

# WINE SELECTIONS



BEST SHARED WITH FRIENDS

*“What though youth gave love and roses,  
age still leaves us friends and wine.”*

*~ Thomas Moore*

# CHOOSE WINE LIKE A PRO KNOW VINO



*“The role of wine is to give pleasure, but it imparts something more...  
Wine conveys an elemental message; like the changing seasons, it is  
woven into the fabric of the universal order. Wine is subtly altered in  
its relationship with food, revealing special qualities at the table and  
expressing itself most fully when shared among friends.” - VGB*



# THE HISTORY OF WINES

Wine is almost as old as agriculture. In the book of Genesis, vineyards were the first thing Noah planted after the flood. Evidence exists that wine was made in Mesopotamia several thousand years before that.

Greeks founded Marseilles in the 6th century B.C. They introduced wine making techniques and their varieties of grapes to France. Wine grapes were widely planted by Romans who instructed the tribes they conquered in the art of viniculture.

However, such grape varieties as Riesling, Pinot Noir, Chardonnay, Cabernet Sauvignon, and Cabernet Franc, evolved from plants native to what became the Rhine, Burgundy, and Bordeaux regions of Europe.

In the ancient world, wine was made to last. Sealed in earthenware jars (amphorae) they were buried in the cool ground. Many Greek and Roman wines were kept for 15 – 25 years before they were considered ready for drinking.

Wooden casks were introduced by the Gauls. The Romans adopted them for shipping their wines, but for storage they remained faithful to earth ware and used both corks and sealing wax to protect the wines.

With the collapse of the Roman Empire, the use of cork was lost, along with the concept of aging. Throughout the Middle Ages wine casks were not kept full. Therefore, they were exposed to air, which made them progressively more vinegary. During these times, most wines were consumed within a year.

Around 1690, Dom Pierre Perignon, Cellar Master of Hautvillers Abby, in his search to imprison effervescence, rediscovered the cork and combined it with the newly developed strong glass bottle. The procedure of cork in bottle replaced and revolutionized the conservation of all wines.

Around the same time another ancient secret was rediscovered: the magical properties of Botrytis. An inadvertently delayed harvest in the Tokay district of Hungary obligated growers to make wine from alarmingly shriveled grapes.

The result was beautiful wine with a new taste, a wondrous elixir that was soon honored with a place at the table of King Louis XIV of France.

In the 16th century, the Spanish introduced wine to Mexico, Peru, Chile, and Argentina and then eventually to North America in the 17th century.



# ASSESSING A WINE: STEP BY STEP

*Examining wine to assess all its qualities involves the sense of sight and smell as well as taste.*

*Following the sequence demonstrated and pausing to consider each impression, in turn will heighten your awareness of a wine's attributes.*

*The systematic analysis of a wine begins with a careful look at its color (step1). Wines may contain all the colors of the spectrum, from the blue tinge that makes some young, red wines turn honey gold. Studying a wine's color will help you detect its age, as well as the way it was made.*

*The wine is swirled, sniffed and tasted. Using the*



*tongue to rotate the wine (step 6) ensure that the liquid reaches all parts of the mouth that are sensitive to taste, including the palate and the underside of the tongue.*

*The taste buds that respond to the four basic flavors are situated on different parts of the tongue: sweetness at the tip, acidity at the upper edges, saltiness at the sides, and bitterness at the back. These sensations, associated with the aromas and other stimuli such as the grating of tannin, the velvety smoothness of glycerin, the prickle of carbon dioxide, and the burning sensation of alcohol, make up the flavor – or so called “Mouth” of the wine.*

## THE SEVEN STEPS OF TASTING WINE



**Step#1 Examining the Wine's Color:** Pour two ounces of wine into a clean, clear glass (in this case a standard tasting glass). Hold the base of the glass so your hand does not obscure the wine, and tilt the glass so that you can see the wine's color (preferably against daylight or a white tablecloth). Examine the color to assess its hue, clarity, depth and intensity.

**Step # 2 Swirling the Wine:** Holding the base, rotate the glass gently. This swirling action will expose more of the wine to air and help it release substances that form its bouquet, which will concentrate in the top of the glass.

**Step # 3 Sniffing the Wine:** Lift the glass to your nose and take a sharp, shallow sniffs. This will reveal the fresh, fruity aromas of a young wine, as well as the more complex scent of an older wine.

**Step # 4 Sipping the Wine:** Raise the glass to your lips and take about a teaspoon of wine into your mouth leaving enough space in your mouth to draw in some air.

**Step # 5 Sucking the Wine:** Take about a teaspoon sip of wine and place it on your tongue...leaving the wine on your tongue, exhale through your nose! Then holding your tongue rigid, inhale through your mouth (make your lips round like you would be whistling, but you will be inhaling instead) this will draw air over the wine causing the essence of the wine to be exposed so that the flavors and aroma are distributed throughout your mouth.

**Step # 6 Chewing the Wine:** With your lips closed, relax your tongue and move the jaw in a chewing motion so that the wine flows around your mouth and comes in contact with your tongue and membrane lining the palate. Either swallow the wine or spit it out.

**Step # 7 Giving Wine a Choppy Shake:** If a young wine seems to be stubborn in releasing its bouquet, give an abrupt, rough shake. This action will help release further fruit in the wine's aroma. Sniff the wine again before tasting.

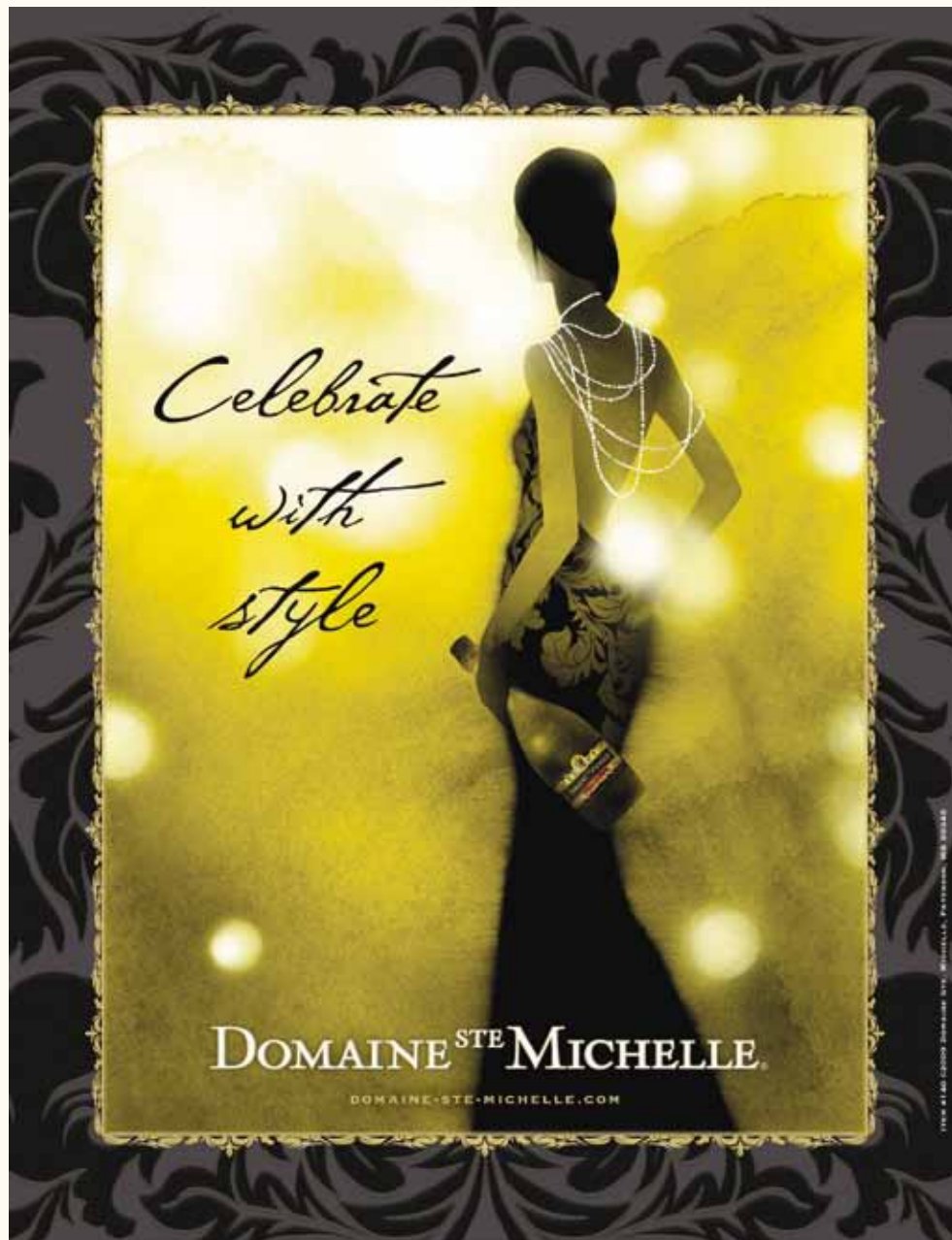


# WINE & FOOD PAIRINGS

## *Guidelines for the matching of various wine and food items*

<i>White Zinfandel</i>	<b>Salads, pasta, poultry and fish</b> ~ A subtly sweet, easy drinking blush wine. Delicate and refreshing, pairs with spicy foods, summer fare and light dishes.
<i>Pinot Grigio/ Pinot Gris</i>	<b>Light cheese, buttery pastas, poultry, light fare and seafood (shrimp, lobster, scrod, halibut)</b> ~ Bright, fruity, a refreshing wine with citrus flavors.
<i>Sauvignon Blanc</i>	<b>Poultry, fowl, fish and shellfish, wonderful with smoked fish</b> ~ A light crisp drinking wine. Usually light in texture with balanced acidity and pleasing to the palate, with or without food.
<i>Chardonnay</i>	<b>Fish, poultry or white meat dishes, tropical fruit and cream sauces</b> ~ A classic white grape, full flavored. Good quaffing wine. Nuances of apple, citrus, pear or tropical fruit.
<i>Chianti</i>	<b>Pasta dishes, tomato sauces, lighter beef dishes</b> ~ Earthy, fruity and bright with light and dark berry notes.
<i>Pinot Noir</i>	<b>Salmon, ahi tuna, grilled veggies, beef, game, poultry and shellfish dishes</b> ~ A classic grape from Burgundy. A lighter red, fruit-forward wine with excellent character. Very food-friendly.
<i>Merlot</i>	<b>Game, pork, veal, beef, pasta with red and BBQ items</b> ~ Rich fruit aromas, elegant creaminess, supple oak flavors, and round tannins. This wine is rich, elegant, and full of luscious fruit flavors.
<i>Syrah/Shiraz &amp; Red Zinfandel</i>	<b>Salmon, beef, game, lamb, pork, smoky BBQ and spicy foods</b> ~ Ripe, full-flavored, spicy, rich red wines with soft tannins and bright fruit.
<i>Cabernet Sauvignon</i>	<b>Roasted or grilled beef, game, lamb, strong cheeses and dark chocolate</b> ~ A well defined, full-bodied red wine, with rich dark berry fruit flavors.

Wine Variety	Cheese/Nuts	Fowl/Meat	Seafood	Veggie/Fruit	Seasoning/Herb	Other
<i>Sauvignon Blanc</i>	feta chevre pine nuts	chicken turkey	sole oysters scallops	citrus grapes asparagus	sesame tarragon cilantro	sushi salsa
<i>Chardonnay</i>	asiago havarti almonds	veal chicken pork loin	salmon shrimp crab	potato avocado mushrooms mango	sesame tarragon rosemary	pasta white beans risotto
<i>Pinot Noir</i>	goat cheese brie walnuts	lamb sausage duck	salmon tuna	potato mushrooms figs eggplant	nutmeg cinnamon cloves	rich stews paté
<i>Syrah/Shiraz &amp; Red Zinfandel</i>	triple crème aged cheeses cheddar	pork spicy sausage beef	cioppino blackened fish	tomatoes grilled pepper eggplant	pepper nutmeg	pizza stew cassoulet
<i>Merlot/ Cabernet Sauvignon</i>	cheddar strong or aged cheese	lamb wild game venison beef	grilled swordfish	black beans caramelized onions	mint rosemary juniper lavender	barbecue dark chocolate



“Come quickly! I am tasting stars!”

~ Dom Perignon upon tasting Champagne for the first time

# BIT O' THE BUBBLY

*Our progressive wine menu lists wines from  
stylistically light to full-bodied intensity within the varietal categories*

## *Champagne & Sparkling Wine*

Glass / Bottle

Bin 101	<b>Domaine Ste Michelle Brut ~ Columbia Valley, Washington State</b> This Brut is not too dry and not too sweet. Nicely balanced, this crisp and jazzy wine delivers delicate apple and citrus characteristics.	\$13.00	\$46.00
Bin 102	<b>Rosa Regale ~ Italy</b> Light and crisp, with fruity flavors with hints of raspberries, strawberries, and Bulgarian rose, with crisp acidity enticing the palate with initial softness, graduating to a clean and dry finish.		\$58.00
Bin 103	<b>Möet Imperial Brut ~ France</b> A complete, generous and dynamic champagne. Pale yellow with shades of green and thin bubbles with the distinctive nose of fresh lime. Subtle aromas of citrus, nut and bread. Delicate, soft and fruity.		\$106.00
Bin 104	<b>La Marca Prosecco ~ Italy</b> This sparkling wine is pale, golden straw in color. Bubbles are full textured and persistent. On the nose the wine brings fresh citrus with hints of honey and white floral notes. The flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast. The finish is light, refreshing, and crisp.	\$9.00	\$35.00
Bin 105	<b>Dom Perignon ~ France</b> The nose has fine intensity with classic background aromas of puree of apples, poached pears, vanilla, hazelnuts, melba toast and yellow-plum jam as well as superb hints of quince and chalk. On the palate the attack is incisive and combines acidic freshness with the finesse of the bubbly		\$281.00







“If food is the body of good living, wine is its soul.”

~ *Sir Winston Churchill*



# INTERESTING ROSÉ & WHITE WINES

## Rosé

Glass / Bottle

Bin 201	<b>Banfi Centine Rose IGT ~ <i>Tuscany, Italy</i></b> Delightful dry, pink rose with hints of woodland berries and long, crisp finish.	\$8.00	\$32.00
Bin 202	<b>Canyon Road White Zinfandel ~ <i>California</i></b> Aromas of watermelon, cranberry and fresh cherries, nicely complemented by flavors of strawberry and tropical fruit. This medium bodied wine has balanced acidity and sweetness and is completed by a hint of red fruit lingering on the palate.	\$6.00	\$24.00

## Riesling

Bin 301	<b>Kendall-Jackson Vintner's Reserve Riesling ~ <i>California</i></b> A deliciously crisp, nearly-dry wine with luscious flavors of orange blossom, apricot and peach.	\$8.00	\$30.00
Bin 302	<b>BEX ~ <i>Nahe, Germany</i></b> Distinctly German Styled Riesling with great minerality and balance. A "tweener" not too dry or too sweet.	\$9.00	\$34.00
Bin 303	<b>Chateau Ste Michelle Riesling ~ <i>Washington</i></b> A blend of Riesling from vineyards throughout Washington's Columbia Valley. Crafted to be a refreshing, off-dry Riesling vintage after vintage. The wine delivers sweet lime and peach character with subtle mineral notes. This is our "any day Riesling" that is a pleasure to drink and easy to match with a variety of foods.		\$35.00
Bin 304	<b>Pacific Rim Riesling ~ <i>Columbia Valley, Washington</i></b> Pale straw with a full bouquet of jasmine, pear and apple. This Riesling portrays a bright crispness, subtle sweetness with flavors of apricot and jasmine. The balanced sugar level is right in between the Dry and Sweet Rieslings also crafted by Pacific Rim.	\$8.00	\$29.00

## Moscato

Bin 401	<b>Bolla Moscato-Provincia Di Pavia IGT ~ <i>Italy</i></b> The lovely bouquet is ample and very intense with a fragrance of sage and ripe fruit. Soft and delicate on the palate with a persistent fruity finish that hints of musk, where the grape name comes from.	\$8.00	\$31.00
Bin 402	<b>Barefoot Moscato ~ <i>California</i></b> A sweet wine with delicious flavors mouth-watering flavors of juicy peach and apricot with hints of lemon and orange citrus complement a crisp refreshing finish.		\$20.00



“Wine cheers the sad, revives the old, inspires the young, makes weariness forget his toil.”

*~ Lord Byron*

# PINOT GRIGIO & OTHER INTERESTING WHITES

		Glass / Bottle	
Bin 501	<b>Francis Ford Coppola Bianco Pinot Grigio ~ <i>California</i></b> Fresh, lively fruit bouquet, aromas of tropical fruit, lemon, and plumeria blossoms with flavors of tangerine, pink grapefruit and pear.	\$7.00	\$28.00
Bin 502	<b>Benvolio Pinot Grigio DOC ~ <i>Friuli, Italy</i></b> Made from 100% Pinot Grigio, this is an excellent expression not only of the variety, but of the Grave del Friuli D.O.C. terroir. Vibrant on the palate, the crisp acidity acts as a counterpoint to the peach, almond, and light floral notes in the wine. Outstanding as an aperitif, or when paired with summer salads, snapper, sole, sushi, grilled chicken, and risotto based dishes. Pair with feta, chevre, fresh burrata cheeses.		\$34.00
Bin 503	<b>Sartori di Verona Family Pinot Grigio delle Venezie IGT ~ <i>Italy</i></b> Pale straw coloring with very delicate fruit and citrus nose, well balanced, impeccably fresh and crisp.	\$10.00	\$37.00
Bin 504	<b>Banfi Le Rime Pinot Grigio IGT ~ <i>Toscana, Italy</i></b> Pale straw in color, the wine offers impressive rich, ripe fruit aromas of pear and white flowers. The wine is well balanced with an unusually lively acidity.	\$10.00	\$37.00
Bin 505	<b>La Crema Pinot Gris ~ <i>Monterey, California</i></b> Showcases bright aromas and flavors of white peach and apricot; offset by crisp notes of lemon drop and lime. This wine has a lengthy finish with a broad stroke of minerality. Wonderful match with fresh seafood, oysters, light cream dishes, veal piccata, pork tenderloin with grilled apple, grilled chicken. Cheeses: brie, feta, gouda, chevre and more.	\$11.00	\$44.00





## Sauvignon / Fume Blanc

Glass / Bottle

Bin 601	<b>Columbia Crest Two Vines Sauvignon Blanc</b> ~ <i>Washington</i> This lively Sauvignon Blanc displays aromas of passion fruit, limes, fresh herbs and grass, which are typical of the variety. Bright flavors of Granny Smith apple, Meyer lemon and zesty grapefruit are followed by a racy, juicy finish.		\$24.00
Bin 602	<b>Long Boat Sauvignon Blanc</b> ~ <i>Marlborough, New Zealand</i> Refreshing flavors of ripe tropical passion fruit and pineapple are laced with hints of green apple. Pair with fresh or grilled seafood, roast chicken and light pasta dishes.	\$12.00	\$45.00
Bin 603	<b>Cape Mentelle Sauvignon Blanc Semillon</b> ~ <i>Australia</i> Pale straw with green hues. It's Nose is Fresh and lively with a mix of lemon pith, grapefruit, jasmine blossom, white peach and bath salts. The Palate is Soft and bright with abundant fruit including lime and white melon with subtle savoury, Smokey characters leading to a fine, long and elegant finish.	\$8.00	\$32.00
Bin 604	<b>Avalon Sauvignon Blanc</b> ~ <i>California</i> This wine has plenty of citrus and tropical notes with taste of fresh pineapple and grapefruit with a clean finish of subtle hint of orange on the back palate.	\$8.00	\$32.00
Bin 605	<b>Ferrari Carano Fume Blanc</b> ~ <i>Sonoma County, California</i> Aromas of lime, kiwi, citrus, melon and a touch of grass complemented by flavors of grapefruit, lemon and lime with a mango and guava finish. Cool, stainless steel tank fermentation gives this wine a crisp freshness while the subtle oak character from barrel aging adds complexity and depth.	\$9.00	\$36.00
Bin 606	<b>Murphy-Goode "The Fume"</b> ~ <i>California</i> Explosive fruit flavors of mango, pineapple, melon and pear, finished off with a touch of minerality for a great taste of "lip puckering goodness" says winemaker Dave Ready Jr.		\$37.00

## Albarino

Bin 701	<b>Bodegas Martin Codax Albarino</b> ~ <i>Spain</i> A refreshing, medium-bodied white that pairs extremely well with shellfish. Rich, elegant, balanced with a touch of crisp acidity.	\$10.00	\$39.00
Bin 702	<b>Paco &amp; Lola Albarino</b> ~ <i>Rias Baixas, Spain</i> Complex with outstanding aromatic intensity. Fine notes of fruit (citrus, green apples), herbaceous notes (basil) and floral base notes. Very fresh flavors balanced by lively acidity giving a crisp, attractive taste, good body and a pleasant aroma on the palate	\$12.00	\$45.00

## Chardonnay

Glass / Bottle

Bin 801	<b>Four Vines Naked Chardonnay ~ California</b> This un-oaked Chardonnay tastes bright and tangy with lemon and nectarine fruit flavors with a crisp, fresh finish	\$9.00	\$36.00
Bin 802	<b>Natura by Emiliana Chardonnay Organic ~ Casablanca, Chile</b> This un-oaked Chardonnay has a bouquet of intense tropical fruit with touches of nut and marzipan. Flavors of ripe melon and pineapple abound the palate with a crisp finish.		\$37.00
Bin 803	<b>Kendall-Jackson Vintner's Reserve Chardonnay ~ California</b> This estate grown Chardonnay showcases flavors and aromas of peach, gala apple, lemon, lime and pear layered with butterscotch and subtle toasty oak. Dry and balanced with long, creamy finish.	\$11.00	\$41.00
Bin 804	<b>Canyon Road Chardonnay ~ California</b> Refreshing aromas of green apple, citrus and tropical fruit. The medium-bodied wine showcases a creamy mouth feel with flavors of vanilla and Meyer lemon that is completed with a rich, lingering finish.		\$24.00
Bin 805	<b>Hartford Court Chardonnay ~ Russian River Valley, California</b> A sustainably farmed, 100% Chardonnay shows subtle aromas of jasmine and orange Crenshaw melon complemented by fresh kiwi, pineapple, white peach and Pippin apple flavors. Fruit-focused mid-palate is followed by subtle mineral notes and a hint of cinnamon in the finish. This elegant wine pairs beautifully with roast, herb chicken, pasta in cream sauce, pork tenderloin, lobster, salmon, and more. Mozzarella, harvarti, baked brie cheeses.		\$63.00
Bin 806	<b>14 Hands Chardonnay ~ Washington State</b> This Chardonnay displays aromas and flavors of fresh apple with subtle hints of vanilla and buttery caramel. On the palate, notes of sweet oak and spice give way to a soft, lingering finish.	\$10.00	\$39.00
Bin 807	<b>Ferrari-Carano Chardonnay ~ California</b> Each individual lot for this wine is whole cluster pressed and then cold settled for two days in stainless steel tanks before moving to barrels for fermentation. The wine completes 95 percent malolactic fermentation and is sur lie aged in French oak barrels and stirred every two weeks for nine months until blending in June. Then the blended wine is aged an additional six months in neutral French oak until bottling.	\$13.00	\$51.00
Bin 808	<b>La Crema Chardonnay ~ Sonoma Coast, California</b> Showcases bright aromas and flavors of white peach and apricot; offset by crisp notes of lemon drop and lime. This wine has a lengthy finish with a broad stroke of minerality. Wonderful match with fresh seafood, oysters, light cream dishes, veal piccata, pork tenderloin with grilled apple, grilled chicken. Cheeses: brie, feta, gouda, chevre and more.	\$16.00	\$62.00

Bin 809	<b>William Hill Estate Chardonnay ~ <i>Central Coast, California</i></b> Seasoned with citrus and fresh green apple notes, subtle honeysuckle and clove aromas. On the palate look for vanilla and caramel tones adding richness and texture on the finish.	\$7.00	\$27.00
Bin 810	<b>Concha y Toro Gran Reserva Series Riberas ~ <i>Chile</i></b> Bright yellow in color with an elegant and complex bouquet of tropical fruits and toasted hazelnuts, intermingling with clean, mineral notes. Soft and silky texture on the palate backed by pleasing acidity, with a long finish.		\$46.00
Bin 811	<b>Cakebread Cellars Chardonnay ~ <i>Napa Valley, California</i></b> For over 20 years winemaker, Julianne Laks, has made wine for the renowned Cakebread Cellars. This Chardonnay remains true to the house style, with its fragrant varietal nose of white fruits and subtle vanilla with toasty nuances. Pear, pineapple and melon fruit flavors are set in a supple, discreet oak structure.	\$17.00	\$67.00
Bin 812	<b>Stag's Leap Wine Cellars KARIA Chardonnay ~ <i>Napa Valley, California</i></b> The Name Karia, is derived from a word meaning graceful and it is the very character that we seek most in this wine. Crafted in large part with grapes from estate vineyards, the wine is refreshing, light and graceful on the palate, with crisp acidity supporting rich fruit flavors and a mere butterfly kiss of oak.	\$19.00	\$76.00
Bin 813	<b>Sequoia Grove Chardonnay ~ <i>Napa Valley, California</i></b> Very pale gold in color, this classic Chardonnay is the ideal balance of Old World restraint with California sunshine. The aromas and flavors are delicate, with citrus, floral and mineral notes on a wine of fresh acidity and medium body.	\$14.00	\$536.00



“Wine is bottled poetry.”

~Jonathan Louis Livingston





“Wine makes daily living easier, less hurried with fewer intensions and more tolerance.”

*~ Benjamin Franklin*

# WORLDLY REDS

*Our wine menu is arranged progressively,  
from light to full-bodied intensity within the varietal categories*

## *Sangria*

Glass / Bottle

Bin 901	<b>Madria Sangria</b> ~ <i>Modesto, California</i> Offers a flavorful blend of ruby-red wine and hints of orange, lemon and lime.	\$6.00	\$24.00
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## *Pinot Noir*

Bin 1001	<b>Mirassou Pinot Noir</b> ~ <i>Central Coast, California</i> Red berry flavors with cherry, plum and strawberry with floral notes and smoky notes with hints of menthol and cherry candy.	\$8.00	\$30.00
Bin 1002	<b>Francis Coppola Director's Cut Pinot Noir</b> ~ <i>Russian River, California</i> Well-concentrated, fruit forward and silky in texture, this sensuous wine bestows a lovely fragrance of spiced plums and wild raspberries. Sweet juicy flavors of cherries and pomegranate culminate on a rich finish endowed with vanilla and toasted oak.	\$14.00	\$55.00
Bin 1003	<b>Byron Pinot Noir</b> ~ <i>Santa Barbara, California</i> The dominant flavor themes are dark berries, cherries, rose petal, red plum, brown spice and smoke. This is a forward, approachable wine that displays the beautiful floral/mineral character typical of Santa Barbara Pinot Noir.	\$13.00	\$51.00
Bin 1004	<b>Erath Pinot Noir</b> ~ <i>Willamette Valley, Oregon</i> Bright red cherry, violets, vanilla and pie crust aromas, punctuated by an alluring smokiness, are a vivacious introduction to this Oregon vintage. A sweet approach leads to a satiny mouthful of red plum, cranberry and sage. Food friendly acidity allows for a spirited, lasting finish.	\$13.00	\$50.00
Bin 1005	<b>Cambria Pinot Noir</b> ~ <i>Central Coast, California</i> This is a big wine, with evident tannins and acidity that give it bite and structure. The flavors are ripe and pure, suggesting red and black cherry pie filling, with lots of dusty spice and a hint of sweet oak	\$15.00	\$58.00

## Merlot / Shiraz

Glass / Bottle

Bin 1101	<b>Newton Unfiltered Merlot ~ <i>Australia</i></b> Deep ruby in color. The aromas of dried lavender, green olive and savory characters expose a hint of red fruit. Intense flavors of fresh red currants, black plum and cedar are supported by fine-grained tannins, suggesting this wine will age gracefully.	\$16.00	\$61.00
Bin 1102	<b>Francis Coppola Diamond Collection Blue Label Merlot ~ <i>California</i></b> Merlot co-fermented with a small amount of Syrah to intensify the color and add depth to the flavor. After fermentation is complete, the wine is aged in French oak barrels, which lend a soft vanilla bean aroma and toasty flavors.		\$53.00
Bin 1103	<b>Columbia Crest Grand Estates Merlot ~ <i>Washington</i></b> A rich and aromatic profile of vanilla bean and mocha introduce this Merlot. Dark chocolate covered cherries, caramel and nutmeg flavors create a lush and velvety smooth texture and finish.	\$9.00	\$35.00
Bin 1104	<b>Walnut Crest Vintners Reserve-Merlot ~ <i>Chile</i></b> Found only in the best restaurants. Deep ruby red in color, the nose presents aromas of red fruits blended with spicy notes. The palate is nicely balanced with sweet, well rounded tannins, and a broad pleasant finish.	\$6.00	\$24.00
Bin 1105	<b>Frei Brothers Merlot ~ <i>California</i></b> Medium-bodied wine with classic Merlot flavors of cherry, berry and cocoa. Pure fruit flavors with silky-soft tannins are balanced by subtle notes of vanilla and toasty oak.		\$45.00
Bin 1106	<b>Ferrari-Carano Merlot ~ <i>California</i></b> A velvety wine with a complex nose of fresh cherries, pomegranate and rhubarb pie, accented by intricately woven flavors of strawberry, brown sugar and crème brûlée. Delightful medium-bodied mid-palate, generous and approachable mouth-watering tannins, and a sweet, lively, smooth finish.	\$18.00	\$72.00
Bin 1107	<b>McWilliams Hanwood Estate Shiraz ~ <i>Australia</i></b> A vibrant crimson colored Shiraz with brick-red hues, fragrant pepper and black cherry, licorice and plum fruit flavors combined with spicy, coffee bean characters derived from oak. Fine and balanced tannin structure.	\$6.00	\$24.00



## Italian Reds - Toscana

Glass / Bottle

Bin 1201	<b>Banfi Chianti Classico Riserva DOCG ~ <i>Tuscany, Italy</i></b> Produced from select grapes grown in the "Classico" region of Chianti, this dry, fruity and well-balanced Chianti has a full bouquet of deep red cherries and aromatic violets. The soft, supple tannins and nice acidity make for a food-friendly wine.	\$14.00	\$54.00
Bin 1202	<b>Banfi Centine Rosso di Toscana IGT ~ <i>Tuscany, Italy</i></b> A blend of Sangiovese, Cabernet Sauvignon and Merlot. Soft tannins and forward fruit make this an approachable and versatile pairing with a variety of dishes.		\$41.00
Bin 1203	<b>Castello Banfi BelnerO Proprietor's Reserve Sangiovese ~ <i>Tuscany, Italy</i></b> A refined blend of our noble red grapes perfected by our pioneering clonal research. This dark beauty; Belnero, is produced at our innovative winery chosen 11 consecutive years as Italy's premier vineyard estate. Nitrogen bottled to minimize sulfites, unfiltered, and appealing violet and cherry nuances with hints of cedar and licorice.	\$15.00	\$58.00

## Italian Red - Verona

Bin 1204	<b>Bolla Amarone della Valpolicella Classico DOC ~ <i>Verona, Italy</i></b> Deep garnet, velvety-red in color, Bolla Amarone offers aromas of wild-cherry jam, spice and hints of cedar. It delivers rich, dry, black-cherry flavors and a finish that is long, round, and persistent with cacao and spice.		\$77.00
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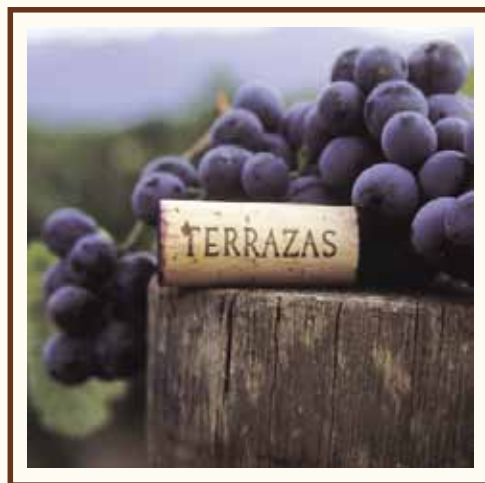
## Malbec

Bin 1301	<b>Don Miguel Gascon Malbec ~ <i>Mendoza, Argentina</i></b> A full-bodied wine with aromas of blackberry, plum, and hint of mocha. Elegant and rich, with a long velvety finish.	\$9.00	\$35.00
Bin 1302	<b>Pago Cimera Malbec ~ <i>Mendoza, Argentina</i></b> Pago Cimera translates to "vineyard on the mountain crest". The flavors of this inky 100% Malbec are robust, dark blueberry, black cherry and rich fig notes; ending with touch of anise spice. Pair with cowboy ribeye, juicy hamburger, meat stews, lamb or pulled pork. Great to pair with dark chocolate & berries for dessert and cheddar, blues, camembert cheeses.	\$11.00	\$44.00
Bin 1303	<b>Terrazas de los Andes Reserva Malbec ~ <i>Mendoza, Argentina</i></b> Extremely fruity, black cherries, prunes and raisins are combined with vanilla, caramel, and toasted notes creating a very complex nose. Hints of violet stand out, typical of a Malbec.		\$50.00
Bin 1304	<b>Trivento Reserve Malbec ~ <i>Mendoza, Argentina</i></b> Deep red with violet hues. Powerful, yet elegant mix of red plum and cherry with vanilla hints from the oak. Good body with sweet tannins.		\$31.00

## Cabernet Sauvignon

Glass / Bottle

Bin 1401	<b>14 Hands Cabernet Sauvignon ~ Washington State</b> This rich and flavorful Cabernet Sauvignon is chock-full of black current and dark cherry characteristics. The beautiful ruby color and medium to full body make this wine a great dinner companion.	\$10.00	\$39.00
Bin 1402	<b>Natura by Emilana Cabernet Sauvignon Organic ~ Valle Central, Chile</b> Intense ruby-red in color with great depth and brilliance. The nose is dominated by red fruit such as ripe strawberries and blackberries with a light touch of toast, vanilla and toffee from the oak. The palate is soft and silky with big body and a long, flavor-filled finish.		\$40.00
Bin 1403	<b>Chateau Ste Michelle Cabernet Sauvignon Indian Wells ~ Columbia Valley, Washington</b> The Indian Wells Cabernet is our warm climate, ripe, jammy "New World" style of Cabernet Sauvignon. The wine really typifies the Wahluke Slope region with dark fruit aromas and flavors with hints of vanilla. Vineyards in the area are more than a decade old now and showing character and complexity.		\$57.00
Bin 1404	<b>Freemark Abbey Cabernet Sauvignon ~ Napa Valley, California</b> This limited production Cabernet comes from a winery rich in history. In 1886 Josephine Tychson, the first woman winemaker and winery owner in California, planted the first grapes on the property, one of the original 15 wineries in Napa Valley. Experience the tantalizing aromas of dark cherry, plum, juniper berry, toasted and cinnamon, reminiscent of dried cherry compote that winemaker Ted Edwards has made famous for over 30 years.	\$20.00	\$78.00



Bin 1405	Francis Ford Coppola Director's Cut Cabernet Sauvignon ~ <i>Alexander Valley, California</i>		\$58.00
	Alexander Valley California Delivers enticing aromas of cola and cherry before revealing dark, rich berry and blackberry flavors making this wine a smooth and decadent experience.		
Bin 1406	Dark Horse Cabernet Sauvignon ~ <i>California</i>	\$7.00	\$25.00
	Bold flavors of blackberry and black cherry, supported by firm tannins, brown spice and a dark chocolate espresso finish.		
Bin 1407	Avalon Cabernet Sauvignon ~ <i>Napa Valley, California</i>	\$12.00	\$45.00
	Characteristics of strawberries and red raspberries with a faint root beer note along with the quintessential notes of Oakville red cherries.		
Bin 1408	Honig Cabernet Sauvignon ~ <i>Napa Valley, California</i>	\$14.00	\$54.00
	An elegant, balanced Cabernet with flavors of black cherry, plum, and black tea, and hints of nutmeg, allspice, cassis, vanilla, and anise. The broad mid-palate is rich, the finish is long, and the tannins are lush.		



“Wine. The intellectual part of the meal.”

~*Alexandre Dumas*





“The wine cup is the little silver well,  
where truth, if truth there be, doth dwell.”

~ *William Shakespeare*

- |          |  |                    |
|----------|--|--------------------|
| Bin 1501 | <b>Kendall-Jackson Vintner's Reserve Red Summation ~ <i>California</i></b><br>This red wine blend offers a perfect synergy of classic red varietals; beautifully layered flavors of lush berry fruit and luxurious texture. Enticing aromas and flavors of roasted coffee, dark chocolate, black cherry and pomegranate.   | \$14.00    \$53.00 |
| Bin 1502 | <b>Apothic Red Blend ~ <i>California</i></b><br>Enchanting and unique, our Apothic Red Blend captures the bold dark fruit flavors and spicy notes of Zinfandel. These characteristics are complemented nicely by the soft mouth feel of Merlot and layered with the smooth blueberry notes of Syrah. All flavor components are supported by the firm structure of Cabernet Sauvignon and complemented by hints of oak, vanilla, and mocha. | \$32.00            |
| Bin 1503 | <b>Four Vines The Sophisticate ~ <i>Sonoma, California</i></b><br>An elegant Zinfandel with blackberry brambly fruit and black cherry with licorice and slight hints of spice on the finish.   | \$15.00    \$58.00 |
| Bin 1504 | <b>Conn Creek Anthology, 2005 ~ <i>Napa, California</i></b><br>Expressive and complex, the 2005 blend opens with an alluring aroma of ripe black plum, warm berry pie, and caramel. Supple and elegantly structured, the flavors build on the black fruit and silky spice core. A long finish is accentuated with ripe berry flavors and crème brûlée richness.  | \$18.00    \$71.00 |
| Bin 1505 | <b>Robert Mondavi Opus One ~ <i>California</i></b><br>Opus One is an historic joint venture between wine giants, Baroness Philippine de Rothschild and Robert Mondavi; producing a proprietary Bordeaux-style blend wine with intense blackberry and dried cherry fruit complimented by nuances of dark chocolate and black licorice.  | \$353.00           |







“We are all mortal until the first kiss  
and the second glass of wine.”

~ *Eduardo Galeano*





## WITH SPECIAL THANKS

*We would like to thank all of our winery partners for their continued support, their generous contribution of some of the stunning images contained herein, not to mention their fabulous wines, without which this Wine List would not be possible.*

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