

MIRAFLORES

WHITE AND ROSE FLIGHT

2020 PINOT GRIGIO ~ \$24/\$19.20

Crisp, clean, and refreshing, this Pinot Grigio has wonderful expression of tropical fruit and fresh green apple aromas. The bright palate boasts flavors of tangerine, white nectarine, and lime, with a remarkably lush mouthfeel and crisp finish.

2018 ESTATE VIOGNIER ~ \$28/22.40

Truly the crown jewel of our estate white wine varietals! The 2018 vintage is ripe, complex, and redolent of apricot, peach, honey suckle, and pear. It is rich and potent with flavors of honeydew melon, chamomile, orange blossom, and spice, finishing with a fresh mineral character.

2019 CHARDONNAY ~ \$28/22.40

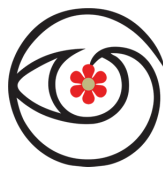
A luscious, round Chardonnay with front notes of crisp bright green apple skin, creamy mid-palate, and a long smooth finish laced with bourdon vanilla.

2020 ESTATE ROSÈ ~ \$22/\$17.60

Our newest vintage of Rosè, crafted from our Estate Petite Sirah, picked at low sugar and high acidity, this wine was whole-cluster pressed and fermented in neutral French oak with native yeast. A perfect summertime wine, offering crisp acidity and a flavor burst of refreshing ripe watermelon and red cherry.

2018 ESTATE MUSCAT CANELLI ~ \$20/\$16

This is not your typical Muscat wine! A unique style of Muscat Canelli that has been fermented to 1.5% residual sugar and offers just a hint of delicate sweetness. Unctuous aromatics of wine flowers and honeydew melon jump out of the glass and intoxicate the senses. This wine is truly the most food-friendly wine and can pair with a broad array of dishes such as seared scallops to spicy Thai or Indian cuisine.



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RED FLIGHT

2017 ESTATE GRENACHE ~ \$30/\$24

90 Points, Wine Spectator

"A wiry backbone of lively acidity and tannins is framed by potent blackberry, smoky pepper and licorice flavors that build tension on the finish." -Tim Fish, Wine Spectator

2015 ESTATE MOURVÈDRE ~ \$30/\$24

Our Mourvedre is one of the shining jewels of Miraflores. Medium bodied and soft with flavors of ripe berries, black pepper, and a touch of old leather and wet soil, this is a perfect wine to pair with an array of cuisine.

2016 ESTATE MALBEC ~ \$32/\$25.60

92 Points, Wine Enthusiast

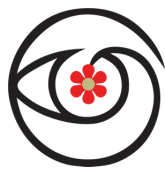
"This full-bodied wine is generous, ripe and structured, wrapping firm fine-grained tannins around ripe blueberry, dark chocolate and blackberry flavors that are deep and broad." Jim Gordon, Wine Enthusiast

2017 ESTATE CLONE 877.4.369.362 ~ \$32/\$25.60

This Miraflores cult classic wine is an exquisite expression of Rhone varietals blended to show respect for the tradition of the Rhone region while maintaining a truly vivid expression of El Dorado terroir. The blend includes Syrah (877) Petite Sirah (4) Mourvedre (369) and Grenache (362).

2015 ESTATE CABERNET SAUVIGNON ~ \$34/\$27.20

The 2015 Miraflores Cabernet Sauvignon is a beautiful expression of foothill terroir. Our high elevation Cabernet Sauvignon vineyard is planted on a South Eastern slope at an elevation ranging up to 3,000 feet. The schist crusted soils in which our Cabernet is planted allows the fruit to become concentrated with flavor while the cool nights retain a balanced acidity.



MIRAFLORES

MIXED FLIGHT

2018 ESTATE VIOGNIER ~ \$28/\$22.40

Truly the crown jewel of our estate white wine varieties! The 2018 vintage is ripe, complex and redolent of apricot, peach, honey suckle, and pear. It is rich and potent with flavors of honeydew melon, chamomile, orange blossom and spice, finishing with a fresh mineral character.

2019 CHARDONNAY ~ \$28/\$22.40

A luscious, round Chardonnay with front notes of crisp bright green apple skin, creamy mid palate, and a long smooth finish laced with bourbon vanilla

2015 ESTATE MOURVÈDRE ~ \$30/\$24

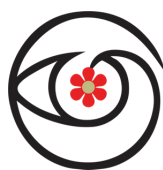
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THE MIRAFLORES ORIGINALS

Enjoy a tasting of our estate wines, crafted from our three original parcels of Syrah, Petite Sirah, and Zinfandel, planted on our estate in 1998.

2016 ESTATE ZINFANDEL ~ \$32/\$25.60
93 Points, Wine Spectator

"Tightly structured, yet refined and polished, with elegantly brooding blackberry, bitter chocolate and stony mineral flavors that build richness toward well-groomed tannins." Tim Fish, Wine Spectator

2017 ESTATE YELLOW BLOCK ZINFANDEL ~ \$32/\$25.60
93 POINTS, WINE SPECTATOR, DOUBLE GOLD 2020 SF
CHRONICLE WINE COMPETITION

This fine, elegant wine boasts brambly huckleberry, raspberry jam, toasted cedar box, and has a smooth, long finish of bourbon vanilla and baking spice.

2016 ESTATE SYRAH ~ \$32/25.60
91 points Wine Spectator

"Combines expression with subtle torque, with black currant, crushed rock and smoked pepper accents that build intensity toward well-framed tannins." -Tim Fish, Wine Spectator

2016 ESTATE PETITE SIRAH ~ \$32/25.60
92 Points & Cellar Selection, Wine Enthusiast

This newly released 2016 boasts classic aromas of black cherry, plum, blueberry and violets, with subtle notes of graphite, mineral and cured meat. On the palate it is rich in ripe tannins, with excellent balance and flavors of red fruit, baking spice and dark chocolate. The finish is long and laced with loamy complexity.

2015 ESTATE TRILEGATO ~ \$50/\$40
90 Points, Wine Spectator

A juicy and complex blend of our three most popular and oldest estate varieties, Petite Sirah, Syrah and Zinfandel. Trilegato was inspired by owner Victor Alvarez' desire to make a non-varietal wine that expresses the splendor of our mountain terroir. These vines are now over 20 years old and producing fruit of outstanding quality. This wine is big and bold with elegant tannins, perfect for a special occasion paired with Ribeye steak topped with blue cheese crumbles.



RESERVE & SPECIALTY FLIGHT

2019 MISIÓN 1853 ~ \$34/\$27.20

California's first varietal ever planted! This special wine, created from the Mission grape and harvested from Deaver Vineyards (Amador County) Mission vines, planted in 1853. These vines have been documented as one of the United States oldest continuously producing vineyards and are producing a wine that is light bodied and bursting with strawberry, raspberry, rhubarb, and a hint of dust. Truly a slice of California wine history!

2016 METHODE ANCIENNE ~ \$34/\$27.20

Stomped by foot and fermented with native yeast, this wine boasts aromas of red cherry, dusty sage brush, red licorice, baking spice, white pepper rise from the glass. Bright raspberry, leather, graphite, and cigar box notes dance on the mid-palette and finishes with juicy pomegranate.

2015 ESTATE RESERVE ZINFANDEL ~ \$60/\$48

This fine, elegant wine boasts brambly huckleberry, raspberry jam, toasted cedar box, and has a smooth, long finish of bourbon vanilla and baking spice.

2017 ESTATE TINTORETTO \$65/\$52

A unique style, rare to the United States! Our Amarone-style wine is crafted from premium, partially dried and foot-stomped Cabernet Sauvignon, Petite Sirah, and Syrah grapes. Fermented for two weeks in small, open bins with native wild yeast, then pressed and racked to finish fermentation in neutral French Oak barrels. Lush, spicy, rich, and velvety, this luxurious wine is a truly rare, hand crafted specialty.

2015 ESTATE TRILEGATO ~ \$50/\$40 90 Points, Wine Spectator

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DESSERT WINE FLIGHT

2017 ESTATE VIOGNIER ICE WINE ~ \$29/\$23.70

Our 2017 Viognier is a modern variation based on a classic theme; eiswein, or ice wine. Because of our warm California weather during harvest-time we are not able to obtain a freeze on the vines. Instead the grapes are frozen in a cold facility and then crushed, achieving the same natural sweetness of a traditional eiswein.

ESTATE MUSCAT CANELLI NV ~ \$60/\$48

95 Points - Editor's Choice - #40 Top 100 Wines of 2017 Wine Enthusiast

"What a rare, complex and spectacular wine. Well-aged and fortified wines like this are uncommon in California but this full-bodied and very sweet example proves it's possible. It has gorgeous aromas of apricot, honey and toasted nuts followed by expansive, ripe-and-spicy fruit flavors transformed by the aging process. The mouthfeel is lavish and full, enabling a wonderful finish that lasts for minutes." Jim Gordon-Wine Enthusiast

2006 TAWNY: \$48/\$38.40

Our 2006 Tawny has patiently been aging to perfection in French Oak barrels. Rich and unctuous aromatics of almond brittle and caramel rise from the glass. The palate is structured with mouth-watering acidity with flavors of toffee and an extremely long finish reminiscent of pure salted almonds. Crafted from Portuguese varietals, Tinta Cao, Touriga Nacional, and Souzao sourced from Amador County's Bray Vineyards.

BLACK MUSCAT NV ~ \$60/\$48

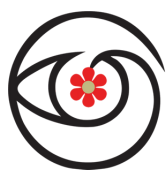
92 Points, Wine Enthusiast

"For an after-dinner sipper, the last drink of the night, try this sweetly soft, liqueury dessert wine. The intense flavors are of cassis, anisette, Kahlua and caramel. There's something sexy and sensual about the pure velvet mouthfeel"
Wine Enthusiast Magazine

ANGELICA NV ~ \$60/\$48

Silver Medal Orange County Fair Wine Competition

A wonderful Mission grape dessert wine made in the traditional style. Aged in barrel for over ten years, this tawny port style wine shows complex notes of figs, coffee liquor, and raisin, then ends with a long, smooth finish of toffee and caramel.



MIRAFLORES

CHARCUTERIE MENU

Choose either "The Miraflores" or "Build Your Own"

"THE MIRAFLORES"

Serves two people

\$23/per person, \$21/club

Beehive Cheese Co. "Pour Me a Slice" Aged Cheddar Cheese 4oz
infused with Basil Hayden's Bourbon

Carr's Water Crackers

Moonshine Trading Co. California Wildflower Honey
Walnuts

Olli Salumeria Sopressata 4 oz

Dried Apricots 2 oz

BUILD YOUR OWN CHARCUTERIE PLATE

Beehive Cheese Co. Apple Walnut Smoked Cheddar 4 oz. \$6/\$5 Club

Beehive Cheese Co. "Barely Buzzed" Cheddar rubbed with Espresso &
Lavender 4 oz \$6/\$5 Club

Beehive Cheese Co. "Seahive" Aged Cheddar rubbed with honey and
sea salt \$6/\$5 Club

Beehive Cheese Co. "Pour Me a Slice" Aged Cheddar infused with
Basil Hayden's Whiskey 4oz \$6/\$5 Club

Beehive Cheese Co. "Red Butte Hatch Chile" Cheddar rubbed with
Hatch Chiles 4 oz \$6/\$5 Club

Champignon **Cambozola** 7oz \$10/\$8 Club

Montchevre Crottin Herbed Goat Cheese \$6/\$5

Cypress Grove "Purple Haze" Chevre, 4 oz \$11.50/\$10.50 Club

Carr's Water Crackers 4.25 oz box \$6/\$5 Club

Olli Salumeria Sopressata 4oz \$8/\$7 Club

Walnuts 2 oz \$2/\$1 Club

Moonshine Trading Co. California Wildflower Honey 2 oz \$2/\$1 Club

Dalmatia Fig Jam 2 oz \$2/\$1 Club

Dried Apricots 2 oz \$1/\$.50 Club

PRMR Olive Oil 4oz with Fresh Baked Baguette \$8.50/\$7.50 Club