

White and Rose Wine

NV Sorelle Bronca Prosecco di Valdobbiadene 24

Concentrated stone fruit flavors and a floral bouquet highlight this light and airy sparkling wine that has a mild and fresh acidity. A classic prosecco from the hills northwest of Venice, Italy.

2009 Vallevo Trebbiano d'Abruzzo 22

Violets on the nose with a delicious side-to-side and front-to-back mouth feel of delicate citrus flavors. A perfect compliment to seafood or chicken. Also good as a dry aperitif.

2008 St. Clair Sauvignon Blanc Vicar's Choice - Marlborough, New Zealand 26

"Bright in flavor and silky in texture, with lively lime and green apple fruit shaded with a hint of spearmint as the finish lingers attractively" Wine Spectator, 90 pts. Enjoy with grilled seasonal vegetables, chicken dishes, salads, antipasto, cheeses and seafood.

2008 J Vineyards Pinot Gris - Russian River Valley 26

Almond and star jasmine on the nose with pear and white peach flavors. Silky texture, a long smooth finish and the right touch of crisp acidity. Pair with fish, white-sauce pasta, or chicken.

2008 Mulderbosch Chenin Blanc - South Africa 23

Pineapple, vanilla and melon flavors with floral and spice nuances. Like a refreshing Vouvray. Goes well with Asian flavors, seafood or poultry.

2008 Pacific Rim Sweet Riesling - Columbia Valley, Washington 23

Almond-infused peach flavors on a classic riesling structure. Medium sweetness is softened by low alcohol (8.5%). Gold Medal SF Chronicle 2009, 89 pts Stephen Tanzer, 88 pts Wine Spectator.

2008 Cupcake Chardonnay - Central Coast 22

Flavors and bouquet of apple, pear, citrus and spice. Malolactic fermentation and small oak aging lends a creamy, long finish. Silver Medal SF Chronicle 2010. Pairs well with seafood, salads, veal, poultry or pork dishes.

2008 Thomas Coyne La Petite Quest Rosé 20

Made from separately pressed and fermented grenache, syrah, and mourvedre grapes. A light floral bouquet and refreshing strawberry/raspberry flavors highlight this pleasing rosé. Great with salads, white sauce pastas, chicken, salmon, pork or veal. Silver Medal - Orange County Fair 2008

Dessert Wine

2007 La Caudrina Moscato d'Asti 18 (500 ml)

La Caudrina is a small artisan producer with 11 hectares of vineyards in Piemonte, Italy. This bubbly is light and lively, with only 5.5% alcohol. Well-balanced muscat flavors with a hint of citrus. Perfect with any fruit dessert, torts or cake.

By the Glass

2009 Vallevo Trebbiano d'Abruzzo 6

2008 St. Clair Sauvignon Blanc Vicar's Choice 7

2008 Cupcake Chardonnay 6

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2007 La Caudrina Moscato d'Asti 7

Corkage \$12, which will be waived for each 750ml bottle purchased from this list.

Red Wine

2007 Ciacci Piccolomini d'Aragona Toscana Rosso IGT 22

From a highly respected producer in Montalcino, Italy. Fresh sangiovese fruit with smooth tannins, mint and spices. A medium bodied versatile wine that can match all courses of a meal, especially meat-based courses.

2008 Rodney Strong Pinot Noir - Russian River Valley 28

Earthy nose, layers of black cherry with the classic long and silky pinot finish. Nice balance of fruit and acidity. Great with pork, veal and game.

2006 Ledgewood Creek GSM 28

A blend of grenache, syrah, and mourvèdre that brings out the best of each varietal. The smooth texture of syrah, raspberry notes of grenache and the solid fruit structure of mourvèdre. Elegant, fun and rich with a satisfying lingering finish. Goes well with red meat and pasta dishes.

2005 Markham Merlot 32

Black cherry jam and dark plum flavors with a touch of vanilla. A medium bodied, fruit forward wine with soft tannins and a creamy texture: what a merlot should be. Great with thick cut pork chops, veal and similar medium-body meat dishes.

2006 Renwood Old Vines Zinfandel 28

Made from head pruned vines with an average age of at least 45 years. Plummy and peppery. Moderate and ripe tannins. American Oak aging adds a touch of vanilla. Goes very well with pastas and red meat.

2007 Roots Run Deep Educated Guess Cabernet Sauvignon - Napa Valley 26

An all Napa Valley cab with 85% Rutherford and 15% Yountville and Oakville fruit. Small portions of petit verdot, cabernet franc and merlot blended in with twelve months in French and American oak. This is a refined cab with ruby lights, earthy tones in the bouquet and flavors of dark fruit, cassis, a trace of currants and a warm finish. Pair with steak, grilled meats, or lasagna.

2006 Consilience Syrah - Santa Barbara County 28

A deep, dark and brooding syrah with flavors of black fruit - blackberries, black raspberry, chocolate, a touch of spice and a concentrated smoky character. Pair with pork, red meat dishes, burger or lasagna.

2005 Villa Mt. Eden Grand Reserve Cabernet Sauvignon - Napa Valley 32

A Bordeaux blend with 87% cabernet sauvignon, made with 30% whole berry fermentation to maximize fruit flavors and round out the tannins. Blackberry and some spice on the nose, cedar and rich black current flavors and a long, warm chewy finish. Ask for a decant, this big cab needs to open up.

Dessert Wine

2005 Viano Vineyards Zinfandel Port 26

Layers and layers of well balanced extracted fruit in this port. Displays inner warmth and great depth. Gold Medal Orange County Fair 2007. Great with mud pie, dark fruit or any chocolate dessert.

By the Glass

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2005 Viano Vineyards Zinfandel Port 7

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