

MARCH, 2017

CAMBRIA - A LOOK AT SANTA MARIA VALLEY THROUGH A VINEYARD



1 *First Tasting*

2014 Cambria “Clone 4” Chardonnay

FOOD PAIRING: Cheese board

2 *Second Tasting*

2014 Cambria “Clone 4” Pinot Noir

FOOD PAIRING: Kale and Brussels sprout salad

3 *Third Tasting*

2014 Cambria “Benchbreak” Pinot Noir

FOOD PAIRING: Irish beef and barley stew

4 *Fourth Tasting*

2013 Cambria “Tepesquet” Syrah

FOOD PAIRING: Shepherd’s pie

**These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.*