

*Pepper Bridge & Amavi Wine Dinner & Tasting*  
*Please welcome; Mark Melia National Sales Manager*

*Friday, July 14, 2017*

*Time: 5 to 8 PM*

*Wine Tasting \$40 Dinner \$35 = \$75 + Gratuity*

*The Wines:*

**2015 Amavi Sémillon Walla Walla Valley \$21**

Snappy and floral, with notes of fig, spice and lime zest, and a pure finish. Drink now. 89 Points Wine Spectator

**2014 Amavi Syrah Walla Walla Valley \$29**

The standout of the 2013s is the 2013 Syrah from Walla Walla. Incorporating a splash of Grenache and raised in 10% new French oak, it has terrific notes of black raspberries, blackberries, peppery herbs and violets in a medium to full-bodied, supple, elegant package that shines for its purity of fruit. It drops off a touch on the finish, but is still an outstanding wine made in a consumer-friendly, charming style.

**2014 Amavi Cabernet Sauvignon Walla Walla Valley \$30**

The 2014 Walla Walla Cabernet Sauvignon incorporates 77% Cabernet Sauvignon, 10% Cabernet Franc, 8% Merlot and 5% Malbec. It's a juicy, lively, berry and dark fruit-scented effort that has medium to full-bodied richness, plenty of plump fruit and a delicious, easy-drinking personality.

**2013 Pepper Bridge Merlot Walla Walla Valley \$54**

Offering notes of ripe black cherries, spice, sweet oak and graphite, the 2013 Merlot from Walla Walla is medium to full-bodied, concentrated and balanced, with ripe tannin and a charming, enjoyable style. Drink bottles through 2025.

**2013 Pepper Bridge Cabernet Sauvignon Walla Walla, WA. \$57.50**

A red that's structured and well-defined, yet expressive, with dark berry, licorice and spicy cedar flavors that linger toward well-framed tannins. Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot. Drink now through 2023.

**92 Points Wine Spectator**

**2013 Pepper Bridge "Trine" Walla Walla Valley \$60**

Another beauty is the 2013 Trine, which is a mix of 37% Cabernet Sauvignon, 34% Cabernet Franc, 16% Merlot and the balance Malbec and Petit Verdot. Aged mostly in used barrels (38% new) and checking in at 14.6% natural alcohol, it has a polished, silky, medium to full-bodied profile to go with impressive crème de cassis, spring flower's and graphite aromas and flavors. While it's not a heavyweight, it has fabulous purity, balance and length, all suggesting it will evolve nicely for 10-15 years. **92 Points Robert Parker**

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*Dinner Menu:*

*Appetizer:*

*Sea Scallop with Red Curry Tartare*

*2015 Amavi Sémillon Walla Walla Valley \$21*

*Salad: Wild Mushroom & Arugula Panzanella*

*Wine placement*

*2014 Amavi Syrah Walla Walla Valley \$29*

*2014 Amavi Cabernet Sauvignon Walla Walla Valley \$30*

*2013 Pepper Bridge Merlot Walla Walla Valley \$54*

*2013 Pepper Bridge Cabernet Sauvignon Walla Walla, WA. \$57.50*

*2013 Pepper Bridge "Trine" Walla Walla Valley \$60*

*Entrée Choice*

*Fresh Local Chinook Salmon*

*Dijon & Caramelized Onion*

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*Slow-Roasted Prime Rib*

*Accompaniments:*

*Mashed Baby New Potatoes Or Parmesan Risotto*

*& Brocolini*

*Dessert:*

*Flourless Chocolate Torte with Local Raspberries*

*~~~~Bon-A-Petite~~~~*