



Today's Flight

\$20 to taste 5 wines

Tasting fee is waived with purchase of two (2) bottles

Join our Club 412 for complimentary tastings



	Retail	Wine Club	Glass
2019 Comanche Cellars Chardonnay – Arroyo Seco	\$32	\$25.60/\$27.20	\$14

Leave it to our ever-inquisitive winemaker, Michael Simons, to add Acacia wood barrels to our collection of French oak. Acacia wood allows the aromatics of the grape to be the star. As a result, you get a vibrant Chardonnay with a fruity, floral nose and a structured mouthfeel. This full-bodied wine bursts with flavors of orange blossom and honeycomb.

2018 Comanche Cellars Pinot Noir – Santa Cruz Mountains	\$38	\$30.40/\$32.30	\$14
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The Saveria property could easily be mistaken for a French vineyard with its inspired setting – stone buildings and beautifully manicured vines in the Santa Cruz Mountains. Fruit forward entrance of strawberries with just the right amount of tannins and earthiness to create a full mouthfeel, and a finish infused with notes of cherry cola, pepper and a touch of spice.

2018 Dog & Pony La Vaquera	\$30	\$24.00/\$25.50	\$14
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62% *Tempranillo*, 20% *Graciano*, 18% *Grenache*. La Vaquera, our favorite cowgirl, continues the tradition of being sassy, spicy and fruity. Aged in American oak, the hints of vanilla and root beer are undeniable. Medium-bodied with pleasing acidity, this wine works well with all palates.

2018 Dog & Pony Desperado	\$34	\$27.20/\$28.90	\$14
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50% *Cabernet Sauvignon*, 30% *Cabernet Franc*, 20% *Sangiovese*. With a savory bouquet on the nose, this wine surprises with strawberry and sweet pepper jam on the palate. Full-bodied and luscious, it finishes with smoke and spice. First vintage!

2017 Comanche Cellars Merlot – Santa Clara Valley	\$34	\$27.20/\$28.90	\$14
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Dusty sugar on the nose leads to blackberries, dark cherries, and blueberries on the palate. These beautiful layers of fruit are complemented by notes of leather, cedar and licorice. 100% Merlot.

— See the reverse side for a list of our current portfolio of wines —

Ratel Hard Cider – Dry Hopped – Monterey, CA - 7.2% alc. - 650 ml \$14

San Pellegrino Sparkling Water (Plain or Blood Orange) \$3

Pairing Options

Cheese Board: Schoch Family Farmstead Cheeses – Big Sur Salt – Fig Jam – Dried Apricots – Spiced Pecans \$16

Cheese & Charcuterie Board: Schoch Family Farmstead Cheeses – Big Sur Salt – Foustman's Meats – Fig Jam – Dried Apricots – Spiced Pecans \$20

Heritage Chocolates – Combo 4-pack: Lime, Blackberry, Sea Salt Caramel, Dark Chocolate \$12

Summer Berry 4-pack: Strawberry, Blackberry, Blueberry & Raspberry \$12

Want to give someone Comanche Cash? Gift Cards are available

Comanche Cellars Wine Room - 412 Alvarado Street - Monterey, CA 93940 - (831) 747-2244

Wednesday & Thursday 4-8 pm; Friday 3-9 pm; Saturday 1-8 pm; Sunday 12-6 pm