

BKCELLARS

URBAN WINERY & TASTING LOUNGE

Wine Tasting Flight: \$15
Choose any five (5) wines below.

For every 2 bottles purchased, get 1 tasting fee waived.

Buy any 12 bottles and get 20% off!
(excluding Fumé Blanc)

Any White Wine by the Glass (6 oz.): \$7.50
Any Red Wine by the Glass (6 oz.): \$9.50

Red Wine Sangria (Weekends Only):
\$9.50 per glass

Mulled Red Wine (Weekends Only):
\$7.00 per glass

Wine Club Members: Get **20% off** all bottles, wine-by-the-glass, and gift shop items (excluding artwork on the walls), AND **50% off** tasting flights!

Dry White Wines

Fumé Blanc, California, 2012 **Bottle: \$17**
Aromas of apple, guava, almonds and a kiss of oak. *Special: 12 Bottles for \$64.95 OR 4 Bottles for \$29*

Vermentino, Temecula Valley, 2019 **Bottle: \$25**
Aromas of guava and flowers. Flavors of grapefruit.

Semi-Sweet Wines

Gewürztraminer, Temecula Valley, 2020 *NEW RELEASE!* **Bottle: \$20**
This mildly sweet 100% Gewürztraminer exhibits flavors of peaches and pears.

Rosé, California, N/V **Bottle: \$19**
Strawberries, green apple, and watermelon. Finishes with the mild sweetness of hard candy.

Red & White Wine Blends

Provance, Central Coast, N/V **Bottle: \$20**
Served chilled. A tasty 50/50 blend of Santa Ynez Valley Chardonnay and Paso Robles Zinfandel.

Red Wines

Sangiovese, South Coast AVA, 2018 **Bottle: \$27**
Grapes grown in Oceanside. Aromas of cinnamon, vanilla, and oak. Notes of earthiness and tart cherry flavors.

Malbec, Temecula Valley, 2018 **Bottle: \$25**
Notes of anise, bell pepper and dried strawberries coupled with aromas of cedar.

Merlot, Lodi, 2016 **Bottle: \$25**
Aromas of smoke and leather. Flavors of raspberry.

“The Experiment,” South Coast AVA, 2018 *DOUBLE-GOLD WINNER OC FAIR* **Bottle: \$45**
40% Syrah, 28% Merlot, 21% Cabernet Sauvignon, 11% Cabernet Franc from a combination of Valley Center and Temecula grapes.
Aromas of clove, vanilla, and raisins. Flavors of green pepper, vanilla, cedar, and mild tannins.

Zinfandel, Lodi, 2016 **Bottle: \$25**
Aromas of cinnamon. Flavors of berry jam and raisins.

Tempranillo, Paso Robles, 2017 **Bottle: \$33**
Flavors of caramel and cinnamon finish with a mild sweetness and a hint of rosemary.

Syrah, South Coast AVA, 2018 **Bottle: \$35**
Hunter & Mazzetti Vineyard grapes. Slightly jammy with approachable tannins, pepper, earth, and minerality.

FLIP OVER FOR OUR RESERVE LIST.

RESERVE WINES
ONLY BY THE BOTTLE – NO POURS BY THE GLASS, NO TASTINGS

Chardonnay, California, 2015

Bottle: \$21

Aromas of flowers. Flavors of citrus. Plus a hint of butter.

Bonita's Cuvée, California, Non-Vintage

Bottle: \$27

60% Tempranillo (Paso Robles), 30% Cabernet Sauvignon (Valley Center), 10% Syrah (Valley Center)
Vanilla, caramel, marshmallow. Dedicated to Joe's wife, Dania, who he affectionately calls "Bonita."

Old Vine Zinfandel, Lodi, 2015

Bottle: \$25

Aromas of leather with a jammy palate showcasing rich black fruit, pepper, and black licorice.

"The Foothills," Sierra Foothills AVA, Non-Vintage

Bottle: \$50

52% Syrah, 22% Tempranillo, 18% Touriga Nacional, 8% Zinfandel

Aromas of blueberries and vanilla. Flavors of lemongrass, baker's spices, and berries.