

**Valentine's Day Weekend Tasting: Feb. 11-12
Friday and Saturday 12-6p**

**Guest Presentation and Chocolate Pairing
DiStefano Winery and Emerald City Cakes & Chocolates
Saturday 3p-6p**

Chocolates paired with each wine Sat. 3p-6p ONLY. Chocolates available for purchase as well. There will be truffles to buy by the piece as well as already assembled gift bags and boxes. In addition there will also be individual chocolate tortes and coffee bean brittle, which has been a huge hit with other customers.

1. NV RED - \$12.50

This Bordeaux style blend shows wonderful structure and balance. Ripe and fruity with a plummy juicy finish along with a lively fruit forward aroma.

Paired with a 52% dark chocolate and toasted hazelnut truffle

2. 2005 Grenache - \$15.50

This wine shows off black cherry, currant and sage notes, with wonderful texture and deep color. It's full in the mouth with nice balance of strong tannins and good acidity.

Paired with a 72% dark chocolate truffle

3. 2006 Domenica* - \$19.00

Full bodied and graceful in style with inviting aromas of red and black cherries, raspberries, with a hint of mocha and fresh tobacco. Round firm tannins and a smoky finish.

4. 2006 Sogno* - \$23.75

"Sogno" which means dream in Italian, is predominately Cabernet Franc with a splash of Cabernet Sauvignon, shows strong cherry, raspberry qualities. The nose is floral with green notes and a big bold, yet elegant, supple finish.

5. 2006 Cabernet Sauvignon* - \$23.75

This wine is marked with blackberries, black cherries, vanilla and a touch of cedar. Firm ripe tannins, good grip and a long chewy juicy finish.

*** = Paired with Truffles made with this same wine.**