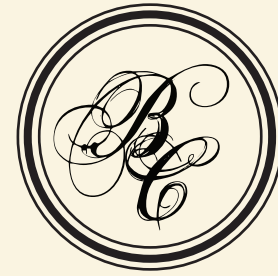
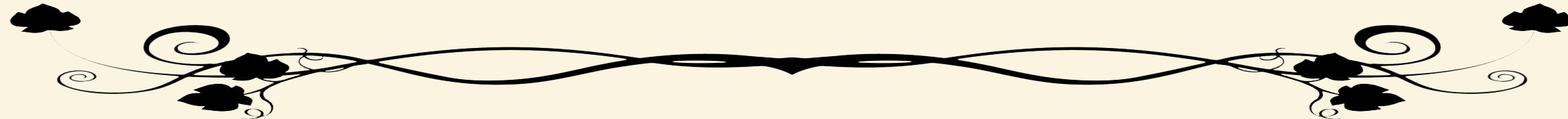


Wine. Cheese. Art.



BARBER CELLARS

WINERY TASTING ROOM



Tasting Menu - \$10
(Fee waived with wine purchase)
10% discount for case purchase

2013 Sonoma Coast Pinot Gris 'Rougissant' \$18

'Keller Vineyard' Hand Picked, Hand Sorted. Fermented and aged in stainless steel after three hours on the skins. Bottled unfiltered. 250 Cases Produced.

2015 Russian River Sauvignon Blanc 'Lumiere' \$18

'Windsor Oaks' Vineyard Hand Picked, Hand Sorted. Fermented and aged in stainless steel. 187 Cases Produced.

2013 Sonoma Mountain Zinfandel 'Mr. Beast' \$25

'Topolos Vineyard.' Hand Picked, Hand Sorted. 90% Zinfandel, 8% Petite Sirah, 2% Alicante Bouschet. Aged in 20% new French and American Oak. Bottled Unfiltered and Unfiltered. 200 Cases Produced

2014 Sonoma Mountain Cabernet 'Scuro' \$40

'Berger Vineyard.' Hand Picked, Hand Sorted. 100% Cabernet Sauvignon. Aged in 25% new French Oak. Bottled Unfiltered and Unfiltered. 75 Cases Produced

- *Sample Menu* -

*Subject to Change

Cheese Tastings - \$17

All tastings served with salami,
prosciutto, olives, crackers, jam

(Serves 2)

Select any 3 cheeses

Dacheva Brie - Cow

Dacheva Aged Cheddar - Cow

Redwood Hill Farms Chevre - Goat

Point Reyes Original Blue - Cow

Point Reyes Toma - Cow

Bleating Heart 'Shepherdista' - Sheep

Bleating Heart 'Buff Blue' - Buffalo

Bleating Heart 'Funky Bleats' - Goat/Sheep

Bleating Heart 'Goldett Tommette' - Cow

Tomales Farmstead 'Teleeka' - Cow/Sheep/Goat

Laura Chenel 'Buchette' - Goat

Laura Chenel Brie - Goat

- *Sample Menu* -

*Subject to Change

Caprese Salad - \$11

Point Reyes Mozzarella, Tomato, Organic Basil,
Organic Olive Oil, Balsamic Vinegar,
Cypress White Flake Salt, Organic Black Pepper

Focaccia - \$5

with Organic Olive Oil and Balsamic Vinegar

Grilled Cheese Sandwiches

(All Served on Brioche)

\$8

The Farmstack

Point Reyes Toma, Basil Pesto, Sundried Tomato
Redwood Hill Farms Goat Cheese Chevre

Cowtown Cristo

Zoe's Prosciutto, Strawberry Jam,
Dijon Mustard, Point Reyes Toma

Afternoon Delight

Zoe's Prosciutto, Anjou Pear, Dacheva Brie

Sweet & Savory

Nutella, Green Apple, Dacheva Brie

Blue Moo

Point Reyes Original Blue, Point Reyes Toma
Balsamic & Onion Jam, Dried Cranberries

The Classic - \$6

Point Reyes Toma

Add Prosciutto - \$1

Coffee - \$3

add chocolate - \$1

- *Sample Menu* -

*Subject to Change

TASTING ROOM HOURS

Monday - Tuesday Open by Appointment

(Call 707.981.7034) Dial Area Code

Wednesday 12 pm - 6 pm

Thursday - Saturday 12 pm - 8 pm

Sunday..... 12 pm - 6 pm