

## COURSE 1

Bonterra Chardonnay – Mendocino County, CA

Produced from organically grown grapes, this wine has a refreshing, bright, clean minerality with a vibrant tartness and lemon zest. Served with baked brie in a pastry shell.

## COURSE 2

Bandit Riesling – Columbia Valley, WA

Made in an off-dry style with flavors of peach, citrus, and a kiss of sweetness. It's fermented in stainless steel tanks to maintain a crisp acidity. Served with smoked salmon and tabouli.

Bolla Pinot Grigio – Delle Venezie, Northeast Italy

Well balanced with crisp acidity and delicate flavors with hints of peach, melon, pear and lime.

## COURSE 3

Peter Lehman Shiraz – Barossa Valley, Australia

Intense flavors of plum, chocolate and fruit, mellowed by oak maturation. Served with smoked duck confit and goat cheese.

Beaulieu Coastal Pinot Noir – Vin de Pays d'OC

Complex bouquet of spiced plum, strawberry and toasted oak.

## COURSE 4

Releaf Cab, Merlot, Shiraz – Swartland region, South Africa

Flavorful blackberry, cassis and vanilla spice produced from organically grown grapes. Served with steak medallion sliders with mango BBQ sauce.

## COURSE 5

Main Street Cabernet Sauvignon – Lake County, CA

A powerful wine that is rich with flavors of black cherry, plum and a hint of earthiness. Served with bittersweet chocolate mousse tart.



THE GOOD LIFE CAFE  
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