

White Wine List



Sparkling

- 501 *Freixnet Cordon Negro Split*** *Spain* **\$8.00**
35% Macabeo, 25% Xarello, 40% Parellada. A Cava with an exceptional, fresh, fruity style and a lingering aroma. It is the perfect partner for the finest food and excellent at any time.
- 502 *Brut, Moet et Chandon, "Imperial" Split*** *Champagne* **\$25.00**
A soft, sweet, dessert-style Champagne with easy flavors of pear, vanilla and almond that linger on the finish.
- 503 *Cuveé Brut, Kenwood Yulupa*** *California* **\$29.00**
A light and refreshing, well balanced sparkling wine with fruit flavors and aromas of citrus, pear and peaches followed by a nuance of spice.
- 504 *Brut, Roederer Estates*** *Anderson Valley* **\$46.00**
Light gold with coppery tinges, the Roederer Estate Brut is unusually complex for a California sparkler. Beautifully balanced, the wine has a creamy mouth feel and a long, elegant finish.
- 505 *Brut, Moet et Chandon, "Imperial"*** *Champagne* **\$75.00**
A soft, sweet, dessert-style Champagne with easy flavors of pear, vanilla and almond that linger on the finish.
- 506 *Brut, Veuve Clicquot, "Yellow Label"*** *Champagne* **\$80.00**
One of the world's favorite Champagnes. Rich, nutty and complex; a non-vintage brut.
- 507 *Brut, Moet et Chandon, "Dom Perignon"*** *Champagne* **\$225.00**
Satin texture unfurls on the palate, embracing and caressing it. Momentary weightlessness with a vibrating finish arouses the taste buds controlled ardor. The persistence is remarkable, with the slightest undertone of tartness (citrus zest and buds.)
- 508 *Pommery "Pop"*** *Champagne* **\$90.00**
The subtle nose leaves a creamy, smooth sensation on the palate. The citrus notes produce a fresh wine. "Pop" has a tender texture that reveals the wine's generosity.
- 509 *Rosé, Pommery "Pop"*** *Champagne* **\$90.00**
In keeping with the spirit of POP, Pink POP remains resolutely young and fresh, with a delicious flavor that is almost sensual. It was produced according to the same principals that Pommery holds so dearly in the production of its rose wines.

White Wine List



Chardonnay

- 401** *Bouchaine 2005* *Napa Valley-Carneros* **\$44.00**
This balanced, rich, nicely fruited, very well-made Chardonnay reaches for smooth drinkability and suggestions of complexity yet never overreaches and shows handsomely at every stop.
- 402** *Kendall Jackson Special Selection 2008* *Sonoma Coast* **\$29.00**
Tropical flavors such as mango and pineapple dance with aromas of peach, apple and pear. Richly layered balanced throughout. A lightly buttered toasted flavor, headlines the indulgent, lingering finish.
- 403** *Roundhill Oak Free 2007* *California* **\$27.00**
Enticing aromas of fresh pears, honeysuckle and green apple are abundant. On the palate, enjoy the full-bodied rich flavors of poached pears, apricots and crisp green apples intertwined with a hint of lemon.
- 404** *Joseph Drouhin 2006* *Saint Veran* **\$35.00**
Chardonnay by Joseph Drouhin from Burgundy, France. St. Veran is very close stylistically to Pouilly-Fuisse with its golden green hue, its intense fruity, flowery nose and its refreshing flavors.
- 405** *Domaine Cordier "Vieilles Vignes" 2005* *Pouilly-Fuisse* **\$95.00**
A rich and buttery wine from Burgundy, France. Balances intense fruit flavors of golden apple, pineapple, and lemon zest with crisp acidity. Oak aging gives the wine tones of vanilla and cinnamon.
- 406** *Cambria "Katherine's Vineyard" 2006* *Santa Maria* **\$33.00**
The cool climate fosters a lush wine with tropical fruit flavors and bright citrus notes. The finish is lingering with a hint of vanilla and oak spice.
- 407** *Sonoma Cutrer 2007* *Sonoma Coast* **\$37.00**
Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango. Roasted hazelnut joins nougat and almond butter, finishing with a touch of lime and lychee.
- 408** *Chateau Ste. Michelle "Canoe Ridge" 2006* *Horse Heaven Hills* **\$37.00**
A fruit-centered wine, this sings with pear, grapefruit and peach aromas and flavors, perched enticingly on a lithe frame, with subdued oak notes lingering on the periphery. It's the texture, though, that makes it so attractive, polished and refined.
- 409** *Scott Family Estate 2006* *Arroyo Seco* **\$39.00**
This wine has a rich, complex nose and boasts abundant aromas of apricot, papaya, white peach and tropical fruit. On the palette, the wine exhibits endless amounts of ripe Hawaiian pineapple, honey and peach flavors, leading to an extremely long finish.

Chardonnay Continued

- 410** *Silverado 2006* *Napa County* **\$42.00**
Pale yellow with a green tinge; delicate floral aromas of citrus and green apple, with flinty, mineral grace notes sweet toasty oak, medium body, racy acid structure with juicy citrus and white peach flavors with a refreshing finish.
- 411** *Domaine Drouhin 2004* *Dundee Hills* **\$52.00**
This Chardonnay from Oregon shows exquisite finesse and balance, with minerals and acidity playing equally significant roles with the pear and tropical fruit notes and background that hints of toasty oak.
- 412** *Joseph Drouhin Sechers 2005* *Chablis* **\$65.00**
A Chablis of great elegance, it has flinty aromas and on the palate, a steely nerve all of its own.
- 413** *Ferrari-Carano 2006* *Alexander Valley* **\$55.00**
A fruit-focused Chardonnay of green apple with citrus overtones supplemented by a warm, toasty, oak finish and almond characteristics.

Pinot Gris/Grigio

- 201** *Benton Lane 2008* *Willamette Valley* **\$27.00**
This Pinot Gris from Oregon offers superb flavors of ripe peaches and bright apples; crisp and refreshing on the palate delivers well.
- 202** *La Tunella 2006* *Colli Orientali Del Friuli* **\$39.00**
La Tunella Pinot Grigio 2007 starts with a rich straw-yellow color, which intensifies with ageing. The fruity nose is reminiscent of hot bread crust, while the bouquet is that of acacia blossom and ripe tropical fruit. The palate confirms the nose and is elegant and full-bodied.
- 203** *Domaine Ehrhart Im Berg 2006* *Alsace* **\$35.00**
Coming from a small property that's been organic for two generations, this white wine is unusually rich, round, aromatic and a little bit spicy.

White Wine List



Sauvignon Blanc

- 101 *Snoqualmie 2007*** *Columbia Valley* **\$25.00**
This Washington State Sauvignon Blanc displays melon and citrus aromas with hints of gooseberry fruit. The palate also displays these fruit flavors as well as a nutty and toasty character. The finish is bright and lingering.
- 102 *Brancott Reserve 2008*** *Marlborough* **\$40.00**
With aromas of ripe gooseberry and fresh herb combined with underlying mineral characters, this wine has concentration and purity of aroma and flavor. Vineyard blocks from the Southern Wairau and Awatere valleys displaying superior flavor and concentration, were nurtured to result in a wine that exudes style and texture.
- 103 *Ferrari-Carano 2007*** *Sonoma* **\$32.00**
A mellow Fume Blanc, the fresh and core fruit built Ferrari-Carano Fume Blanc stays lively on the palate.
- 104 *Cloudy Bay 2007*** *Marlborough* **\$55.00**
Mouth-watering aromas of passion fruit and lemongrass led with the spiciness of just-picked tomatoes tossed with fresh basil. Many small parcels of fruit, ripened under ideal conditions, bring layers of complexity to the 2007 Cloudy Bay Sauvignon Blanc. The palate has exceptional richness, with ripe gooseberry flavors and a hint of fresh fennel leading to a powerful, crisp finish.
- 105 *Domaine Fouassier "Clos Paradis" 2007*** *Sancerre* **\$35.00**
This Sancerre from the Loire Valley is bright and crisp, with full-bodied character; loaded with minerals, stone fruits, and melon flavors; on the finish the wine is balanced and rich.
- 106 *Mulderbosch 2007*** *Stellenbosch* **\$44.00**
Winemaker, Mike Dobrovic is known as South Africa's Mr. Sauvignon Blanc, and for good reason. Pale straw with a green tinge. Packed with flinty gooseberry and a touch of citrus – yet maintaining its complex character of grassiness and nettle. This powerful and concentrated wine has become a trademark of Mulderbosch.

White Wine List



Varietal Whites

- 301** *Riesling Spätlese, Markus Molitor 2007* *Mosel* **\$46.00**
A beauty; featuring apricot, honey, tangerine and slate notes; meshing seamlessly with the silky texture. Balanced and creamy, this caresses the palate as the bright acidity refreshes on the finish
- 302** *Viognier, Peltier Station 2006* *Lodi* **\$28.00**
This wine has a platinum color and exhibits luscious floral, rich fruity aromas and flavors that suggest fried banana and a tropical tone-down at the finish. Full-bodied, but a perfectly balanced acid structure makes it assessable and enjoyable to a wide spectrum of palates.
- 303** *Riesling, Max Ferdinand Richter 2007* *Mosel* **\$32.00**
Remembered as the wine most often poured during the flights of the Zeppelin in the 1920's and 1930's. This wine exhibits zesty apple and peach flavors. The grapes were hand picked to ensure the highest quality.
- 304** *Riesling, Eroica 2007* *Columbia Valley* **\$40.00**
Graceful and subtle, with lively support for its stony green apple and delicate apricot flavor, finishing dry but with a caramel note that makes it all the more intriguing. Impressive for the way it knits together.
- 306** *Albarino, Licia 2007* *Rias Baixas* **\$38.00**
Made from 100% Albariño, estate grown fruit from the sub-zones of O Rosal and Condado de Tea. This is a single tank cuvee that showcases yellow and green apple fruit characteristics as well as a pleasing minerality and a fresh lemon finish.
- 307** *Moscato D' Asti, Tre Donne 2006* *Barbaresco* **\$35.00**
Fine and delicate youthful character, floral and fruity with notes of hawthorn, sage and citrus. Light and sweet but not syrupy, pleasant and fresh with a bitter-sweet finish.
- 308** *Chateau Rieussec 2004* *Sauternes* **\$89.00**
This beautiful dessert wine is fruity, with lemon, apricot and lilac on the nose. It is full-bodied, with a lovely intensity and bright acidity. Considered one of the finest wines in the world.

Cabernet Sauvignon

- 801** *Navarro Correas "Alegoria" 2006* *Mendoza* **\$33.00**
Dark red color with ruby undertones. Very fruity on the nose with hints of currants and vanilla. Voluptuous in the mouth with good structure and persistence. Plum, cherry, and tobacco notes appear on the finish. A beautiful Argentine Cabernet Sauvignon.
- 802** *Shingleback 2003* *McLaren Vale* **\$37.00**
Complex and full-bodied, it is deep red in color with swirling aromas of chocolate and earthiness. Seamless fruit flavors of cassis and blueberry linger on the palate, which are framed by hints of cedar, cashew and truffles.
- 803** *Rutherford Ranch 2007* *Napa Valley* **\$30.00**
This Cabernet exhibits bright and generous fruit profiles with excellent varietal definition; delicious with prime rib of beef.
- 804** *Chateau Ste. Michelle "Indian Wells" 2007* *Wahluke Slope* **\$36.00**
Warm climate Wahluke Slope fruit gives this Cabernet a decidedly jammy fruit driven core. This is a fleshy luscious, decadent wine with concentrated, jammy black fruit flavors.
- 805** *Marques De Casa Concha 2007* *Puente Alto* **\$35.00**
Very solid, with ripe cassis, blackberry and boysenberry fruit offset by vanilla, mineral and cocoa notes.
- 806** *Charles Krug 2006* *Napa Valley* **\$53.00**
Aromas of cherries, peaches, spice and mint with rich fruit, chocolate and licorice notes on the palate. French and American oak completes the lingering finish.
- 823** *Chateau Ste. Michelle "Canoe Ridge" 2006* *Horse Heaven Hills* **\$50.00**
Sturdy, ripe and generous, with a surprisingly soft edge to the explosive black cherry, currant, black olive and smoke flavors, lingering effortlessly on the big, round finish. Best from 2010 through 2018.
- 808** *Torres Gran Coronas 2005* *Penedes* **\$47.00**
The rich, sensual aroma is typical of the grape varieties recalling small red and black berries, green coffee beans, liquorice and the characteristic vanilla and leather notes from ageing. On the palate the wine is full and silky with dense, well-structured tannins. 85% Cabernet Sauvignon and 15% Tempranillo.

Cabernet Sauvignon Continued

- 809 Rodney Strong "Alexander's Crown" 2005** *Alexander Valley* **\$60.00**
A full 20 months in primarily French oak adds a subtle toasty, spice component and both rounds and softens this elegant, Bordeaux styled cabernet into a graceful expression of the varietal.
- 807 Rutherford Ranch Reserve 2004** *Napa Valley* **\$75.00**
This wine is full bodied and complex with deep ruby red color. Full fruit flavors of blackberry, sweet black cherries and subtle undertones of blueberry fill your mouth with the very first sip.
- 810 BR Cohn "Olive Hill" 2005** *Sonoma* **\$89.00**
This wine exhibits fresh, refined flavors and aromas of berry, cherry and subtle plum. Extended aging in French oak barrels polished and integrated the tannins, resulting in a wine of balance.
- 816 Kenwood Artist Series 2004** *Sonoma* **\$105.00**
2004 Artist Series Cabernet Sauvignon is an extravagant wine of great depth and concentration exhibiting complex aromas of black currants, tea leaves and dark chocolate. The wine is ready for enjoyment now but its full-bodied tannins will allow it to improve for many years.
- 811 Silver Oak 2004** *Alexander Valley* **\$115.00**
Deep rich color and some fruit on the nose. Medium to full bodied with nice core of sweet, oaky flavor and good grip at the end.
- 812 Sebastiani Cherryblock 2004** *Sonoma* **\$125.00**
The color on this wine is incredible, a very dark crimson. The aromas of blackberry, espresso and black olives allude to the richness of this wine and start your mouth watering. It is very concentrated in the mouth with almost sweet blackberry jam fruit, terroir flavors and mouth-coating tannins. Ripe berry and oak frames the finish of this ripe and structured wine. Enjoy with a decadent meal: aged steaks or a prime rib.
- 813 Concha Y Toro "Don Melchor" 2005** *Puente Alto* **\$99.00**
Great complexity and elegance. Blackcurrant notes, black and ripe fruits melted in blackberry and blueberry jam. Cedar, spices, chocolate and tobacco notes emerge later on. It reveals candied red fruit aromas and a majestically concentrated character.
- 817 Caymus Vineyard 2005** *Napa Valley* **\$135.00**
Aromas of sweet Bing cherry and ripe, lush plum. The opulent sweetness of peak-season, fully-ripe fruit brings about abundant yet soft tannins. The core of this wine is a silky and amiably rich, textured base, with a pure Napa Valley Cabernet focus.

Cabernet Sauvignon Continued

- 821 O'Shaughnessy 2005** *Howell Mountain \$145.00*
The 2005 Howell Mountain has an opaque ruby red color with a garnet hue. Ripe cherry, blackberry, smoke, tobacco leaf, cocoa bean and dark chocolate aromas are framed by sweet vanilla oak. Elegant but concentrated flavors of espresso bean, graphite, raspberry and strawberry preserves are followed by a long complex finish with silky tannins and good acidity.
- 822 O'Shaughnessy 2005** *Mount Veeder \$185.00*
The 2005 Mount Veeder Cabernet Sauvignon has a deep saturated crimson color with a vivid purple hue. Brown sugar, blueberry fruit, cigar box, peppery smoked meats and herb are backed by a distinct mineral quality. Lively and concentrated flavors of boysenberry, bitter sweet chocolate and a floral note are complimented by rich, sweet texture and fine grain tannins.
- 814 Caymus Vineyard "Special Selection" 2004** *Napa Valley \$245.00*
The primary aromas are of black currants, blackberries, brown spices and dark-roasted coffee beans. In the mouth the wine is lush and expansive, rich in berry fruit with a firm "grip" that makes the wine's texture an important part of its character. The finish is long and classic-ripe fruit dominates.
- 818 Caymus Vineyard "Special Selection" 2005** *Napa Valley \$275.00*
One of the most allocated and collectible Cabernets in the world, Caymus Vineyards Special Selection is crafted from the outstanding barrels of the vintage. This Cabernet is dark and intense with deep, rich flavors of black currant, cherry, mocha and spice.
- 815 Opus One 2003** *Napa Valley \$275.00*
A moderately deep garnet, the 2003 Opus One offers aromas of blackberry, plum, hazelnut, graphite, olive oil, cocoa and dried cherries. The wine presents a soft entry with rich, flannel-like tannins which supports a sweetness and purity of balance. Showing the vibrant blackberry and black cherry fruit of Oakville, the wine also recalls the elegance of Bordeaux. Nuances of dark chocolate, black licorice and herbs linger on the finish.
- 819 Opus One 2004** *Napa Valley \$275.00*
Bordeaux-like in its structure and balance, showing cedary oak, dusty berry, dried currant and mineral, with hints of herb and sage. The flavors firm up on the finish, and this is rich and intense without being heavy. 86% Cabernet Sauvignon, 7% Merlot, 4% Petit Verdot, 2% Cabernet Franc and 1% Malbec.
- 820 Opus One 2005** *Napa Valley \$250.00*
Rather wild, claret-like aromas of currant, black raspberry, leather, dark chocolate, spices and tobacco. Then velvety in texture but also juicy and firmly structured, with mouth coating flavors of dark berries, bitter cherry, minerals, cola and bitter chocolate. This elegantly styled wine really coats the mouth without coming off as overly sweet. Finishes with noteworthy spine and length.

Red Wine List



Merlot

- 701** *14 Hands 2006* *Washington* **\$31.00**
Classic Washington Merlot flavors of blackberry and spice are enhanced by a splash of Cabernet Sauvignon for structure and complexity.
- 702** *Francis Coppola 2006* *Sonoma* **\$35.00**
A wine that's simple and to the point, with cherry and blueberry integrating with black pepper, game and wood chip flavors. Smooth up front, followed by a thick, oak finish.
- 703** *Burgess 2005* *Oak Knoll* **\$50.00**
The 2006 is 100% Merlot from the estate vineyard just south of Yountville more commonly referred to as the Oak Knoll District. This region of Napa Valley is ideal for bringing Merlot to full maturity, with vines that are oriented north to south so that they capture both morning and afternoon sun, thus producing a full-bodied, rich, complex wine with a long lasting finish.
- 705** *Franciscan 2005* *Napa Valley* **\$47.00**
Blackberry, cherry, cranberry fruit notes that mingle nicely with cedar, mocha and turmeric. A plush texture with bell pepper and tobacco on the finish.
- 706** *Markham 2005* *Napa Valley* **\$43.00**
A strong example of the varietal, the well-defined, ripe-fruited Markham Merlot packs excellent textures and smooth palate presence; drinks very well with a steak.
- 707** *Deerfield Merlot Cuvee 2004* *North Coast* **\$40.00**
A beautiful blend of Merlot, Cabernet, Malbec and Sangiovese. This wine exhibits complexity and depth.
- 708** *Ceago "Masut" 2001* *Mendocino* **\$55.00**
This Merlot has aromas of cherry and toasted cedar with a hint of cinnamon and vanilla that lead to flavors of chocolate and red fruit jam.

Pinot Noir

- 601** *Domaine Drouhin 2007* *Willamette Valley* **\$75.00**
With a deep ruby red color, this Pinot from Oregon has a rich texture and mouth feel. The nose is a swirl of anise, earth, violets and berries, with notes of white and green tea.
- 602** *Greg Norman 2008* *Santa Barbara* **\$32.00**
The finished wine has floral scents and flavors of black cherry, plum and strawberry jam. Hints of black pepper tamarind and vanilla resonate in a smooth, soft and savory finish.
- 603** *Scott Family Estate 2006* *Arroyo Seco* **\$51.00**
This wine boasts attractive, intense aromas of ripe cherry, rich raspberry and cola intertwined with sage and vanilla. A full-bodied and well-balanced Pinot Noir with fresh fruit flavors of strawberry, cherry and cranberry.
- 604** *Greg Gauthier 2006* *Carneros* **\$49.00**
A beautiful bouquet of cherry blossoms with hints of rosemary and allspice. Flavors of dark cherry, raspberry, and hints of dried fruit.
- 605** *Joseph Drouhin "Vero" 2007* *Burgundy* **\$43.00**
Pretty red color, with bright ruby tones. A very pleasant bouquet reminiscent of cherry and ripe raspberry. Peppery notes in the background.
- 614** *Byron 2004* *Bien Nacido* **\$63.00**
The 2004 Pinot Noir displays aromas of strawberry jam and rose petal, and hints of clove and brown sugar. The flavor profile is filled with red plum, dark plum, and strawberry. The finish is long and smoky with hints of cardamom spice.
- 606** *Merryvale 2007* *Carneros* **\$59.00**
This Pinot Noir offers strong aromas of cherry and candied fruit to compliment its full body, ripe tannins and delicious red currant flavors.

Pinot Noir Continued

- 607** *Bouchaine Estate Vineyard 2004* *Carneros* **\$67.00**
This elegant full estate grown wine has intense flavors of cherries and berries, with a touch of coffee and a lingering finish.
- 608** *Etude 2006* *Carneros* **\$70.00**
Intensely flavored and bright, with pure flavors of raspberry and violet. Lovely ripe acids give precision to the wine.
- 609** *La Crema 2007* *Russian River* **\$62.00**
The flavors center on dark, lush fruit and spice, which provide rich texture, broad structured tannins and a lingering, juicy finish.
- 610** *The Crossings 2007* *Marlborough* **\$36.00**
Made with fruit from the Medway River and Willow Flat Vineyards, this Pinot Noir exhibits lifted aromas of black plums and violets.
- 612** *Dog Point 2006* *Marlborough* **\$74.00**
Aromas of ripe red fruit infused with violet and earthy aromas. It is richly flavored with dense red and black fruit. The palate shows a combination of excellent tannin structure, well-integrated oak, and a lingering earthy finish.
- 611** *Row Eleven 2002* *Russian River* **\$80.00**
Red cherries, lighter smoke and hints of bacon with all the finesse and elegance expected in a Russian River Pinot Noir. This wine is ready to drink now, or can be enjoyed for many more years.

Red Wine List



Varietal Reds

- 910 *Antinori Peppoli 2006*** *Chianti Classico* **\$42.00**
A blackish ruby, its perfectly focused plum and cassis fruit, given an additional complexity by notes of sweet herbs and saddle leather, is fully and completely shaped in flavors of impeccable volume, roundness and depth.
- 915 *Bianchi Monsanto Riserva 2005*** *Chianti Classico* **\$49.00**
A full-bodied Reserve Chianti whose roots date back 200 years. Dried cherry follow with a fine well integrated tannins and a mineral finish.
- 912 *Super Tuscan, Gaja Ca' Marcanda, "Promis" 2006*** *Maremma* **\$69.00**
An intense nose, sweet and ripe with notes of plum, blackberry, tar, licorice and spices. Sumptuous, textured full body with concentrated fruit and very accessible character due to the perfectly integrated tannins and other components of the wine. Merlot, Syrah, and Sangiovese.
- 906 *Brunello, La Poderina 2001*** *Montalcino* **\$90.00**
Lush, suave and smooth, with broad, silky flavors of raspberry and smoked meat. Rich but not especially sweet thanks to firm acids. Conveys an impression of concentration perfectly supported by spine.
- 902 *Amarone, Zenato 2001*** *Veneto* **\$90.00**
This is a dark, rich wine with deep, smoky plum and chocolate fruit aromas. The wine is very rich in fruit and very long on the palate. One of the most exciting wines on the market. Recommended with hearty preparations.
- 907 *Neirano 2004*** *Barolo* **\$58.00**
Garnet red with orange reflections, this is a dry, robust wine from the heart of the Piedmont. An excellent wine traditionally served with polenta, beef, poultry, and more flavorsome cheeses.
- 905 *Zinfandel, Kenwood Jack London Vineyard 2007*** *Sonoma Valley* **\$36.00**
Intense aroma of boysenberry accented by hints of white pepper, rich viscous body with flavors of dried cherries and a long excellent finish. Long recognized for its superior red wines, the first Zinfandel was produced from the Jack London Vineyard in 1988.

Varietal Reds Cont.

- 904** *J. Vidal Fleury 2006* *Cote Rotie* **\$69.00**
Deep and brilliant color with an exceptional aromatic intensity. Rich and delicate on the palate with refined flavors of liquorice, violet, and ripe black fruit.
- 911** *La Bastide Saint Dominique 2005* *Chateauneuf du Pape* **\$79.00**
Grenache, Cinsault, Syrah and Mourvedre form a dark, flavorsome ensemble. Classically made, one of the most forceful, alcoholic and distinctive wines of the appellation.
- 913** *Meritage, Chateau Ste. Michelle 2002* *Columbia Valley* **\$85.00**
Stylish and graceful, it is light and silky, with pretty blackberry and wild plum notes shining through the modest tannins. Cabernet Sauvignon, Merlot and Cabernet Franc make up a delicious blend.
- 914** *Red Wine Blend, Conn Creek "Anthology" 2002* *Napa Valley* **\$90.00**
Exquisitely balanced, with ripe, rich, polished blackberry, black cherry and plummy flavors. Maintains a sense of elegance and grace, finishing with supple, fine-grain tannins.
- 917** *Tempranillo, Montecillo "Reserva" 2003* *Rioja* **\$30.00**
A brilliant ruby red wine with brick-red highlights, well structured and balanced, with plenty of body, length and an elegantly youthful bouquet. As a Reserva Rioja, it is made from tempranillo grapes, which are harvested in the Rioja Alta area.
- 909** *Petite Syrah, Girard 2007* *Napa Valley* **\$49.00**
This Petite Sirah was made in a complex, yet fruit forward style. Not overly ambitious, the wine is full bodied with a finish that lasts for tens of seconds. It has notes of caramel, pepper, and earth.
- 903** *Malbec, Trapiche "Oak Cask" 2007* *Mendoza* **\$31.00**
Smooth and ripe, with a sweet, doughy character to the nose. Ripe, lush and healthy, with cassis and chocolate oozing off the palate.

Red Wine List



Varietal Reds Cont.

- 709** *Chateau St. George 2003* *St. Emillion* **\$55.00**
A stunning, floral nose with baked cherries, pomegranate and minerals. This wine exhibits brilliant definition.
- 710** *Clos Rene 2002* *Pomerol* **\$67.00**
A wonderful nose of blackberry, raisin and dark chocolate. A very smooth entry, seamless tannins and velvety texture. The palate is very toasty with blackberry, tobacco and blueberry.
- 921** *Chateau Lascombes 2004* *Margaux* **\$125.00**
The 2006 exhibits a deep ruby/purple color along with aromas of licorice candied black cherries blackberries smoke and barbecue spices. This second growth Bordeaux is an excellent compliment to fine steaks and rich beef stock reductions.
- 908** *Syrah, Snoqualmie Reserve 2005* *Columbia Valley* **\$42.00**
This is a full-bodied, ripe Syrah with aromas of decadent boysenberry pie, leather and typical Syrah meatiness.
- 901** *Shiraz, D'Arenburg "Stump Jump" 2007* *South Australia* **\$31.00**
Inviting fresh plum aromas leap out of the glass with raspberry and pretty pot-pourri notes providing more complexity. The palate is juicy and spicy with an abundance of red fruits that are fresh and vibrant. Licorice and rose petals come through on the mid palate and an under-lying earthy complexity is evident all the way through. The tannins are powdery and subtle on this juicy ready to drink red.
- 920** *Shiraz-Viognier, Mr. Riggs 2006* *Adelaide Hills* **\$35.00**
Deep in color, the wine is almost black yet is also vibrant and bright. The nose is perfumed with apricots, spice and licorice; a pretty, fragrant wine with a sweet, juicy, velvety palate. The Shiraz is co-fermented with 5% Viognier skins to enhance aromatic variety, with apricot and spice on the palate.
- 916** *Shiraz, Dead Letter 2006* *McLaren Vale/Padthaway* **\$55.00**
Rich and complete, with layers and layers of inky yet juicy fruit. Not even a hint of flab. Could age very nicely for quite some time.
- 919** *Shiraz, Elderton Command 2003* *Barossa Valley* **\$135.00**
A stunning effort, the 2003 Command Shiraz exhibits an inky/blue/purple color as well as a sweet perfume of camphor, blueberries, blackberries, acacia flowers, and smoky, toasty oak. Full-bodied, opulent, and viscous, with huge, but sweet tannin, decent acidity, and a muscular, long, 40+ second finish, this is a classic, potentially long-lived, Barossa blockbuster.