



Bruno's Sauvignon Blanc 2012 ..... \$18

**Pairing:** Spicy Thai Food, Grilled Chicken, Seafood

Light straw in color with golden hints. The nose is flowery with whiffs of apricot and pear, while the palate is ripe and full of tropical flavors such as papaya and pineapple. Crisp and juicy with racy acidity.



Bruno's Merlot 2011 ..... \$23

**Pairing:** Light Pasta Dishes, Charcuterie

Vibrant ruby color. Earthiness, candied cherries and a hint of clove spice on the nose. Incredibly smooth on the palate with hints of tobacco, sweet vanilla and herbal overtones.



Bruno's Cabernet Sauvignon 2011 ..... \$23

**Pairing:** Burgers, Pizza, Steak!

Dark ruby in color with bright fruit, spice, smoke and earth aromas. Medium to full bodied mouth feel with silky, round and balanced tannins. Foodies will love the acid profile in this wine!



Va Piano Cabernet Sauvignon 2009 ..... \$45

**91 Points – Paul Gregutt, Wine Enthusiast 90 Points – Stephen Tanzer, IWC**

Silky elegance, balanced tannins. Notes of warm chocolate, anise and spice, with a rich balance of cassis, dark cherry and vibrant acidity on the palate. Smooth, robust, with a hint of toasted almond and oak.



Va Piano Syrah 2010 ..... \$45

**Double Gold – Seattle Wine Awards**

This wine is very elegant showing overtones of vanilla bean, mixed berry preserve with notes of braised meats and a dash of white pepper. Pair this with glazed roast duck & chanterelle mushrooms or a leg of lamb with rosemary and sage. Decant this for an hour and enjoy this through 2019-2020.



Va Piano Les Collines 'Black Label' Syrah 2011 ..... \$65

**92 Points – Wine Advocate Only 20 cases left!**

This Northern Rhone style syrah shows a gorgeous violet color in the glass and changing aromatics of blueberries, baking spices, cherry compote and hints of earth. Smooth and decadent on the palate, sweet notes of milk chocolate and red velvet cake come through with an impossibly long finish.



Va Piano Portteus 'Black Label' Syrah 2011 ..... \$65

**Only 20 cases left!**

Viscous and dense, you'll get mouth-filling notes of swiss chocolate and white pepper. Sit back and savor each velvety sip with a coffee-cocoa spiced rack of lamb and chocolate cheesecake. Decant for at least an hour to release its aromatics and enjoy this Syrah easily through the next decade.