

# RLV SPARKLING

## LE SPRINT BLANC \$10/34

100% Chardonnay in the traditional champagne style, imported from Provence, France

# RLV WHITE

## 2018 MARSANNE \$6/25

100% unoaked Marsanne. Lemon, Asian Pear & almond, with a flint and mineral character & cleansing acidity.

## 2020 NOCTURNAL ALBARINO \$8/26

Fragrant floral nose of honeysuckle & apple blossom. Granny Smith Apple, white stone fruits. Palate Cleansing Citrus & Acidity.

## 2018 RLV III \$7/27.5

Newer Vintage of our Flagship win! Fermented separately in closed stainless steel with partial MLF & %5 oak barrels. Floral Nose, Bright Peach & apricot leading into mango & pineapple. Modest Acidity & pleasant finish.

## 2019 DUET \$9/34

This Rhone blend of Viognier & Marsanne is a stunner. Tropical fruit, dominant peach, pear & citrus with crisp acidity, minerality & juicy finish.

# RLV ROSE

## 2017 EQUUS \$5/17

Cinsault 98% % Syrah 2% evokes red berry, roses, quince. Tropical Fruit notes & pleasing acidity. Enjoy alone or pre-dinner.

## 2020 CINSAULT \$8/26

The nose presents fresh strawberry, raspberry & rose. Tropical notes of mango, melon & grapefruit. Lively and crisp, yet graceful.

# RLV RED

## 2018 ROJO \$7/25

Widely popular multi-varietal off-dry red. Blend of Montepulciano, Barbera, Mouvedre, Tempranillo & Tannat. Aged in New French Oak & neutral barrel. Fruit notes of candied strawberry, cherry & red raspberry dominate with lighter body, soft tannin structure & finish.

## 2018 TORO \$8.5/30

85% Tempranillo & 15% Merlot. Aged for 18 months with 30% in new French Oak and puncheons. Earthy nose, sweet & tart cherry, currants & spice, with grippy tannins. .

## 2017 VALERA \$10/38

Syrah, Tempranillo, Mouvedre & Grenache presents dark red & black fruit from kirsch to cassis. With accents of black tea & clove. Oak is well integrated & restrained. Finish gently lingers.

## 2017 THE TEMPTER \$12/42

Texas Bordeaux styled blend of Tempranillo, Merlot & Tannat. Moderate tanning structure, black currant & cassis, long juicy finish, complimenting it's name.

# RLV RED (CONT'D)

## 2017 CORSO \$7.5/25

Sangiovese, Montepulciano & Barbera. Red Fruit layered with accents of black cherry & currants.

## 2018 SYRAH \$10/38

75% Syrah, 20% Tempranillo & 5% Cinsault, aged for 18 months in 30% New French oak puncheon & barrel. Dark Ruby color brimming with brooding black currant, kirsch, cola & tobacco. Spice notes of cinnamon & eucalyptus. Producing rich complexity, full body & long finish.

# RLV FLIGHTS

(3) 30Z POURS

## PREMIUM WHITES (PICK 3) \$10

2018 Marsanne, 2018 Impish, 2018 RLV III,

## SPECIAL SELECTION ROSE & WHITES (PICK 3) \$12

2019 Duet, 2020 Nocturnal Albarino, 2020 Cinsault Rose, 2017 Equus

## SPECIAL SELECTION REDS \$10

2017 Corso, 2018 Rojo, 2018 Toro

## RLV RESERVE REDS \$14

2017 Valera, 2017 The Tempter, 2018 Syrah

## GOLD MEDAL \$18 (ALL 4)

2020 Cinsault Rose, 2019 Duet, 2017 Tempter, 2018 Corso

## RLV MEDALS

2017 RLV III- GOLD MEDAL 2019 San Francisco Chronicle Wine Comp; GOLD MEDAL 2018/19 Texas International Wine Comp

2017 Imprint - GOLD MEDAL 2018/19 Texas International Wine Comp; SILVER MEDAL 2020 San Francisco Chronicle Wine Comp

2017 Nocturnal Albarino - DOUBLE GOLD 2018/19 Texas International Wine Comp; GOLD MEDAL 2019 San Francisco Chronicle Wine Comp; SILVER MEDAL 2018 Rodeo Uncorked!

2018 Marsanne - SILVER MEDAL 2020 San Francisco Chronicle Wine Comp; Silver Medal 2020 Rodeo Uncorked!

2018 RLV III - SILVER MEDAL 2020 Rodeo Uncorked!

2019 Duet - GOLD MEDAL 2021 San Francisco Chronicle Wine Comp

2020 Cinsault - GOLD MEDAL 2021 TEXSOM

2017 Corso - SILVER MEDAL 2020 Rodeo Uncorked! 2020 San Francisco Chronicle International Wine Comp

2018 Toro - SILVER MEDAL 2021 San Francisco International Wine Comp

2017 Valera - SILVER MEDAL 2020 Rodeo Uncorked! Bronze Medal 2019 San Francisco International Wine Competition

2017 The Tempter GOLD MEDAL 2020 Rodeo Uncorked! SILVER MEDAL 2020 San Francisco Wine Comp & Lone Star International Wine Comp; GOLD MEDAL 2019 San Francisco International Wine Comp

# RLV NOSH

## SEASONAL PROSCUITTO \$10

Thinly sliced Prosciutto, toasted baguette, Cordell's EVOO, house seasoned Marcona Almonds

## PARMESAN CRISPS \$10

Whipped Cream Cheese, Fredricksburg Farms sweet & spicy peppered jelly, house seasoned Marcona Almonds

## MEDITERRANEAN OLIVES \$10

Spanish & Greek Olives, marinated in herbs, toasted baguette, 90 day aged Spanish Manchego, house seasoned Marcona Almonds

## ARTISAN CHEESE BOARD \$20

Seasonal Selection of 3 Cheeses, toasted baguette, house seasoned Marcona Almonds

## EPICUREAN CURED MEATS \$20

Seasonal Selection of 3 cured meats, toasted baguette, house seasoned Marcona Almonds

## MEAT & CHEESE BOARD \$30

Seasonal Selection of 3 cured meats, 3 cheeses, toasted baguette, house seasoned Marcona Almonds

## MEDITERRANEAN BOARD \$15

Kalamata & Black Olives, Hummus, Feta Cheese, toasted pita

## BRUSCHETTA \$15

diced Roma tomatoes, fresh basil, triple cream Brie, prosciutto, goat cheese, figs, Cordell's 18yr balsamic

\*menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts & milk