

**2011 Raventós i  
Blanc 'de Nit'  
Rosada Cava**

With traces of rosewater, bitter almond and Morello cherries on the nose, this Cava excites with tiny little bubbles full of green apple, citrus, red berries, and a bit of toast.

**2010 Fattoria San  
Felo Le Stoppie,  
Vermentino**

With a straw yellow color, this white has peach, honeydew and lime on the nose. There are tart citrus and apple flavors and a bracing acidity.

**2010 Santa Duc  
Les Vieilles Vignes  
Côtes du Rhône**

This red has black raspberry and wildflowers on the nose and flavors of leather and chocolate. It is medium bodied with a bit of bitter smoke on the finish.

**2008 Bodegas  
Muriel Vendimia  
Seleccionda Reserva**

This wine's bouquet has red fruits and balsamic vinegar mixed with oak, cedar and spices. Its sweet fruit and oak merge with tobacco, earth and hints of game.

**Wednesday,  
September 3, 2014**

# Sommelier Night at the Flight

*With speaker Jacob Bacharach and special guests Christian Tripodi, General Manager & Sommelier of Cioppino Restaurant & Cigar Bar, Alyssa McGrath, Sommelier of Dish Osteria and Alan Uchrinscko, General Manager & Sommelier of Altius.*

