



Rode Cellars

CALIFORNIA

Chardonnay

Aromas: Ripe pineapple & golden pineapple

Flavors: Anjou pear balanced by citrus notes and a smooth, creamy finish

Food: Smoked chicken salad with apples & walnuts, four cheese pizza, calamari fritti or Mu Shu pork

Pinot Grigio

Aromas: Hints of grape blossoms & green apple

Flavors: Refreshing apple & pear with a hint of lemon

Food: Salads, grilled fish, poultry, fruit platters & herbed pasta dishes

Sauvignon Blanc

Aromas: Delicate tropical fruit notes & fresh cut grass

Flavors: Citrus, green apple & guava

Food: Seafood, poultry, goat cheese, salads & crudité's

Cabernet Sauvignon

Aromas: Ripe berry & plum accented by toasty oak & vanilla

Flavors: Dark berry fruit balanced by silky tannins & a lingering finish

Food: A memorable pairing with roasted & grilled meats such as leg of lamb, prime rib or porterhouse

Merlot

Aromas: Hints of berry, plum & currant

Flavors: Black cherries, plums & fig

Food: Meat, pasta & vegetarian dishes

Pinot Noir

Aromas: Ripe red raspberry & cherry

Flavors: Red berry fruit with a hint of spice balanced by a crisp yet silky finish

Food: Grilled chicken, fusilli pasta tossed with extra virgin olive oil, fresh tomato and herbs, rustic wood oven-fired pizza with wild mushrooms and taleggio cheese

