Murrieta's Well

ESTATE VINEYARD

From the Well

WINERY MUST-HAVES

From Kitchen to Cellar:
Chef Daniel Massie Crafts seasonal dishes
while Winemaker Alec Fraser selects the
Pairings to Match. Together, they've created
a menu designed to elevate every sip.

CHEESE BOARD

A curated selection of artisanal cheeses, thoughtfully paired with seasonal accompaniments

VEGETARIAN

\$25.00

Pairing Suggestion 2024 Sauvignon Blanc

CHEESE AND CHARCUTERIE

An abundant spread of artisanal cheeses and aged salumi, served with house-crafted accompaniments

\$25.00

Pairing Suggestion 2023 Tempranillo

ROASTED BEET HUMMUS

Vibrant beet hummus served with crisp vegetables and pita. Earthy, creamy, and colorful

\$14.00

VEGAN

Pairing Suggestion 2022 Zarzuela

TRUFFLE TATER TOTS

Golden crispy tots kissed with truffle essence, paired with a zesty lemon aioli

Vegetarian, Gluten-Free

\$10.00

Pairing Suggestion 2018 Blanc de Blanc

CRISPY BRUSSELS SPROUTS

Crisp golden sprouts with a savory crunch and a chipotle aoli dipping sauce

\$10.00

Pairing Suggestion
2022 Cabernet Franc

MARINATED OLIVES AND FETA

Briny olives tossed with tangy feta and bright citrus. Simple and shareable

Pairing Suggestion 2022 Petit Verdot

\$12.00



Mec's Picks

WINEMAKERS SELECTION

Good wine deserves good food. These seasonal selections are Alec Fraser's top choices for perfect pairings—made to keep every sip delicious.

FIG AND PROSCIUTTO FLATBREAD

Sweet figs and salty prosciutto layered over creamy goat cheese, finished with a peppery arugula crunch \$20.00

PAIRING SUGGESTION 2024 THE WHIP

SMOKED GOUDA MAC AND CHEESE

Creamy baked pasta smothered in rich smoked gouda cheese sauce

PAIRING SUGGESTION
2022 TEMPRANILLO

\$14.00

PRETZEL BITES AND MUSTARD FLIGHT

Warm, chewy pretzel bites paired with zesty mustards and grilled Sweet Italian sausage \$16.00

Pairing Suggestion 2023 Merlot

Smoky Barbeque Pulled Pork Sliders

Tender pulled pork with smoky barbeque sauce, topped with crisp apple slaw on soft slider buns

\$21.00

Pairing Suggestion 2023 Zarzuela

SWEET TREATS

Olive Oil Cake with Citrus Glaze

Moist olive oil cake topped with a tangy citrus glaze and fluffy amaretto cream

\$9.00

Pairing Suggestion 2024 Dry Orange Muscat

MINI APPLE GALETTE

Rustic pastry filled with apples, drizzled with golden salted caramel \$9.00

Pairing Suggestion 2024 Dry Orange Muscat