



### **Kendall Jackson Californian Wine Flight**

*Enjoy a 3 oz. pour of each for \$12*

#### **2008 Vintner's Reserve Summation**

*This premiere vintage white wine blend mingles refreshing flavors of honeydew melon, apricot, pink grapefruit and white pepper. Added hints of honeysuckle and a creamy mouthfeel result in a soft, dry wine, excellent for food pairing or simply sipping*

*Chef's Pairing Suggestion:*

**Wrapped Diver Scallops**

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#### **2004 Vintner's Reserve Meritage**

*This plush blend of Cabernet Sauvignon, Merlot and Cabernet Franc is handcrafted in small individual lots to create flavor distinction. Aromas of blackberry, black licorice, and violet intrigue the senses. Juicy flavors of black cherry, cassis, espresso, and pomegranate are well balanced with generous round tannins.*

*Chef's Pairing Suggestion:*

**Tournedos Forestiere**

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#### **2007 Jackson Estates Grown Chardonnay**

*Layered aromas of green apples, peaches, honey and vanilla balance flavors of baked apples, lemon, pineapple and mango. A hint of spiced nuts and a suggestion of toasted oak round out the lingering finish.*

*Chef's Pairing Suggestion:*

**Harvest Pumpkin Cheesecake**

## **Kendall Jackson Wines**

*Special Pricing Offered by  
Aylmer's Grille*

### **Vintner's Reserve Summation 2008 California**

*Bottle 39 / Glass 9.75*

### **Vintner's Reserve Meritage 2004 California**

*Bottle 43 / Glass 10.75*

### **Estates Grown Chardonnay 2007 Monterey, California**

*Bottle 35 / Glass 8.75*

**Wine Flight \$12**