



## **Volcan Mountain Winery & Jeremy's on the Hill**

**Wine Pairing Dinner • Friday, March 30th at 6:30-9:00pm Seated Dinner**

**\$75/person, \$90/industry RSVP Mel [melanie.vmw@gmail.com](mailto:melanie.vmw@gmail.com) or 760-765-3267**

### First Course

**2017 Volcan Mountain Sauvignon Blanc, Huis Vineyard, Temecula Valley**

**&**

**Sesame Tuna Poke, Avocado, Edamame, and Taro chips.**

*Tasting Notes: The bright acidity of this Sauvignon Blanc, combined with the juicy notes of ripe citrus and grapefruit, is the perfect complement to this fresh Tuna. Notice how the clean minerality of this wine cleanses your palate, allowing each new bite to speak for itself.*

### Second Course

**2016 Volcan Mountain Barbera, Los Suenos Vineyard, Temecula Valley**

**&**

**Root Vegetable/Tomato Empanada with Manchego Cheese and Membrillo Jam**

*Tasting Notes: This Barbera is bursting with bright red fruit that play on the Quince Jam while the easy tannins complement the earthy structure of the root vegetables.*

### Third Course

**2015 Volcan Mountain Malbec, Emerald Creek Vineyard, Warner Springs**

**&**

**Duck Breast with a Blackberry Balsamic Reduction and House Made Gnocchi**

*Tasting Notes: The blackberry, tobacco and spice notes of the Malbec pair beautifully with the richness of duck breast and the sweet/acidic Blackberry Balsamic.*

### Fourth Course

**2016 Volcan Mountain Sangiovese, San Diego County**

**&**

**Farmhouse Lasagna with Bison Bolognese, with House Made Ricotta Cheese,  
Goat Cheese and Grass Fed Bison.**

*Tasting Notes: What could be better than a wonderfully ripe Sangiovese paired with delicious pasta?! This pairing enhances the complex flavors of the Bison Bolognese while the acidity and tannins of the Sangiovese leave the palate craving more.*

### Fifth Course

**Organic, Fair Trade, Dark Roast Coffee (Decaffeinated available)**

**&**

**Chef's Lemon Lavender Tart**