

RLV WHITE

2020 NOCTURNAL ALBARINO \$11 GLASS

Fragrant floral nose of honeysuckle & apple blossom. Granny Smith apple, white stone fruits. Palate cleansing citrus & acidity.

\$44 TASTING ROOM BOTTLE \$35 TAKE HOME BOTTLE

AWARDS: BRONZE 2021 San Francisco Chronicle Wine Comp

2018 RLV III \$12 GLASS

Newer vintage of our flagship wine! 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.

\$48 TASTING ROOM BOTTLE \$38 TAKE HOME BOTTLE

AWARDS: GOLD MEDAL 2019 San Francisco Chronicle Wine Comp; GOLD MEDAL 2018/19 Texas International Wine Comp, SILVER MEDAL 2020 Rodeo Uncorked!

2019 DUET \$13 GLASS

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

\$52 TASTING ROOM BOTTLE \$42 TAKE HOME BOTTLE

AWARDS: GOLD MEDAL 2021 San Francisco Chronicle Wine Comp

RLV RED

NV TORO \$15 GLASS

95% Tempranillo & 5% Merlot. Aged for 18 months with 30% in new French Oak & puncheons, 70% Neutral Oak. Well structured body, black cherry, cassis & plum notes
\$60 TASTING ROOM BOTTLE \$48 TAKE HOME BOTTLE.

2017 VALERA \$16 GLASS

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

\$64 TASTING ROOM BOTTLE \$51 TAKE HOME BOTTLE

AWARDS: SILVER MEDAL 2020 Rodeo Uncorked! Bronze Medal 2019 San Francisco International Wine Competition

2017 THE TEMPTER \$15 GLASS

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

\$60 TASTING ROOM BOTTLE \$48 TAKE HOME BOTTLE

AWARDS: DOUBLE GOLD 2021 SF Chronicle Wine Comp, 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

2018 THE TEMPTER \$16 GLASS

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

\$64 TASTING ROOM BOTTLE \$51 TAKE HOME BOTTLE

AWARDS: DOUBLE GOLD 2021 San Francisco Chronicle Wine Comp

2017 CORSO \$11 GLASS

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

\$44 TASTING ROOM BOTTLE \$35 TAKE HOME BOTTLE

AWARDS: SILVER MEDAL 2020 Rodeo Uncorked! 2020 San Francisco Chronicle International Wine Comp

RLV RED (CONT'D)

2018 CORSO \$13 GLASS

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

\$52 TASTING ROOM BOTTLE \$42 TAKE HOME BOTTLE

2018 SYRAH \$13 GLASS

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, dull body & long finish.

\$52 TASTING ROOM BOTTLE \$42 TAKE HOME BOTTLE

RLV FLIGHTS

(3) 2 OZ POURS

PREMIUM WHITES \$12

2019 Duet, 2020 Nocturnal, 2018 RLV III

SPECIAL SELECTION REDS \$13

2017 Corso, 2019 Rojo, NV Toro

RLV RESERVE REDS \$16

2017 Valera, 2017 The Tempter, 2018 Syrah

RLV VERTICAL REDS \$25

2017 Corso, 2018 Corso, 2017 Tempter, 2018 Tempter

GOLD MEDAL \$18

2019 Duet, 2017 Tempter, 2018 Tempter, 2018 Corso

RLV NOSH

PARMESAN CRISPS \$10

Whipped Goat Cheese, Parmesan Crisps, Everything Bagel Seasoning

ARTISAN CHEESE BOARD \$20

Seasonal Selection of 3 Cheeses

EPICUREAN CURED MEATS \$20

Seasonal Selection of 3 cured meats

MEAT & CHEESE BOARD \$30

Seasonal Selection of 3 cured meats, 3 cheeses

*MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, TREE NUTS & MILK