

WINE LIST

By the Glass or Bottle!

White Wines

The most common white wines varietals are: Chardonnay, Sauvignon Blanc, Riesling, and Pinot Gris/Pinot Grigio.

CHARDONNAY

America's favorite white wine, its taste can range from lean, minerally and acidic to full, fruity and oaky, depending on region. It pairs best with poultry, game birds, pork, cream sauces.

Wine	Origin	By the Glass/Happy Hour	By the Bottle	Rating
Alamos	Mendoza, Argentina	\$8.00/7.00	\$32.00	87
The Chard	Sonoma County, CA	\$8.00/7.00	\$32.00	86
Santa Ema Reserve	Maipo Valley, Chile	\$8.00/7.00	\$32.00	87

PINOT GRIGIO

Also known as Pinot Gris, the wines are extremely rich and honeyed, in either a dry or just off-dry style. Characteristic flavors include peach, apricots, tropical fruits, and spices. Pair with poultry, Seafood, soft-rind cheeses.

Benton Lane	Willamette Valley, OR	\$9.00/8.00	\$36.00	92
Villa Masetti	Soave, Italy	\$8.00/7.00	\$32.00	87

SAUVIGNON BLANC

Usually made without the use of oak, a typical Sauvignon Blanc is a crisp, acidic wine filled with mineral complexity, hints of citrus and green apple as well as some herbaceousness. Pair with goat cheese, shellfish, seafood.

Ledgewood Creek Vineyards	Suisun Valley, CA	\$8.00/7.00	\$32.00	91
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RIESLINGS AND MUSCATS

These are two white wine varietals that can range in taste from dry to quite sweet, and often showing both good minerality and acidity. Pair with fish, white meats, Asian food and spicy dishes.

Zilliken Estate Riesling	Mosel, Germany	\$8.00/7.00	\$32.00	
Martin & Weyrich Moscato Allegro	Paso Robles, CA	\$8.00/7.00	\$32.00	

OTHER WHITES

Additional choices may include White Bordeaux, Trebbiano di Abruzzo, and Albarino. These are typically drier style whites offering good complexity as well as a change from the usual white.

Alamos Torrontes	Mendoza, Argentina	\$8.00/7.00	\$32.00	88
Spann Vineyards Chardonnay-Viognier	Sonoma County, CA	\$9.00/7.00	\$38.00	89
Farnese Trebbiano d'Abruzzo	Varnetto Valley, Italy	\$8.00/7.00	\$32.00	85

Red Wines

The most common red wine varietals are: Merlot, Cabernet Sauvignon, Cabernet Franc, Pinot Noir, Zinfandel, Syrah, Sangiovese, Malbec and Bordeaux.

MERLOT

America's favorite red wine, Merlot is typically medium to full-bodied with flavors of black cherry, plum, and tobacco. Pair with roasts, hamburgers, other grilled meats, pork tenderloin.

Columbia Crest Two Vines	Columbia Valley, WA	\$7.00/6.00	\$28.00	
Candoni Merlot	Sarsa, Italy	\$7.50/6.50	\$29.00	87

CABERNET SAUVIGNON

America's other favorite red, Cabernet Sauvignon is a fruit-forward red that can show abundant notes of ripe blackberry and cassis in addition to sweet oak notes of chocolate, spice, and tar. Serve with grilled red meats, stews, hard or rich cheeses.

Tolosa	Paso Robles, CA	\$8.00/7.00	\$32.00	86
Alamos	Mendoza, Argentina	\$8.00/7.00	\$32.00	88

MALBEC

Deep red in color with Malbecs are well-structured intense wines with notes of blackberry, plum, leather, and pepper. Serve with grilled meats, steaks, barbecue, chops, and burgers

Maipe	Mendoza, Argentina	\$9.00/8.00	\$38.00	90
Alamos	Mendoza, Argentina	\$10.00/9.00	\$42.00	90

PINOT NOIR

Made famous by Hollywood, Pinot Noir is one of most tantalizing yet temperamental varietals in the world with its bright red fruit flavors, substantial minerality and earthiness.

Benton Lane	Willamette Valley, OR	\$11.00/10.00	\$42.00	93
Tolosa	San Luis Obispo, CA	\$9.50/8.50	\$39.00	90

ZINFANDEL

This is a bold, assertive red wine that typically shows jammy fruits - raspberry, blackberry, boysenberry, cranberry, black cherry - and impressively high alcohol. It pairs well with grilled meats - especially steak - and barbecue.

Wingnut	Napa County, CA	\$8.00/7.00	\$32.00	
Deep Purple	Lodi, CA	\$8.00/7.00	\$32.00	

BORDEAUX

Not really a varietal, but a blend made in a particular region of France. Reds are typically blends of Cabernet Sauvignon, Merlot and Cabernet Franc, with notes of cedar, toast, red and black berries. Pair with beef, lamb, poultry and hard cheeses.

Chateau Pin du Franc	Bordeaux, France	\$7.75/6.75	\$30.00	
Chateau Virecourt	Bordeaux, France	\$9.00/8.00	\$36.00	

Over

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SHIRAZ/SYRAH

These are typically full-bodied tannic wines with red fruit flavors when produced in France and black fruits when produced in the New World. Pair with red meats, spicy pizzas, sausages, other savory meat dishes.

Montelago	Clear Lake, CA	\$8.00/7.00	\$32.00	
Penfolds Bin 28 Kalimna Shiraz	Barossa Valley, Australia	\$10.00/9.00	\$40.00	92

SANGIOVESE

These are typically full-bodied red wines, with plenty of spice and acidity. Pair with pasta, roast chicken, beef or pork ribs

Rocca Della Macie Rubizzo Sangiovese di Toscana	Castellina, Italy	\$8.00/7.00	\$32.00	87
Da Vinci Chianti	Tuscany, Italy	\$8.00/7.00	\$32.00	

BLUSH OR ROSÉ

Rosé or Blush wines are not types or varietals, but styles of wine made from red grapes like Zinfandel, Merlot, Grenache or Pinot Noir. Tastes can range from tart, acidic wines with little or no oak, to the big fruit-extractions full of strawberry and other red fruits. Very versatile, pair with pork, poultry, pate, seafood and spicy dishes.

Maretima Rosato Marche	Columbia Valley, WA	\$7.00/6.00	\$28.00	
Forest Glen White Merlot	Sonoma, CA	\$7.00/6.00	\$28.00	

OTHER REDS

Additional choices may include Red Blends, Dolcetto, Tempranillo, Grenache, Barbera, and Pinotage. These are typically drier style whites offering good complexity as well as a change from the usual white.

Tormaresca Neprica	Abruzzi, Italy	\$9.00/8.00	\$36.00	90
Zaca Mesa "Z" Cuvee	Santa Ynez, CA	\$9.00/8.00	\$36.00	92
Maryhill Winemaker's Red	Columbia Valley, WA	\$9.00/8.00	\$36.00	91

House Wines

These value priced wines are offered by the glass only

Villa Magna Chardonnay	Mendoza, Argentina	\$5.00
Villa Magna Merlot	Mendoza, Argentina	\$5.00
Villa Magna Malbec	Mendoza, Argentina	\$5.00

Wine Flights

We encourage you to create your own flights by comparing three or four different wines. It's up to you. Choose all white, all red, or a mixture.

Three Wine Flight	\$9.00/8.00
Four Wine Flight	\$12.00/11.00

By the Bottle

The following wines are available by the bottle. They are highly recommended in terms of both quality and taste.

Chateau Tournefeuille Lalande de Pomerol (1999) - Soft, supple and succulent, with very ripe plummy fruit	France	\$45.00	
Badacelli Prioriat (2003) - Bright, lively fruit buttressed by good acidity, excellent intensity and concentration, and complex flavors	Spain	\$50.00	
Argyle Nuthouse Chardonnay (2003) - Effulgent pear and spice flavors, lingering gently on the well-wrought finish	Oregon	\$50.00	90
Ferrari Carano Siena Sonoma County Red (2005) - Excellent red fruit vitality is met by good acidity, round, gentle tannins and a lingering finish.	California	\$50.00	
Marchese Antinori Chianti Classico Riserva (2001) - Beautifully balanced, with dense raspberry, blackberry and spicy chocolate notes	Italy	\$55.00	93
Ridge Paso Robles Zinfandel (2003) - Intense cherry fruit balanced by firm acidity. Sweet oak, hints of clove. Integrated tannins	California	\$55.00	90
Messina Hof Limited Edition Paulo Merlot - (2001) - This Paulo Merlot is classic, rich and distinctive. It's Pauls personal selection of his best Texas Merlot and his best American and French Oak barrels.	Texas	\$55.00	
Treana Meritage Red Bordeaux (2004) - Up-front aromas of ripe, dark fruit and anise are followed by rich flavors of mulberry and plum.	California	\$85.00	94
Twomey Merlot (2003) - A crescendo of fruit and chocolate flavors and a lovely, long finish of black fruits and violets.	California	\$95.00	89
Finca Sobreno Toro Seleccion Especial (2001) - Ruby-red. Expansive, oak-accented blueberry and creme	Spain	\$85.00	90
Perrin & Fils Chateaufeuf-du-Pape Les Sinards (2005) - Lovely cherry and plum cake aromas and flavors lead the way, with a silky palate of currant and mineral that glides through the long finish.	France	\$65.00	92
Louis M. Martini Napa Cabernet Sauvignon Lot #1 (2003) - Ripe cassis, toasted walnut, chocolate, mocha, and sweet oak presented with elegance, ripe tannins and a lasting luxurious finish	California	\$115.00	
Don Melchior Concha Y Toro Cabernet Sauvignon - Vintage 16 (2002) - A dark, muscular style, with black currant, braised fig, maduro tobacco, bittersweet cocoa and loam notes that all roll together through the dense but polished finish	Chile	\$200.00	91
Opus One (2004) - Intense fruit, bright acid and sturdy tannins promise resilience and longevity	California	\$250.00	90
Quintessa (2004) - Intense fruit, bright acid and sturdy tannins promise resilience and longevity	California	\$250.00	95