

## Champagne and Sparkling Wines

*Not just for celebration. Champagne and Sparkling wines go well with almost any food.  
The tiny bubbles cleanse your palate with every sip, allowing individual flavors to come through.*

	8oz Carafe	Bottle
1 Champagne, Moët & Chandon, Extra Dry White Star Epernay, France		\$80.00
2 Champagne, Tattinger, Brut, France		\$60.00
10 Mumm's Carte Classique, Extra Dry		\$45.00
8 Sparkling Wine, Prosecco, Carpenè, Malvolti, Italy		\$30.00
5 Sparkling Wine, Asti, Martini & Rossi, Italy		\$20.00
9097 Mumm's Brut, Split 350 ml		\$18.00

## White Wines

### Chardonnays

*The most popular white grape today. It offers fruity aromas and flavors.  
It has medium to high acidity and is rich and full bodied.*

	8oz Carafe	Bottle
109 Far Niente, Napa Valley, California		\$90.00
102 Ferrari Carano, Sonoma		\$55.00
119 Louis Jadot, Pouilly Fuisse, Burgundy, France		\$45.00
104 Sonoma-Cutrer Russian River	\$16.00	\$40.00
110 Kendall-Jackson, Vintner's Reserve	\$10.00	\$25.00
127 Concannon, Central Coast, California	\$7.00	\$15.00

### Fruiter Whites

*Acclaimed for their diversity from dry to sweet, these stalwarts  
are best chilled with fish, chicken, lamb and pork.*

	8oz Carafe	Bottle
481 White Riesling, Petaluma Australia	\$15.00	\$35.00
485 Gewürztraminer, Trimbach, France, Alsace	\$13.00	\$30.00
470 Zilliken, Estate Reising, Mosel-Saar-Ruwer, Germany	\$10.00	\$28.00
482 Piesporter Goldtropfchen Spatlese, J Egberts, Mosel, Germany	\$8.00	\$18.00
484 Piesporter Goldtropfchen Kabinett, Dillman, Mosel, Germany	\$8.00	\$18.00

### Sauvignon Blanc

*Highly acidic, and therefore crisp, with aromas and flavors  
that are herbaceous. Serve with seafood, poultry and veal.*

	8oz Carafe	Bottle
201 Cakebread, Napa Valley, California		\$50.00
462 Fume Blanc, Ferrari Carano, California	\$13.00	\$33.00
204 Stoneleigh, New Zealand	\$12.00	\$27.00
203 Whitehaven Marlborough, New Zealand	\$10.00	\$24.00

### Pinot Grigio/Pinot Gris

*This grape variety is medium to full bodied  
with low acidity and neutral aromas.*

	8oz Carafe	Bottle
401 Santa Margherita, Italy	\$18.00	\$45.00
469 Eyrie Vineyards, Pinot Gris, Oregon	\$14.00	\$35.00
403 Maso Canali, Italy	\$10.00	\$25.00

### Blush Wine

*A variety of light bodied, off dry, fruity or sweeter wines  
which can accommodate a wide variety of foods.  
They will hold up to spicy, acidic and sweet foods.*

	8oz Carafe	Bottle
491 Dry Gamay Rose, Frog's Leap, "La Grenouille", California 2004	\$10.00	\$23.00
490 Rose Shiraz, Wyndham Estate, Australia 2006	\$7.00	\$20.00
492 White Zinfandel, Beringer California NV	\$5.00	\$20.00

**Canal Street**

# Red Wines

## Cabernet Sauvignon

*This is the preeminent classic red grape variety. The aromas and flavors are extremely compelling. Serve with Fish, Chicken, Veal, Pork, Beef and Lamb*

	<i>8oz Carafe</i>	<i>Bottle</i>
506 Duckhorn Paraduxx, Napa Valley, California (Blend)		\$90.00
507 Briarcrest Clos du Bois, Sonoma, California		\$78.00
535 Chateau Mont Redo, Chateauf-neuf-du-Pape		\$65.00
501 Rutherford Ranch, Reserve, Napa Valley California		\$52.00
536 "Elu", St. Supery, Napa Valley, California (Blend)		\$50.00
531 Murphy Goode, Alexander Valley, California	\$18.00	\$42.00
508 Wild Horse, Central Coast, California	\$15.00	\$36.00
502 Frei Brothers, Reserve, Alexander Valley, California	\$15.00	\$34.00
537 Kendall-Jackson, Vintner's Reserve	\$12.00	\$30.00
538 Beaulieu Vineyard, Nappa Valley, California	\$12.00	\$29.00
528 Concannon, Central Coast, California	\$7.00	\$15.00

## Merlot

*Deep color, full body, high alcohol and moderate tannins. Aromas and flavors can be plummy or chocolatey. Serve with roasted meats, lamb and poultry.*

	<i>8oz Carafe</i>	<i>Bottle</i>
601 Twomey, by Silver Oak, Merlot, Napa Valley California		\$115.00
603 Francis Coppola "Diamond", Napa California	\$14.00	\$32.00
604 Benziger, California	\$12.00	\$30.00
609 Kendall-Jackson, Vintner's Reserve	\$12.00	\$30.00
625 Concannon, Central Coast, California	\$7.00	\$15.00

## Pinot Noir

*A light colored red wine with a higher alcohol content, higher acidity, and medium tannin. An earthy aroma that matches up well with mushrooms, veal, pork and lamb.*

	<i>8oz Carafe</i>	<i>Bottle</i>
642 Pinot Noir, Goldeneye, by Duckhorn, Anderson Valley California		\$105.00
675 Hartford, Lands Edge, Sonoma Coast, California		\$75.00
643 Le Crema, Russian River, California		\$58.00
640 Brancott Reserve, New Zealand	\$14.00	\$34.00
644 Mac Murray Ranch, Sonoma Coast California	\$12.00	\$28.00
660 Kenwood, Russian River, California	\$10.00	\$24.00
659 Concannon, Central Coast, California	\$10.00	\$22.00
658 Sterling Vineyards, Vintners Collection, Central Coast, California	\$8.00	\$20.00

## Red Zinfandel

*A rich deeply red colored wine, high in alcohol and medium to high tannin. This wine pairs well with red meats, rich pasta sauces and strong fish.*

	<i>8oz Carafe</i>	<i>Bottle</i>
676 Zinfandel Ridge 3 Valleys	\$13.00	\$30.00
671 Rancho Zabaco, Dry Creek, Sonoma	\$9.00	\$21.00

## Syrah, Barolo and Chianti

*These wines are deeply colored with full body, strong tannin and strong aromas. Compliments beef, pork, lamb and poultry.*

	<i>8oz Carafe</i>	<i>Bottle</i>
801 Barolo, Mauro Sebaste, Brunate, Piemonte Italy		\$115.00
809 Syrah, Ridge Vineyards, Lytton, California		\$70.00
827 Classico Reserva Ducale Chianti, Gold Label, Italy		\$68.00
803 Barbaresco, Produttori del Barbaresco, Piemonte Italy		\$60.00
871 Epiphany, Petite Sirah, Santa Barbara, California		\$50.00
828 Tenuta, Super Tuscan, Vitanza Quadrimendo, Tuscany, Italy (Blend)	\$10.00	\$25.00
816 Da Vinci, Chianti, Tuscany, Italy	\$10.00	\$25.00
861 Shiraz, Rosemount Diamond, Australia	\$8.00	\$20.00

## Gamay

*The predominate grape of the Beaujolais district of France, it produces grapey wines deep in color and low in tannins. Great with rare meat, complex sauces and fish.*

	<i>8oz Carafe</i>	<i>Bottle</i>
703 Moulin au Vent, Louis Jadot, Chateau Des Jacques, France 2004	\$16.00	\$40.00
802 Beaujolais Village, Joseph Drouhin, Beaujolais Village France NV	\$9.00	\$21.00

## Dessert Wines

*Harvested late, full of natural sugars. Perfect ending to a fine dining experience.*

	<i>8oz Carafe</i>	<i>Bottle</i>
820 Ice Wine, Colio Vidal, Ontario, Canada 375 ML 2002		\$78.00
821 Moscato di Asti, Michele Chiarlo, Nivole, Piemonte Italy 375 ML 2005		\$22.00

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