

# WINES BY THE GLASS



## SPARKLING WINES

### Mionetto **Prosecco**, Italy

*An intense fruity bouquet with a hint of golden apples. Very dry, fresh, light in body and well-balanced.*

\$9

\$33

### Mionetto Spumante, **Sparkling Rosé**, Italy

*Brilliant peach color, pink grapefruit, pomegranate and black currant with a hint of wild rose. Well-balanced acidity with notes of red raspberry and strawberry.*

\$9

\$33

## WHITE WINES

### Doctor Loosen “Doctor L” **Off-dry Riesling**, Mosel, Germany

*Intense lemon and lime-skin aromas add sheen to ripe, juicy citrus, peach and honey flavors.*

\$8

\$31

### Château La Gravelle **Sauvignon Blanc Blend**, Bordeaux, France

*Straw yellow, brilliant highlights, a nose of great finesse with delicate grapefruit and peach.*

\$7

\$25

### Campanile **Pinot Grigio**, Delle Venezie, Italy

*Light straw-yellow, with floral notes, dry medium-bodied palate, flavors of almond.*

\$8

\$29

### Concannon “Selected Vineyards” **Chardonnay**, California

*Elegantly fruity, becomes full bodied, well-structured and has a remarkably long finish.*

\$8

\$28

## ROSÉ WINES

### Beringer **White Zinfandel**, Off-dry, USA

*Soft aromas and flavors of strawberry, with floral notes and a bright crispness.*

\$7

\$23

### Commanderie de la Bargemone, **Dry Rosé**, Aix-En-Provence, France

*Flavors of flowers and fruits, a harmonious and balanced wine.*

\$8

\$29

## RED WINES

### Beringer Founders’ Estate **Pinot Noir**, California

*Bright ruby in color and displays ripe currant flavors rounded out by aromas of cedar and spice.*

\$9

\$33

### Château Coulonge **Merlot Blend**, Bordeaux, France

*Supple attack, nice aromatic persistence of red fruits with toasted wood and round tannins.*

\$7

\$25

### Gabbiano **Chianti Classico**, Tuscany, Italy

*Flavors of black cherry, wild plum and licorice, ending with a smooth finish of vanilla.*

\$8

\$30

### Beringer Founders’ Estate **Cabernet Sauvignon**, California

*Bursts with lush black fruit, intense cassis flavors compliment the baking spice and vanilla aromas.*

\$9

\$33

### Tomassi “Le Prunée” **Merlot**, Estate, Italy

*Medium bodied with soft tannins and a long, flavorful finish.*

\$10

\$39

All vintages noted are subject to availability and confirmation prior to uncorking.

## CHAMPAGNES

*Listed from fruitiest to driest.*

Charles Mignon “Premium Reserve”, **Champagne Brut**, France \$69

*Yellow gold in color, topped with very fine bubbles of great finesse and elegance.*

*On the nose, initially displays citrus notes followed by floral notes of white flowers and honey.*

Veuve Clicquot **Champagne Brut**, France \$89

*A full-bodied, rich, deep Champagne with apple flavors and brioche notes.*

Veuve Clicquot **Rosé Champagne Brut**, France \$105

*A luminous color with attractive pink glints. The nose is generous and elegant, with initial aromas of fresh red fruit leading to biscuity notes of dried fruits and Viennese pastries.*

## WHITE WINES

*Listed from light to medium-bodied wines.*

Château du Barrailh “Cuvée Prestige”, **Bordeaux Blanc**, Graves, France \$36

*A blend of Sauvignon Blanc and Semillon with lively citrus, bright acidity and grassy notes.*

Oyster Bay **Sauvignon Blanc**, New Zealand \$42

*A concentration of assertive passion fruit and tropical fruit flavors with abundant bouquet.*

*It is a wine that is always crisp, elegant and refreshing.*

Tommasi “Le Rosse” **Pinot Grigio**, Estate, Italy \$36

*The nose is spicy with hints of tropical, clean and crisp flavors, the body is round and soft with a crisp finish.*

Villa Wolf **Dry Riesling**, Pfalz, Germany \$33

*A lovely purity of peach fruit, with a classic stony structure. Nicely balanced acidity gives it a juicy grip.*

Hubert Brochard “Classique” **Sancerre**, Loire Valley, France \$42

*It is ideal with seafood, fish in sauces, and especially with goat’s cheese.*

Marchesi di Barolo **Gavi**, “Tradition”, Italy \$45

*Straw yellow with green hues. Intense aroma, fruity and floral. Notes of golden apples and green almonds.*

**All vintages noted are subject to availability and confirmation prior to uncorking.**

## WHITE WINES

*Listed from medium to full-bodied wines.*

- Domaine Christian Moreau, **Chablis**, France \$44  
*Rich, supple and ripe with a delicate flavor of vineyard peach and a pliant mouth feel.*
- Chanson **Pouilly Fuissé**, France \$69  
*Well-structured with delicate minerality and well-balanced acidity. A long and refreshing finish.*
- Chanson **Puligny Montrachet**, Bourgogne, France 2012 \$107  
*Delicate floral fragrances mixed with citrus fruit aromas and hint of minerality. Well-structured and compact, good depth of fruit, delicate oak note. A mineral note on the finish.*
- Kendall Jackson “Vintner’s Reserve” **Chardonnay**, Sonoma, California \$39  
*Integrated tropical flavors of pineapple, mango, papaya and citrus that explode in your mouth. Delicately intertwined aromas of vanilla and honey, a hint of toasted oak and buttery finish.*
- Château St. Jean **Chardonnay**, Sonoma, California \$42  
*The wine is well balanced with a great core of fruit and bright acidity.*
- Stags’ Leap Winery **Chardonnay**, Napa Valley, California 2013 \$75  
*Delicate on the palate, with a harmonious balance of acidity and alcohol.*

## DRY ROSÉ WINE

- Château Sauvageonne “Wild Woman”, **Dry Rosé**, Languedoc, France \$48  
*The bouquet offers up intense aromas of red fruit, blackcurrant as well as floral Elements and citrus notes. This wine has delicate vanilla and gingerbread notes.*

## RED WINES

*Listed from light to medium-bodied wines.*

- Concannon “Selected Vineyards” **Pinot Noir**, California \$29  
*This medium-bodied wine has a plush, soft palate that is balanced by warm spice, clove, and nutmeg.*
- Château St. Jean **Pinot Noir**, California \$42  
*Bright and inviting aromas of cherry, raspberry, and cola greet in the glass of this Pinot Noir.*
- La Crema **Pinot Noir**, Sonoma Coast, California \$59  
*Lively pie cherry aromas mingle with alluring cocoa, allspice and black tea notes. Flavors of pomegranate, red plum and orange zest deliver a well-balanced Sonoma Coast blend with fine tannins.*
- Badia a Coltibuono **Chianti Classico**, Tuscany, Italy \$37  
*Natural production methods using hand-picked organically grown Sangiovese and Canaiolo grapes.*

**All vintages noted are subject to availability and confirmation prior to uncorking.**

## RED WINES

*Listed from medium to full-bodied wines.*

- Ramon Bilbao **“Crianza”**, Rioja, Spain \$39  
*Round, expressive ripe fruit with fine tannins and a soft dryness, well defined flavors with an elegant finish.*
- Colores del Sol **Malbec**, Mendoza, Argentina \$35  
*Intense aromas of ripe blackberry and hints of spice lead into a rich, fruit-driven palate, dominated by flavors of raspberry and black cherry.*
- Collosorbo, **Rossi di Montalcino**, Tuscany, Italy \$52  
*A traditional, fresh velvety wine, Rosso di Montalcino comes from the Estate’s best vineyards that also produce Brunello; 100% Sangiovese with persistent, fruity aromas and considerable structure.*
- Montes **“Alpha” Cabernet Sauvignon**, Apalta Vineyard, Chile \$41  
*Intense ruby color, with blackcurrant, chocolate and cigar box aromas; balanced with well-integrated oak.*
- Tommasi **Amarone della Valpolicella**, Veneto, Italy 2012 \$132  
*Wine with superb richness and majestic flavors and scents of smoked wood, roasted coffee and almonds; incredibly round and elegant finish.*
- Stags’ Leap Winery **Cabernet Sauvignon**, Napa Valley, California 2012 \$105  
*Aromas of freshly picked strawberries, followed by hints of blackberries and aromatic notes of vanilla and clove.*
- Greg Norman Estates **Shiraz**, Limestone Coast, Australia \$42  
*A vibrant crimson red color. Inviting aromas of ripe Shiraz fruit flavors of dark plum, black cherry, raspberry and black berry. Rich, mature notes of dark fruit cake, chocolate mint, and paneforte.*
- Domaine Cigalus **Red Blend**, “Cigalus”, Aude Hauterive, France \$69  
*Intense ruby color with a mahogany hue. The bouquet shouts of very ripe black fruit. After a little time in the glass, more complexity with grilled spice and toasted oak unfolds. The palate is lush and opulent with velvety tannins. The finish is long with a perfect balance. Biodynamic and unfiltered!*
- Mas di Boislauzon **Châteauneuf-du-Pape**, “Tradition”, France 2011 \$89  
*Opaque in color, intense, packed with smoke, coffee, earth, plum liqueur, black cherries and an array of spices.*
- Montes **“Purple Angel” Carmenere-Petit Verdot Blend**, Chile \$114  
*Full-bodied, dense, rich, structured wine that combines red berries, spicy black fruit and dark chocolate on the mouth with alluring raspberry.*

Corkage fee  
\$30.00

All vintages noted are subject to availability and confirmation prior to uncorking.