

Chapel Grille



MICHAEL DAVID
EST. | WINERY® | 1984

Wine Dinner

DINNER

Butternut Squash Bisque

Roasted Pear and Scallop Ragu, Meyer Lemon Zest
2013 Chardonnay

Black Truffle Polenta & Mushrooms

Shimeji, Maitake, King Oyster & Yellow Foot
Mushrooms, Black Truffle Dust
2011 7 Deadly Zins

Roasted Hudson Valley Duck Breast “Teriyaki”

Braised Greens, Fuji Apple Jam, Fennel Pollen
2012 Petite Petit

Roast Venison Loin

Celery Root Puree, Brussel Sprout Leaves,
Sundried Cherries, Cipollini Onion, Cinnamon
Scented Cabernet Sauce
2012 Earthquake Cabernet Sauvignon

DESSERT

Chevre Cheesecake

Bittersweet Chocolate Filletine, Berry Jam, Black
Pepper-Cardoman Gelato, Cinamon Syrup
2011 Lust Zinfandel

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Please note menu items are subject to change.



2013 Michael David Chardonnay

Handcrafted from our family's vineyard, our Chardonnay is a fusion of style. From numerous hand pickings throughout the ripening period, our winemakers produce three distinct Chardonnays that are later blended into a final wine just prior to bottling. From a crisp, fruit driven style fermented and aged in stainless steel, to a softer, more round French oak barrel fermented Chardonnay, our Chardonnay captures the best qualities of each style.

Rich and golden, this wine offers tropical aromas and flavors of ripe pear and minerals. It shows tropical flavors of pineapple, creamy lemon and floral notes. The oak is subtle, with butter and vanilla from barrel aging. Medium body, barrel-fermented, and a nice, fruity finish.

Farmed sustainably following the Lodi Rules program

VARIETALS 100% Lodi Chardonnay
pH 3.43 TA 0.61 ALC 14.5 BOTTLED 3.10.2014

2011 7 Deadly Zins

A sinful blend indeed! Our flagship Zinfandel was devised by the two Phillips brothers in their search for a blended Zin so captivating that no one could refuse. With consistency in mind, the brothers decided to blend the fruit of Lodi's finest growers to fill the bottles of Michael David's new-fangled wine. In the end, seven vineyards were chosen for their superiority. Now, how do you label a wine so unique in style? Looking to their past, the two Phillips brothers quickly related the Seven Sins from their Catholic school upbringing to the seven Old Vine Zinfandels blended in their wine.

"Fuller and richer with more texture and deeper fruit, it reveals hints of tapenade, new saddle leather, black cherries and black currants. It offers a lot of flavor for its price."

88 points - Robert Parker 8.30.13

VARIETALS Zinfandel blended with Petite Sirah
pH 3.60 TA 0.61 ALC 15.0 BOTTLED 5.15.2013

2012 Petite Petit

Like elephants whose size is imposing, Petite Petit is large! A blend of 85% Petite Sirah and 15% Petit Verdot. Offering a joyous explosion of color and fun, it is a substantial, dense, full-bodied, whopper style of wine loaded with pure black fruit and vanilla flavors that coat the palate. It reveals remarkable richness with a finish that is slightly dry and seems to linger.

This soft, opaque purple-colored wine exhibits impressive density as well as lots of blueberry and blackberry fruit intermixed with graphite, licorice and a hint of tar.

VARIETALS 85% Petite Sirah, 15% Petit Verdot
pH 3.62 TA 0.61 ALC 14.5 BOTTLED 4.9.2014

2012 Earthquake Cabernet Sauvignon

Over the top and shattering to the veins, these wines possess major concentration and daring flavor. The original is the Earthquake Zin which came from an old Lodi vineyard planted around the same time of San Francisco's great Earthquake of 1906. While mulling over a label name in the vineyard, Michael Phillips thought it only seemed fitting to relate this intense wine with the historical quake. With over 15% alcohol and bold tannins, these dark and voluminous wines will definitely leave your senses quivering.

This vintage is brilliant deep purple clear out to the rim. It is juicy and fruit forward with plenty of structure. Black cherry compote predominates, but this bottle is infused with hints of cocoa. Consistent with Earthquake's signature style, it is full-bodied, but sleek as silk. Like all of our wines, it finishes smooth with mild tannins, and a slight high note on the finish.

Farmed sustainably following the Lodi Rules program

VARIETALS Cabernet Sauvignon blended with Petite Sirah
pH 3.49 TA 0.64 ALC 15.0 BOTTLED 3.26.2014

2011 Lust Zinfandel

Each year only the most outstanding small lots are isolated from the over 100 produced at Michael David to bottle under Lust. This vintage, three lots stood out as being the most structured while displaying a ton of ripe berry and spice characteristics we all expect to come from a Zinfandel. To enhance this wine all three lots were blended together and put into new American oak barrels that were purchased especially for this program. After being aged for 18 months we blended with a little Petite Sirah to increase the already great depth, color, and tannin structure. Ready to drink now, but with the hefty amount of tannins this wine could easily be set down for a few years.

Lithe and jammy, this wine is hedonistic. Showing lots of dark fruit with some savory qualities. A deliciously smooth, showy, and seductive Zin that lives up to its name.

GOLD 2014 San Francisco Chronicle Wine Competition

Farmed sustainably following the Lodi Rules program

VARIETALS Zinfandel blended with some Petite Sirah
pH 3.57 TA 0.65 ALC 16.9 BOTTLED 4.22.13