



Ask your server about wine tastings or flights– our newest tasting option.

**Prices: GL/BTL**

### **SALMON RIVER WHITE | \$14/\$25**

10 International Medals - 90 Points 750 ml. (2023)

Clean, crisp, elegant white wine.

**Nose:** Fragrant, fruit forward, green apple & honey.

**Palate:** Start of lychee, tangerine, ginger & hints of honey, transitions to a full citrus mouth-feel.

A very refreshing dance of floral & crisp citrus.

**Finish:** Fresh, clean mineral acidity with lingering grapefruit & lemon.

**Foods:** Light seafood, scallops, sea bass, sole, cured/spiced meats of pork & duck, semi-soft to firm cheeses, Gruyere, Muenster, Grana Padano.

### **BLACKLEDGE RED | \$16/\$30**

2 International Medals - 92 Points | 750 ml. (2022)

Light translucent Pinot Noir-like St. Croix blend with bright cherry hues.

**Nose:** Sweet bing cherry with the nuance of strawberry.

**Palate:** Delicately light & dry with a full mouth feel & round juicy tannins. Bright strawberry with hints of cocoa.

**Finish:** Raspberry, cocoa, dark chocolate.

**Foods:** BBQ, lamb, ribeye steak.

### **BLACKLEDGE ROSE | \$13/\$24**

4 International Medals - 92 Points | 750 ml. (2023)

A semi-sweet, clean, crisp, ruby-colored rosé.

**Nose:** Vanilla, bright cherry, luscious strawberry & lilac.

**Palate:** Sweet fruit– Bing cherry, tart cranberry, raspberry, toffee apple, with balanced acidity.

**Finish:** Crisp minerals & lemon rind with a hint of honey.

**Foods:** Seafood, prosciutto, feta cheese, Thai & spicy dishes.

### **APPLE A DAY | \$16/\$28**

750 ml. (2023)

A semi-sweet, clean, crisp, ruby-colored rosé.

**Nose:**

**Palate:**

**Finish:**

**Foods:**

### **ESSENCE OF ST. CROIX | \$40 BTL ONLY**

6 International Medals - 95 Points | 375 ml. (2018)

A delicious St. Croix dessert wine made in the style of both Ruby & Tawny Ports, then blended.

**Nose:** Hints of cherry & fig followed by strawberry compote, swirls of vanilla, smoky oak, cocoa, leather & blueberry.

**Palate:** Delicious black plum, currant & chocolate cherry cordial. Very balanced sweetness & acidity.

**Finish:** Smooth, lingering golden raisin, honey, coconut & sweet tobacco.

**Foods:** Rich cigar, chocolate mousse or lava cake, panettone, ice cream.

We recommend that you store all wines at cellar temperature, 58-60 degrees max.



## **ST. CROIX RESERVE | \$65 BTL ONLY**

20th Anniversary Release | 750 ml. (2021)

The 2021 St. Croix Reserve marks Priam Vineyards' 20th harvest and captures this bountiful season beautifully. Fruit was sorted during the crushing phase to remove any spoiled or sub-par bunches. Grapes were then crushed and divided between several open fermentation vessels. Grapes were left to cold soak for 5 days before each batch received a different yeast strain. Delestage was performed during the entire fermentation process (rack and return). "Delestage" is from the French word "délestage", meaning "lightening," and refers to the separation of juice and grape solids. This fermentation and maceration technique is used when making red wine from grapes to gently extract phenolic compounds by oxygenating the juice. This produces a softer, less astringent wine with more fruit character. Wood staves were added during fermentation and the wine was later moved to French oak barrels. Only 3 barrels were selected for the final blend, resulting in only 900 bottles produced. The wine was then bottled, wax-dipped, and labeled individually by hand.

The aromas in the glass immediately suggest purple-black notes of currant, blackberry and cherry, with toasty vanilla and spice playing supporting roles. Bright, fresh and somewhat restrained at entry, the mid-palate offers a blend of fruit, spice, toasty oak, and cedar notes. While the finish offers plenty of structure to age beautifully, the plush tannins offer the warmth and texture of cashmere. This St. Croix Reserve Anniversary release is ready to enjoy now or age for up to 25 years. I hope you enjoy and love this wine as much as I did crafting it from soil to bottle.

Ruaan Viljoen

*Viticulturist and Winemaker*