Office Paris

ALL AMERICAN WINES

CREW



2016 BROOKS AMYCAS

Willamette Valley, Oregon 44% RIESLING, 21% MUSCAT, 18% PINOT BLANC, 10% GEWURZTRAMINER, 7% PINOT GRIS

Amycas is a delightful, crisp and floral with good acidity and lovely aromatics. It is inspired by the Edelzwicker (edel = noble, zwicker = blend) wines found in Alsace, and like its French cousins is very pleasurable, with or without food

\$21.99



2016 EVS WINDBLOWN

Texas High Plains
25% MOURVEDRE, 25% PETITE SIRAH,
23% CARIGNAN, 18% SYRAH, 9% GRENACHE

On the high plains the vines struggle and endure the elements, producing a small concentrated crop with unprecedented character and finesse. This wine is peppery, with profound dark berry fruit, accented by silky tannins and delicate oak nuances. Windblown evokes Southern France, but is a true reflection of the Texas High Plains AVA.

\$21.99



BEECHER'S FLAGSHIP

Seattle, Washington COW'S MILK

The first wheel of Flagship, Beecher's signature cheese, was handcrafted just as Beecher's Handmade Cheese opened its doors in Seattle's historic Pike Place Market in November of 2003. Flagship is a semi-hard cow's milk cheese with a uniquely robust, nutty flavor. It is carefully aged for 15 months to fully develop its complex flavor and ever-so-slight crumble.

\$18.99 lb

RECHESEC

ALL AMERICAN WINES

CREW



2015 PARADISE SPRINGS

Clifton, Virginia
95% CABERNET FRANC, 5% TANNAT

Estate grown here in Paradise, Cabernet Franc is quickly becoming the staple red wine of Virginia. This wine has an earthy mineral characteristic with a great mouth feel. Fruity aromas of cherry and vanilla are balanced by spicy flavors of black pepper and tobacco.

\$29.99



2014 BROWNE TRIBUTE

Columbia Valley, Washington
39% MERLOT, 24% CABERNET SAUVIGNON, 15% MALBEC,
10% PETIT VERDOT, 6% PETITE SIRAH, 6% CARMENERE

Dark fruit, flint and tanned leather aromatics. Fruit bomb with Van Cherry, currant and all spice. Finishes with anise, toasty oak and lingering dark fruit flavors. Acid is bright and balances this full bodied and round tannin wine.

\$36.99



BEECHER'S FLAGSHIP

Seattle, Washington COW'S MILK

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