



WINE LIST

WHITE WINE

- 1. Pinot Grigio: Italy** **6 bottles-\$96 / 1 case-\$160 / 2 cases-\$210**
The uniquely Italian version of the well known Pinot Gris grape, picked earlier in Italy than in all other regions and well before its characteristic loss of acidity at ripening, for a bright, crisp, dry white wine with a gentle perfume and a detectable spiciness. Fresh, fragrant and lively, its flavors include a certain flintiness with hints of citrus and almonds.
- 2. Gewurztraminer: Germany** **6 bottles-\$111 / 1 case-\$185 / 2 cases-\$250**
This grape is capable of producing perfumed, spicy, exotic wine, with the fruit flower most commonly described as lychee. The Gewurztraminer will present with moderate alcohol levels allowing the fruit to flow through to the palate! Highly recommended.
- 3. Chardonnay: California** **6 bottles-\$72 / 1 case-\$120 / 2 cases-\$160**
Light citrus undertones, early maturing, very clean and crisp when young. Will age to 18 months.
- 4. Sauvignon Blanc: Italy** **6 bottles-\$108 / 1 case-\$180 / 2 cases-\$240**
(White Bordeaux) Makes a very distinctive aromatic, herby and sometimes smoky scented wine. Will age well up to 3 years.
- 5. Sauvignon Blanc: New Zealand** **6 bottles-\$123 / 1 case-\$205 / 2 cases-\$275**
A complex white wine with bright aromas of gooseberry, herbs, pink grapefruit, fresh-cut grass, tropical fruit, and passion fruit. Finishes long with a rich and crisp dry finish. Serve with oysters, scallops, salmon, spicy food (Hunan Chinese is spectacular!), asparagus, herbed roast chicken and crab.
- 6. Riesling: Germany** **6 bottles-\$111 / 1 case-\$185 / 2 cases-\$250**
One of the noblest varieties out of Germany. From the Rheinhessen region of Germany, possibly the finest white grape variety in the world. The finished wine is notable for its powerful red rapier like aroma, variously described as flowery, steely, or honeyed. A must have for your cellar!
- 7. Chardonnay: France** **6 bottles-\$111 / 1 case-\$185 / 2 cases-\$250**
This Chardonnay comes from famous vineyards close to Castel Soave. The finished product will be light golden in color with a hint of green in its youth. Subtle citrus tending toward grapefruitiness. Will age to 2 years.
- 8. Viognier: Lodi, California** **6 bottles-\$96 / 1 case-\$160 / 2 cases-\$210**
The intense fruitiness of this wine suggests rich sweetness, but it shows a surprisingly dry and aromatic finish. It bursts out of the glass with apricot, peach and spice aromas. As it matures, it can also display hints of jasmine, honeysuckle and kiwi! While higher in alcohol than many white wines, it drinks well young nonetheless. Lower acidity makes it friendly to a wide range of foods or as just a wine to sip slowly on its own.

RESERVE WHITE WINE

- 9. Pinot Grigio: Verona, Italy** **1 case-\$205 / 2 cases-\$275**
Fresh, fragrant and lively, its flavors include an up front citrus display and then a certain flintiness with a hint of minerality and light earthy tones. Goes well with any hearty meal of chicken and fish that are well seasoned with butter and garlic. Excellent with grilled vegetables as well! This wine will cleanse the palate!

RED WINE

- 10. Gamay Beaujolais: France** **6 bottles-\$102 / 1 case-\$170 / 2 cases-\$225**
Primarily known for the Beaujolais Nouveau early release wine in the November to December period after the harvest. The finished wine is extremely bright and full of fruit when consumed young. The real secret of this wine is how it ages nicely into a full flavored and still fruit forward wine even with some oak aging. You will be treated to a fairly complex wine without the necessary aging that some red wines need. This wine will be great in the fall and compliment your thanksgiving fare.
- 11. Merlot: Italy** **6 bottles-\$108 / 1 case-\$180 / 2 cases-\$240**
This varietal Merlot is widely planted in the Northern Italy. Full flavored, slightly grassy and berry scent represents a long legacy of quality from the Veneto area. *This is not your typical Merlot.* Lots of bright fruit and crisp clean textures in contrast to the traditional jammy-Californian style. Pairs great with Duck, eggplant Parmesan, marinated lamb and other grilled meats
- 12. Barbera: Italy** **6 bottles-\$108 / 1 case-\$180 / 2 cases-\$240**
This one is full of zesty acidity, with accented layers of plum and cherry. Makes it an especially good complement to rich sauces and grilled meats.
- 13. Valpolicella: Italy** **6 bottles-\$102 / 1 case-\$170 / 2 cases-\$225**
The three varieties Corvina, Rondinella and Molinara are the principle grapes of Valpolicella. The finished product is a delicate nutty scented, slightly bitter tasting wine.
- 14. Pinot Noir: Italy** **6 bottles-\$108 / 1 case-\$180 / 2 cases-\$240**
This grape from North of Verona Italy will offer a blue plum flavored wine, lightly textured with bright acidity! Ages well up to 2 years.
- 15. Montepulciano: Italy** **6 bottles-\$102 / 1 case-\$170 / 2 cases-\$225**
Many of Italy's most unique wines are so highly prized within their home regions that there is no incentive to export them. One is the Montepulciano d' Abruzzo. Combining the roundness of Merlot with the pepper and black fruit of Syrah, pronounced herbal notes, and mouth-filling fruit make this wine a great summer barbecue season wine. Pairs with roasts and rich sauces.
- 16. Merlot: Chile** **6 bottles-\$84 / 1 case-\$140 / 2 cases-\$190**
Lots of fruit and spice flavor, soft tannins, rounded finish. Ages well to 2 years.
- 17. Nebbiolo: Italy** **6 bottles-\$108 / 1 case-\$180 / 2 cases-\$240**
This red grape is the root of famous Italian wines such as Barolo and Barbaresco. It is the most important varietal of the Piemonte and Valle d'Aosta regions. Nebbiolo provides a powerful dry and mildly robust wine with an aroma of black cherries when young and ageing to a more earthy/ tobacco profile. This wine makes an excellent accompaniment for heavy meals of meat and sauces. Drink now thru 3 years.
- 18. Amarone Della Valpolicella: Italy** **6 bottles-\$108 / 1 case-\$180 / 2 cases-\$240**
This impressive wine is produced from the three Valpolicella varieties: Corvina, Rondinella and Molinara. According to the traditional method of the production of Amarone, only the best bunches of grapes with an optimal ripeness are chosen for these vintage bound wines. This wine will offer a very sensuous experience for anyone's palate. Amarone is still a well-kept secret in America. Drink now thru 2 years.
- 19. Cab/Shiraz: Australia** **6 bottles-\$102 / 1 case-\$170 / 2 cases-\$225**
A blend of Cabernet Sauvignon's intensity compliments the fruity and chocolate Shiraz flavors, giving a rich complex and hearty wine. Ages well to 3 years
- 20. Malbec: Argentina** **6 bottles-\$102 / 1 case-\$170 / 2 cases-\$225**
One of the traditional "Bordeaux varietals", Malbec has characteristics that fall between Cabernet Sauvignon and Merlot. It brings very deep color, ample tannin, and a particular plum-like flavor component to add complexity to claret blends. It finishes dry and does well in our oak barrels. Pairs with dishes of lamb, pork, or beef. Not recommended for pasta dishes with red sauces like Marinara.

RESERVE RED WINE

21. **Zinfandel (100 year old vine): Lodi, CA** 1 case-\$270 / 2 cases-\$375
This Zin produces a wine packed full of blueberry jam, *cherry and blackberry* flavors and barrel aromas of coffee and anise. It also offers you the jammy quality combined with full body. And it only gets better with age!
22. **Carignane (100 year old vine): Lodi, CA** 1 case-\$225 / 2 cases-\$300
Its dark ruby color opens to aromas of *plum, raspberry, and spice*. And the old vine elicits a taste of *Lodi terroir, dark blackberry and cherry* fruit flavor with a long smooth tannin finish.
23. **Merlot: Russian River, CA** 1 case-\$220 / 2 cases-\$285
Classic Merlot aromas of cherries and plums are intertwined with notes of dried herbs, cassis, blackberry and a touch of pomegranate. This is a rather aromatic wine complete with massive complexity and an evolving array of flavors. We recommend to Oak this Merlot to add further layers of flavor and texture. This wine will age well to 4 years plus under the right cellar conditions.
24. **Super Tuscan Blend: California / Italy** 1 case-\$235 / 2 cases-\$313
What do you get when you take Sangiovese, a famous Tuscan grape the Italians have loved for centuries (named after the blood of the old Roman god Jove or Jupiter) and mix it with the versatile Cabernet Sauvignon?
25. **Bordeaux Blend: Mendocino, CA ORGANIC** 1 case-\$275 / 2 cases-\$363
The term *Bordeaux*, of course, comes from the world-famous wine-making region in southern France. Made with our Cabernet Sauvignon, Merlot and Petite Verdot, we've blended our own in-house version with Reserve-Class wines we brought in from California.
26. **Cabernet Sauvignon: Suisun Valley, CA** 1 case-\$240 / 2 cases-\$325
A very *earthy*-styled wine (as opposed to the traditional *fruity*+Cabernets that generally come from California). Resembles high-end French-European Cabs. It matches perfectly with steaks, pork or other fatty meats.
27. **Cabernet Sauvignon: Mendocino, CA ORGANIC** 1 case-\$250 / 2 cases-\$340
This organic wine fully displays the kind of flavor California Cabs are famous for. It's genuinely *fruit-forward* in character (as opposed to the *earthy*+Cab we discussed earlier). The color is dark ruby, with a purple to red edge. It displays bright aromas of black cherries and dark chocolate. And the palate is a *robust*, full-bodied wine with a long finish of savory ripe fruit.
28. **Cabernet Sauvignon: Napa (Oak Knoll), CA** 1 case-\$300 / 2 cases-\$400
This Cabernet Sauvignon is very nicely textured with just a slight grip of tannins on the finish which will soften after a year in the bottle. The fruit component is dark . black berry fruits and cigar box aromas with dark bittersweet chocolate flavors. If you like your Cabs *big* this wine can drink early. This Cabernet Sauvignon produces the big concentrated Cabs that we love. To make this a Cuvee, we recommend blending in some of the excellent Russian River Merlot that we procured this year.

SPECIALTY WINE

29. **Rosé: California** 6 bottles-\$70 / 1 case-\$115 / 2 cases-\$160
Famous blush wine. We make this one sweet and tart. Ages to 1 year.
30. **Ruby Style Port: California** 6 bottles-\$81 / 1 case-\$135 / 2 cases-\$180
More caramel and deep fruit-flavored than the more common Tawny style. This port is rich on color and taste. Made Semi-Sweet and crisp, it drinks well early, but ages beautifully as well. Drink now through 10 years.
31. **Chocolate Raspberry Port: California** 6 bottles-\$102 / 1 case-\$170 / 2 cases-\$225
Our ruby-style port makes the base for this wine. We then infuse it with dark chocolate and ripe red raspberries! Sweet and fun, this wine has broad appeal, even among non-wine drinkers. Serve on its own or with creamy desserts such as crème brûlée, New York style cheesecake, or vanilla ice cream.
32. **Cream Style Sherry: California** 6 bottles-\$81 / 1 case-\$135 / 2 cases-\$180
This is a sweetened version of the *oloroso* sherry: the darkest and richest of the sherry styles. Higher in alcohol than most Sherries, it is oxidized longer to achieve a smooth and creamy finish. Drink now through 5 years.
33. **Peach/Apricot Chardonnay: California** 6 bottles-\$70 / 1 case-\$115 / 2 cases-\$160
A blend light in alcohol of the Chardonnay grape along with a Peach/Apricot wine. Should be enjoyed young, a good summer wine. Will age to 1 year.
34. **Ice Wine (Riesling): Canada (Bottles Included)** 6 bottles-\$106 / 1 case-\$176 / 2 cases-\$292
Very sweet desert wine has a beautiful golden color, use in place of dessert!
35. **Raspberry Wine: Oregon** 6 bottles-\$70 / 1 case-\$115 / 2 cases-\$160
Made with pure raspberries, this one is bright and tart. Or sweeten it up for a jammy, more concentrated feel.