

Acacia Vineyard at FARM at The Carneros Inn



Join us at FARM as we welcome Matthew Glynn, Senior Winemaker for Acacia Vineyard on Thursday, March 15, 2012

Enjoy a very special evening with Matthew Glynn, who will share his passion for classic Burgundian varietals and his handcrafted wines which have exceptional character and style. A five-course tasting menu, will be paired with some very special wines from Acacia for \$110 per person. We also invite you to enjoy these wines by the glass or by the flight in the bar or pavilion.

DUNGENESS CRAB VERINE

Avocado, Grapefruit, Micro Cilantro

Acacia Vineyard, Sauvignon Blanc, Napa Valley 2010

CRUDO OF DAYBOAT SCALLOPS

Ginger, Coconut, Pancetta

Acacia Vineyard, 'Cuvee 304', Chardonnay, Carneros, 2010

SONOMA DUCK BREAST

Morel Mushrooms, Fiddlehead Ferns, Asparagus, Israeli Couscous

Acacia Vineyard Estate, Lone Tree Vineyard, Pinot Noir, Carneros, 2009

ROASTED PRIME RIB

Porcini Mushrooms, Spring Onion, Potato Purée, Bordelaise

Acacia Vineyard, Scott Ranch, Syrah, Sonoma Coast, 2007

VANILLA YOGURT PANNA COTTA

Grilled Pineapple, Almond Ice Milk, Saffron Tuile

Acacia Vineyard, 'Late Harvest', Sauvignon Blanc, Napa Valley-Carneros, 2009

Chef de Cuisine Andrew Budnyj

Stay the evening of March 15 and receive 20% off your cottage when you join us for the winemaker dinner. For room reservations, please call 888.400.9000.

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For more information or to make a reservation, please call **707.299.4880** or visit **TheCarnerosInn.com**

Featured Wines *from* Acacia Vineyard

2010 NAPA VALLEY SAUVIGNON BLANC

Winemaker Matthew Glynn has crafted an excellent example of Napa Valley's cool 2010 growing season. A clean, fresh, low alcohol wine, the Napa Valley Sauvignon Blanc displays bright, backbone providing acidity and restrained fruit notes of fig and just a hint of grapefruit.

2010 'CUVEE 304' CHARDONNAY

'304' refers to a grade of stainless steel. The grade of stainless steel used to make the tanks in which this wine is fermented and (for a very short time) aged. By forgoing the traditional use of oak barrels, Matthew avoids covering the pure, chalky, bright character of Carneros Chardonnay. The 'Cuvee 304' is a fragrant, crisp wine with aromas of stone fruit and citrus followed by long finish of green apple.

2009 'LONE TREE VINEYARD' PINOT NOIR

This small lot Pinot Noir has been getting some wonderful press from Wine Spectator and other 'industry' publications. A beautiful vineyard in the heart of Los Carneros, Lone Tree Vineyard is planted to four different clones of Pinot Noir, each providing it's own unique character to the wine. The Joseph Swan clone gives the wine its perfumy aromatics and lends increased elegance. The structure (acidic and tannic) and the length of the finish are classic Pommard clone. While the Hanzell clone supplements the structure and aromatics with depth of flavor; and the Mt. Eden clone, well it provides that certain je ne sais quoi. Each of these lots is vinified separately before being blended and aged in oak for 13 months. The final product is a wine of wonderful complexity and depth with aromas of green tea and black pepper among blackberries and sour cherries.

On the palate it is elegant with a finish of fine tannins, pleasant acidity, and dark fruits.

2007 SCOTT RANCH SYRAH

Scott Ranch is a sloping mountain side vineyard in the Sonoma Coast, an excellent site for growing Syrah. This tiny production Syrah is a deep and brooding wine which, in the winemaker's own words, 'exudes a sense of place' and I agree. On the nose, there are roasted meats from the almost Rhone-style hillside exposure and hints of vanilla, toast, and pie spice are provided by the use of new French and Hungarian oak. Once the wine is tasted, flavors of blackberry pie, dark plums, and black cherries are held in check on the palate by acidity imparted by the site's cool coastal breezes and slightly forceful, but quite velvety tannins.

2009 LATE HARVEST SAUVIGNON BLANC

This is a unique wine which displays what the Carneros region can provide when winemakers think outside the box. While many Late Harvest/Dessert wines can be overly sweet and one dimensional with little acidity to create balance, the Acacia Late Harvest Sauvignon Blanc displays many of the characteristics typical of dry Carneros wines: Flavors and aromas of citrus, stone fruit, and citrus (Nectarine and Clementine) along with candied figs are nicely wrapped by smooth, weighty viscosity and the acid backbone that is the hallmark of Los Carneros wine grapes. The cool weather also keeps the sugars from maturing too quickly in the grapes, which translates to a little less sweetness, lower alcohol and more concentrated depth of flavor.

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