

HERITAGE TASTING ROOM



	BOTTLE GLASS 5
2021 Estate White Pinot Noir	\$40 \$15
2019 Estate Pinot Noir	\$40 \$15
2016 Willamette Valley Pinot Noir	\$40 \$15
2017 Reserve Pinot Noir	\$70 \$24

Daily Selection



2018 LaRue's Brut Rosé	\$65 \$22
2017 LaRue's Blanc de Blancs	\$80 \$30
2017 Reserve Pinot Noir	\$70 \$24
2019 Helen's Pinot Noir	\$75 \$25
2019 Nancy's Pinot Noir	\$75 \$25

BOTTLE | GLASS 50z



BEVERAGES & LIBATIONS

\$ 2	Cascadia Coffee	\$ 5
	cold brew, nitro	
\$8	Seasonal beer	\$8
	\$8	cold brew, nitro \$8 Seasonal beer



One tasting fee waived with a two-bottle purchase of flight wines or wine club sign-up



Weathervane, Heritage, Legacy, and Sparkling Club receives 20% off all bottles



BOARDS FOR THE TABLE

served with traditional accoutrements gluten free upon request

Charcuterie and Cheese | \$30 assortment of 3 artisan cheeses and 3 cured meats

Lox | \$30

cold-smoked salmon, tarragon and leek cream cheese, house-made pickled red onion, caper berries

Crudité | \$21

(G) seasonal offerings from the Stoller garden, local and regional farmers, herb crema dipping sauce

DIPS

Hummus Dip | \$12

house-made classic chickpea hummus, smoked paprika, crudités, toasted naan

Tillamook Pimento Cheese Dip | \$13

(G) medium and sharp Tillamook cheddars, house-made aioli, kettle-style potato chips

Crab Dip | \$17

Dungeness crab, whipped cream cheese, leeks, tarragon

SANDWICHES

aluten free. + \$2

Turkey Breast | \$12

house-made basil aioli, smashed avocado

Pit-Smoked Ham | \$12

house-made Dijon aioli, double crème brie

Vegan Veggie | \$12

(V) vegan pesto, avocado, roasted seasonal vegetables

FOR THE KIDS

Stoller Snack Pack | \$12

cheddar or cheese curds, crackers, fresh fruit and/or vegetables, almond butter, jam

Honest Juice Box | \$2

organic juice box, no added sugar, assorted flavors

Chef Becca's Famous Cookies | \$5 sea salt and chocolate chip