

BERGEVIN LANE

VINEYARDS

Established in 2002 by two friends pursuing a shared dream. Bergevin Lane Winery nurtures wines that embody the truly unique environment of Walla Walla, Columbia and Yakima Valleys and the distinct single vineyards where their rich terrestrial wines come from.

AMUSE OF THE EVENING

Cold Smoked Salmon

Local Honey | Raspberry | Clementine Marmande | Hazelnut

2016, Love Struck, Viognier, Walla Walla Valley

By the Glass \$10 | By the Bottle \$40

TASTING NOTES: After admiring the bright pale-yellow color, your senses are aroused by aromas of citrus and flowers—orange blossom, honey, spice, so nice! The mouth-watering acidity of the first sip is quickly countered by a viscous mid-palate—a weight and balance very common to great Viogniers. Flavors of dried apricots and a whiff of white pepper are both youthful and fresh, and very complex, which makes it a very food-friendly, summer-friendly wine.

Smoked Peppercorn Crusted Lamb Lollipop

Huckleberry | Parsnip | Dark Chocolate | Summer Squash

2013, She Devil, Syrah, Columbia Valley

By the Glass \$12 | By the Bottle \$48

TASTING NOTES: 90 Points Wine & Spirits Magazine. Deep Purple (the color, not the band) fills the glass. Aromas of violet fruit and a hint of scorched earth fill the room. A silky texture, with layers of savory earth, dark fruit and smoke create a woven and plush feel to the flavors. Get a good, long look to enjoy with the finish of berries, cocoa and tobacco. Wow!

Intermezzo

Slow Braised Short Rib

Bordeaux Cherry | Sweet Pea | White Cheddar Risotto | Gaufrette

2013, Moonspell, Cabernet Sauvignon, Columbia Valley

By the Glass \$14 | By the Bottle \$55

TASTING NOTES: The fruit is black as night on the nose, with black cherry, blackberry and cassis mingling with light spice and heavy earthiness. The palate is also dominated by dark fruit, vibrant blackberry, deep dark currant and plum set in a bowl of light spice and smooth tannins. The finish is cedar, cherry flesh and blackberry.

Chocolate Berry Tartlet

Fresh Berry | Ganache | Truffle | Meringue Kisses

2012, Wild Child, Merlot, Wahluke Slope

By the Glass \$14 | By the Bottle \$55

TASTING NOTES: Wild aromas of blackberry and cassis packed in a cedar chest. A smooth silky package of plum, black cherry and sticky blackberry lasts on the palate. Bright fleshy cherry, vanilla and spice on the forever finish. This merlot will age gracefully through 2019.

\$60 FOOD ONLY

\$85 WITH WINE PAIRINGS

We Respectfully Request the Entire Table Order the Tasting Menu

THE MARC RESTAURANT