

Savour a diverse flight of wines representing DAOU Mountain. Each individual tasting is waived with a 3-bottle purchase, or two tastings waived upon joining membership.

2022 RESERVE ROSÉ

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

2022 ESTATE SAUVIGNON BLANC

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

2021 RESERVE SEVENTEEN FORTY

64% Cabernet Franc, 36% Merlot Aged for 18 Months in 70% new French Oak Robert Parker's Wine Advocate 95 pts

2021 RESERVE EYE OF THE FALCON

63% Cabernet Sauvignon, 37% Petit Verdot Aged for 18 Months in 50% new French Oak

2021 ESTATE MICHO

54% Merlot, 43% Cabernet Sauvignon, 3% Cabernet Franc Aged for 21 Months in 80% New French Oak Robert Parker's Wine Advocate 94-96 pts

PATRIMONY

A California first-growth Cabernet Sauvignon without peer, fulfilling the Adelaida District's destiny as the world's next benchmark for Bordeaux varieties. Experience for a limited time by the glass or bottle on DAOU Mountain, please see your Wine Educator for more details.

2020 CABERNET SAUVIGNON

100% Cabernet Sauvignon Glass, 4oz 50
30 Months in 100% New French Oak Bottle, 750ml 275
3 Pack Wood Box 825

CULINARY PAIRINGS

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

HEIRLOOM TOMATO, CUCUMBER AND STRACCIATELLA SALAD Pistachio / Basil / Lemon Oil / Big Sur Salt

THE CHOPPED SALAD

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

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

TUNA, PEACH AND COCONUT AGUACHILE

Cucumber / Radish / Cilantro / Kafir / Brazil Nut

MEZZE PLATTER

Green Goddess / Hummus / Fromage Blanc / Snap Peas / Baby Carrots / Radishes

Cucumbers / Romesco/ Romanesco/ Bread

CHEESE AND CHARCUTERIE

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

1/2 DOZEN OYSTERS ON THE HALF SHELL

Citrus / Ponzu / Cocktail Sauce

DAOU ESTATE ROYAL WHITE STURGEON CAVIAR

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

BREAD AND BUTTER PLATE

Bread Bike Bakery / Stepladder Creamery Cultured Butter / Big Sur Sea Salt

PAN SEARED LOCAL WHITE SEA BASS

Sofrito Bacon Broth / Sweet Corn / Cherry Tomato / Zucchini / Cilantro Pesto

HARISSA ROASTED LAMB CHOPS

7 Spice Eggplant / Zhug / Cucumber, Pomegranate and Fetta Salad

8 oz NEW YORK STEAK AU POIVRE 'MANHATTAN CUT'

Au Poivre Sauce / Pommes Purée / Sautèed Greens

SEARED MAINE DIVER SCALLOPS

Coconut Beurre Blanc / Yam Fondant / Macadamia Nuts / Passion Fruit Vinaigrette

WINDROSE FARM HEIRLOOM APPLE COBBLER

The Perfect Scoop Vanilla Ice Cream

CHOCOLATE CREMIEUX IN A JAR

Espresso Chantilly Sugar Cookie