

# 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.*

Bin		8oz Carafe	Bottle
1	Tattinger, Brut France		\$70.00
10	Mumms' Carte Classique, Extra Dry		\$60.00
8	Sparkling Wine, Prosecco, Carpena, Malvolti, Italy		\$35.00
5	Sparkling Wine, Asti Spumante, Martini & Rossi Italy		\$25.00
9097	Mumms' Carte Classique, Extra Dry, Split 375 ml		\$23.00

## 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
102	Ferrari Carano, Sonoma		\$65.00
119	Louis Jadot, Pouilly Fruisse, Burgundy France		\$47.00
104	Sonoma-Cutrer Russian River	\$17.00	\$47.00
110	Kendall-Jackson, Vintners Reserve	\$10.00	\$30.00

### 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	\$13.00	\$42.00
485	Gewürztraminer, Trimbach, Alsace, France	\$13.00	\$40.00
486	Piesporter Goldtropfchen Spatlese, J Egberts, Mosel, Germany	\$10.00	\$32.00
484	Piesporter Goldtropfchen QBA Kabinett, Dillman, Mosel, Germany	\$10.00	\$25.00

### Sauvignon Blanc

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

		8oz Carafe	Bottle
462	Fume Blanc, Ferrari Carano, California	\$13.00	\$38.00
204	Stoneleigh, New Zealand	\$12.00	\$36.00
203	Whitehaven Marlborough, New Zealand	\$13.00	\$35.00

### Pinot Grigio

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

		8oz Carafe	Bottle
401	Santa Margarita, Italy		\$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	\$12.00	\$28.00
490	Rose Shiraz, Wyndham Estate, Australia	\$10.00	\$22.00
492	Zinfandel, Beringer California	\$8.00	\$20.00

# Red Wines

## Cabernet Sauvignon

*This is the preeminent classic red grape variety. The aromas and flavors are extremely compelling, best with fish, chicken, veal, pork, beef and lamb.*

	8oz Carafe	Bottle
501 Cabernet Sauvignon, Rutherford Ranch, Reserve, Napa Valley California 2003		\$55.00
508 Cabernet Sauvignon, Wild Horse, Central Coast, California 2004	\$15.00	\$40.00
502 Cabernet Sauvignon, Frei Brothers, Reserve Alexander Valley, California 2004	\$13.00	\$34.00

## Merlot

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

	8oz Carafe	Bottle
603 Merlot, Francis Coppola "Diamond", Napa California 2004	\$12.00	\$30.00
604 Merlot, Benziger, California, 2003	\$12.00	\$30.00

## 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.*

	8oz Carafe	Bottle
640 Pinot Noir, Brancott Reserve, New Zealand 2005	\$14.00	\$40.00
644 Pinot Noir, Mac Murray Ranch, Sonoma Coast California 2005	\$10.00	\$26.00
648 Pinot Noir, Louis Latour, Bourgogne, France 2003	\$10.00	\$26.00

## 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.*

	8oz Carafe	Bottle
670 Zinfandel, Ridge Vineyards, "Ponzo" California 2005		\$48.00
671 Zinfandel, Rancho Zabaco, Dry Creek, Sonoma 2004	\$8.00	\$20.00

## Syrah, Barolo and Barbaresco

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

	8oz Carafe	Bottle
809 Syrah, Ridge Vineyards, Lytton, California 2003		\$60.00
803 Barbaresco, Produttori del Barbaresco, Piemonte Italy 2002		\$55.00
861 Shiraz, Rosemount Diamond, Australia 2005	\$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.*

	8oz Carafe	Bottle
703 Moulin au Vent, Louis Jadot, Chateau Des Jacques, France 2004	\$15.00	\$40.00
802 Beaujolais Village, Joseph Drouhin, Beaujolais Village, France NV	\$8.00	\$24.00

## Dessert Wines

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

	8oz Carafe	Bottle
820 Ice Wine, Colio Vidal, Ontario, Canada 375 ML 2002		\$65.00
821 Moscato di Asti, Michele Chiarlo, Nivole, Piemonte Italy 375 ML 2005		\$20.00