



## Cottonwood Grille's *Wine Program*

Since our founding, Cottonwood Grille co-owner and sommelier Hilary Blatz showcased a diverse selection of fine wines from the West and beyond. In addition to a career of studying, tasting and recommending wines, Hilary has completed the Introductory Course with The Court of Master Sommeliers, an internationally-recognized organization dedicated to improving standards of beverage knowledge and service in hotels and restaurants.

As part of her education, Hilary received intensive instruction on wine knowledge, beverage service and blind tasting. She applies this formal, well-rounded education every day to help Cottonwood Grille guests select and learn about the "perfect" wine. Just as importantly, her knowledge helps de-mystify the art of wine selection to ensure guests are comfortable and delighted with their Cottonwood Grille experience.

Browse our list and you will find selections from all over the world, with an emphasis on California and the Northwest. Over the years, the list has evolved and we now offer just fewer than two hundred bottle offerings and forty 'by the glass' pours. Currently we are featuring Northwest wine flights that include several Idaho wines.

The following is a **partial** list of the wine producers we feature on our list:

### **Idaho**

Cinder, Coiled, Fraser, Hell's Canyon, 3 Horse Ranch Vineyards, Zhoo Zhoo

### **Washington**

Andrew Will, Dunham, Gordon Brother's, L'Ecole No 41, Pepperbridge

### **Oregon**

Argyle, Benton Lane, Elk Cove, Ken Wright, Panther Creek, Sokol Blosser

### **California**

Aurajo, Bond, Charles Krug, Duckhorn, Morey Cellars, Rombauer, 3 Saints

### **Germany**

Joh. Jos. Prum, Saarstein, Schloss Wahlhausen,

### **France**

Chateau Margaux, Joseph Drouhin, Mas de Gourgonnier, Olivier Leflaive

**Australia, New Zealand, Italy, France and Spain are also represented**

Once inside the restaurant, please explore our extensive wine list.

