

Boys & Girls Club of Allentown's *Fall Showcase Virtual Wine Tasting* From Stag's Leap Wine Cellars



Napa Valley 2019 KARIA Chardonnay

TASTING NOTES

This is a graceful Chardonnay with aromas of citrus and subtle tropical fruit notes along with apricot, toasted almonds and orange blossom. Medium to full-bodied, the wine has a silky texture and refreshing and flavorful finish with a touch of minerality.

FOOD PAIRINGS

Try pairing this Chardonnay with grilled chicken with lemon aioli, grilled salmon with a cucumber, tomato and fresh dill salsa or roast chicken breast stuffed with spinach and feta cheese.



2017 Winemaker Series Lot 1 Merlot

TASTING NOTES

This Merlot has expressive aromas of boysenberry, raspberry, hibiscus, framed by hints of cinnamon and vanilla. Richly textured, the wine has a rich core of fruit, powerful tannins and a flavorful finish.

FOOD PAIRINGS

Enjoy along with roasted chicken with sautéed wild mushrooms or herb-crusted pork chops.



2018 ARTEMIS Cabernet Sauvignon

TASTING NOTES

The 2018 ARTEMIS Cabernet Sauvignon delivers expressive aromas of ripe raspberry, dark cherry and blackberry along with hints of cedar and spice. The mid-palate is pleasant and round with flavors of dark chocolate, plum, dried fruit and toasted oak. The finish is rich and lingering.

FOOD PAIRINGS

Enjoy this Cabernet Sauvignon with grilled tri-tip, braised short ribs, or pasta with wild mushrooms and prosciutto.