



Alameda Meals on Wheels Winemaker Dinner
featuring
East End Restaurant and Brooklyn West Winery
October 4, 2026

Wine List
Stew Epstein, winemaker

First Course

2022 Brooklyn Blushing Bubbly

Bright, lively and refreshing, with a delicate blush color and an exuberant nose of fresh red berries, citrus and floral notes. The palate is crisp and energetic, with fine bubbles, fresh fruit and a clean, refreshing finish.

Made from 98% Chardonnay and 2% Pinot Noir using the méthode champenoise, with the secondary fermentation taking place in the bottle in the traditional Champagne method.

Food pairing: Opening bites hors d'oeuvres



Second Course

2025 Sauvignon Blanc — Alexander Valley

Highly aromatic and fruit-driven, with pronounced notes of guava, papaya, and pineapple, accompanied by floral aromatics.

The fruit comes from Croft Vineyard in Alexander Valley, planted in the early 1970s. The wine was native yeast fermented in stainless steel to preserve its freshness and aromatic definition, then aged for just 4 months in French oak. The brief barrel aging broadens the mid-palate and adds texture without obscuring the wine's vivid fruit.

Food pairing: Arugula salad - fuyu persimmons, chicory, fromage blanc, toasted hazelnuts with champagne vinaigrette





Third Course

2015 Tempranillo — Amador County

A mature, highly concentrated Tempranillo with intense aromas of boysenberry, black plum and spice, followed by flavors of black cherry, earth and dark chocolate. Full-bodied and structured, with fine tannins and considerable depth. 3 years in barrel followed by 6 years in bottle before release

The vineyard was planted in 1993 from cuttings brought directly from Spain — what we jokingly call “Samsonite cuttings.” It is one of only two own-rooted vineyards of Spanish varieties in the United States.

Tempranillo is extraordinarily versatile at the table. In Spain it occupies some of the same territory Pinot Noir does elsewhere: enough structure for substantial dishes, but enough acidity and savory character to work across a wide range of foods.

Food pairing: Pizza “amatriciana” - zesty tomato / pancetta sauce, red onion, house cheese and more house-made pancetta! - finished with pecorino romano and fresh herbs

Fourth Course

2021 Barbera - Potter Valley



An expressive and exceptionally fruit-pure Barbera. Violet and rose aromas lead into cherry and spice, followed by layers of fresh red berries, blackberry and cocoa.

The palate combines remarkable purity of fruit with supple, velvety tannins and a long, persistent finish. Its natural acidity gives the wine freshness and makes it especially useful at the table.

For pairing: Excellent with tomato-based dishes, roasted or braised meats, pork, duck, mushrooms, herbs, hard cheeses and richer dishes where the wine's acidity can provide contrast.

Food pairing: House-made campanelle with braised oxtail and seasonal mushroom ragu

Dessert

Encore 12 Year Tawny Port – Amador County



This is Stew's personal winemaking project and he will be supplying the wine specifically for this dinner. This is his interpretation of a traditional aged Tawny Port, made from three authentic Portuguese grape varieties: Touriga Nacional, Alvarelhão and Tinta Cão. The grapes are grown in southwest Amador County near Lake Camanche, at the same vineyard source as our Tempranillo. It is painstakingly handcrafted using techniques derived from those historically employed by the great Port houses of Portugal's Douro Valley.

The wine is exceptionally smooth, rich and decadent, with a seamless combination of toffee and crème brûlée, nuanced by walnut and other toasted-nut characteristics, leading to a long, warm and velvety finish.

Despite already having significant age, the wine has the structure and concentration to continue developing for decades.

Food pairing: House-made cookies - spiced chocolate - almond