As summer winds down and we begin to start looking ahead to our busy fall schedules, it’s important to slow down & delight in these beautiful sun filled summer days. It makes me look for the easy, sunny style of California wines with their subtle richness & breezy attitude. Whether you are relaxing on the deck at sunset or enjoying a good meal with friends in the comforts of air conditioning, I hope you will find something here that you can sip & savor in these final days of summer. Cheers! …Marianne

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<tr>
<th>Grape Varietal</th>
<th>Producer</th>
<th>Origin &amp; Vintage</th>
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<tbody>
<tr>
<td>Sauvignon Blanc</td>
<td>Barlow</td>
<td>Napa, 2012</td>
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**Tasting Notes:** The nose is brimming with summer melon, lemon lime citrus, and ocean waves of salt water. Tastes of pink grapefruit, mandarin oranges, lemon rind, and hint of fresh thyme. Structure has crisp acidity at the front, medium bodied throughout, with a pleasant creamy mouth feel and balanced mineralality. Perfect on its own or try with our Blackened Mahi entrée.

**Food Pairings:** seafood, scallops, salads with vinaigrette

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<tr>
<td>Chardonnay</td>
<td>Wente</td>
<td>Monterey, 2013</td>
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**Tasting Notes:** Golden hue in color this beautiful California gem smells of ripe pear and green apple. It entices the palate white peach, apricot, fresh pineapple, subtle vanilla & baking spice. Aged in sur lie for 8 months in a combination of new and old French & American oak allowing this wine to develop its softness while maintaining a delicate balance of acidity. Should complement our Potato Crusted Trout or Cornmeal Cod nicely.

**Food Pairings:** cheese, fish, pasta, salmon cakes

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<td>Red Blend</td>
<td>Demure</td>
<td>Paso Robles, 2011</td>
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**Tasting Notes:** This Rhone blend made mostly from Syrah, Mouvedre, & Grenache has a powerful nose of black pepper, dark fruit, and faint whiff of bonfire. Dominated by black plum, dark cocoa, blackberries, and china bark with a touch of velvety espresso on the finish. These subtle tannins crave a MSU Signature burger, hot off the grill!

**Food Pairings:** pork ribs, pasta, chicken, burgers, bbq, even chocolate

- **6oz pour of any three**
  - Glass 9 / Bottle 36 / Bottle To-Go 23
- **Flight**
  - Three 3oz tastes 13

**NIGHTLY SPECIALS**

- **周一** - MI Craft Beers & Spirits $2 off
- **Tuesday** - 6 featured wines, $16 per bottle
- **Wednesday** - Growler fill-ups for $9, premiums $15
- **Thursday** - ½ off ALL bottles of wine
- **Friday** - Handcrafted Mojitos for $7
- **Saturday** - Student Featured Drink $6
- **Sunday** - $1 off ALL Drafts & Bloody Marys

**UPCOMING EVENTS**

**TEQUILA UNCORKED**

Come join us for a Tequila tasting! This will be led by our friend & esteemed colleague, Glynn Gutzeit, who will walk everyone through tequila’s production, history & today’s leading producers.

**Wednesday, August 12th at 6pm**

6 tequilas, small plate apps, tax & gratuity $45 p/person