



MIRAFLORES

*Choose a total of 5 wines to taste ~ \$15 per person
(Fee waived with purchase of 2 bottles.
Club members enjoy 2 complimentary tastings per membership.)*

WHITES & ROSES

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 ESTATE VIOGNIER ~ \$28/\$22.40

Double Gold Medal, Orange County Fair Wine Competition

Rich and lush with intense, heady notes of peach candy and dried apricot that burst from the glass and linger on the palate. If a dry white wine could be an indulgence, this is.

2019 CHARDONNAY ~ \$28/\$22.40

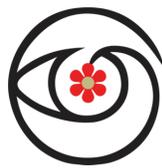
A luscious, round Chardonnay with front notes of crisp bright green apple skin, creamy mid-palate, and a long smooth finish laced with bourbon vanilla.

2019 ESTATE LIMITED SEL. CHARDONNAY~ \$34/\$27.20

Made from 100% Estate grown grapes from our small Chardonnay block. Barrel fermented in 35% new French Oak on the lies for 8 months, this wine was allowed to undergo malolactic fermentation, giving the wine a creamy mouth feel and weight on the palate. The wine is well balanced with structure, fresh acidity, and bright notes of green apple and pear.

2020 ESTATE PETITE SIRAH ROSE~ \$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.



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REDS

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." - Time Fish, Wine Spectator

2016 ESTATE MOURVÈDRE ~ \$30/\$24

"Snappy and well-crafted, offering dried berry, smoky game and pepper flavors that finish with a slight grip of tannins." - Tim Fish, Wine Spectator,

2017 ESTATE MALBEC ~ \$32/25.60
Gold Medal, San Francisco Chronicle Wine Comp.

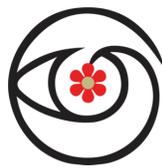
This wine's dark red color leads to a cornucopia of ripe and concentrated fruit; boysenberry, blueberry, blackberry jam and plum aromas with nuances of cacao, Indian spices, anise and violets. The palate is beautifully structured with ripe, firm tannins, good acidity and rich notes of toasty vanilla, raspberry jam and spicy pepper. The balance and allure of the 2017 Malbec makes for a versatile companion to many types of food.

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. This blend includes Syrah (877), Petite Sirah (4), Mourvèdre (369), and Grenache (362).

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

This 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 regain a balanced acidity.



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MIRAFLORES RESERVE & SPECIALTY WINES

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 ESTATE METHODE ANCIENNE ~ \$34/\$27.20

Stomped by foot and fermented with native yeast, this wine boasts aromas of red cherry, dusty sagebrush, red licorice, baking spice, and white pepper that 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

Our 2015 Reserve is composed of the most refined, concentrated and powerful lots in our cellar and was blended to make a wine that is both drinkable now and capable of long-term cellaring. Aged for 30 months in 30% new French Oak.

2019 ESTATE BLACK LABEL PETIT VERDOT ~ \$38/30.40

Our first-ever single varietal, estate Petit Verdot. Deep, ripe, complex, and exotic, our 2019 Black Label wine brims with notes of plums, cherry compote, dark chocolate, and spice. Rich, soft, and approachable on the palate, with flavors of black raspberry, cherries, and vanilla, this classic Bordeaux varietal impresses as a standalone wine.

2016 ESTATE TRILEGATO ~ \$50/\$40

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's 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.



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MIRAFLORES ORIGINALS

2017 ESTATE YELLOW BLOCK ZINFANDEL ~ \$32/25.60

93 Points, Wine Spectator

"Polished and powerfully built, yet refined, with expressive blackberry, mocha, and orange peel flavors that build richness toward polished tannins." - Tim Fish, Wine Spectator

2017 ESTATE SYRAH ~ \$32/25.60

Gold Medal, San Francisco Chronicle Wine Comp.

Our flagship wine and a beautiful expression of our Pleasant Valley estate terroir. Four French clones were selected according to the site specifications of our 2,600 ft. elevation, southeast facing slopes, composed of extremely well drained decomposed granite and loam, crusted with slate, not unlike what is found in the Northern Rhone Valley.

2016 ESTATE SYRAH ~ \$32/25.60

91 Points, Wine Spectator

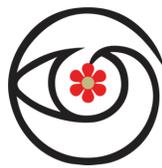
"Combines expression with subtle torque, with black currant, crushed rock, and smoked pepper accents that build intensity toward well-framed tannins." - Tim Fish, Wine Spectator

2017 ESTATE PETITE SIRAH ~ \$32/25.60

This newly released 2017 boasts a remarkably complex and layered bouquet of blackberry, ripe plum, rose petal, leather, and forest floor with traces of graphite and mineral. On the palate, it is rich in ripe tannins, with excellent balance and flavors of blue fruit and dark chocolate. The finish is long and laced with loamy complexity.

Dessert Wines also available. Please ask your server for the dessert wine menu.

Charcuterie Plates available to enjoy with your wine tasting. Please see charcuterie menu for your options.



MIRAFLORES

DESSERT WINES

2019 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 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, Tita Cao, Touriga Nacional, and Souzao sourced from Amador County's Bray Veinyards.

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.

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



MIRAFLORES

NOW OFFERING CHARCUTERIE PLATES!

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

"THE MIRAFLORES" CHARCUTERIE PLATE

\$25/\$20 Club

Beehive Cheese Co. "Pour Me a Slice" Aged Cheddar Cheese
infused with Basil Hayden's Bourbon 4oz
Olli Salumeria Sopressata 4 oz
Carr's Water Crackers
Vogelsang Lane Wildflower Honey, A local Placerville honey!
Walnuts 2 oz
Dried Apricots 2 oz

OR

"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
Beehive Cheese Co. Chive, "Rajun Cajun", or "Squeaky Bee" Cheese
Curds \$6/\$5 Club
Champignon Cambozola 7oz \$10/\$8 Club
Montchevre Crottin Herbed Goat Cheese \$6/\$5
Carr's Water Crackers 4.25 oz box \$6/\$5 Club
Olli Salumeria Sopressata 4oz \$8/\$7 Club
Walnuts 2 oz \$2/\$1 Club
Volgesang Lane Local Wildflower Honey 2 oz \$2/\$1 Club
Dalmatia Fig Jam 2 oz \$2/\$1 Club
Dried Apricots 2 oz \$1/\$.50 Club
Fresh Baked Baguette with Sciabica olive oil \$8.50/\$7.50 Club