

the Winebar

To experience wine is to fully understand it, to learn about its origins, growing regions, the wine maker and most importantly, how to enjoy it. We have created this list based on wines we feel best represent this. Often these are not the most popular, nor are they a big name producer, rather, people who craft amazing flavors captured from tedious months of pampering, trimming, mending and caring for the vines and their precious fruit.

When talking with the winemakers them selves, you hear them speaking about this as if you would talk about your children, the pride of watching them grow up and become mature and reach their maximum potential. You will hear the satisfaction of the years long process- from a dormant vine in the winter, to heavy clusters in the late summer, and eventually- the harvest, with each cluster (often hand cut), the crush, the fermentation, and the long wait for all of this to mature... and finally into an elegant glass.

We wish you to 'feel' this in every glass, every sip of this most amazing gift from nature, and to discover new flavors and exciting new finds that you can share with others. Enjoy the journey with us, as we will continue to evolve our wine selections and expand our unique selections.

Giovanni Caporicci, Certified Sommelier

Chardonnay – One of the most successful and widely planted grapes in the world, comprising nearly 40% of California’s white grape production. The primary fruit characteristics of Chardonnay are subdued, and can lean toward the crisp fruitiness of apples, pears and lemons, along tropical flavors of pineapple. The wine’s full body enables it to support oak aging where it can take on creamy, lush textures with appealing flavors and aromas of butter and vanilla. Chardonnay matches beautifully with chicken and creamy butter sauces.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
Washington State	Chateau Ste Michelle	2007	7	28
California	Chateau St. Jean	2008	9	33
Oregon	Chehalem “Inox”	2007		43
California	Clos Du Bois	2007	10	37
California	Cupcake	2008	7	28
California	Estancia	2008	9	33
California	Frei Brothers Reserve	2007	10	37
France	Joseph Faiveley Bourgogne	2006		43
California	Kendal-Jackson Grand Reserve	2007		43
California	Kunde Estate	2007	10	37
California	La Crema	2007		46
Chile	Lapostolle “Casa”	2008	8	31
California	Liberty School	2006	9	35
California	Silver Ridge	2008	7	25
California	Zaca Mesa	2006	9	35

Sauvignon Blanc and Fume Blanc – Grassy & Herbaceous flavors and aromas mark this light and medium-bodied wine, sometimes with hints of melon, gooseberry & black currant. In California it is often labeled Fume Blanc. New Zealand produces some of the finest Sauvignon Blanc in the markedly fruity style. Sauvignon Blanc pairs nicely with seafood.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
South Africa	Douglas Green	2008	8	29
California	Hanna	2008	10	40
California	Ferrari Carano	2008		38
California	Murphy-Goode "The Fume"	2008	8	29
California	Robert Mondavi	2008	7	28
California	Silverado	2007		43
New Zealand	Villa Maria	2009	10	40

Riesling – Considered by many wine experts to be the most noble and unique white grape variety in the world, Riesling is often low in alcohol and light bodied, with alcohol levels as low as 8%. Flavors of apricot & tropical fruit with floral honeysuckle and peach aromas are characteristics of this widely varying wine. Styles range from bone dry to very sweet.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
California	Chateau St. Jean	2007	9	33
California	Fetzer	2008		25
California	Firestone	2007	7	27
Germany	SA Prum "Essence"	2008	7	27

Pinot Grigio / Pinot Gris – At its’ best, this varietal produces wines that are soft and perfumed with more color than most other white wines. Grown mainly in northeast Italy, but as Pinot Gris it is grown in Alsace & known as Tokay.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
Italy	Ecco Domani	2008	7	25
Italy	Santa Marherita	2008		51
Italy	Voga	2008	10	40

Interesting Whites – These wines come from many varietals and vary in flavor and composition. From around the globe, we will continue to bring you crisp, clean and unique wines that we feel need their own special section on our list. Often complex, and overlooked due to their more popular siblings, here you will enjoy the wines that we find interesting, and definitely worth a taste!

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
France	Barton & Guestier Vouvray	2007	8	29
California	Conundrum	2008		48

Rosé/ Blush – the process for rose wine vinification are done one of three ways; black grapes are pressed directly and the juice is fermented, or, the abbreviated red wine vinification method- with crushed grapes being allowed to macerate with the skins only for one to three days before the pale colored juice is run off to continue its fermentation without the skins, and the signeé method requiring the grapes to be destalked and lightly crushed (not pressed) and vatted for only 12-24 hours, the lesser the contact, the lighter the colors. White Zinfandel, is actually made from the Zinfandel grape, regarded as California’s own grape varietal, and then blended to create its sweet, faintly pink or blush color.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
California	Beringer White Zinfandel	2005	5	19
California	Fetzer White Zinfandel	2007		20
France	Red Bicyclette French Rose	2008	6	23

Champagne and Sparkling – Few wines captivate us more than Champagne and Sparkling wines. These wines have become the ones we use to mark the most important moments in our lives. Champagne is produced primarily from chardonnay, pinot noir and pinot meunier grape, either alone or in combination, although five other grape varietals are allowed. Champagne was first made in the late seventeenth century by a Benedictine monk, Dom Pierre Perignon, the cellar master at the Abbey of Hautvillers. True Champagne comes from the Champagne region of France, 90 miles northeast of Paris. Today, the best sparkling wines are made by the methode champenoise, in which fermentation which causes the bubbles takes place inside the bottle. The quality of the top California sparkling wines are so high that they can only be thought of as peers of Champagne.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
France	Don Perignon	1998		257
California	Domaine Chandon "Brut"	NV		43
Italy	Michele Chiarlo "Moscato"	2006	7	27
France	Moet e Chandon "White Star"	NV		74
California	Mumm's "Napa Brut Prestige"	NV	10	40
France	Perrier Jouet "Grand Brut"	NV		77
France	Veuve Cliquot "Yellow Lable"	NV		83

Cabernet Sauvignon – Undoubtedly considered the premier red wine grape in the world, Cabernet Sauvignon is one of the four classic varieties used to make the majority of the world’s greatest red wines. Cabernet Sauvignon produces distinctive wines with tannins that have long aging potential. Often a bit introverted and unforgiving when young, Cabernets can metamorphose into satiny, rich, complex, full-bodied wines with complementary varieties, particularly merlot and cabernet franc, which adds complexity and accessibility. Cabernet spends from 15 to 30 months aging in American & French oak barrels which tend to soften the tannins, adding tasty cedar & vanilla flavors. Cabernet Sauvignon exudes aromas and flavors of dark cherry, black currant, blackberry, cassis, tobacco, eucalyptus, leather, and plum.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
California	Beringer	2006	7	27
Washington	Chateau Ste Michelle	2006	8	32
California	Clos Du Bois	2006	10	38
Chile	Concha Y Toro	2008	6	24
California	Firestone	2005		43
California	Folie a Deux	2006		43
California	Hess Select	2007	9	36
California	J. Lohr	2007	10	38
California	Jordan	2005		76
California	Markham	2005		54
California	Robert Mondavi	2006		56
Chile	Santa Rita	2007	6	24

Merlot – softer & smoother with fewer types of tannin than Cabernet and ready to drink sooner, Merlot is the most widely planted grape in Bordeaux. Merlot is medium in weight, with plummy, fruit forward richness, and takes well to oak aging. Aromas of vanilla, coconut, truffle, and mushroom with flavors of currant, black cherry and plum make this a frequently used blending grape to soften Cabernet.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
California	Clos Du Bois	2006		44
California	Duckhorn	2004		117
California	Grayson Cellars	2007		28
California	Robert Mondavi	2005		44
California	Rutherford Hill	2005		51
California	Smoking Loon	2007	7	26
California	Sterling “Vintners Collection”	2006	9	35
Chile	Veramonte Reserva	2006	8	32

Pinot Noir – this is the great, noble grape of burgundy. Difficult to grow but at its best it is smooth & richer than Cabernet Sauvignon with less tannin. Possessing raisin like flavors with undertones of black cherry, spice, and raspberry, this grape is widely used in the making of champagne sparkling wines.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
California	Buena Vista	2006		44
Chile	Cono Sur	2008	9	34
Oregon	Chehalem	2006		69
California	Foley	2007		58
California	Gloria Ferrer	2006		49
Chile	Pepperwood Grove	2008	5	20
New Zealand	Sherwood	2007	10	40

Meritage – Registered in 1989 with the U.S. Department of Trademarks and patents by a group of vintners who sought to establish standards of identifying red & white wines made of traditional Bordeaux grape blends. They needed a name for these wines since 75% of a single variety is not used, therefore the label could not state a particular variety of grape. Meritage, which rhymes with heritage, was chosen because it was a combination of two words: “merit,” suggesting excellence, and “heritage,” as from inheriting the Bordeaux tradition of blending these particular grapes.

Red Wines: Cabernet Franc, Cabernet Sauvignon, Carmenere, Gros Verdot, Malbec, Merlot and Petite Verdot. White Wines: Sauvignon Blanc, Muscadelle and Semillon.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
California	Collage	2003	6	24
South Australia	Wolf Blass “Yellow Label”	2006	7	28

Shiraz (South Africa, Australia, Canada) **Syrah** (France, United States) – often full bodied with spicy, robust flavors, this wine has both early drinking appeal, and also has the ability to age well to form more complex wines with smooth tannins & supple texture. This grape varietal produces wines with flavors ranging from ripe and sweet, to peppery spice, often depending upon where it is grown. Characteristics can include blackberry, chocolate, espresso, black pepper, black cherry, spice, leather and tar. Shiraz has gained tremendous popularity due to its success in Australia, where the style is intensely fruit driven and spicy.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
California	Girard	2007		61
Australia	E Minor	2006	8	29
Australia	Hardy’s Nottage Hill	2006	7	27
Australia	Penfolds Thomas Hyland	2006	9	33
Australia	Yalumba	2007	7	27

Old World and New World Reds – here we selected varietals from both old world (Europe) and new world (North and South America, Australia, Africa) that deliver both fruit forward flavors and terroir or earthy flavors. From the iconic Italian Chianti and Spanish Rioja to the amazing Malbec from Argentina, the flavor profiles have never been more robust, yet refined.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
Argentina	Bodega Tamari Reserva Malbec	2007	7	28
Argentina	Trapiche Broquel Malbec	2007	10	37
Argentina	Trapiche Oak Cask Malbec	2007		28
Spain	Lan Rioja Crianza	2005	9	34
Italy	Santa Christina Sangiovese	2008	8	29
Italy	Castello di Gabbiano Chianti	2005		41
Italy	Chianti Classico	2007	9	35

Zinfandel – with predominant raspberry flavors and a spicy aroma, Zinfandel can be bold and intense as well as light and fruity. It takes well to blending, bringing out flavors of cherry, wild berry & plum with notes of leather, earth and tar. It is the most widely grown grape in California. Much of it is turned into white zinfandel, a blush wine that is slightly sweet.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
California	Cardinal Zin	2006	10	39
California	St. Francis “Old Vines”	2006		45

Port - Port wines derives its name from the city of Porto located in the Douro Valley in northern Portugal. Port wines are usually made from combination of up to five different grape varieties, Touriga Nacional, Tinto Cao, Tinta Barroca, Tinta Roza, and Touriga Faneas. It tends to have a much richer, sweeter and heavier flavor than other wines. It is usually served as an aperitif before or after dinner because of its rich fruity flavor but it also goes well with sweet desserts, cheese, nuts, dried fruit, chocolate and other sweet foods.

<u>Region</u>		<u>Vintage</u>	<u>Glass</u>	<u>Bottle</u>
	Cockburns		8	39
Portugal	Taylor Fladgate 10 Year		10	55
	Warres Otima 20 Year Tawny			85