

NEWFIELDS

POP UP:

Wine

Menu & Guide



Oak

\$16 / FLIGHT

1

Sonoma
Chardonnay

2

Napa
Cabernet

3

Rioja
Reserva

Pairing Elements



Popcorn



Chile
Chocolate



Smoking Goose
Salami

We've selected some of the world's best-known wines aged in oak to match amazing examples of oak on campus. Oak imparts flavors of vanilla and baking spices in wine like it does whiskey or anything stored in it over time.

In The Garden, you can see mature red oak trees (*Quercus rubra*) planted along the Lilly Allée. From barrel and cabinet making to fine art, oak has countless applications. Among the examples in Newfields' collection, check out the magnificent Gothic Revival-style cabinet made from oak wood in gallery H204.

Garden Shed

\$16 / FLIGHT

1

New
Zealand
Sauvignon
Blanc

2

German
Riesling

3

Italian
Red Blend

Pairing Elements



Goat Cheese



Rubber hose



Smoking Goose
Salami

Inspired by the amazing horticultural team here at Newfields, we've chosen a group of wines that exhibit a whimsical collection of aromas that you might find in a garden shed. Grassy sauvignon blanc, petrol-laden German Riesling, and earthy Italian red exhibit peculiar and intriguing aromas that remind one of the garden. Can't wait 'til summer garden season is back!

Until then, our horticulturists are busy reordering plants and designing new or refreshing old garden beds. On your visit to The Garden this winter or early spring, you are likely to see them deinstalling *Winterlights*, pruning trees and shrubs, or preparing new spaces for the upcoming seasons.

Transatlantic

\$16 / FLIGHT

1

Oregon
Pinot Noir

2

Argentine
Malbec

3

Napa
Cabernet

Pairing Elements



Dried Cherry



Star Anise



Smoking
Goose Salami

While we think of things as belonging to one side of the Atlantic or the other, this flight helps us consider how much the two sides share. While wines like Napa Valley cabernet sauvignon, Oregon pinot noir, and Argentine Malbec are staples of the New World, all these grapes originate from Europe and have only relatively recently found their stride in American soils.

Many great American painters spent significant time in Europe, crossing the Atlantic to study and create. Exquisite paintings by William Scott, John Singer Sargent, and James Abbott McNeill Whistler have made the journey back across the pond. Go check them out in our American galleries on this floor.

Smoke

\$16 / FLIGHT

1

Single
Malt Scotch
Whisky

2

German
Roughbier

3

Artisanal
Mezcal

Pairing Elements



Smoking Goose
Salami



Cheddar



Melon

Inspired by both traditional and contemporary designs in our galleries, this flight invites you to the edges of how smoke can influence a beverage. Single malt scotch whisky is a classic example of smoke in beverage. The flavor comes from the peat that is often burned to heat the grains before the fermentation. Rauchbier is a beer that is made from grains that have been dried using smoke. Mezcal is a spirit made from agave plants that are cooked in a fire pit before distillation, imparting a strong smoky flavor.

In our Design Gallery, look for the works of Maarten Baas and Maria Martinez. Although these artists are from different generations, and worked in different mediums on separate continents, they are united by their use of fire and smoke to achieve a desired appearance.

French Masters

\$20 / FLIGHT

1

Champagne

2

Burgundy
Pinot Noir

3

Bordeaux
Red Blend

Pairing Elements



Popcorn



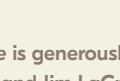
Cherry



Brie

One of the favorite walls in the Museum—among curators and guests alike—is on this floor. It contains masterworks by three great painters who worked in France: Vincent Van Gogh, Paul Cézanne, and Paul Gauguin. This single wall inspires the whole flight of three classic French wines.

France is to wine as China is to tea. Over the centuries, French grape growers and wine makers have harnessed the soil and climate of Champagne, Burgundy, and Bordeaux to produce some of world's finest wines. Champagne gave us the first sparkling wine, which is a white wine made from lightly pressed white and red grapes. In Burgundy, the Cistercian monastic tradition elevated the native Pinot Noir grape to produce wine for sacramental use. Bordeaux produces long-lived, powerful red wines, and is the home of the most-planted grape in the world: Cabernet Sauvignon, a hybrid of Cabernet Franc and Sauvignon Blanc.



NEWFIELDS

A PLACE FOR NATURE & THE ARTS

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Pop Up : Wine is generously supported by Pat and Jim LaCrosse.

Image Credit: Vincent van Gogh, *Landscape at Saint-Rémy (Enclosed Field with Peasant)* (detail), 1889. Gift of Mrs. James W. Fesler in memory of Daniel W. and Elizabeth C. Marmon, 44.74.