

PLEASE JOIN US FOR OUR FEATURED

# Wine Tasting

SAVE the DATE

February 22nd | 6:30pm

Join us Wednesday, February 22nd for a wine tasting with Amy Arida of Cutting Edge Selections, fine handcrafted wines, Lisa Graham and Marie Consolo of Blue Canyon.



We will feature some of the favorite wines from Gregory Graham, paired with delicious foods by our very own Chef Brandt and Chef Danny. Wines will be available for purchase after.

\$35 per person plus tax and tip. Call to make your reservations early. Follow Blue Canyon on **facebook** for more exciting details.



[bluecanyonrestaurantandtaVERN.com](http://bluecanyonrestaurantandtaVERN.com)

## Featured Wines from Gregory Graham

### Gregory Graham Viognier 2009

Fruit aromas of light apricot, peach, and light citrus are further enhanced with light floral aromas and mango. The wine is full-bodied, with flavors of ripe apricot and white peach, and it has a bright, clean finish. Serve this wine with spicy dishes such as those using curry, ginger, or fruit salsa; yum! The wine can also be enjoyed on its own, or with anything that calls for rich, full-bodied Vin Blanc.

### Gregory Graham Chardonnay 2010

This full-bodied wine exhibits aromas of peach and other stone fruits, enhanced with a hint of toasted oak, thyme, and caramel. The oak is very well integrated, accentuating the wine's richness with flavors of creamy vanilla and toffee. The wine can be enjoyed on its own or with rich seafood dishes, poultry, light meats, or dishes with cream-based sauces.

### Gregory Graham Syrah 2006

This wine exhibits aromas of concentrated ripe blueberry, mocha, and Herbs de Provence. The rich fruit flavors consist of layers of sweet plum and blackberry, with a touch of vanilla. This fully structured wine calls for heavier or rich fare, such as smoked chicken Alfredo or barbecued ribs.

### Gregory Graham Cinder Cone Reserve 2008

A blend of Syrah, Cabernet, Grenache, and Malbec, this complex wine exhibits layers of ripe blueberries and blackberries, with hints of lilac and peppercorns. It has powerful flavors of dense berry and savory toasted oak, with a long peppery finish. Serve this wine with meaty, rich dishes, such as slow-cooked, braised short ribs.

### Gregory Graham Zinfandel 2008

This fruity Zinfandel exhibits fresh raspberry fruit with a touch of orange zest and white pepper. The flavors are of ripe berry fruit compote, and the texture is delightfully fresh and slightly off-dry, which balances the alcohol and fruit flavors. A great compliment to rich meat dishes with chutney or gastriques, this wine also has a rich, Portlike quality, and thus pairs beautifully with desserts!

## CUTTING EDGE SELECTIONS



Call today for reservations!

**330.486.BLUE**

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Featuring...

Wines from  
*Gregory  
Graham*

# Wine Tasting

*...paired with delicious hors d'oeuvres!*