

Bottle List

	RETAIL	BTG	QTY.
2024 Reserve Rosé	40	15	_____
2024 Estate Sauvignon Blanc	50	22	_____
2023 Estate Chardonnay	100	23	_____
2023 Petaluma Gap Pinot Noir	80	25	_____
2022 Reserve Unbound	70	21	_____
2023 Estate Cuvee Lizzy	85	25	_____
2022 Reserve Eye of the Falcon	75	23	_____
2022 Limited Release Cabernet	90	25	_____
2022 Estate Cabernet Franc	95	28	_____
2023 Estate Micho	85	25	_____
2022 Estate Cabernet Sauvignon	95	26	_____
2022 Estate Mayote	125	35	_____
2022 Estate Soul of a Lion	150	40	_____

PATRIMONY

	RETAIL	BTG	QTY
2021 Patrimony Blanc	350	70	_____
2020 Patrimony Merlot	305	50	_____
2021 Caves Des Lions	275	50	_____
2022 Patrimony Cabernet Franc	275	50	_____
2022 Patrimony Cabernet Sauvignon	275	50	_____

MEMBER DISCOUNTS APPLY

Silver 15%

Gold 20%

Platinum 25%



Flight

50

Savour a diverse flight of wines representing DAOU Mountain. Each individual tasting is waived with a 2-bottle purchase, or two tastings waived upon joining membership.

2024 Reserve Rosé

97% Grenache Noir, 3% Sauvignon Blanc
Aged for 7 Months in 100% Neutral French Oak

2024 Estate Sauvignon Blanc

98% Sauvignon Blanc, 2% Semillon
Aged for 8 Months in 50% New French Oak

2023 Estate Micho

55% Merlot, 45% Cabernet Sauvignon
Aged for 21 Months in 80% New French Oak

2022 Estate Cabernet Sauvignon

80% Cabernet Sauvignon, 16% Petit Verdot, 4% Cabernet Franc
21 months in 80% new French oak

2022 Estate Soul of a Lion

82% Cabernet Sauvignon, 15% Cabernet Franc, 3% Petit Verdot
Aged for 22 Months in 100% New French Oak

Culinary Offerings

Delectable share plates curated to pair with our wine flight.

Please notify your Wine Educator of any allergies or dietary restrictions.

**Food prepared may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.*

The Chopped Salad

15

Farro / Curry Cauliflower / Italian Kale / Lemon Vinaigrette / Pickled Golden Raisins

Dill / Mint / Dukkah / Cucumber / Pickled Red Onion / Feta Emulsion

Recommended pairing with Estate Rose

Mezze Platter

43

Tzatziki / Hummus / Fromage Blanc / Snap Peas / Baby Carrots / Radishes

Cucumbers / Romesco / Romanesco / Chanterelle Conserva / Bread

Recommended pairing with Estate Chardonnay

Cheese and Charcuterie

50

Artisanal Cheeses / Fine Cured Meats / Nuts / Olives / Assorted Bread and Crackers

Recommended pairing with Petaluma Gap Pinot Noir and Reserve Unbound

1/2 Dozen Oysters on the Half Shell

36

Citrus / Ponzu / Cocktail Sauce

Recommended pairing with Estate Sauvignon Blanc

DAOU Estate Royal White Sturgeon Caviar

150

House Chips / Blinis / Sieved Egg / Chives / Crème Fraiche

Recommended pairing with Estate Chardonnay and PATRIMONY Blanc

NY Steak

45

6 oz / Potato Puree / Bordelaise / Watercress

Pizza - Available Thursday, Friday, Saturday, & Sunday

Margherita

24

Tomato Sauce / Mozzarella / Parmigiano / Basil / Confit Cherry Tomatoes

Pepperoni

28

Tomato Sauce / Mozzarella / Parmigiano / Pepperoni

Bacon and Black Truffle

32

Truffle Creme / Bacon / Mozzarella / Parmigiano

Culinary Pairing Experience

95

Three chef-curated small bites paired with 3 oz pours of wines, crafted to elevate your tasting experience at the summit of DAOU Mountain-

Member Discounts Apply – Experience is NOT waived with purchase of wine

2023 Estate Chardonnay – Spiney Lobster Roll

100 % Chardonnay – 10 months in 70% New French Oak

Brioche Roll / Crème Fraiche / Fine Herbs

2023 Petaluma Gap Pinot - Niman Ranch Lamb Chop

100% Pinot Noir – 10 months in 65% New French Oak

Spiced Pomegranate Molasses / Mint / Mast o Khair / Quinoa Crunch

2022 Estate Soul of a Lion - NY Steak

82% Cabernet Sauvignon, 15% Cabernet Franc, 3% Petit Verdot – 22 months in 100% New French Oak

6 oz / Potato Puree / Bordelaise / Watercress

Member Exclusive Entrees

Spiney Lobster Roll

38

Brioche Roll / Crème Fraiche / Fine Herbs

Niman Ranch Lamb Chops

55

Spiced Pomegranate Molasses / Mint / Mast o Khair / Quinoa Crunch



