

Barrel to Bottle

Saturday, September 12th

2017 Mendocino Sangiovese ~ 100% organic Sangiovese grape

Bottling starts at 9am

\$9 per bottle through 9/12, then price increases to \$18

Pre-orders accepted through 9/12 for \$9/bottle pricing

Sangiovese Order Form: <http://lanebbiawinery.com/order.php>

What is different from previous Bottling days?

- 🍷 No empty bottle fills. Only filling new glass we've purchased
- 🍷 Employees Only in the Winery building where we bottle
 - 🍷 Doors will be open so folks can see, but no public allowed near bottling line
- 🍷 Table seating is by reservation only, non-reservation will be ToGo purchases
- 🍷 Masks and Social distancing required

Map for Parking, Tasting table and Wine pick-up below

What is the same?

- 🍷 Complimentary Wine sample available to everyone 21+
- 🍷 Delicious Wine at a fantastic price! ~ Sangiovese \$9/bottle
- 🍷 Outside food vendor ~ Wood Fired Pizza by Domenico
- 🍷 Live music ~ Scott Holiday 12p-4p

Extras ..

- 🍷 50% off non-food and wine goodies like trinkets, coasters and mini-barrels
- 🍷 Throwback Barrel to Bottle pricing for 4 additional wines (\$108/ case)

Any questions, please contact us

info@LaNebbiaWinery.com

(650)726-9463

Current Wine Menu available online: <http://lanebbiawinery.com/order.php>

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Parking, Tasting Table and Wine PickUp areas

Reservation?

Check-in at Tasting Room near Tasting Table

