

SPARKLING WINES

GRUET, BLANC DE NOIRS, BRUT, NV

*Produced by French winemakers in New Mexico
using Méthode Champenoise*

Delicate layers of green apples and minerals, very refreshing

\$6.00 / \$36.00

WHITE WINES

AGRICOLA CASTELLANA,
INSPIRACIÓN PAMPANO,
VERDEJO/VIURA, SPAIN, 2008

*Sharp grapefruit, tangerine, and mineral tones,
very light, extremely crisp and dry*

\$7.50 / \$30.00

BELLA COSTA, PINOT GRIGIO,
ITALY, 2007

*Ripe pineapple, lichee, and a touch of citrus,
underlying mineral earthiness, medium-bodied*

\$7.50 / \$30.00

WINE FOR GOOD, GOOD WHITE,
CALIFORNIA, 2007

*Sauvignon Blanc/Chardonnay/Viognier/Muscat Blend
Floral tones mixed with citrus and pear, ripe and savory*

\$7.50 / \$30.00

BODEGAS ESMERALDA, TILIA
CHARDONNAY, ARGENTINA, 2008

*Toasted coconut, peach and pear, full-bodied;
a palate of ripe fruit with a lingering note of oak*

\$7.50 / \$30.00

MAISON LAFAGE, NOVELLUM,
CHARDONNAY, FRANCE, 2008

*Fresh, crisp and lively with green apple, pear, peach,
and fig notes, a long and clean finish; just a kiss of oak*

\$7.50 / \$30.00

DESSERT WINES

IL CONTE D'ALBA, STELLA ROSA,
BRACHETTO/BARBERA, ITALY

*Light, slightly sweet with a delicate effervescence, aromas
of strawberry and cherry, jammy flavors of bright red fruit*

\$7.50 / \$30.00

R E D W I N E S

MUIRWOOD VINEYARDS
PINOT NOIR, CALIFORNIA, 2006

*Particularly light-bodied; dried strawberries and dark cherries,
a delicately-layered suggestion of cocoa, spice, and cedar*

\$7.50 / \$30.00

CHATEAU D'OUPIA, LES HÉRÉTIQUES,
FRANCE, 2007

Carignan/Syrah/Grenache Blend

*Light-bodied layers of ripe berries and minerals,
earthy and tangy fruits*

\$8.50 / \$35.00

TRACE MERLOT, CALIFORNIA, 2007

*Fragrances of black cherry, plum, and cassis envelop the senses
as smooth and silky flavors trace the palate*

\$7.50 / \$30.00

DUCK POND CELLARS CABERNET SAUVIGNON,
WASHINGTON, 2004

*Rich, ripe fruit flavors and earthy touches with a subtle oak
flavor on the finish; not a heavy cab, well-balanced*

\$7.50 / \$30.00

BODEGA CASA GUALDA,
TEMPERANILLO, SPAIN, 2006

*Medium-bodied, nose of dried cherries and molasses,
dry on the palate; dark chocolate finish and subtle smokiness*

\$7.50 / \$30.00

JORDAN WINERY, BRADGATE SYRAH,
SOUTH AFRICA, 2006

*Nose of fresh forest soil; medium-bodied, suffusing the palate
with soft smoky bacon and ripe black currants*

\$8.50 / \$35.00

SIMONASSI LYON WINERY, MALBEC,
MENDOZA, ARGENTINA, 2007

*Made by Northern Italians translocated to the Mendoza Region;
full-bodied, dry with sweet, young fruit of plum,
cherry and chocolate flavors enhanced with oak*

\$7.50 / \$30.00

ASTRALE E TERRA, ARCTURAS
BORDEAUX BLEND, CALIFORNIA, 2003

*Cabernet Sauvignon/Merlot/Cabernet Franc/Petit Verdot Blend
Substantial body; intense stewed red and
black fruits, balanced hint of oak*

\$11.00 / \$45.00