

	Glass   Bottle	<i>Talon Wine Club</i> Silver   Gold   Platinum
Viognier   Grand Valley, CO A vibrant varietal with intense aromatics and flavors of tropical fruits and honey. Medium bodied with a lovable lingering finish. Terrific with creamy, buttery cheeses like Brie and pairs well with all shellfish.	7   20	17   16   15
Pinot Grigio   American  Dry yet quite fruity with hints of mango, citrus and star fruit. Served chilled, it is refreshing by itself or with lighter food such as seafood, salads, or poultry.	7   20	17   16   15
Merlot   Grand Valley, CO Fruit forward with hints of cocoa and blackberries in the nose. Black currant and dried cherry flavors. Pairs very well with lamb, grilled steak and red sauces with pastas.	7   22	18.70   17.60   16.50
Cabernet Sauvignon   Grand Valley, CO  Dark ruby color with aromas of toasted oak and dried cherries. Smooth tannic structure. Serve with hearty dishes, grilled meats, aged Cheddar and Manchego cheeses.	7   22	18.70   17.60   16.50
Wingspan Red   Grand Valley, CO Bordeaux style blend of Cabernet Sauvignon, Merlot & Cabernet Franc. Magnificent with game, red meats and hearty stews.	7   22	18.70   17.60   16.50
The Falconer   Grand Valley, CO (2018)  The Falconer is a proprietary blend of premium, Old World "black" grapes originating in Italy and the Pyrenees of Southern France. Its deep, dark color and aromas of wood smoke and dried plum.	20   72	61.20   57.60   54
Riesling   Grand Valley, CO Talon Riesling is medium-sweet and shows excellent varietal character and great balance. Enjoy it chilled with a wide variety of foods including light appetizers, spicy Asian food, or poultry.	7   20	17   16   15
White Merlot   Grand Valley, CO 100% local Merlot grapes spent mere moments in their skins to achieve the lovely rosy hue. Perfectly balanced with notes of strawberry and vanilla. Serve chilled, pairing with appetizers, charcuterie and assorted cheeses.	7   20	17   16   15