

Creed's

“GOLD MEDAL” WINE CLUB

Wine Club Feature

Now on the List

Buy the Glass

Beginning this month, our wine room will begin featuring premium wines by the glass.

With our new wine preservation system, wines will remain fresh for weeks. Stop in to flavor some of our premium wines.



Selected Premium Wines

- Bella Glos, Clark and Telephone, Pinot Noir
- Cake Bread, Cabernet
- Ferrari Carano, Cabernet
- Ghost Block, Morgan Lee, SB
- Grgich, SB
- Prisoner Red Blend
- Nickel and Nickel Stilling, Chard.
- Cake Bread, Chardonnay

Schedule of Events



Wine Tasting

April tasting will be held on Thursday,

April 2nd

From 3:00 pm to 5:00 pm in your Wine room. Our good friend, Jeff Yeck, again, will present four (4) premium wines for this upcoming spring season.

RSVP BY March 30th

Wine Dinner

“The Best of Italy”

April 15th

4 Courses of Chef John’s Creations, 4 premium wines exclusively selected.

Members \$145

Non-Members \$165

Patron Tasting

May 21st

Patron’s

“Best of the Best”

Anejo Tequilas

Four flights, with Chef John’s Tapas menu.

Reservations are Limited.

Members \$190.00

Non-Members \$210



Belle Glos, Pinot Noir, “Dairyman”, Sonoma Coast, Calif. 2018

Dark ruby red in color, satisfying aromas of boysenberry, dark cherry and mulberry, with delicate hints of baking spices, dill, cola, nutmeg and vanilla. On the palate, bold flavors of cranberry, ripe plum, cherry and super-ripe strawberry uplifted by gentle notes of cocoa powder and sweet fig for a silky mouthfeel. This tremendously complex wine finishes with grace.

Belle Glos, Pinot Noir, “Clark and Telephone”, Sonoma Coast, Calif. 2018

Deep ruby red in color with scarlet highlights, Clark & Telephone opens with bountiful aromas of red fruits of cranberry and raspberry jam, laced with clove, cedar, and holiday baking spices. Bold and complex flavors of crushed ripe cherry, cranberry and blueberry pie linger on the palate. The texture is rich and lively, and leads into a warm and structured finish.

