



Riverstone Taverne
Mixing It Up with Blends
 Tuesday, March 22, 2011
 6:30 pm

Join us for an evening of wine and frivolity as we indulge ourselves in some spring fever. At its most basic, vintners blend wine made from different grapes in order to add more complexity to the flavor and texture of a wine. The goal of blending wine made in different vintages is more to balance out the flavor characteristics. Tonight we're featuring beautiful wine blends. We'll be visiting two wine countries this evening, the US and Australia. After you visit six wine countries, you'll receive a free Reidel wine glass.

| The Wines | The Menu |
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| <p>Meeker Pink Elephant #4 Rosé, Geyserville, California. The Blend: 59% Cabernet Franc, 15% Syrah, 10% Cabernet Sauvignon, 10% Merlot, 3% Barbera, and 3% Carignane. Reminiscent of the wonderful Rosés of Provencé, finished dry rather than with sweetness.</p> | <p>Fresh Vegetable Consommé featuring mushrooms, bean sprouts, scallions, and shallots with a hint of ginger</p> |
| <p>2008 Peter Lehmann Barossa Clancy's Red. The Blend: 50% Shiraz, 34% Cabernet Sauvignon, 16% Merlot. A dark center with a garnet rim. Barossa chocolate, dark plum and hints of violet. Richness and fruit from the Shiraz, textural softness from the Merlot, and firm tanning from the Cabernet Sauvignon give it balance and structure.</p> | <p>Eggplant Napoleon with panko crusted eggplant, grilled zucchini and onions, a pomodoro sauce and chèvre mousse</p> |
| <p>2008 Clos Du Val Ariadne, Carneros, Napa Valley, California. The Blend: 76% Sémillon, 24% Sauvignon Blanc. Rich, intense, and elegant. Pale gold in color with a green tinge, aromas of melon, fig, and a hint of passion fruit. Consistent with intense tropical flavors of passion fruit, guava, and citrus. Subtle oak tones make for rich, creamy mouthfeel, while firm acids keep the finish crisp and light.</p> <p>2009 Cline Cashmere, Sonoma, California. The Blend: 50% Mourvèdre, 33% Grenache, 17% Syrah. Sourced from 30-year-old vines planted in sand soil from Contra Costa County. Flavorful, smooth wine offering big cherry, raspberry and chocolate notes with hints of cracked black pepper and plum.</p> | <p>Grilled Tuna Steaks with Dried Cherry Tarragon Wine Sauce. Served with Wild Rice and Roasted Asparagus</p> |
| <p>2006 Gundlach Bundschu Mountain Cuvée, Sonoma Valley, California. The Blend: 70% Merlot, 29% Cabernet Sauvignon, 1% Petit Verdot. A lush, fruit-forward wine. Fragrant aromas of anise, coriander and warm cherry compote. Dense flavors of raspberry and red cherry laced with notes of orange pekoe and ultra dark chocolate lead to a long, chewy finish. .</p> | <p>Dark Chocolate Cake with Frangelico Almond Cream</p> |

Limited Seating Available. Reservations are required with a credit card deposit.

\$55 per person includes all six wines and food courses.

Tax & Gratuity are not included.

The wines will be available for sale at state minimum retail.

Wines subject to change based on availability.

Phone: 330.483.9900

www.riverstonetaverne.com