

## ESTATE FLIGHT | \$25

*Explore the flavors of Chehalem with this five-wine flight designed to introduce you to our wines and story.*

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	RETAIL CLUB	GLASS
2024 Willamette Valley Pinot Noir Rosé	\$28   \$23	\$12
2023 Chehalem Estate Vineyard Pinot Blanc	\$35   \$28	\$12
2021 Corral Creek Vineyard Pinot Noir	\$50   \$40	\$16
2021 Chehalem Estate Vineyard Pinot Noir	\$50   \$40	\$16
2021 Reserve Pinot Noir	\$70   \$56	\$20

## SINGLE VINEYARD FLIGHT | \$40

*Dive deeper into the terroir of our unique Estate vineyards with this rotating five-wine selection of our limited-production Single Vineyard wines.*

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	RETAIL CLUB	GLASS
2022 Corral Creek Vineyard Riesling	\$35   \$28	\$12
2021 Reserve Chardonnay	\$45   \$36	\$15
2021 Stoller Vineyard Pinot Noir	\$50   \$40	\$16
2021 Ridgecrest Vineyard Pinot Noir	\$50   \$40	\$16
2019 Statement Pinot Noir	\$110   \$88	\$28



## FOOD MENU

*Prepared with rotating seasonal garnishes.*

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### Cheese and Charcuterie | \$25

*selection of local and global artisan cheeses and charcuterie*

### House-Made Focaccia | \$12

*finished with Jacobsen sea salt and served with fresh olive tapenade and olive oil*

### Loaded Focaccia | \$18

*topped with house-made ricotta, wild mushrooms, herbs, citrus zest*

### Burrata | \$16

*shiitake mushrooms, herbs, farro and citrus*

### Dungeness Crab Salad | \$20

*lacinato kale, pomegranate, pine nuts with citrus vinaigrette*

### Rillions | \$18

*heritage pork belly, chili, citrus, garlic finished in Chehalem Pinot Noir*

