<table>
<thead>
<tr>
<th>Wine Region</th>
<th>Grape Varietal</th>
<th>Pairing Elements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bordeaux</td>
<td>Cabernet Sauvignon</td>
<td>Smoky flavor, vanilla, baking spices</td>
</tr>
<tr>
<td>Burgundy</td>
<td>Pinot Noir</td>
<td>Earthy, dried cherry, baking spices</td>
</tr>
<tr>
<td>Champagne</td>
<td>Pinot Noir</td>
<td>Lavender, gardenia, vanilla, baking spices</td>
</tr>
<tr>
<td>New Zealand</td>
<td>Sauvignon</td>
<td>Petrol-laden, lemon, citrus</td>
</tr>
</tbody>
</table>

**Winterlights at Newfields**

Visitors to our gardens will find a collection of wines inspired by the amazing horticultural team here at Newfields. Until then, our horticulturists are busy reordering stocks for the upcoming seasons. In The Garden, you can see mature red oak trees (Quercus rubra) planted along the Lilly Allée. From now until mid-April, you can deinstall beds. On your visit to The Garden this winter or early spring, you are likely to see them deinstalling beds. Until then, our horticulturists are busy reordering stocks for the upcoming seasons.

**Newfields' Collection**

Newfields' collection is generously supported by Pat and Jim LaCrosse. Oak is a versatile wood, found in everything from barrels to cabinets to fine art. Oak imparts flavors of vanilla and baking spices in wine like it does whiskey or bourbon. Oak is also used in the distillation of mezcal, a spirit made from agave plants that are cooked in a fire pit before distillation, imparting a smoky flavor.

**Pairing Elements**

- Smoky flavor
- Vanilla
- Baking spices
- Petrol-laden
- Lemon
- Citrus
- Lavender
- Gardenia
- Earthy
- Dried cherry
- Lavender
- Gardenia
- Vanilla
- Baking spices
- Petrol-laden
- Lemon
- Citrus
- Garden Shed

**Wine Tasting Menu**

<table>
<thead>
<tr>
<th>Flight</th>
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<td>Sauvignon</td>
<td>Petrol-laden, lemon, citrus</td>
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**Additional Wines**

- French Masters Sauvignon Blanc
- Fesler in memory of Daniel W. and Elizabeth C. Marmon
- Transatlantic
- Garden Shed

**Additional Elements**

- Winterlights
- Oak
- Bamboo