

2023

## Inglewood Vineyards, Menu, Date unknown

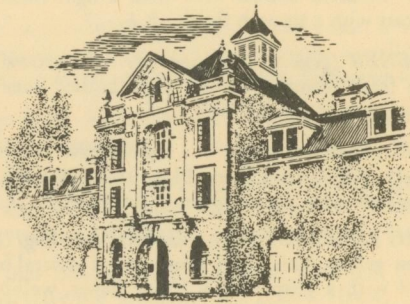
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# *Inglenook Vineyards*

1991 ST. HELENA HIGHWAY  
RUTHERFORD, CALIF. 94573

NAPA VALLEY ESTATE

(Estate Bottled wines are made und  
(All grapes come exclusively from

WHITE WINES

(Listed in order from driest to sweetest)

R.S. = approximate residual sugar

		Bottle	Case
_____	PINOT CHARDONNAY ( <i>pee-no shar-doh-nay</i> ) - Dry. A rich yellow color & a ripe Chardonnay, oak character. Full bodied. R.S. - .25	\$7.50	\$81.00
_____	WHITE PINOT ( <i>white pee-no</i> ) - Dry, light straw color with a distinct Chenin Blanc nose. Crisp, fruity flavor. R.S. - .25	4.50	48.60
_____	FUMÉ BLANC ( <i>foo-may blonh</i> ) - Dry, rich yellow straw color & a fruity herbaceous, aromatic bouquet. R.S. - .25	4.50	48.60
_____	*BLANC DE NOIR ( <i>blonh day no-ahr</i> ) - Dry, medium straw color with a hint of pink. Soft, dry with a lively fruity flavor. R.S. - .25	5.50	59.40
_____	GREY RIESLING ( <i>gray reez-ling</i> ) - Pale blush color & a fresh flowery aroma. Medium bodied wine with a light fresh aroma, somewhat tart with a smooth finish. R.S. - .7	4.50	48.60
_____	GEWURZTRAMINER ( <i>gevertz trah-mee-ner</i> ) - Pale straw yellow hue with a fresh flowery aroma. Light bodied wine with a tart & slightly sweet finish. R.S. - 1.5	5.50	59.40
_____	CHENIN BLANC ( <i>Sheh-nahn blonh</i> ) - Light straw yellow color. Light in body. Full fruity Chenin Blanc aroma & taste. Slightly sweet, delicate wine with a pleasing finish. R.S. - 1.5	4.50	48.60
_____	JOHANNISBERG RIESLING ( <i>yo-hann-iss-bairg reez-ling</i> ) - Medium straw lemon yellow with a very pronounced varietal bouquet. Full bodied with a crisp, tart & fruity flavor, well-balanced with a hint of sweetness. R.S. - 1.8	5.50	59.40
_____	*MUSCAT BLANC ( <i>musk-cat blonh</i> ) - A sweet Muscat table wine. Rich, medium bodied with a crisp finish. R.S. - 8.9	9.50	102.60
_____	GAMAY ROSÉ ( <i>ga-may rozay</i> ) - Dry, delicate rosé, a hint of strawberry fragrance. R.S. - .6	4.00	43.20

VINTAGE NORTH COAST TABLE WINES

(These wines are made from grapes from Napa, Sonoma, and Solano Counties.)

		750 ml Bottle	Case
_____	CHABLIS ( <i>shah-blee</i> ) - Dry style, light bodied, fruity. R.S. - .25	\$3.00	\$32.40
_____	RHINE ( <i>rine</i> ) - Light bodied, fruity, smooth finish. R.S. - 2.0	3.00	32.40
_____	CABERNET ROSÉ ( <i>kab-air-nay ro-zay</i> ) - Medium bodied, fruity. R.S. - 1.5	3.00	32.40
_____	BURGUNDY ( <i>burr-gun-dee</i> ) - Full, dry, rich bodied wine.	3.00	32.40
	All above available in 1.5 liter bottles.	4.50	24.30

SELECTED OLDER VINTAGES AVAILABLE ON REQUEST

\*Available principally here at Inglenook Vineyards.



# ATE BOTTLED WINES

(under Inglenook's own supervision.)  
 from our Napa Valley vineyards.)

## DRY RED WINES

(Limited Cask - Indicates a wine of longer aging and extraordinary quality.)

		Bottle	Case
_____	CABERNET SAUVIGNON "CASK" ( <i>kab-air-nay so-vee-nyon</i> ) - Rich garnet-ruby color & a strong varietal aroma. Exceptionally full-bodied wine with a strong flavor & a rich, slightly astringent taste.	\$10.50	\$113.40
_____	PINOT NOIR "CASK" ( <i>pee-no no-ahr</i> ) - Deep, rich color & a strong varietal aroma. Full-bodied, full-flavored red wine.	7.50	81.00

(Listed in order from light bodied to heavy bodied.)

_____	GAMAY BEAUJOLAIS ( <i>ga-may bo-zho-lay</i> ) - Light ruby red color & a fresh fruity aroma. Light-bodied wine with a slight amount of oak character. Full flavored, dry.	4.00	43.20
_____	PINOT NOIR ( <i>pee-no no-ahr</i> ) - Medium full-bodied, smooth dry red wine.	5.00	54.00
_____	ZINFANDEL ( <i>zin-fahn-dell</i> ) - Rich ruby red color, a very pronounced aroma. Medium full-bodied, with a well-balanced dry taste & robust character is the classic Zinfandel style.	4.00	43.20
_____	*MERLOT ( <i>Mare low</i> ) - Rich, ruby red color, medium light-bodied, soft and fruity. Good now.	6.00	64.80
_____	CABERNET SAUVIGNON ( <i>kab-air-nay so-vee-nyon</i> ) - Rich ruby-red color with a strong fruity Cabernet aroma. Medium full-bodied, dry and well-balanced wine with a slightly tart finish.	6.50	70.20
_____	CHARBONO ( <i>shar bone-no</i> ) - Full-bodied, ruby red, dry table wine. Characteristic aroma & rich robust flavor.	5.50	59.40
_____	PETITE SIRAH ( <i>peteet sir-ah</i> ) - Deep purplish color & has a zesty, peppery aroma. Full-bodied dry red wine with a well-balanced, robust flavor.	4.00	43.20

## CALIFORNIA DESSERT WINES

(Listed in order from driest to sweetest)

		Bottle	Case
_____	PALE DRY SHERRY - Delicate straw color, clean fruity bouquet. Light and dry with a somewhat nutty taste.	\$2.40	\$25.92
_____	MEDIUM DRY SHERRY - Light amber color, fresh flowery aroma. Soft with medium body and a nut-like taste.	2.40	25.92
_____	CREAM SHERRY - Golden amber color, rich creamy smoothness. Exceptionally soft, well-balanced with pronounced sweet mellow taste.	2.40	25.92
_____	RUBY PORT - Brilliant garnet color. Fresh fruity aroma. Rich, robust with full-bodied sweet taste.	2.40	25.92
_____	TAWNY PORT - Reddish brown color. Mellow flavor. Smooth and well-balanced with complex bouquet.	2.40	25.92

Case price includes 10% discount  
 (15% discount applicable on purchases of 24 bottles or more)

## NOTES ON WINETASTING



In keeping with the traditional methods of wine appreciation, Inglenook offers these suggestions to enhance your pleasure in wine tasting.

When tasting more than one wine, taste a dry before a sweet, light-bodied before full-bodied, white before rosé, and rosé before red. In serving the wine, choose a wine glass that holds at least 9 ounces and fill it only 1/3 full. To observe the color, clarity and brilliance, hold the glass by its stem and tilt it toward a light source or white background.

Before tasting, swirl the glass to release the aroma and bouquet. Inhale. Savor the aroma, or fragrance of the grape variety itself. Cherish the bouquet, which has developed with age in the bottle.

Now, take a sip. Slowly roll the wine around inside your mouth to fully appreciate its unique character. Experience the wine's dryness or sweetness, body, acidity and flavor. Finally, swallow and allow yourself time to enjoy the lingering finish or aftertaste.

We hope that you enjoy our wines and that you will remember Inglenook for your special occasions.