

L I O N R A N C H

V I N E Y A R D S & W I N E R Y

Complimentary for members of the Lion Pride and their guests; up to four people, at one visit per month. Not a member? Ask about our Club!
One fee waived per 3 bottle purchase.

3 FLIGHT OPTIONS: \$20 Each

<u>Whites</u>	<u>Reds</u>	<u>Classic Mixed</u>
2023 Marsanne	2019 Grenache Noir	2023 Marsanne
2024 Roussanne	2020 Alpha	2023 Grenache Blanc
2024 Picpoul Blanc	2019 Six Lions	2024 Lionhardt Rosé
2023 Cuvée Blanc	2021 Mourvèdre	2019 Grenache Noir
2023 Grenache Blanc	2020 Lion's Share	2020 Alpha
2024 Lionhardt Rosé	2021 Syrah	2021 Syrah

Glass of Wine: *White & Rosé \$10 Red \$12*

Sparkling Blanc de Blanc: *Glass \$12, Bottle \$45 | \$36 | \$31.50*

Current Food Offerings

All cheese and meat \$8 each (\$6 Club)

- Beehive: Seahive Cow's Milk Cheddar, with Sea Salt & Honey
- Plaza Mayor Spanish Manchego
- Claudel Brie
- Fontina Cheese & Genoa Salami with Flatbread Cracker Combo Pack
- Genoa Sliced Mild Salami
- CRACKERS: Rustic Olive Oil & Sel Gris Organic Sourdough Flatbread Crackers OR Rosemary Crisps \$6/\$4 (Gluten Free Cracker Upon Request)



LION RANCH

VINEYARDS & WINERY

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WHITES

Estate Marsanne 2023 \$26.00 Retail • \$20.80/\$18.20 Club
91 points Wine Enthusiast, "Editor's Choice". 75% Marsanne, blended with 15% Roussanne, 5% Grenache Blanc, and 5% skin-contact Viognier. A very food friendly wine, pairs with all types of seafood, as well as chicken and pork, spicy flavors and Asian cuisine - like a sesame noodle salad. 75 cases produced.

Estate Roussanne 2024 \$29.00 Retail • \$23.20/\$20.30 Club
This vintage is 100% Roussanne! Pretty rare here at Lion Ranch for a true single varietal bottling. This Roussanne will pair with many dishes such as seared scallops with lemon beurre blanc, roast chicken with herbs like thyme, rosemary and sage, or a creamy polenta with roasted seasonal vegetables. A triple cream brie is another great choice! *75 cases produced.*

Estate Picpoul Blanc 2024 \$29.00 Retail • \$23.20/\$20.30 Club
This vintage blends Picpoul Blanc with 12% Marsanne. Delicious with local sand dabs in cream sauce, or try it with Mexican flavors like shrimp diablo or chili verde enchiladas. *85 cases produced.*

Estate Cuvée Blanc 2023 \$28.00 Retail • \$22.40/\$19.60 Club
92 points Wine Enthusiast. This white blend is made of Picpoul Blanc 48%, Roussanne 40%, and Grenache Blanc 12%. The floral aromas and light velvet mouthfeel lend this as a natural paring for dungeness crab or ceviche. *105 cases produced.*

Estate Grenache Blanc 2023 \$26.00 Retail • \$20.80/\$18.20 Club
91 points Wine Enthusiast. This vintage is 82% Grenache Blanc blended with 18% skin contact Viognier. We loved pairing this with sole meunière. Also great with manchego cheese. *75 cases produced.*

Estate Lionhardt Rosé 2024 \$22.00 Retail • \$17.60/\$15.40 Club
92 points Wine Enthusiast. This rosé is made of 68% Grenache Noir, 12% Terret Noir, 8% Muscardin, 7% Vaccarese, 5% Counoise. Delicious on its own on the patio. Try it with a creamy sheep/goat cheese, olive tapenade, grilled salmon, or BBQ pork ribs. *100 cases.*

Glass of white or rosé wine \$10



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Select cheese & crackers available, ask your server for details.

REDS

Estate Grenache Noir 2019 \$44.00 Retail • \$35.20/\$30.80 Club
91 points Wine Enthusiast. Our first estate vintage of Grenache, this is blended with 10% Syrah, 5% Cinsault, and 5% skin-fermented Viognier, providing more layers and depth. Pairs well with tomato fish stew (a la cioppino), honey glazed ham, chicken shawarma, manchego and prosciutto. Perfect for drinking now! *225 cases.*

Estate Alpha 2020 \$44.00 Retail • \$35.20/\$30.80 Club
90 points Wine Enthusiast. Estate grown red blend of 49% Grenache Noir, 16% Syrah, 15% Terret Noir, 7% Cinsault, 5% Muscardin, 4% Mourvedre, 3% Vaccarese, and 1% Counoise. Pairs well with chicken molé enchiladas, Santa Maria style tri-tip with roasted veggies. Drink thru 2035+. *230 cases produced.*

Estate Six Lions 2019 \$45.00 Retail • \$36.00/\$31.50 Club
90 points Wine Enthusiast. An estate grown red blend of 47% Mourvedre, 17% Grenache Noir, 16% Syrah, 8% Cinsault (*pronounced: SAN-so*), 6% Counoise, and 6% Viognier. Pairs well with grilled lamb or pork, smoked chicken, stews, braises, and pizza. Drink thru 2030+. *225 cases produced.*

Estate Mourvèdre 2021 \$48.00 Retail • \$38.40/\$33.60 Club
91 points Wine Enthusiast. 75% Mourvèdre, with 15% Syrah, and a 10% blend of small amounts of Muscardin, Terret Noir, Vaccarèse, Cinsault, and Counoise. Meat and mushrooms are Mourvèdre's best friends. Try braised short ribs, or anything grilled. For a vegetarian option, try this with a dish made of lentils, wild rice, mushroom, rosemary, and thyme. Drink thru 2030+. *Only 75 cases produced.*

Estate Lion's Share 2020 \$45.00 Retail • \$36.00/\$31.50 Club
92 points Wine Enthusiast. Estate grown red blend of 56% Syrah, 16% Terret Noir, 9% Cinsault, 7% Grenache Noir, 5% Muscardin, 4% Mourvedre, 2% Vaccarese, and 1% Counoise. Try it with braised short ribs and a mushroom risotto, stuffed mushrooms, or a lamb gyro. Drink thru 2035+. *150 cases produced.*

Estate Syrah 2021 \$44.00 Retail • \$35.20/\$30.80 Club
91 points Wine Enthusiast. 75% Syrah, 8% Muscardin, 7% Terret Noir, 5% Vaccarese, 4% Cinsault, 1% Counoise. Heavier on the palate with more appreciable tannins, but still very easy to drink in the typical Lion Ranch style. Try this Syrah with lamb shanks with thyme, your weeknight beef chili, or anything with bacon. Delicious with brie, muenster, grilled hamburgers, or a bitter chocolate mousse for dessert. Drink thru 2035+. *150 cases produced.*

Glass of red wine \$12



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CLASSIC MIXED FLIGHT

Estate Marsanne 2023 \$26.00 Retail • \$20.80/\$18.20 Club
91 points Wine Enthusiast, "Editor's Choice". 75% Marsanne, blended with 15% Roussanne, 5% Grenache Blanc, and 5% skin-contact Viognier. A very food friendly wine, pairs with all types of seafood, as well as chicken and pork, spicy flavors and Asian cuisine - like a sesame noodle salad. 75 cases produced.

Estate Grenache Blanc 2023 \$26.00 Retail • \$20.80/\$18.20 Club
This vintage is 82% Grenache Blanc blended with 18% skin contact Viognier. We loved pairing this with sole meunière. Also great with manchego cheese. *75 cases produced.*

Estate Lionhardt Rosé 2024 \$22.00 Retail • \$17.60/\$15.40 Club
92 points Wine Enthusiast. Made of 68% Grenache Noir, 12% Terret Noir, 8% Muscardin, 7% Vaccarese, 5% Counoise. Delicious on its own on the patio. Try it with a creamy sheep/goat cheese, olive tapenade, grilled salmon, or BBQ pork ribs. 100 cases produced.

Estate Grenache Noir 2019 \$44.00 Retail • \$35.20/\$30.80 Club
91 points Wine Enthusiast. Our first estate vintage of this varietal, this Grenache is blended with 10% Syrah, 5% Cinsault, and 5% skin-fermented Viognier, providing more layers and depth. Pairs well with tomato fish stew (a la cioppino), honey glazed ham, chicken shawarma, manchego and prosciutto. Drink thru 2028+. 225 cases produced.

Estate Alpha 2020 \$44.00 Retail • \$35.20/\$30.80 Club
90 points Wine Enthusiast. Estate grown red blend of 49% Grenache Noir, 16% Syrah, 15% Terret Noir, 7% Cinsault, 5% Muscardin, 4% Mourvedre, 3% Vaccarese, and 1% Counoise. Pairs well with chicken molé enchiladas, Santa Maria style tri-tip with roasted veggies. Drink thru 2035+. 230 cases produced.

Estate Syrah 2021 \$44.00 Retail • \$35.20/\$30.80 Club
91 points Wine Enthusiast. 75% Syrah, 8% Muscardin, 7% Terret Noir, 5% Vaccarese, 4% Cinsault, 1% Counoise. More appreciable tannins, while still very easy to drink. Try this with lamb shanks with thyme, your weeknight beef chili, or anything with bacon. Delicious with brie, muenster, grilled hamburgers, or a bitter chocolate mousse for dessert. 150 cases produced.

