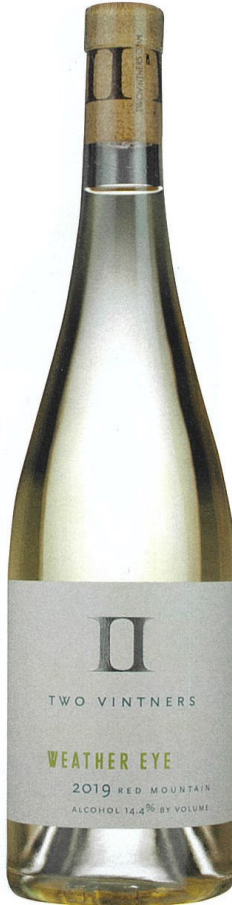


Seafood Bliss

» Recommended listening: Somewhere Beyond The Sea – Frank Sinatra



**Two Vintners 2019 Weather Eye Grenache Blanc**

**93 pts.** Lusciously textured, there's a distinct mineral note that hums with gooseberry acidity, showing plenty of structure to the white peach, green melon and pear flavors. Overtones of almond blossom and limestone chime in on the saline-filled finish. **\$40**

**VINTNER'S PAIRING:**

Grilled halibut tacos with roasted corn and jalapeno salsa



**Barrage Cellars 2017 Nuclear Blonde Chardonnay**

**92 pts.** Lush and creamy, exuding cedar and tropical fruit aromas and flavors shaded by butterscotch, baked pear and citrus elements that unfold in an elegant and sophisticated style. Gentle leesy spice notes accompany the tiered finish. **\$30**

**VINTNER'S PAIRING:**

Hazelnut crusted halibut; grilled tarragon Dijon chicken; crab cakes

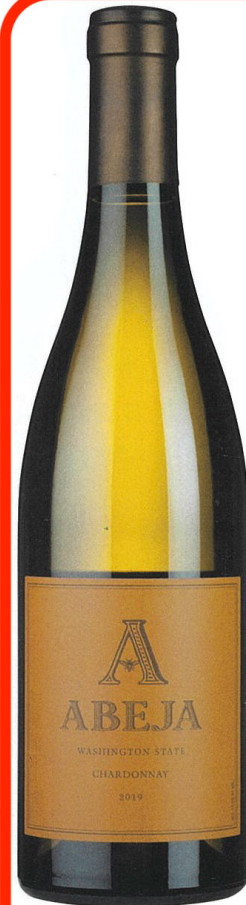


**Warr-King 2019 Fleur Riesling Wahluke Slope AVA**

**91 pts.** Crafted in a French Alsatian style, offering dry yet fruity flavors of apple, yellow peach and white cherry generously cut with fresh lemon, lime and wet stone expressions. Fine spice notes liven up the bright, minerally-driven finish. **\$24**

**VINTNER'S PAIRING:**

Thai food; spiced roasted duck; oysters on the half shell



**Abeja 2019 Washington State Chardonnay**

**92 pts.** This creamy version features roasted aromas of pineapple and citrus. Well structured, with shadings of toasty oak and wet stone minerality that frame regal flavors of peach, green apple and lemon oil on the long saline-tinged finish. **\$45**

**VINTNER'S PAIRING:**

Seared scallops with corn and chorizo succotash; grilled halibut tacos with roasted tomatillo salsa verde