

## SUPPER WINE LIST



### Sparkling

#### **Prosecco** Moletto {Italy} NV

*A dry and fruity sparkling wine that is lively and full of character*

### Rose

#### **Grenache / Syrah Chateau**

Callisanne, Lacon-en-Provence, {France, 2008}

*A light, pink wine with strawberry notes*

### Reds

#### **Pinot Noir**

Clos Julien {Willamette Valley, Oregon 2007}

*Opens earthy, leading to soft cherry bouquet, mild acidity*

#### **Chianti**

Castello di Farnetella {Italy, 2006}

*Ample wildberries, layered with nuances of spice*

#### **Shiraz**

Raw Power {Adelaide Plains, Australia 2006}

*Really big & rich, with some warming, charred oak flavors*

#### **Malbec**

Temporada {Argentina, 2009}

*Robustly fruity, brambly; excellent value from the Mendoza region*

#### **Cabernet Sauvignon**

Liberty School {Paso Robles, California, 2007}

*Excellent berry fruit intensity and balance*

#### **Merlot**

Paso Creek {California, 2006}

*Jammy blackberry, notes of white pepper and oak, firm tannins*

### Glass

### Whites

#### **Pinot Gris**

A to Z {Oregon, 2008}

*Hints of citrus fruits, honeysuckle, crisp with a long finish*

#### **Torrontes**

Traipache {Argentina, 2008}

*Aromatic with intense floral aromas backed up by lemon notes & bright acidity*

#### **Reisling**

Mönchhof {Germany, 2008}

*A lush concentrated white, raisin, peach, pastry and lime notes*

#### **Txakoli**

Xarmant {Spain, 2008}

*Bright, fresh and clean, slightly carbonated, a fun springtime wine*

#### **Sauvignon Blanc**

Honig {Napa Valley, CA}

*organic, bright, fresh with grapefruit and lemongrass, good intensity*

#### **Chardonnay**

Handley {Anderson Valley, 2007}

*Aromas of roasted nuts, creamy nougat, apples, green pineapple*

#### **Sauvignon Blanc/Chardonnay**

Fumaio, {Tuscany, 2007}

*Fresh bouquet of vibrant melon & apricot, crisp, long finish*

#### **Torrontes**

Traipache {Mendoza, Argentina 2008}

*Intense floral aromas backed up by lemon, orange notes with bright acidity*

**Bottle** selections on next page

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### Sparkling

#### Champagne Brut Tradition

Paul Goerg {France, NV}  
*Fruit forward and balanced*

### Reds

#### Valpolicella Ripasso

Bussola {Italy, 2004}  
*Full bodied, firm tannins, aromas of currant and raisin*

#### Pinot Noir

Summerland {Santa Rita Hills, California, 2008}  
*Bright and sleek flavors with tart cherry notes*

#### Zinfandel

Hentley Farm {Australia 2007}  
*Smooth and ripe, balanced berry and plum, open texture*

#### Hermitage

Inspiration {France, 2006}  
*Red, with deep purple hue.  
Intense nose with red fruits; an elegant wine that finishes*

#### Mourvedre/ Syrah

Zaca Mesa {Santa Ynez Valley, California 2006}  
*Rich and soft, cherry, licorice, creamy chocolate*

#### Priorat

Alvaro Palacios {Spain, 2007}  
*Red berry fruit, spiced pepper and oak on the nose*

#### Cabernet Sauvignon

Cedar Knoll {Napa Valley, 2006}  
*Great depth, red current, black cherry, toast, spectacular*

### Bottle

### Whites

#### Chenin Blanc/Vouvray

Chateau Moncontour {France, 2007}  
*Medium sweet, big body, apples, pears and minerals*

#### Sauvignon Blanc

Long Cow, Auntsfield Estate {New Zealand, 2007 }  
*Crisp, fruity and fresh*

#### Fumé Blanc

Ferrari Carano {California, 2008}  
*Zesty florals and citrus with a subtle minerality and a guava finish*

#### Chardonnay

Talley {Arroyo Grande, CA, 2008}  
*Aromas of citrus and grilled nuts, layers of lemon, and spicy green apple*

#### Gruner Veltliner

Concerto, {Wolfgang, Austria, 2007 }  
*European Int'l Wine Competition Best White Wine Winner*

#### Viognier

Shinas Estate {Australia, 2008}  
*Sweet aromas of apricot skins and melon intertwined with honey and lychee*

#### Marsannay Blanc

Charles Audoin {Burgundy 2003}  
*A subtle wine with citrus aromas and white flower, full & round*

#### Grenache Gris

LaFage, Cuvee Centenaire {France, 2007}  
*Very lively, meshed with 100 year old vines*