemon blossom aromas, tangy but ripe citrus flavors, and a hint of fresh-cut green apples backed by a refreshing acidity to make this medium-bodied wine extremely appealing.

2021 ROSÉ of GRENACHE – Estate Grown

Showing surprising complexity while being delicate and refreshing, the Rose is in many ways the prettiest wine we make each year. A symphony of watermelon and pink grapefruit usher in flavors of fresh peaches and cherries.

2021 HARVEST WIDOW ROSÉ – Estate Grown / ONLY 4 CASES LEFT!

Dedicated to our wives that during harvest most nights are spend alone and most events attended by yourself. A lively blend of Barbera, Schioppettino and Grenache, Syrah.

****2019 SIGNATURE SERIES, LORENZO'S CHOICE – LIMITED RELEASE! (CLUB ONLY)**

A medium-bodied blend of Barbera, Grenache with a touch of Zinfandel and Syrah. Rich and refreshing palate, red fruit, and hints of spicy flavors that sit on a mouth-filling, velvety texture.

****2019 BARBERA D' AMADOR, ESTATE - 91 pts Wine Enthusiast**

A true expression of the grape, medium-bodied, and gentle tannin with deep dark color. Aromas of blackberry with notes of vanilla from oak aging.

2019 EN OR, Syrah, Grenache, Mourvedre – 92 pts Wine Enthusiast, 92 Wine & Spirits

A sumptuously textured red blend of Syrah, Grenache, and Mourvèdre. Concentrated aroma of dark chocolate and plum, with surging flavors of white pepper, dried violets, and black plum.

2019 PAINTED FIELDS OLD VINE ZINFANDEL – 91 pts Wine Enthusiast, Gold-Foothill Wine Fest

Sourced from different vineyards throughout the Sierra Foothills AVA region to compose a beautiful, elegant red wine similar to what was likely produced here in the late 1800s. A well-balanced, layered, and seamless wine offers tons of fresh blackberry and raspberry -flavors wrapped in a bracing texture of fine-grained tannins.

2019 CABERNET FRANC – 93 pts Wine Enthusiast

Rich in texture and balanced with ripe tannins, black fruit and aromas of violets mixed with cedar and oak layers.

Our Story...

After enjoying their home in Napa Valley for nearly a decade, owners **Andy Friedlander** and **Janis Akuna** sold their property and set off seeking another adventure.

They landed on a 25-acre parcel within the Sierra Foothills flowing with gnarly Old Vine Zinfandel and staked out the perfect spot to build the tasting room. Purposefully built to be energy efficient, the building runs along the east to west path of the setting sun with over two dozen solar panels on the roof. The modern design allows the surrounding vineyards to star in the panoramic views featured in the tasting room.

In addition, and maybe more importantly than creating a visually stunning gathering place for wine lovers, the couple has built an incredible team blending Europeans with Old World sensibilities and deep knowledge of traditional winemaking and multi-generational locals with intuitive knowledge of the land.

In 2019 Andy and Janis expanded their partnership with **Jenae Plasse** and **Lorenzo Muslia** after several years of working together.

Andis exudes a sense of place with a twist of European finesse. The undeniable curiosity that flows from the owners down through the winemaker, management and staff has led the winery on a fascinating journey experimenting with unique varietals.

Andis Winemaking Team – Philippe Melka, Maayan Koschitzky, Mark Fowler