

...at vanillin from the oak.
 ...idity level that also brings out delicious res...
 ...ns and cranberries, raspberry jam, strawberry with him...
 ...tegrated. Medium to full bodied with supple tannins and a lo...
 remind us of why we love this vineyard.

2018 ALEGRIA ZINFANDEL – NEW RELEASE

Our newly released 2018 Alegria Zinfandel is a unique field blend. After a number of years of drought, we were blessed with plenty of early rain in... Lots of sunshine and heat through the middle of the year helped to rurn the fruit and allow it to rapidly accumulate sugars. Extra rain also pulled plenty of mineral components that create a much softer and earthy fruit. Delicate aromas of perfume and rose petals are followed by black curr cedar. The palate consists of raspberry, strawberry, with earth tones /... that create a beautifully complex wine.



MACCI VINEYARD PINOT NOIR

...the glass with love

Bailarin Cellars Winery Tasting Room Menu

<https://menulist.menu>

720 K St, 95814, Sacramento, US, United States

(+1)7072007710,(+1)9167542937 - <https://www.bailarincellars.com/>



...SAUCE: BROUILLONS, ESCOFFIER, OLIVANTO, PRODUCE UNTIL CRUNNY WITH OLIVANTO SET ASIDE.
 2 IN SMALL BOWL, COMBINE ALL FISH BUT INGREDIENTS EXCEPT HALIBUT STEAKS. MIX WITH 1. BRUSH SOME OF MIXTURE OVER FISH. RESERVE REMAINING MIXTURE.
 3 WHEN OIL IS HEATED, PLACE FISH ON BAKING SHEET OVER MEDIUM HEAT OR ON CHARCOAL. COOK 4 TO 5 MINUTES FROM MEDIUM COALS. GRAB 5 TO 10 MINUTES ON UNTIL FISH FLAKES EASILY WITH FORK. TOWARD END, ADD BRUSHING SEVERAL TIMES WITH LIME JUICE MIXTURE. SERVE W/ANGEL SAUCE WITH FISH

The most aromas of blackberry bring me the fragrance of that the night...
 2018 ALEGRIA ZINFANDEL – NEW RELEASE
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 2018 MACCI VINEYARD PINOT NOIR
 The wine brings out of the glass with honey more than more than with...
 ...and berries and black currant, raspberry jam, with hints of rose petals...
 ...delicate aromas of perfume and rose petals are followed by black curr...
 ...the palate consists of raspberry, strawberry, with earth tones /...
 ...that create a beautifully complex wine.

The Menu of Bailarin Cellars Winery Tasting Room from Sacramento includes about 18 different dishes and drinks. On average, you pay for a dish / drink about \$3.8.

Bailarin Cellars Winery Tasting Room Menu



Non Alcoholic Drinks

ICED TEA \$3.8

Wine

CHARDONNAY

Easy To Drink

PINOT NOIR

Coffee

MOCHA

Hot Drink

HOT CHOCOLATE \$4.3

Specialty Coffees

HOUSE COFFEE \$2.8

Sides

CHEESE BOARD

Pastries & Pancakes

PASTRIES \$3.0

These Types Of Dishes Are Being Served

PIZZA

Drinks

COLD BREW \$3.8

GLASS OF WINE

Dessert

PARFAIT \$6.0

COOKIE \$3.5

Hot Drinks

HOT TEA \$3.8

COFFEE

Ingredients Used

CHEESE

HONEY

CHOCOLATE \$3.0

Bailarin Cellars Winery Tasting Room Menu



Bailarin Cellars Winery Tasting Room

720 K St, 95814, Sacramento,
US, United States

Opening Hours:
Thursday 02:00 -20:00
Friday 02:00 -21:00
Saturday 12:00 -21:00
Sunday 12:00 -17:00

Made with menulist.menu

1. IN A SMALL BOWL, COMBINE ALL FISH SAUCE INGREDIENTS EXCEPT CILANTRO. PROCESS UNTIL CRUVEY. STIR IN CILANTRO. SET ASIDE.

2. IN SMALL BOWL, COMBINE ALL FISH SAUCE INGREDIENTS EXCEPT HALIBUT STEAKS. MIX WELL. BRUSH SOME OF MIXTURE OVER FISH. RESERVE REMAINING MIXTURE.

3. WHEN GRILL IS HEATED, PLACE FISH ON BARBECUE GRILL OVER MEDIUM HEAT OR ON CHARCOAL GRILL 4 TO 6 INCHES FROM MEDIUM COALS. COOK 5 TO 10 MINUTES OR UNTIL FISH FLAVORS TASTY WITH HOOR, TURNING ONCE AND BRUSHING SEVERAL TIMES WITH LIME JUICE MIXTURE. SERVE FISH SAUCE WITH FISH.

