



PINOT NOIR AND TERROIR DINNER
at Starmont Winery & Vineyards
—Saturday, March 23rd, 2019, 6:00-9:00pm—

Join Starmont Winemaker Jeff Crawford for a Pinot Noir dining experience like no other. During this multi-course wine dinner, guests will have the opportunity to compare several single vineyard Pinot Noir bottlings from Starmont and Merryvale, exploring the unique characteristics of each.

If that's not intriguing enough, take a look at the inspired menu below that will be crafted with local ingredients and paired perfectly with each Pinot at the table.

Passed Hors d'oeuvres

Citrus Cured Rosé Salmon, Pistachio & Savory Cheesecake Mousse Served in a Profiterole
Grilled Carmody Cheese, Bacon + Quince Paste Sandwiches on Seeded Rye
Sesame-Crusted Vegetarian Viet Roll, Orange Curry Sauce

2018 Starmont Rosé of Pinot Noir, Carneros
2013 Starmont Chardonnay, Stanly Ranch Estate

First Course

Wild Mushroom Risotto, Spritz of Alley 6 Candy Cap Mushroom Bitters

2016 Merryvale Pinot Noir, Petaluma Gap, Sonoma Coast

Second Course

Duck Two Ways, Dried Cherry Demi + Coffee Dust
Community Grains Red Floriano Polenta + Parmesan
Spring Vegetable Melange

2015 Starmont Pinot Noir, Stanly Ranch Estate
2006 Merryvale Pinot Noir, Carneros

Third Course

Valley Ford Estero Gold Reserve, Acacia Honey, Toasted Walnuts, Sweet Baguette

2015 Starmont Pinot Noir, Lee Vineyards

\$145 for wine club members; \$175 for non-members

Please contact Events Manager Casey Curiel at (707)-968-3429 or email events@merryvale.com for more information.