

Champagne and Sparking Wines

*Not just for celebration. Champagne and Sparkling Wines go well with almost any food.
The tiny bubbles cleanse your palate with every sip*

Bin		8oz Carafe	Bottle
31	Dom Perignon, France		\$300.00
2	Tattinger, Brut, France		\$60.00
6	Schramsberg, Blanc de Blanc, Napa Valley California		\$55.00
7	Domain Carneros, Brut by Tattinger California		\$45.00
8	Prosecco, Carpena, Malvolti, Italy		\$28.00
5	Asti Spumante, Martini & Rossi Italy		\$20.00
9098	Freixenet, Brut, Cordon Negro, Cava, Spain 187 ML		\$7.00

White Wines

Chardonnay

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

136	Cakebread Cellars, Napa Valley, California		\$100.00
109	Far Niente, Napa Valley, California		\$90.00
119	Louis Jadot, Pouilly Fuisse, Burgundy France		\$40.00
139	Groth, Napa Valley, California		\$40.00
104	Sonoma-Cutrer Russian River		\$38.00
110	Kendall-Jackson, Vintners Reserve	\$10.00	\$25.00
137	Robert Mondavi, Private Selection	\$8.00	\$18.00

Viognier

*Viognier is a rich, aromatic white wine.
The perfumed grape creates wines of distinct aromas and flavors.*

472	Cline, Rhone Blend, Carneros, California	\$15.00	\$25.00
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Fruiter Whites

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

481	White Riesling, Petaluma Australia (Dry)		\$35.00
485	Gewürztraminer, Trimbach, Alsace, France		\$35.00
475	Robert Eymael, Riesling, Mosel-Saar-Ruwer, Germany	\$10.00	\$30.00
484	Piesporter Goldtrophchen QBA Kabinett, Dillman, Mosel, Germany	\$8.00	\$18.00
492	Zinfandel, Beringer California	\$5.00	\$18.00

Sauvignon Blanc

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

201	Cakebread, Napa Valley California		\$50.00
204	Stoneleigh, New Zealand		\$30.00
203	Whitehaven Marlborough, New Zealand	\$11.00	\$25.00
462	Fume Blanc, Ferrari Carano, California	\$10.00	\$20.00

Pinot Grigio

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

401	Santa Margarita, Italy		\$35.00
469	Eyrie Vineyards, Pinot Gris, Oregon	\$14.00	\$25.00
403	Maso Canali, Italy	\$10.00	\$20.00

Preffered Wines

33	Krug, Vintage Brut, France		\$300.00
	<i>A fuller-bodied style, creamy and round with a long lingering finish</i>		
32	Cristal, Louis Roderer, France		\$300.00
	<i>The acidity and the freshness aerate the wine and impart its finesse</i>		

Red Wines

Cabernet Sauvignon

This is the pre-eminent classic red grape variety. The aromas and flavors are extremely compelling. Serve with fish, chicken, veal, pork, beef and lamb.

Bin		8oz Carafe	Bottle
543	“Silverado Vineyards, “Solo”” Napa Valley, California”		\$100.00
546	Cakebread Cellars, Napa Valley, California		\$100.00
542	Duckhorn, Napa Valley, California		\$100.00
508	Wild Horse, Central Coast, California		\$30.00
502	Frei Brothers, Reserve Alexander Valley, California		\$30.00
538	Beaulieu Vineyard, Napa Valley, California	\$12.00	\$30.00
537	Kendall-Jackson, Vintners Reserve	\$12.00	\$25.00
531	Murphy Goode, Alexander Valley, California	\$12.00	\$25.00
534	Robert Mondavi Private Selection	\$8.00	\$18.00

Merlot

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

630	Cakebread Cellars, Napa Valley, California		\$90.00
626	Duckhorn, Napa Valley, California		\$80.00
616	Luna Vineyards, Napa Valley, California		\$35.00
603	“Francis Coppola “Diamond””, Napa California”		\$30.00
609	Kendall-Jackson, Vintners Reserve	\$12.00	\$30.00
627	Robert Mondavi Private Selection	\$8.00	\$18.00

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.

662	Cakebread Cellars, Napa Valley, California		\$80.00
661	Sonoma-Cutrer, Russian River, California		\$60.00
644	Mac Murray Ranch, Sonoma Coast California	\$12.00	\$25.00
660	Kenwood, Russian River, California	\$10.00	\$24.00
658	Stirling Vineyard, Vintners Collection, Central Coast, California	\$10.00	\$22.00

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.

677	Cakebread Cellars, Red Hills Lake Country, California		\$60.00
676	Ridge Vineyards, Three Valleys, Sonoma, California		\$40.00
671	Rancho Zabaco, Dry Creek, Sonoma		\$25.00
678	Joel Gott, Amador, California	\$12.00	\$25.00
674	“Four Vines, “Old Vines Cuvee”” Paso Robles, California”	\$8.00	\$20.00

Notable Full-Bodied Red Wines

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

829	Colosi Rosso Sicilia, Nero d’Avola, Sicily	\$12.00	\$30.00
706	Feraud-Brunel Cotes du Rhone-Villages, France	\$12.00	\$25.00
816	DaVinci, Chianti, Tuscany Italy	\$12.00	\$20.00
830	Pascual Toso Estate, Malbec, Mendoza, Argentina	\$10.00	\$20.00
861	Shiraz, Rosemount Diamond, Australia	\$8.00	\$18.00

Dessert Wine

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

821	Moscato di Asti, Michele Chiarlo, Nivole, Piemonte Italy 375 ML		\$25.00
477	Sparkling Pink Moscato, De Bertoli Emeri, Australia		\$22.00

Preferred Wines

541	Opus One, Mondavi/Rothchild, Napa Valley, California, (Blend)		\$190.00
	Still dark red, Opus One is a well-balanced wine, with lively acidity. A supple wine.		
879	“Merryvale Vineyard, “Profile””, Napa Valley, California (Blend)”		\$150.00
	Aromas of Blackberry, Cassis and Vanilla. This wine is rich and dense with a finish that is long and complex.		
544	Silver Oak, Alexander Valley, California		\$150.00
	A complex and elegant wine that balances the expression of fruity and savory elements with finesse		