

SMALL PLATES

STICKY RIBS
pork ribs, cilantro, hoisin chili sauce | 16

CALAMARI STRIPS
buttermilk fried, amatriciana sauce | 16

DEVILED EGGS
cornichon, bacon, eggs | 15

BRUSSEL SPROUTS
pecorino, sherry vinegar, fried shallots | 10

AU GRATIN POTATOES
potatoes, cream, gruyere cheese | 10

MILK BUNS
sea salt, cultured butter | 9

SAINT FRIES
truffle, garlic, herbs, pecorino | 8

Local Partners

Jones Southern Land

Duke’s Family Farm

Burton’s Bramble Farm

Serenoa Seafood

WOOD-FIRED PIZZAS

CHORIZO
Mexican chorizo, corn, onion, tomato, mozzarella, cotija, cilantro| 18

FIG AND DUCK
fig sauce, duck confit, fontina, lemon. ricotta, arugula | 19

SPICY MAPLE BACON
cream sauce, spicy maple bacon jam, red onion, garlic, mozzarella | 17

BBQ CHICKEN
smoked chicken, pickled onion, jalapeno, mozzarella, bbq sauce | 17

MUSHROOM
garlic cream sauce, mushrooms, scallion, mozzarella | 17

LARGE PLATES

RIBEYE*
16oz Chatel farms prime, mashed potato, fried okra,
horseradish sauce | 90

SURF AND TURF*
7oz Chatel Farms prime skirt steak, grilled shrimp,
marble potato, baby carrots, chimichurri | 45

SNAPPER VERA CRUZ
gulf red snapper, coconut rice, broccolini, vera cruz
sauce | 42

REDFISH
blackened, antebellum bacon grits, spinach, tomato
cream sauce | 36

FILET*
8oz prime, mashed potato, broccolini,
cultured butter | 78

SCALLOPS
cavatelli pasta, sweet corn, bacon, maitake mushroom,
butter, lemon, basil | 45

PORK CHOP*
potatoes au gratin, cauliflower, bacon jam | 40

HALF ROASTED CHICKEN
mashed potatoes, baby zucchini, chicken beer jus | 36

ST. JAMES BURGER*
wagyu, white cheddar, lettuce, tomato,
pickled red onion, burger sauce | 22

• ADD: OSCAR STYLE CRAB TO ANY STEAK | 15

ST JAMES
DINNER

SALADS
BURRATA

Dukes farms red oak, peaches, strawberries,
pistachio basil pesto, prosciutto, balsamic | 16

WATERMELON SALAD
watermelon, cucumber, blueberries, mint, feta,
honey lime viniagrette | 14

CHOPPED GREENS
organic greens, apples, Asher blue cheese, radish,
spiced walnut, cranberry, green goddess | 12

CAESAR SALAD
kale, croutons, anchovy caesar dressing,
pecorino | 12

DESSERT

CRÉME BRÛLÉE
vanilla custard, burnt sugar,
chantilly | 12

BOURBON BREAD PUDDING
caramel, bourbon, vanilla gelato | 12

PEACH COBBLER
Georgia peaches, vanilla gelato | 12

Assortment of baked goods available in
the bakery case in the lobby



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.
*ALL STEAKS SEAFOOD, AND FISH ARE COOKED TO ORDER

MODIFICATIONS & SUBSTITUTIONS MAY INCUR A FEE.
A GRATUITY OF 22% WILL BE ADDED AUTOMATICALLY TO GROUPS OF 6 OR MORE.

LUNCH

ST JAMES

WOOD-FIRED PIZZAS

FIG AND DUCK

fig sauce, duck confit, fontina, lemon. ricotta, arugula | 19

CHORIZO

Mexican chorizo, corn, onion, tomato, mozzarella, cotija, cilantro | 18

SPICY MAPLE BACON

cream sauce, spicy maple bacon jam, red onion, garlic, mozzarella | 17

BBQ CHICKEN

smoked chicken, pickled onion, jalapeno, mozzarella, bbq sauce | 17

MUSHROOM

garlic cream sauce, mushrooms, scallion, mozzarella | 17

SANDWICHES

Add Saint Fries or Dressed Greens | +4

BREAKFAST SANDWICH

bacon, scrambled egg, american cheese, arugula, truffle mayo, brioche | 12

BLACKENED REDFISH*

blackened redfish, remoulade, tomato, lettuce, pickled red onion, brioche | 22

AVOCADO, BACON CHICKEN*

herb grilled chicken breast, guacamole, bacon, feta, arugula, brioche | 16

HOT CHICKEN*

spicy fried chicken, apple slaw, hot honey, pickles, brioche | 15

GRILLED CHICKEN*

herb marinated, lettuce, tomato, basil mayo, brioche | 15

ST. JAMES BURGER*

8oz wagyu, white cheddar, lettuce, tomato, pickled onions, pickles, burger sauce, brioche | 20

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PLATES

BLUEBERRY SOURDOUGH PANCAKES

blueberries, chantilly cream, local strawberries, maple syrup, cultured butter | 14

SZECHUAN STEAK BOWL

stir-fried steak, peppers, onion, snow peas, broccolini, spicy Szechuan sauce, coconut rice, scallion, cilantro | 33

QUICHE

bacon, kale, gruyere, dressed greens | 21

DEVEILED EGGS

cornichon, bacon, eggs | 15

STICKY RIBS

pork ribs, cilantro, hoisin chili sauce | 16

SAINT FRIES

pecorino, truffle, herbs | 8

SALADS

CAESAR SALAD

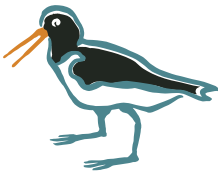
baby kale, croutons, caesar dressing, pecorino | 10

BURRATA

Dukes farms red oak, peaches, strawberries, pistachio basil pesto, prosciutto, balsamic | 16

CHOPPED GREEN

apple, cranberry, Asher blue cheese, radish, spiced walnuts, green goddess | 12



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BEER & CIDER

Ace Cider:
Pineapple Cider | 8
Pear Cider | 8

Anheuser Busch:
Michelob Ultra | 6

Bandwagon:
Trubador Pale Ale | 8
Mind The Gap Golden | 8

Brew Dog:
Elvis Juice IPA | 8

Creature Comforts:
Classic City Lager | 8
Spring Wheat Ale | 8
Athena Watermelon | 8
Bibo Pilsner | 8

GA Beer Co:
Field Party | 8

Guinness:
Draught Stout | 10

Olōgy Brewing Co:
Sensory Overload | 11

Stone:
Delicious IPA | 8

Tampa Bay Brewing Co:
Reef Donkey APA | 11
Citrus Grove Blonde | 11

Three Taverns:
A Night on Ponce | 8
Rapturous Sour | 8
Hazy on Ponce | 8

Wicked Weed:
Pernicious IPA | 8
Cookies & Milk Stout | 9

Non-Alcoholic
Athletic Brewing:
Run Wild IPA | 8

FEATURED COCKTAILS

COWBOY CASANOVA

*cucumber infused bourbon, lime juice,
basil simple syrup, celery bitters | 16*

BLUEBERRY COCONUT MOJITO

*house infused coconut rum, blueberry
simple syrup, lime, mint, toasted coconut
| 14*

SPICY WATERMELON MARGHARITA

*hot tequila, lime, wtermelon, eldeflower,
tajin | 14*

HONEY CAT

*Barr Hill Tom Cat gin, honey Campari,
lime, pineapple | 14*

SUMMER BREEZE

*passionfruit liquor, cochi americano,
strawberryapertif, Aperol, bitters, rosè
prosecco | 14*

WINE by the GLASS

	SPARKLING	Glass	Carafe*/Bottle
Castillo Rocio Brut Cava		12	38
Montefresco Prosecco		14	42
Saint Hilaire		16	52
Zardetto Rosè Prosecco		13	40

WHITES

Umberto Fiore Moscato d'Asti	12	38
Mont Gravet Sauvignon Blanc	11	35
The Ned Sauvignon Blanc	13	40
Stemmari Pinot Grigio	12	38*
Lagar de Costa Albarino	16	52*
Coopers Hall Pinot Gris	14	42*
Daou Chardonnay	14	42

ROSÈ

Domaine de Triennes	15	48*
Gavoty La Cigale	15	48

REDS

Cavicchioli Lambrusco (sweet)	10	30
Board Track Racer Syrah Blend	19	60
Manos Negras Malbec	18	58
Sean Minor Cabernet Sauvignon	15	48*
Goldschmidt Cabernet Sauvignon	19	60*
Coopers Hall Pinot Noir	18	58*
Omen Red Blend	14	42*



RAW BAR

TODAY'S OYSTERS

Qty	Variety - Origin	Description	\$/each
	Fire Lake - NB, CAN	medium brine, bright, crisp, clean finish	4.10
	Skipper Sweet - FL	mild brine, mineral, umami, sweet finish	3.50
	Cup Shucker - MA	medium brine, sweet meats, mineral finish	3.75
	Beavertail - RI	ocean brine, creamy, clean, seaweed finish	3.75
	Hammerhead - MA	mild brine, plump meats, smooth finish	3.75
	Blue Point - NJ	mild brine, plump, meaty, umami finish	3.25
	Olympic View - WA	mild brine, melon, plump, seaweed finish	3.75
	Bay Blue - VA	mild brine, sweet, buttery, savory finish	3.25
☐ Cocktail ☐ ☐ Mignonette ☐ Cucumber Mignonette			

	Shrimp Ceviche	atlantic shrimp, sweet onion,jalapeno, peach, red pepper,avocado, lemon, lime, cilantro	16.00

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FEATURED WINES

Sparkling

GH Mumm | Champagne | France
ripe peach, pineapple, caramel, honey | ~~120~~ 100

White

Gotas de mar | Godello | Ribeiro, Spain | 2020
citrus, honey, stone, pear, peach | ~~54~~ 44

Red

Marchand Tawse |Gevrey-Chambertin, Côte de Nuits, Bourgogne, France | 2018
black fruit, licorice, fig, oak | ~~180~~ 150

Tèlègramme | Chateauneuf-Du-Pape, Rhône Valley, France | 2021
red fruits, oak, earth, spice, cherry | ~~200~~ 175

Castello Di Bossi | Chianti Classico Gran Selezione | Tuscany, Italy | 2018
smokey, cedar, ripe cherry, spice, leather | ~~115~~ 103

La Nerthe | Côtes-Du-Rhône, France | 2022
raspberry, black currant, cherry, laurel, pepper | ~~61~~ 55

Ireland Family | Pinot Noir | Sta. Rita Hills, California | 2020
black cherry, pepper, herbs, savory, raspberry | ~~97~~ 87

Ridge, Lytton Springs | Zinfandel Blend | Dry Creek Valley, Sonoma County, California | 2021
black raspberry, spice, herb, ripe plum, chocolate | ~~140~~ 125

WHITE WINE

 **Nortico | Alvarinho | Minho, Portugal | 2023**
citrus, mineral, green apple, stone, saline | 40

 **Domaine de la Mandeliere | Chablis 1er Cru Les Fourneaux | Chablis, Bourgogne, France | 2023**
honey, creamy, citrus blossom, apricot, apple | 130

Saint-Véran, Joseph Drouhin | Chardonnay | Beaune, Bourgogne, France | 2021
stone fruit, honeysuckle, almond, butter, flint, zest | 70

Amici | Chardonnay | Sonoma Coast, California | 2022
peach, lime zest, pear, brioche, spice, oak | 70

Cuvaison | Chardonnay | Los Carneros, Napa Valley, California | 2023
light oak, pear, apple, citrus | 56

House of Brown | Chardonnay | Napa Valley, California | 2022
unoaked, citrus, honey, elderflower, stone fruit | 35

Ken Wright | Chardonnay | Willamette Valley, Oregon | 2023
white peach, pear, apple, honey, butterscotch | 75

MacRostie | Chardonnay | Sonoma Coast, California | 2023
pear, pineapple, citrus, honey, mineral, oak | 62

 **Novellum | Chardonnay | Roussillon, France | 2024**
peach, pineapple, apricot, creamy, toasty | 40

Singing Tree | Chardonnay | Russian River Valley, Sonoma County, California | 2023
nectarine, baked pear, limoncello, light oak | 49

Aperture | Chenin Blanc | Clarksburg, California | 2022
lemon curd, tropical fruit, lemongrass, floral | 53

 **La Croix Picot Savennières | Chenin Blanc | Loire Valley, France | 2022**
apple, quince, honey, floral, straw, stone, zest | 70

Lucien Albrecht | Gewurztraminer | Alsace, France | 2019
exotic fruits, roses, cinnamon | 49

Pali (skin contact) | Gewurztraminer Blend | Central Coast California | 2024
floral, macerated citrus, apricot, wild yeast | 54

 **Alvaredos & Hobbs | Godello | Ribiera Sacra, Spain | 2020**
orange blossom, grapefruit, oak, vanilla, peach | 88

Château Graviille-Lacoste | Graves, Bordeaux, France | 2024
crisp citrus, straw, mineral, tropical fruit | 55

Hasen Sprung | Grüner Veltliner | Austria | 2023
peach, floral, tropical fruit, honey, mineral | 40

Domaine de la Quilla | Muscadet | France | 2021
green apple, citrus, saline, peach, eucalyptus | 43

Domaine Louis Moreau | Petit Chablis | Bourgogne, France | 2023
pear, lemon, stone | 70

 **Lèon Beyer | Pinot Blanc | Alsace, France | 2023**
green apple, lemon, honey, mineral | 65

Elk Cove | Estate Pinot Gris | Willamette Valley, Oregon | 2023
apple, melon, honey, mineral, citrus | 48

Weingut Stadt Krems | Riesling | Kremstal, Austria | 2023
dry, ripe citrus, stone fruit, floral, mineral | 44

 **Les Glories | Sancerre | Sancerre, Loire Valley, France | 2024**
citrus, mineral, apricot, apple, fresh | 84

Pesquié Terrasses | Viognier Blend | Rhone Valley, France | 2022
citrus, white flowers, stone fruit, mineral | 53

San Simeon | Viognier | Paso Robles, California | 2025
bright, aromatic, peach, tropical fruit, honeysuckle | 39

Spiral, Cow Horn | White Blend | Applegate Valley, Jacksonville, Oregon | 2022
peach, apricot, apple, yuzu, kumquat | 63

 **Verdicchio dei Castelli di Jesi | White Blend | Marche, Apiro, Italy | 2024**
citrus blossom, green apple, pear, stone, honey | 54

SPARKLING WINE

 **Gramona La Cuveè | Cava | Spain | 2021**
apricot, pineapple, herb, citrus | 87

 **Billecart-Salmon | Champagne, Brut Blanc de Blanc, Grand Cru | France**
meringue cookie, citron peel, almond, hazelnut | 225

Heidsieck & Co Monopole Blue Top | Champagne | France
lemon, green apple, almond, peach | 114

Laurent-Perrier | Champagne | France
white fruits, honeysuckle (375 ml) | 68

Veuve Clicquot | Champagne | France
apple, pear, citrurs | 206

Graham Beck Brut | Chardonnay, Pinot Noir Blanc | South Africa
lemon, minerals, honey finish | 57

 **Dopff & Irion | Cremant Brut | Alsace, France**
dry, floral notes, tropical fruits | 63

Avinyó Petillant | Sparkling White | Penedès, Spain | 2023
apple, citrus, ginger, honeysuckle, orange blossom | 49

Cavicchioli | Lambrusco Dolce | Emilia-Romagna, Italy
sweet, black cherry, ripe berries, cola | 30

ROSÉ

 **AIX | Coteaux d'Aix en Provence, France | 2024**
melon, strawberry, peach, light mineral | 51

Figuere Magali | Cotes de Provence, France | 2023
strawberry, orange peel, floral | 49

 **Presqu'île | Pinot Noir Rosè | Santa Barbara County, California | 2023**
ripe strawberry, raspberry jam, shortbread cookie | 58



- CHEF'S FAVORITES

RED WINE

 **Altesino | Brunello Di Montalcino | Tuscany, Italy | 2020**
wild berry, oak, tobacco, chocolate, red fruits, leather | 128

 **Chateau Condat | Saint- Èmilion Grand Cru, Bordeaux, France | 2018**
rich black fruit, new wood, spice | 88

Grand Pèriples | Margaux, Bordeaux, France | 2020
cedar, violet, plum, currant, coffee, tobacco | 95

Bouchard Père & Fils | Pommard, Premier Cru | Côte de Beaune, Bourgogne, France | 2019
cocoa, dark fruit, floral, plum, earth, leather | 192

Chorey les Beaune | Bourgogne, France | 2022
blackberry, currant, floral, spice, earth | 126

 **Maison Chanzy | Bourgogne, France | 2023**
black cherry, plum, smokey | 70

El Enemigo | Cabernet Franc | Mendoza, Argentina | 2021
dark berry, cedar, tobacco, vanilla | 70

Quest, Austin Hope | Cabernet Frac, Cabernet Sauvignon | Paso Robles, California | 2023
chocolate, vanilla cream, blackberry, tobacco, herb | 50

Ancient Peaks, Quarry | Cabernet Sauvignon | Paso Robles, California | 2021
currant, spice, boysenberry, tobacco, vanilla, soil | 63

Aperture | Cabernet Sauvignon | Sonoma County, California | 2021
blueberry, plum, oak, spice, smoke, earth | 220

Cocodrilo | Cabernet Sauvignon Blend | Mendoza, Argentina | 2022
blueberry, red plum, sweet spice, graphite | 74

 **Crescere | Cabernet Sauvignon | Alexander Valley, Sonoma County, California | 2018**
pear, almond tart, spice, melon, flint, floral | 262

Geyser Peak, Walking Tree | Cabernet Sauvignon | Alexander Valley/Sonoma County, California | 2021
dark berry, cassis, pepper, leather, toasted vanilla | 63

Greenwing, Duckhorn | Cabernet Sauvignon | Columbia Valley, Washington | 2023
black plum, bing cherry, ripe fruit, chocolate | 40

Halter Ranch Ancestor | Cabernet Sauvignon Blend | Adelaida, Paso Robles, California | 2019
currants, milk chocolate, smoked oak | 126

 **Larkmead, Firebelle | Cabernet Sauvignon | Napa Valley, California | 2019**
tobacco, dried herb, dark fruits, earthy, supple tannins | 262

Oberon | Cabernet Sauvignon | Napa County, California | 2022
blackberry, dark cherry, chocolate, spice, coffee | 73

Paul Hobbs | Cabernet Sauvignon | Coombsville, Napa Valley, California | 2019
blueberry, savory spice, tobacco, boysenberry, black fig, rosemary, crush stone | 298

Pine Ridge, The Traveler’s Series | Cabernet Sauvignon | California | 2022
blueberry, mocha, pomegranate, spice, oak | 70

Pine Ridge | Cabernet Sauvignon | Napa Valley, California | 2022
blackberry, cherry, vanilla cream, toasted nuts | 158

St Supèry | Cabernet Sauvignon | Napa Valley, California | 2022
cassis, vanilla, black currant, cocoa, toasted oak | 126

Titus | Cabernet Sauvignon | Napa Valley, California | 2021
cherry, raspberry, spice, coffee, crème, vanilla, oak | 150

 **ZD Wines | Cabernet Sauvignon | Napa Valley, California | 2021**
baking spice, vanilla, black cherry, soft tannin | 217

Lapostolle | Carmenere | Apalta Valley, Chile | 2022
ripe plum, blackberry, chocolate, tobacco, pepper | 72

 **Laura Hartwig | Carmenere | Colchagua, Chile | 2021**
tobacco, smoke, leather, earth, blackberry, plum, oak | 46

Crous St. Martin | Chateauneuf-Du-Pape, Rhône Valley, France | 2022
cherry, raspberry, oak, tobacco | 88

Les Allies | Chateauneuf-Du-Pape, Rhône Valley, France | 2023
spiced red fruit, herbs de Provence, leather | 105

Vieux Tèlègraphe | Chateauneuf-Du-Pape, Rhône Valley, France | 2020
dark cherry, dried herbs, warm spice, earth | 270

Les Pallieres, Terrasse Du Diable | Gigondas, Côtes-Du-Rhône, France | 2019
dark plum, pepper notes, cherry, smoke, anise | 126

Saint Cosme | Côtes-Du-Rhône, France | 2022
black cherry, plum preserves, tart fruit, smoke | 45

Famille Lançon, La Salitude | Côtes-Du-Rhône, France | 2023
cherry, pepper, black raspberry, earthy, plum | 48

 **Vidal-Fleury | Côtes-Du-Rhône, France | 2019**
vanilla, cedar, black currant, cherry, toasted nuts | 40

Ayres | Gamay Noir | Chehalem Mt, Willamette Valley, Oregon | 2022
pepper, spice, ripe fruit, raspberry, leather | 70

Alto Moncayo\Veraton | Garnacha | Aragon, Spain | 2021
plums, blackberry, cherry, herbal, chocolate | 88

 **Cabriola, Bodegas Borsao | Garnacha, Syrah, Mazuela | Aragon, Spain | 2019**
vanilla, black fruits, herb, fig, strawberry | 40

Shattered | Grenache | Cotes Catalanes, France | 2022
black currant, spice, coffee, meaty, oak | 56

Catena | Malbec | Paraje Altamira, Mendoza, Argentina | 2023
blackfruit, oak, spice, mineral, leather | 60

 **Novelty Hill | Merlot | Columbia Valley, Washington | 2020**
cherry, chocolate, plum, currant | 59

Nicole Marie, Sean Minor | Merlot, Zinfandel, Petite Sirah | North Coast, California | 2022
dark plum, tobacco, cassis, vanilla, berry compote, spice | 55

Trenza, Family Collection | Monastrell Blend | Yecla, Murcia, Spain | 2017
dark plum, herb, smoke, blackberry, oak | 112

G.D. Vajra | Nebbiolo | Langhe, Italy | 2023
organic, red berry, earth, leather, oak, tobacco | 63

Produttori | Nebbiolo | Barbaresco, Italy | 2023
cherry, leather, earthy, tobacco, floral, spice | 123

 **Damilano | Nebbiolo | Barolo, Piedmont, Italy | 2021**
cherry, raspberry, floral, spice, leather | 95

Terzetto | Nebbiolo | Barolo, Piedmont, Italy | 2020
leather, spice, licorice, violets, tobacco | 88

Michael David, Inkblot | Petit Verdot | Lodi, California | 2021
fig jam, bing cherry, dark berry, oak, leather | 53

 **Averaen | Pinot Noir | Willamette Valley, Oregon | 2023**
dark fruit, black tea, earthy, cola, star anise | 58

 **Chalone Vineyards, Estate Grown | Chalone, Solidad, California | 2023**
cherry, leather, earthy, plum, spice | 63

Cuvaison | Pinot Noir | Los Carneros, Napa Valley, California | 2021
leather, ripe red fruits, spice, earth, cedar | 70

Lange | Pinot Noir | Willamette, Valley, Oregon | 2023
blueberry, plum, spice, herb, chocolate | 60

Lemelson, Thea’s Selection | Pinot Noir | Willamette Valley, Oregon | 2022
cherry, red currant, black tea, spice, oak, chocolate | 70

 **Lèon Beyer | Pinot Noir | Alsace, France | 2017**
strawberry, cedar, forest floor, cherry | 78

Migration | Pinot Noir | Sonoma Coast/County, California | 2022
blackberry, cranberry, forest floor, toasted oak | 91

Freja Cellars, Estate | Pinot Noir | Chehalem Mountains, Willamette, Oregon | 2016
violet, sandalwood, blueberry, cherry, spice | 56

Faustino V, Rioja Riserva | Rioja, Spain | 2018
ripe red fruit, cedar, clove, compote, vanilla | 56

 **Faustino I, Rioja Gran Reserva | Rioja, Spain | 2016**
spice, stewed fruit, vanilla, citrus, tobacco, herb | 98

Marqués de Riscal, Rioja Gran Reserva | Rioja, Spain | 2018
leather, earthy, plum, blackberry, oak, tobacco | 182

Sofa King Bueno, Chronic Cellars | Syrah Blend | Paso Robles, California | 2020
bold, plum, blackberry, oak, vanilla, chocolate | 67

Micros de Ribera, Roble | Tempranillo | Ribera del Duero, Spain | 2021
wild berry, plum, coffee, tobacco, oak | 63

Oda, Castell Del Remei | Tempranillo Blend | Costers Del Segre, Spain | 2019
cassis, berry, coffee, leather, oak, earth | 69

 **La Caccia | Tuscan Red | Tuscany, Italy | 2020**
plum, dry fruit, tobacco, oak, chocolate, forest floor | 210

Nessun Dorma | Tuscan Red | Tuscany, Italy | 2023
ripe cherry, forest floor, earthy, spice | 53

Fidelity | Zinfandel | Alexander Valley, California | 2021
blackberry, anise, pepper, plum, oak, chocolate | 46