

CELEBRATE SUMMER

Summer Tasting Flight

From bright and zesty to soft and off-dry — six whites poured for a summer evening.

Friday, June 26 • 6:00 – 7:30 PM

HOSTED BY

Cheryl & Richard McFadin • Susan & Dexter Harmon

THE LINEUP

- 01** Kim Crawford Sauvignon Blanc
- 02** Pine Ridge Chenin Blanc + Viognier
- 03** Italo Cescon Pinot Grigio
- 04** Whispering Angel Rosé
- 05** Clean Slate Riesling
- 06** Casa Garcia Vinho Verde



SUMMER TASTING FLIGHT • NO. 01

Kim Crawford Sauvignon Blanc 2025

First pour — a crisp, high-acid opener to wake up the palate.

Bright, zesty, and unmistakably Marlborough — with aromas of citrus, tropical fruit, and fresh herbs, and notes of lemon, lime, passion fruit, and a hint of green bell pepper.

Food Pairing: Spinach, Strawberry and Heart of Palm Salad



SUMMER TASTING FLIGHT • NO. 02

Pine Ridge Chenin Blanc + Viognier 2023

Second pour — a rounder, aromatic bridge from the opener.

A blend that offers a unique profile, combining Chenin Blanc's acidity and fruity characteristics with Viognier's floral aromas and richness. Expect notes of peach, apricot, and citrus zest.

Food Pairing: Turkish Chickpea Salad



SUMMER TASTING FLIGHT • NO. 03

Italo Cescon Pinot Grigio Vendemmia 2025

Third pour — a clean, crisp step deeper into summer.

Light and crisp, with flavors of green apple, pear, and a hint of mineral notes. It often has a refreshing acidity and notes of honeysuckle.

Food Pairing: Gazpacho



SUMMER TASTING FLIGHT • NO. 04

Whispering Angel Rosé 20th Vintage Limited Edition 2024

Fourth pour — a touch of elegance at the heart of the flight.

A beautiful pale pink wine with flavors of strawberry, raspberry, and a touch of citrus, along with a refreshing mineral finish.

Food Pairing: Shrimp, Avocado Tzatziki Flatbread

SUMMER TASTING FLIGHT • NO. 05

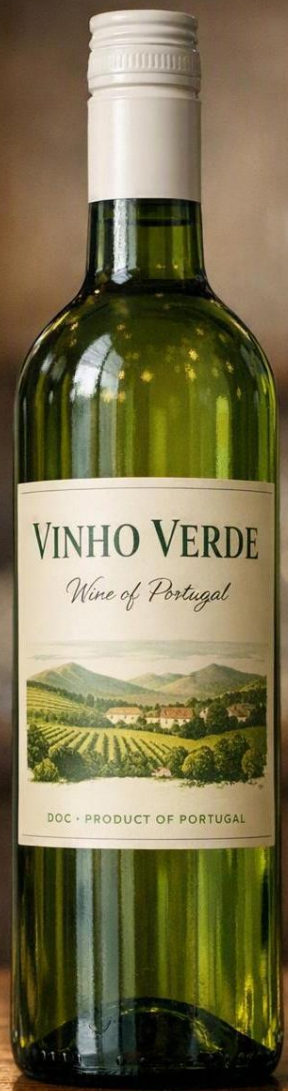
Clean Slate Riesling 2024

Fifth pour — a softer, off-dry turn toward gentle sweetness.

Slightly sweet flavor profile. It smells of honeysuckle and green apple. It tastes of sour green apples, peach with a citrus and minerals.

Food Pairing: Oriental Noodles





SUMMER TASTING FLIGHT • NO. 06

Casa Garcia Vinho Verde

Final pour — a crisp, lightly spritzzy close to the flight.

Fruity nose of melon, peaches, green apples and grapefruit. Some lime cordial. Light-bodied, crisp and easygoing. Fruity off-dry feel with a slight spritz.

Food Pairing: Watermelon and Feta Cheese Salad