

**Peabody Essex Museum
Hawthorne Catering
Wine List**

White Wine Selections

Pinot Grigio, Ecco Domani (Italy) \$28
Possessing pleasant floral and tropical fruit aromas, a light, crisp, clean and refreshing flavor, with fruit character and refined elegance

Chardonnay, McWilliam's (Australia) \$30
Ripe melon and fig aromas with cinnamon characters, rich lemon and green melon fruit flavors with a cashew nut oak finish

Pinot Gris, MacMurray Ranch (Russian River) \$34
Rich aromas of white peach, honeydew melon, and fig with notes of honey, citrus and spice adding both weight and interest

Sauvignon Blanc, Whitehaven Marlborough, New Zealand \$34
Lemon tones. Vibrant currant-leaf, citrus and gooseberry aromas, with freshly cut herb undertones. A full flavored, medium bodied wine, with an abundance of currant and gooseberry flavors, that linger on the dry, clean finish

Chardonnay, Frei Brothers (Sonoma Country) \$34
100% stainless steel fermented, fruit-forward character, intense aromas and flavors of orange zest and citrus fruit accented with bright acidity

Chardonnay, Artesa (Carneros) \$38
Full of lemon, peach, apple and melon with hints of kiwi and lime. Oaky smoke and spice melt into a lingering vanilla and butter finish

Sparkling Wines

Wm. Wycliff Champagne \$26
Codorniu Cava Brut Champagne \$32
Louis Phillippe Cuvee \$46
Taittinger Cuvee \$70

Red Wine Selections

Merlot, McWilliam's (Australia) \$30
Ripe plum fruit and dark chocolate aromas are complemented by sweet vanilla and cedar oak, with black cherry and forest berry fruit flavors

Shiraz, McWilliam's (Australia) \$30
Blackberry, plum and spice aromas with cinnamon, vanilla and mocha oak, exhibiting plum, licorice and forest berry flavors

Cabernet Sauvignon, McWilliam's (Australia) \$30
Intense, dark chocolate, mint and black currant fruit flavors with brown spice and vanilla bean nuances, mocha and cinnamon oak characters

Pinot Noir, MacMurray Ranch (Sonoma Coast) \$34
Aromas of rose petal, black cherry, and raspberry delicately balanced with sweet vanilla notes and well structured tannins

Merlot, Frei Brothers Reserve (Dry Creek Valley) \$34
Rich with classic flavors of Bing cherry, wild berry, menthol, clove and toffee complimented by a hint of toasty oak and balanced by firm tannins

Zinfandel, Rancho Zabaco Reserve (Dry Creek Valley) \$34
Bold and intense with ripe blackberry, boysenberry and dark plum flavors with layers of spicy oak and vanilla. A bit, powerful zinfandel touched with refinement

Meritage Blend, Artesa elements \$38
Cabernet sauvignon and merlot, blended with many other varietals. Lively black cherry and black berry fruit, wrapped in mocha and fudge. Supple and spicy, with hints of mint, cinnamon, oregano and campfires