

August Wine Dinner - Franciscan Vineyards



Franciscan was founded in 1972 as a tribute to the Friars that brought old world viticulture to California. The winery cemented its credentials in 1975 when Justin Meyers and Raymond Duncan, proprietors of renowned Silver Oak, purchased the vineyards.

1st Course – 2019 Franciscan Sauvignon Blanc served with a Lobster Corn Chowder

About the wine: Monterey County Sauvignon Blanc opens with generous aromas of grapefruit, lime, and white florals. The delightfully crisp palate brings notes of fresh-cut Meyer lemon, white peach, and juicy pear, with tropical hints of guava, lychee and crushed pineapple adding depth.

2nd Course – 2019 Franciscan Chardonnay served with Blackened Shrimp, Baby Arugula Salad with a Melon Salsa

About the wine: Offers a beautifully expressive taste of Monterey County. Generous aromas of freshly baked apple galette lift from the glass. Distinctive notes of ripe pear, Meyer lemon, light florals, and pineapple open on the plush palate, complemented by flavorful hints of vanilla and nutmeg, underscored by subtle suggestions of buttery toast.

3rd Course – 2018 Franciscan Meritage Red Blend served with a Stuffed Pepper with Quinoa, Chorizo, and Feta Cheese

About the wine: The wine is composed primarily with Napa Valley Cabernet Sauvignon, bringing a mouth-filling palate marked by black currant, blackberry, fig and complex spice notes. This is balanced by 8% Malbec, which adds layers of dried fruit and leather as well as enhances the richness and structure of the wine. An addition of 3% Cabernet Franc contributes complexity and brightness with suggestions of cranberry and raspberry, underscored with hints of thyme and herbs. The beautiful, round palate is supported by fine-grained tannins that add appealing texture to this persistent, lengthy wine.

4th Course -2020 Franciscan Cabernet Sauvignon served with Filet Mignon topped with Crab Hollandaise and a side of Brussel Sprouts

About the wine: Rich, generous fruit characteristics and soft tannins balanced by hints of sweet oak and a velvety smooth finish. Layered notes of ripe blackberry, plum and dark fruit jam on the palate complemented by well-integrated hints of caramel, mocha, and vanilla.

5th Course – Citizens Cider bRose' Sparkling Blueberry-Apple Served with Lindy's Style Blueberry Cheesecake

About the wine: Cider rosé made by three bros right in the great state of Vermont. bRosé is hand crafted by co-fermenting blueberries and fresh local cider.