

Wine Order Sheet

	Bottle(s)	Case(s)	Total (\$)
Ars Vitis Riesling \$10 per bottle or \$120 per case			
Rhiannon Red Blend \$12 per bottle or \$144 per case			
Flirt Red Blend \$11 per bottle or \$132 per case			
Guenoc Chardonnay \$9 per bottle or \$108 per case			
Ryan Humphrey Pinot Grigio \$10 per bottle or \$120 per case			
J. Lohr Cabernet \$12 per bottle or \$144 per case			
Righetti Valpolicella Ripasso \$16.50 per bottle or \$198 per case			
Douglass Hill Sweet Red \$6 per bottle or \$72 per case			
Stemarri Moscato* \$9 per bottle or \$108 per case			
Ryan Humphrey Cabernet* \$10 per bottle or \$120 per case			
Ryan Humphrey Merlot* \$10 per bottle or \$120 per case			
Ryan Humphrey Chardonnay* \$10 per bottle or \$120 per case			
Grand Total			\$

Payment by: Cash Check Credit Card

Payable tonight. Wine that is not available to take with you tonight will be available for pick-up after Wednesday, February 4th.

Thank you for attending tonight! We hope you all enjoyed the evening, shared love and laughs, and we encourage you to buy generously as all proceeds go directly to this amazing man's cause! God bless and good health to you all!

The bottles marked with an asterisk () will not be tasted during the dinner.*

Sycamore Hills

Ryan Humphrey Fundraiser Dinner

Saturday, January 31st Doors @ 5:30 pm

MENU

APPETIZER COURSE: Marvelous Mini Spring Rolls and dipping sauces with the classic, sweet & lively **Ars Vitis Riesling** from Mosel, Germany, birthplace of this grape!

SOUP COURSE: Hearty Potato Bacon with the fun blends of Petite Sirah, Syrah & Barbera: **Rhiannon of California!** It's lush with blackberry, raspberry & creamy vanilla flavors. Wine Spectator also recommends as best buy!

PASTA COURSE: Gemelli pasta with roasted red peppers paired with another beauty of a Californian blend, **Flirt Red.** This one is Syrah, Zinfandel & Tempranillo! Sassy label & flavors!

ENTRÉE ONE: Comforting Chicken Pot Pie with the amazingly balanced & bold **Guenoc Chardonnay** as well as our "Collector Edition" special labeled **Ryan Humphrey's Commemorative Pinot Grigio!** Both of these wonderful wines hail from California.

ENTRÉE TWO: Traditional Beef Tenderloin and a side of cheesy garlic mashed potatoes married with an Italian treat: **Righetti Valpolicella Ripasso**, aka "Baby Amarone" as well America's favorite: **J. Lohr Cabernet Sauvignon** of Paso Robles, California.

DESSERT COURSE: Chocolate Raspberry Cheesecake with a unique, sweet red from California by **Douglass Hill.**