

## WINE TASTING- 20

5 ONE-OUNCE SAMPLES  
WAIVED WITH PURCHASE OF 2  
OR MORE BOTTLES



# Wise Villa Winery

& Restaurant

**TASTING MENU**

(COMPLIMENTARY FOR WINE CLUB MEMBERS)



## TASTING 1 - RED & WHITE

### 1. 2024 TORRONTES

OUR 2024 TORRONTES EXHIBITS AROMAS OF CITRUS ZEST, TROPICAL FRUIT AND PEACH BLOSSOM, WITH A FLORAL FINISH.

### 2. 2023 RESERVE CHARDONNAY

FOOTHILL WINE FEST; SILVER & 85 PTS

OUR 2023 RESERVE CHARDONNAY FEATURES FLAVORS OF APPLE, YELLOW PEAR, BUTTER, TOFFEE, VANILLA AND ALMOND, WITH A RICH AND BALANCED FINISH.

### 3. 2020 SANGIOVESE

CA STATE FAIR; SILVER & 91 PTS

OUR 2020 SANGIOVESE DISPLAYS FLAVORS OF RIPE CHERRY, WILD STRAWBERRY, ROASTED RED PEPPER, HERBS DE PROVENCE, CLOVE, VANILLA, AND DRIED ROSES, WITH A FULL, LUSH FINISH.

### 4. 2022 BLOCK 13

FOOTHILL WINE FEST; SILVER & 87 PTS

2022 BLOCK 13 IS OUR CO-FERMENTED FIELD BLEND OF ZINFANDEL, CABERNET SAUVIGNON, TEMPRANILLO AND SANGIOVESE. AROMATIC NOTES OF BLACK CURRANT, CHERRY, VANILLA, AND BAKING SPICES CREATING A BOLD YET BALANCED FINISH. THIS WINE DERIVES ITS NAME FROM THE VINEYARD BLOCK THAT IT IS GROWN IN.

### 5. 2020 PETITE SIRAH

SUNSET INTL.; BEST OF CLASS, DOUBLE GOLD, & 94 PTS

OUR 2020 PETITE SIRAH DISPLAYS BOLD FLAVORS OF BLACKBERRIES, PLUM, MOCHA, CLOVE, AND SMOKY CEDAR, WITH A DEEP COLOR & BOLD FINISH.

## TASTING 2 - ALL RED

### 1. 2021 PINOT NOIR

SF CHRONICLE; BRONZE

OUR 2021 PINOT NOIR DISPLAYS FLAVORS OF RASPBERRY, CHERRY, CLOVE, TEA LEAVES, VANILLA AND CARAMEL, WITH A LONG ELEGANT FINISH.

### 2. 2020 SANGIOVESE

CA STATE FAIR; SILVER & 91 PTS

OUR 2020 SANGIOVESE DISPLAYS FLAVORS OF RIPE CHERRY, WILD STRAWBERRY, ROASTED RED PEPPER, HERBS DE PROVENCE, CLOVE, VANILLA, AND DRIED ROSES, WITH A FULL, LUSH FINISH.

### 3. 2019 MALBEC

SF CHRONICLE; GOLD

OUR 2019 MALBEC DISPLAYS FLAVORS OF RED PLUM, BLUEBERRY, BLACKBERRY, VIOLETS, VANILLA & MOCHA WITH A SILKY-RICH FINISH.

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#### WISE VILLA AWARDED

15 STRAIGHT YEARS OF HIGHEST  
QUALITY WINES IN CA, USA AND  
NORTH AMERICA.

#### WISE VILLA AWARDED

2019 THE HIGHEST NUMBER OF  
QUALITY WINES IN NORTH  
AMERICA SF CHRONICLE WINE  
COMPETITION.

#### WISE VILLA AWARDED

2015- HIGHEST AWARD GIVEN BY  
THE STATE OF CA FOR QUALITY  
WINE.



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## WHITES

## AWARDS

**BOTTLE**    **6 OZ GLASS**    **3 OZ GLASS**

SPARKLING BLANC DE BLANC *COMING SOON		46	
2023 RESERVE CHARDONNAY		44	18
2023 STAINLESS STEEL CHARDONNAY *LAST OF STOCK/GOLD 96; CA STATE FAIR		38	
2023 BOUQUET OF ROSES *LAST OF STOCK/BEST OF CALIFORNIA; CA STATE FAIR		38	
2023 TORRONTES *LAST OF STOCK	GOLD; OC FAIR	38	
2023 PINOT GRIS - SMALL BATCH PRODUCTION		38	
2023 ALBARIÑO		36	14
2023 MIDNIGHT DELIGHT		36	15
2023 MUSCAT	GOLD + 96 POINTS; CA STATE FAIR	32	
2023 SAUVIGNON BLANC	GOLD; CA STATE FAIR	38	
2024 STAINLESS STEEL CHARDONNAY		38	
2024 BOUQUET OF ROSES		38	16
2024 TORRONTES		38	16

## REDS

2019 MALBEC	GOLD; SF CHRONICLE	44	16
2019 CABERNET FRANC *WINE CLUB EXCLUSIVE		44	
2019 MERLOT *LAST OF STOCK	SILVER; SF CHRONICLE	39	
2019 ECLIPSE PORT-STYLE DESSERT WINE - FORTIFIED W/BRANDY		44	16
2019 SYRAH	BEST OF CLASS; SF CHRONICLE	48	
2019 TANNAT		48	
2020 PETITE SIRAH	GOLD; OC FAIR	44	16
2020 SANGIOVESE		48	18
2021 CABERNET SAUVIGNON	SILVER; OC FAIR	52	
2021 TOURIGA NACIONAL *LAST OF STOCK	GOLD; SF CHRONICLE	47	
2021 TEMPRANILLO	GOLD + 96 POINTS; SUNSET, INTL.	48	
2021 ZINFANDEL	GOLD; FOOTHILLS WINE FESTIVAL	38	
2021 PINOT NOIR		47	17
2021 LAGREIN *LAST OF STOCK		38	
2022 WISDOM OF WISE - RED WINE BLEND	GOLD; SF CHRONICLE	32	15
2022 BLOCK 13- RED FIELD BLEND		42	16

2019 RESERVE CABERNET SAUVIGNON	160
2019 TANNAT *COMING SOON	120
2020 RESERVE SANGIOVESE	140
*ALL RESERVE WINES ARE BY THE BOTTLE ONLY	

<b>BOTTLE / GLASS</b>	
WINEMAKERS RED SANGRIA	31    16
"ARM & YAK" BRANDY	75
"ARM & YAK" BRANDY NEAT	16 (1.5OZ)
"ARM & YAK" BRANDY FLOAT	16
<b>8.5 OZ / 4 PACK</b>	
2023 CANNED CHARDONNAY	8.50    28.90
2023 CANNED ZINFANDEL ROSE	3    12

**RETAIL LOGO WINE GLASS-II**  
**BUY A WINE TASTING AND**  
**GET A LOGO GLASS FOR \$7**

**SHOP ALL WINES**



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### TASTING- ALL WHITE

#### 1. 2023 ALBARINO

CA STATE FAIR; BRONZE & 87 PTS

OUR 2023 ALBARINO IS MADE IN A CLASSIC REFRESHING STYLE; DISPLAYING FLAVORS OF MEYER LEMON, TANGERINE, LIME ZEST, PEACH BLOSSOM, AND MINERALITY.

#### 2. 2023 MIDNIGHT DELIGHT

2023 MIDNIGHT DELIGHT BLENDS THE APPLE-PEAR FRUIT OF CHARDONNAY WITH THE TROPICAL FRUIT OF MUSCAT IN A DELIGHTFULLY DRINKABLE OFF-DRY WINE.

#### 3. 2024 TORRONTES

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#### 5. 2024 BOUQUET OF ROSES

OUR 2024 BOUQUET OF ROSES IS A ROSÉ BLEND WHICH ACHIEVES AN AROMA, AKA "BOUQUET" REMINISCENT OF ROSES. STRAWBERRY, CHERRY, AND MORE BRIGHT FRUIT AROMAS COMPLEMENT FLORAL NOTES.

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EXECUTIVE CHEF MARC RIEDEL

## ENTREES

### ATLANTIC SALMON / 34.50

CRISPY SKIN-ON, PAN-SEARED SALMON, CAULIFLOWER AND LEMON PRESERVE PUREE, ROASTED CAULIFLOWER, SPRING VEGETABLE MEDLEY AND CITRUS VINAIGRETTE.

PAIRS WITH TORRONTES & BOUQUET OF ROSES

### FILET MIGNON / 49.95

6 OZ FILET MIGNON, SERVED WITH SEASONAL VEGETABLES, MASHED POTATOES CHOICE OF TRUFFLE BUTTER OR HOUSE DEMI.

\*ADD SHAVED TRUFFLES 20

PAIRS WITH CABERNET SAUVIGNON & TANNAT

### ROASTED DUCK BREAST / 42.95

PARSNIP PUREE, BRAISED LEEKS, FRIED PARSNIPS, BALSAMIC POMEGRANATE GASTRIQUE.

PAIRS WITH TEMPRANILLO & PINOT NOIR

### PAN SEARED SCALLOPS / \*MP

PAN SEARED U10 SCALLOPS, BEET PUREE, GRILLED ASPARAGUS, XO SAUCE, BLOOD ORANGE REDUCTION.

PAIRS WITH ALBARINO & MUSCAT

### SEASONAL RISOTTO / 27.50

ARBORIO RICE RISOTTO WITH SEASONAL INGREDIENTS, ASK YOUR SERVER FOR TODAY'S OFFERING.

(GF) CAN BE VEGAN

(6OZ) CHICKEN \*9 (4) PRAWNS \*9 SALMON \*9 STEAK \*12 SHAVED TRUFFLES \*20

PAIRS WITH SAUVIGNON BLANC & BOUQUET OF ROSES

### SHRIMP SCAMPI / 28.95

GRAPE TOMATOES, SPINACH, GARLIC, LEMON BUTTER WINE SAUCE, GRANA PADANO, OVER LINGUINE PASTA.

PAIRS WITH STAINLESS STEEL CHARDONNAY & ALBARINO

### CHICKEN CACCIATORE / 28.95

BRAISED WITH RED WINE & CRIMINI MUSHROOMS, TOPPED WITH PARMESAN CHEESE SERVED OVER A BED OF PASTA.

PAIRS WITH TEMPRANILLO & SANGIOVESE

### RACK OF LAMB / \*MP

GARLIC AND ROSEMARY MARINATED GRILLED LAMB, GARLIC POACHED FINGERLING POTATOES, ROASTED BABY CARROTS, FIRE ROASTED TOMATO JUS.

PAIRS WITH SYRAH & CABERNET FRANC

## SALADS & SOUPS

### HOUSE SALAD / 13.95

MIXED GREENS, SEASONAL VEGETABLES, TOSSED IN A HOUSE VINAIGRETTE & PARMESAN CHEESE. (GF)

PAIRS WITH STAINLESS STEEL CHARDONNAY & SAUVIGNON BLANC

### ROASTED BEET SALAD / 15.50

ROASTED BABY BEETS, SPINACH & ARUGULA, ORANGE SUPREMES, GOAT CHEESE FRITO, TOASTED HAZEL NUTS, ORANGE SHERRY VINAIGRETTE.

PAIRS WITH STAINLESS STEEL CHARDONNAY & BOUQUET OF ROSES

### CLASSIC CAESAR SALAD / 15.50

CRISPY ROMAINE LETTUCE TOSSED IN A CLASSIC CAESAR DRESSING, HOUSE MADE CROUTONS, TOPPED WITH PARMESAN CHEESE.

PAIRS WITH STAINLESS STEEL CHARDONNAY & MUSCAT

### CHEF CREATED SOUP / 7.95 / 10.95

### SIDE OF BREAD / 5

### SIDE SALAD / 8.50

## BEVERAGES

### CRAFT BEER - ROTATING SELECTION

### PELLEGRINO SPARKLING FLAVORED / 4.50

PELLEGRINO / 5/7

TEJAVA TEA / 4.50

ARNOLD PALMER / 4.50

HOT TEA / 4.50

COFFEE / 4.50

CAFFE LATTE / 6.25

## BUSINESS HOURS

MONDAY & TUESDAY: 11:00 AM - 3:00 PM  
WEDNESDAY- SATURDAY 11:00 AM - 8:00 PM  
SUNDAY 11:00 AM - 5:00 PM  
(916) 543-0323

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FOOD MAY CONTAIN DAIRY, NUTS, GARLIC & ONION.

INFORM YOUR SERVER OF ALL FOOD ALLERGIES.

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE OR IF SIGNED RECEIPT IS TAKEN.

OUTSIDE DESSERT FEE \$3 PER PERSON

\*MP, MARKET PRICE



# Wise Villa Winery & Restaurant

**EXECUTIVE CHEF MARC RIEDEL**

*Wise Villa Winery, established in 2011, is a family-owned and operated estate vineyard, winery, and Tuscan-style gourmet restaurant. The winery was founded by Dr. Grover C. Lee, whose passion for viticulture and enology blossomed with his many years in Europe, reading and studying the thousands of years of wine & grape history. Wise Villa Winery offers 30 of the highest awarded wines in CA, USA and North America crafted specifically for food pairing (CA & SF Chronicle wine competitions). Wise Villa Winery is the only California Certified Sustainable Winery & Vineyard in Placer County and one of the few in CA.*

*For additional information, scan the QR code below.*

## STARTER PLATES

### ARTISAN PLATE / 18.95

CHEF'S CHOICE ASSORTMENT OF ARTISANAL CHEESES & MEATS, HOUSE MUSTARD, & HOUSE PICKLED VEGETABLES.

PAIRS WITH CHARDONNAY AND SANGIOVESE

### FRENCH FRIES / 7.95 TRUFFLE FRIES / 12.95

CRISPY HAND-TOSSED FRIES. (GF, VG)

PAIRS WITH ALBARINO & TORRONTES & WISDOM OF WISE

### GRILLED CROSTONE / 16.95

POACHED SHRIMP, TOMATO SOFFRITO, FRISEE, LEMON GARLIC OLIVE OIL.

PAIRS WITH SAUVIGNON BLANC & SANGIOVESE

### STEAMED CLAMS / 19.95

STEAMED CLAMS, PANCETTA, SPINACH, OVEN CURED PAPRIKA TOMATOES IN A SAVORY BROTH, TOAST POINTS.

PAIRS WITH MUSCAT & SAUVIGNON BLANC

### HOUSE CURED OLIVES / 9.95

WITH LEMONS, GARLIC & HERBS. (GF, VG)

PAIRS WITH TORRONTES

### MARGHERITA FLATBREAD / 14.95

SAN MARZANO TOMATOES, FRESH MOZZARELLA, BASIL & BALSAMIC GLAZE.

PAIRS WITH TEMPRANILLO & ZINFANDEL

### STEAK BITES / 17.95

TENDER, GRILLED USDA CAB STEAK BITES OVER CREAMY MASHED POTATOES, TOPPED WITH A DEMI (GF)

PAIRS WITH CABERNET SAUVIGNON & PETITE SIRAH

### CRISPY BRUSSEL SPROUTS / 16.95

TOSSED IN BACON JAM & TOPPED WITH PT. REYES BAY BLEU CHEESE & BALSAMIC REDUCTION. (GF)

PAIRS WITH STAINLESS STEEL CHARDONNAY & ZINFANDEL & MERLOT

## SANDWICHES

(NOT AVAILABLE AFTER 5 PM)

ALL SANDWICHES & BURGERS SERVED WITH FRIES

### FARM HOUSE CHICKEN SANDWICH / 18.95

GRILLED CHICKEN BREAST, GRILLED RED ONIONS, BUTTER LETTUCE, BACON, SWISS CHEESE, HONEY MUSTARD ON ITALIAN ROLL.

PAIRS WITH MUSCAT & ZINFANDEL

### PULLED PORK SANDWICH / 18.95

COLESLAW, CHEDDAR CHEESE, CAROLINA BARBEQUE SAUCE ON SOFT ROLL.

PAIRS WITH STAINLESS STEEL CHARDONNAY & MALBEC & TEMPRANILLO

### WISE VILLA SIGNATURE BURGER / 18.95

6OZ BLEND OF CALIFORNIA ANGUS BEEF & SHORT RIB PATTY SERVED WITH GREEN GODDESS AIOLI, WHITE CHEDDAR CHEESE, BUTTER LETTUCE, TOMATO, & SLICED ONIONS ON A TOASTED BUN.

PAIRS WITH PETITE SIRAH & CABERNET FRANC

### ATLANTIC SALMON BLT / 18.95

TENDER ATLANTIC SALMON WITH APPLEWOOD SMOKED BACON, LETTUCE & TOMATO ON A MULTIGRAIN BREAD WITH PESTO AÏOLI,

PAIRS WITH STAINLESS STEEL CHARDONNAY & PINOT NOIR

### ADD

(6 OZ) CHICKEN \*9 PRAWNS (4) \*9  
SALMON \*9 STEAK \*12 TRUFFLES \*20  
AVOCADO \*2 CHEESE \*2 WHITE  
ANCHOVY \*2 BACON \*4

