



TASTING NOTES...

*Taste any or all of the wines listed below at no charge. You may purchase a Casa de Loco logo imprinted glass for \$3. If you choose not to purchase your glass please return to the tasting counter before you leave. **CHEERS!***

Group Therapy Champagne:

This is a chardonnay based champagne; we use special yeast for our second fermentation. We hand riddle until fully carbonated. We add a hint of natural sweetener when corking. \$18

Schizo Bianco: A blend of Chardonnay and Sauvignon Blanc aged in oak to give a nice balance of citrus and a smooth buttery finish. \$12

Labottleme Zinfandel:

Though the wine is medium in body and a little lighter in color, the flavor is a burst of blackberry and dark cherry fruit followed by the true peppery character of an old vine Zinfandel. \$18

Mysterious Beauty: This is a heavy wine blended with just the right amount of Cabernet and Zinfandel to please any red wine drinker. It is smooth but still finishes with a nice touch of pepper and black cherry flavor. \$18

Straitjacket Syrah: This California Syrah is mellow on the front with a burst of tannins and dark fruits on the pallet. \$18

Call Me A Cab Cabernet: A unique blend of three consecutive years of grapes; somewhat of a "ménage a trios," if you will. This wine is both mature and fresh at the same time. \$18

Bella Dolce: An elegant sweet white wine made from grapes grown in Missouri. Great for sipping or dessert. \$12

Rojo Loco: A sweet red wine made from grapes grown in Missouri. Serve chilled or at room temperature. \$14



Ask about limited supplies of **Kona Port** - Dessert wine flavored with Kona coffee beans and cocoa beans.



Any Casa de Loco wine may be purchased by the glass for \$4/glass.