



DEMETRIA ESTATE

WHITE WINES

2006 PINOT BLANC \$30 BTL/\$9 GLASS 500 CASES
The 2006 Pinot Blanc displays a light pear color in the glass. On the nose, well defined Anjou pear and honeydew melon aromas weave into subtle notes of vanilla cream. The palate is mineral driven with lime and kiwi fruit building to a mouth coating finish.

2008 CHARDONNAY \$27/\$9 GLASS 800 CASES
Fermented and aged for eleven months in a combination of both new and neutral French oak barrels. Honeyed pears, orange blossom and marmalade intermingle with the subtle nuances of vanilla and lemon curd. Well balanced acidity enhances both the textural and aromatic qualities of this beautifully balanced wine.

2008 BETON BLANC \$28/\$9 GLASS 85 CASES
33% Roussanne, 33% Grenache Blanc, 34% Marsanne
Partially fermented on skins, this wine has compelling notes of pear, white peaches, spices & flowers that hover on the palate. The use of concrete fermentation vessels enhances the mineral component that would most likely not be evident if aged in oak. The racy acidity of the wine complements the delicate sea-sweetness of shellfish.

2007 CUVÉE PAPOU \$28/\$9 GLASS 600 CASES
35% Marsanne, 32% Grenache Blanc, 22% Roussanne and 11% Viognier
This white Rhone style wine from our biodynamic estate vineyard in the Santa Ynez Valley is a blend of roussanne, marsanne, viognier and grenache blanc. Elegant and aromatic with wild floral notes on the nose and a rich crispness of apple, orange blossom, passion fruit and subtle apricot flavors on the palate. The exquisite balance of acids and fruit combine with the lingering vibrant freshness leaves you craving a second glass. Ideal with spicy foods or chicken dishes. Summer in a glass.

RED WINES

2006 PINOT NOIR "CUVÉE SANDRA" \$50/\$15 GLASS 600 CASES
ALSO AVAILABLE IN **MAGNUMS \$115**
Layers of cherry, strawberry, black truffle, and cola are complimented by spice and graphite. Rich and complex, with flavors of deep red fruits, leather, and smoke on the palate. Long, lingering finish. The perfect pinot to compliment red meats, especially lamb.

2006 "NORTH SLOPE" SYRAH \$35/\$10 GLASS 340 CASES
Aged for 22 months in large French oak puncheons, our 2006 Syrah exhibits deep meaty aromas of cassis, melted licorice, and ground pepper. On the palate, dark fruits of black cherry and currants combine with tar and tobacco into a smoky spiciness reminiscent of a classic Cornas. The wine opens up beautifully with an hour in the decanter and will reward cellaring of 10 to 15 years.

2006 CUVÉE CONSTANTINE \$40/\$12 GLASS 345 CASES
44% Grenache, 30% Syrah, 25% Mourvedre, 1% Viognier
The 2006 vintage of Cuvée Constantine shows captivating aromas of lavender, violet, allspice and kirsch, along with herbs de province, white pepper, and licorice. The flavors build in the mouth developing into sweet blackberry and blueberries, with notes of bittersweet chocolate and complex dried fruits, and leather. This wine is a seamless blend of grenache, syrah mourvedre and a splash of viognier. Earthy and intense in the mouth, the wine finishes with fine dusty tannins. Drink now or hold for up to a decade.

TASTING FEE \$10 REFUNDABLE WITH CASE PURCHASE

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THANK YOU, FOR YOUR COMMITMENT TO QUALITY WINES

PLEASE DON'T TAKE OUR GLASSES