

Italian Wines

Pinot Grigio

Dipinti Pinot Grigio (IGT, Vigneti delle Dolomiti) \$22.00

Softly textured and balanced with a crisp citrus finish. **Bin 133**

Wine by Joe Pinot Gris (Oregon) \$24.00

Sweet aromas of pears, green apples and hints of vanilla with a lively citrus finish. **Bin 50**

Santa Christina Pinot Grigio (IGT, Sicilia) \$26.75

Fruity aromas of peaches and ripe apples. **Bin 132**

Peter Zemmer Pinot Grigio (DOC, Alto Adige) \$30.50

Delicately fruity bouquet with subtle pear tones. **Bin 103**

Santa Margherita Pinot Grigio (DOC, Alto Adige) \$42.50

A clean and dry wine with an intense nose and a pleasant golden apple finish.

Bin 139

Other Whites

Baci Dolci Blonde (Italy)

\$18.00

Fruit aromas of peach, orange blossoms and banana with floral notes. In the mouth

it is clean, medium sweet with peach and tropical fruit flavors, fresh acidity and smooth

tiny bubbles. **Bin 200**

Marco Negri Marsilio Moscato d'Asti (DOCG)

\$35.00

This lightly sparkling wine displays aromas of grapefruit and peach. The palate

boasts fresh fruit sweetness balanced by a lemon-squirt acidity. **Bin 202**

Chianti/Sangiovese

Toscolo Chianti (DOCG)

\$23.50

Brilliant ruby in color, this 100% Sangiovese has red cherry,

raspberry and violet aromas and flavors. **Bin**

227

Monte Antico Toscana (IGT, Tuscany)

\$25.50

Full-bodied blend of Sangiovese, Merlot and Cabernet Sauvignon with

bright plum, ripe cherry and flowers on the nose.

Bin 224

IL Palagio When We Dance Chianti (DOCG)

\$32.00

Glorious ruby red color and has a palate that is balanced and smooth. **Bin 225**

**Rocca delle Macie Chianti Classico Riserva
(DOCG) \$44.00**

This ruby-red wine has an aroma of blackcurrant and marasca cherries, with notes of Peruvian pepper and sweet spices. **Bin 252**

Montepulciano d'Abruzzo

**La Valentina Montepulciano d'Abruzzo (DOC)
\$25.00**

Rich, powerful and intense with flavors of dark berry fruit, bitter chocolate and spice. An excellent wine for the price. **Bin 99**

**Cantina Zaccagnini Montepulciano d'Abruzzo
(DOC) \$30.00**

Dry and food friendly, this wine has aromas of bright red berries and herbs with juicy cherries and a hint of vanilla on the finish. **Bin 263**

Barolo

**Colle dei Venti Tufo blu Barolo (DOCG)
\$68.50**

A serious wine with rich dark fruit and a long, lingering finish. **Bin 253**

Brunello di Montalcino

**Ciacci Brunello di Montalcino (DOCG)
\$86.00**

The bouquet is intense, fruit-forward, spicy and floral with hints of red berry fruits enriched by delicate spicy notes. Warm, soft and very well balanced on the palate; structured with soft tannins and a long aftertaste. **Bin 256**

Barbera

Michele Chiarlo Le Orme

\$27.50

Barbera d'Asti Superiore (DOCG)

Dark ruby in color with cranberry, red berry and a slight cherry note on the palate. **Bin 237**

Other Reds

Vino dei Fratelli Nero d'Avola (IGT, Sicily)

\$24.00

Red ruby color filled with aromas of ripe red fruits and blueberries. The fruit forward palate is full and luscious all the way to the end.

Bin 37

Remo Farina Ripasso Valpolicella

\$30.00

Classico Superiore (DOC)

This dark ruby-red blend has fragrances of pepper, fruit marmalade,

spices, licorice and ginger. **Bin 71**

Villa Antinori Toscana (IGT, Tuscany)

\$39.00

A Sangiovese-based blend with a red fruit bouquet and ripened cherry,

raspberry and a bit of pepper on the palate. **Bin**

65

For Wine is
amusing...with a
surprisingly perky
personality, until it is
consumed in large
quantities, at which
point, it seems to
display some

alarming emotional
problems.
--ANONYMOUS

French AOC Wines

Appellation d'Origine Controllee

Whites

E. Guigal Cotes du Rhone Blanc (AOC)

\$26.50

Distinctive aromas of white flowers, apricot, acacia and white peach. A well-rounded

wine with elegance, strength and balance. **Bin**

142

Domaine Talmard Macon-Chardonnay (AOC)

\$27.50

From the southern reaches of Burgundy, the grapes for this wine are grown in the

village of Chardonnay. Based on the Chardonnay varietal, this lush wine boasts

scents and flavors of butterscotch, honey and lemon. **Bin 137**

Chateau Ducasse Bordeaux (AOC)

\$30.00

Lovely Semillion/Sauvignon Blanc blend with lemon and a hint of fig on the palate. **Bin 145**

Jean Vincent Sancerre (AOC)

\$45.00

With its brilliant green-gold color and elegant, rich nose of ripe lemons and grapefruit, this wine is very attractive of the palate, lightly minty with good length. **Bin 140**

You haven't drunk too much wine if you can still lie on the floor without holding on.

~~Dean Martin

Reds

E. Guigal Cotes du Rhone (AOC)

\$28.00

This Grenache-based blend boasts wonderful red fruit aromas and flavors with hints of tobacco and vanilla. Moderate tannins with a smooth finish. **Bin 239**

Clos La Coutale Cahors (AOC)

\$28.50

Well-defined, concentrated flavors of dark cherry, blackberry and plum, followed by notes of sage, dark chocolate and tobacco leaf on the

long, powerful finish. **Bin 232**

Chateau Fleur de Lisse St-Emilion (AOC)
\$33.00

A well-rounded and suave palate is topped with stunning flavors of blackberries, black currants, red berries, plums, and complex roasted aromas. **Bin 234**

Chateau Thivin Cote de Brouilly (AOC)
\$39.00

This Gamay-based blend boasts wild strawberry and blueberry flavors with a long and peppery finish. **Bin 241**

E. Guigal Gigondas (AOC)
\$53.00

Beautiful blend of Grenache, Mouvedre and Syrah from the Rhone Valley. **Bin 8**

E. Guigal Chateauneuf-du-Pape (AOC)
\$85.00

Full-bodied red blend from the southern Rhone Valley boasting spice and ripe, red fruit on the nose. On the palate, notes of ripe plum, hazelnut and red fruit. **Bin 85**

Reality is an illusion that occurs due to a lack of wine.

~Unknown Author

German Wines and Varietals

Riesling

Starling Castle Riesling (QbA, Mosel)

\$19.50

The nose is fresh with touch of citrus and pear. Lush, fruity and light with a crisp, elegant finish. **Bin 108**

Karl Kaspar Kabinett Riesling (QbA, Mosel)

\$20.00

It is full flavored and rich, with both pear and citrus fruit aromas. **Bin 118**

Dr. L Loosen Bros. Riesling (QbA, Mosel)

\$23.75

This wine has a intense aroma of grapefruit and peach pit, with a juicy, fruity blast on the palate. **Bin 13**

Moselland Landmark Series Riesling (QbA, Mosel)

\$24.00

Fruity bouquet with peach and lemon on the palate. **Bin 110**

Gewürztraminer

Damn Few Gewürztraminer (Rapid City)

\$20.00

Pale golden color and a bit on the dry side. This wine has aromas of rose petals and apple

with hints of ginger and spice. **Bin 282**

**This is one of the disadvantages of wine; it makes
a man mistake word for thoughts.
--Samual Johnson**

Iberian Wines

(Spain and Portugal)

Whites

**JM Fonseca Twin Vines Vinho Verde (DOC)
\$17.00**

Lightly effervescent wine, boasting floral and citrus aromas. **Bin 29**

**Columna Albariño (Rias Baixas)
\$25.50**

An amazing Albariño that exhibits exotic notes of pineapple, white peaches and honeysuckle, fresh acids, and medium-bodied, intense, concentrated alluring flavors. **Bin 14**

Reds

**Don Ramón Oak Aged Red (Campo de Borja,
Spain) \$18.00**

This wine is 75% Grenache and 25% Tempranillo. Bright, immediate raspberry and strawberry aromas, with some black pepper; more of the same on the palate, adding black cherry, mint and earthy spices.

Bin 15

Bodegas Martin Codax Ergo

\$19.50

Tempranillo (DOC, Rioja)

This elegant, complex wine boasts aromas of ripe fruit with nuances of cedar

and toasty oak. Flavors of cherry, currant, coconut and fresh raspberry with

a hint of vanilla. **Bin 39**

Alto Cinco Garnacha (Cariñena)

\$24.00

Bursting with ripe raspberry and black cherry flavors framed by hints of mocha

and vanilla. **Bin 16**

Campo Viejo Reserva Tempranillo (DOC, Rioja)

\$30.50

Complex aromas of cherries, plums, and ripe blackberries. With balanced flavors of clove,

pepper, vanilla, and coconut. Smooth and balanced with a long, lingering finish. **Bin 5**

Wine to me is passion.
It's family and friends.

It's warmth of heart
and generosity of
spirit. Wine is art. It's
culture. It's the essence
of civilization and the
art of living.

~Robert Mondavi

New World Wines & Varietals

Sauvignon Blanc

**Sileni Estates Sauvignon Blanc (Marlborough,
N.Z.) \$19.50**

A juicy blend of green apple, green papaya, pear
and lemon flavors

balanced on a crisp frame. **Bin 112**

Tangent Sauvignon Blanc (Edna Valley)

\$22.00

This wine has flavors of passion fruit, pear, lemon and grapefruit. Minerality notes, lively acidity, and green grassy elements balance the wine nicely.

Bin 100

B.F.F Sauvignon Blanc (Rapid City)

\$23.00

Gold-medal award winning wine at the San Francisco wine competition this year. Bright

grapefruit aromas mingle perfectly with notes of guava and a crisp citrus finish. **Bin 284**

Cannonball Sauvignon Blanc (Sonoma County)

\$25.00

Layers of honeysuckle, guava, mandarin and lemongrass fill the nose. On the palate

honeydew melon, white peach, and lemongrass surround a good structure. **Bin 53**

Nick Goldschmidt Boulder Bank

\$27.00

Sauvignon Blanc (Marlborough, N.Z.)

Bold, fruit-driven style with ripe flavors of passion fruit and nectarine. **Bin 105**

Kim Crawford Sauvignon Blanc (Marlborough, N.Z.)

\$30.00

Concentrated and complex with vivid passion fruit, grapefruit and tangy

peach flavors. **Bin 54**

Chardonnay

Chateau Ste. Michelle Chardonnay (Columbia Valley)

\$20.00

This is a fresh, soft style of chardonnay with bright apple and sweet citrus fruit characters with subtle spice and oak nuances. **Bin 116**

Butternut Chardonnay (California)

\$25.00

Aromas of peach, hazelnut and spiced candied apple.
Round, creamy notes of fig,
butterscotch and sweet oak. **Bin 127**

Greg Norman California Estates Chardonnay

\$25.50

(Santa Barbara County)

Clean and fresh with a mix of spicy apple and pear
flavors. **Bin 117**

True Myth Chardonnay (Edna Valley)

\$27.00

Loaded with ripe flavors of pear, pineapple, light
citrus,
vanilla bean and sweet oak. **Bin 114**

Martin Ray Chardonnay (Russian River Valley)

\$28.00

Aromas of fresh melon and vanilla enhanced on the
palate with a backbone of
crisp apple, melon and creamy vanilla flavors.

Bin 121

**Sonoma Cutrer Chardonnay (Russian River
Valley)**

\$30.00

Pretty aromas of pineapple and mango this wine
finishes with hazelnut, almond
butter, lime and lychee. **Bin 130**

Starmont Chardonnay (Napa Valley)

\$32.00

Bright notes of pear, white peach, nectarine and
Crenshaw melon are framed by
a hint of mineral, toast and vanilla bean. **Bin**

125

Rombauer Vineyards Chardonnay (Carneros)
\$48.00

Honeydew, yellow peach and fig aromas with hints of vanilla and caramel. **Bin 131**

Cakebread Cellars Chardonnay (Napa Valley)
\$72.00

Ripe Granny Smith apple, pear and melon fruit accented by mineral and warm, oak spice tones. **Bin 134**

White Blends

Corse (Corsica)
\$21.00

The wine is lively and crisp with blossoming floral aromatics jumping out of the glass.

Flavors of fresh green apples, and bittersweet almond are complemented by undertones of Thai basil. **Bin 57**

Pine Ridge Chenin Blanc+Viognier
(California) \$23.00

Fragrant aromas of pear, lychee and melon with bright flavors of lively citrus and pear. The slightly off-dry finish is clean and crisp. A lovely blend! **Bin 42**

Conundrum Wines White (California)
\$27.00

Subtle blend of Sauvignon Blanc, Muscat Canelli, Chardonnay & Viognier.

Focused layers of peach, apricot nectar, pear and green melon with spicy vanilla notes.

Creamy texture and balanced acidity create a long finish. **Bin 146**

White Zinfandel

Beringer Vineyards White Zinfandel
(California) \$16.00

Aromas and flavors of fresh red berry, citrus and melon. **Bin 246**

Sparkling Wine

Ménage à Trois Prosecco (DOCG)

\$24.00

Delicate bubbles rise to the surface and tickle your nose, releasing a seductive floral fragrance. Refreshing citrus and bright green apple flavors dance across your palate in a burst of effervescent bliss that leads to a crisp, clean finish. **Bin 257**

Gruet Brut (New Mexico)

\$28.50

Wonderfully fine bouquet dominated by green apple and grapefruit flavors.

Brilliant with ultra-fine bubbles. **Bin 264**

Francis Coppola Sofia Blanc de Blancs

\$30.00

(Monterey County)

Mellow flavors of apples and pears are topped by a hint of citrus. **Bin 12**

Rose

La Playa Cabernet Sauvignon Rose

\$17.50

(Colchagua Valley, Chile)

Bright fruit flavors combine with spice and vanilla nuances that carry through the

fleshy un-sweet finish. **Bin 195**

**Francis Coppola Rosso & Bianco Moscato
(California) \$18.50**

This wine offers a beautiful perfume of pears, pineapple and orange blossoms followed by light, delicate flavors of apricot, lime and clove. **Bin 192**

Saintsbury Vincent Vin Gris of Pinot Noir (Carneros) \$25.50

This bright, refreshing and invigorating wine is full of strawberry and raspberry flavors and sports a crisp acidity. **Bin 196**

Elk Cove Vineyards Pinot Noir Rose (Willamette Valley) \$28.00

Clean and aromatic with fragrant white flowers and fresh, sweet red strawberry fruit. **Bin 204**

Red Blends

Shannon Ridge Wrangler Red (Lake County) \$19.50

This blend of six red varietals has aromas of ripe cherry, blackberry and vanilla oak. With flavors of blackberry, cinnamon spice and vanilla leave you with a lush finish. **Bin 88**

Hedges Family Estate C.M.S Red (Columbia Valley) \$22.00

Aromas of cherry and plum with hints of dark berry fruits on the finish. **Bin 97**

Force of Nature Red (Paso Robles) \$25.00

The nose blooms with cherry, ripe plum and dark raspberry. Your palate bursts with lush ripe fruits and layers of dark and bright berries and finishes strong. **Bin 78**

Vigilance Winery Cimarron (Lake County) \$26.50

Multi-layered, rich and ripe wine with cherry, dark berry and spice flavors. **Bin 98**

Cline Cellars Cashmere (California)

\$26.50

A very flavorful, smooth wine offering big cherry, raspberry and chocolate notes with hints of cracked black pepper and plum. **Bin 81**

Kokomo Winery Ivy Cuvee (North Coast)

\$29.00

Rhone inspired blend with red cherry and candied plum aromas and flavors. **Bin 77**

Kuleto Estate Native Son (Napa Valley)

\$29.00

With aromas of exotic red fruits, peppercorn, flowers, and sweet dried herbs. This wine explodes with flavor and is incredibly complex.

Bin101

Locations: AR-2 (Argentina)

\$29.00

Ruby red in complexion, the wine bursts with aromas of cassis, lavender, blueberry, and a subtle hint of cedar box. It opens to reveal a dense mix of dark fruit flavors. **Bin 87**

Locations: E-2 (Spain)

\$30.00

Dave Phinney's blend of the best grapes of Spain. Rich and complex with ripe blackberry, boysenberry and a faint smoky quality.

Bin 95

Locations: F-2 (France)

\$30.00

Dave Phinney's blend of the best grapes of France. A powerful and balanced wine that boasts rich flavors of ripe blackberry, currant and blueberry. **Bin 93**

Locations: I-1 (Italy)

\$30.00

This wine explodes with aromas of raspberries, dried lavender, plum tart and toasty oak accents. The palate is hit with super lush flavors of ripe berries and spice. **Bin 91**

Locations OR-1 (Oregon)

\$38.00

Vivid red with a deep purple core, the nose reveals ripe cherry, black raspberry, and acacia flowers. The palate is treated to sweet cherry, pomegranate, and sappy strawberry. **Bin 96**

Abstract (California)

\$50.00

A vivid nose of red and black stone fruits, candied cherry and sweet oak accents, the wine evolves into a very complex flavor profile of berry preserve and raspberry jam. **Bin 106**

The Prisoner Wine Company Red (Napa Valley)

\$69.00

Harmonious flavors of ripe raspberry, pomegranate and wild berry fruit. **Bin 79**

Machete (California)

\$70.00

#33 of Wine Spectator's Top 100 wines of the world. Limited Availability. **Bin 35**

Jayson Pahlmeyer (Napa Valley)

\$81.00

Aromas of dark black cherry and coffee, nicely lifted with notes of candied red fruits, sarsaparilla and a hint of leather. **Bin 62**

symmetry Reserve (Alexander Valley)

\$90.00

An opulent bouquet of blackberries, cassis, and sweet spices that unfolds on the palate with layers of black fruits, dark chocolate, and sweet spices. **Bin 66**

Orin Swift Cellars Papillon (Napa Valley)
\$98.00

Cab based blend with aromas of plum and cassis.
The entry is intense but elegant
with loads of boysenberry and dark fruit flavors.

Bin 84

Opus One (Napa Valley)
\$300.00

Flavors of ripe blueberry, cassis and licorice,
this age-worthy wine simultaneously offers a
smooth finish and a slight grip of tannin at the
close. **Bin 175**

Pinot Noir

Sean Minor Four Bears Pinot Noir (Central Coast)
\$22.00

Medium-bodied with cherry, cola, plum and
blueberry. **Bin 153**

The Simple Life Pinot Noir (California)
\$23.50

A remarkably fruity nose of ripe cherry and
strawberry that leaps from the glass.
Sweetened dried cranberry and plum add tartness to
this flavorful wine. **Bin 155**

Don & Sons Pinot Noir (Sonoma Coast)
\$29.25

Highly perfumed bouquet evokes wild strawberry and
dried tea leaves. A silky texture and
lively tart raspberry flavors take shape on the
palate. **Bin 150**

Rodney Strong Estate Pinot Noir (Sonoma County)
\$34.00

Soft and silky with rose petal and crushed
pomegranate aromas, this wine was aged in
small French oak barrels giving it a hint of
toasty vanilla and spice complexity. **Bin 188**

La Crema Pinot Noir (Sonoma Coast)

\$38.00

Aromas of ripe cherry, cocoa and anise. Cherry, plum and pomegranate flavors with balanced acidity and sturdy tannins. **Bin 187**

Byron Pinot Noir (Santa Maria Valley)

\$41.00

Core of dark cherry and dark plum flavors with hints of clove and brown spice. **Bin 151**

Elk Cove Pinot Noir (Willamette Valley)

\$43.00

A rich, silky Pinot with stalwart plum flavors and a fleshy, savory finish. **Bin 154**

Roth Estate Pinot Noir (Sonoma Coast)

\$45.00

It is ripe and juicy, with notes of Bing cherry, raspberry and sweet vanilla. **Bin 148**

Twomey Pinot Noir (Sonoma Coast)

\$77.00

It has a vermillion to cherry-red color and a nose of dried rose petals, Bing cherries, raspberries and a hint of gun powder. **Bin 19**

Merlot

Ca'Momi Merlot (Napa Valley)

\$20.00

Notes of plum and sweet blueberry highlighted by a toasty oak treatment. **Bin 80**

Cannonball Merlot (Sonoma County)

\$25.50

Dark and red berry flavors with layers of toast, mocha, black tea, and beautifully integrated French oak. **Bin 157**

Chateau Ste. Michelle Merlot (Columbia Valley)

\$27.50

Soft and satisfying with a core of red cherry and ripe fruit. **Bin 193**

Chelsea Goldschmidt Merlot (Alexander Valley) \$28.00

A big, rich wine with ripe cherry and blackberry aromas. **Bin 92**

Robert Mondavi Winery Merlot (Napa Valley) \$35.50

Wonderfully concentrated cassis, black plum, dried herb, wild violet and dusty cinnamon aromas and flavor with an intriguing savory note on the long, velvety finish. **Bin 207**

Trincher Merlot (Napa Valley) \$67.00

A pretty wine, it showcases bright black cherry, orange rind and briary black fruit aromas with hints of bittersweet chocolate, lavender, mocha and pepper. **Bin 198**

Duckhorn Vineyards Merlot (Napa Valley) \$81.00

Aromas of raspberry, red currant, blueberry, cherry cola and delicate spice. Polished flavors of blackberry, plum, black cherry, toast and a hint of herbs. **Bin 209**

Cabernet Sauvignon

14 Hands Vineyards Cabernet Sauvignon (Columbia Valley) \$17.25

Concentrated aromas of dark stone fruits and toast with classic flavors of black cherries with subtle hints of baking spice. **Bin 169**

Josh Cellars Cabernet Sauvignon (California) \$23.50

Aromas of dark fruits, cinnamon, clove and toasty oak. This wine is juicy on the palate with black currant and blackberry flavors, accented by roasted almond and vanilla. **Bin 6**

J. Lohr Seven Oaks Cabernet Sauvignon (Paso Robles) \$27.50

An abundance of dark cherry, black currant and berry fruit on the nose, enhanced by spicy cedar, vanilla and toasty notes. **Bin 120**

The Rule Cabernet Sauvignon (Napa Valley) \$30.50

Strawberry, currant, vanilla and tobacco are ingrained in the initial aromas. The palate evolves into a lush combination of red vines, black cherry and cigar box. **Bin 166**

Katherine Goldschmidt Cabernet Sauvignon \$31.00

(Alexander Valley)

Blackberry, black pepper and plum flavors enveloped in sweet oak. **Bin 172**

Francis Coppola Diamond Collection \$33.50

Black Label Claret (California)

Made in the same style as French Bordeaux, this Cabernet Sauvignon-based blend is supple & rich with smooth tannins, ripe berry flavors and seductive aromas. **Bin 168**

The Edge Cabernet Sauvignon (Napa Valley) \$36.50

Luscious and smooth, this wine boasts flavors of chocolate, black cherries, and sweet spice and it finishes with a fine integration of oak. **Bin 122**

Louis M Martini Cabernet Sauvignon (Napa Valley) \$38.50

Intense aromas of cedary oak, currant and black cherry with flavors of ripe plum, cherry and tobacco. A well-structured wine. **Bin 161**

Conn Creek Cabernet Sauvignon (Napa Valley)
\$40.50

Classic Cabernet with notes of cassis and ripe Bing cherry are followed by touches of vanilla and spice. **Bin 184**

Mounts Winery Cabernet Sauvignon (Dry Creek Valley)
\$55.00

Easy to like for its clean, dry purity, and the complicated flavors of black currants, blackberry jam, pepper and cedar. **Bin 159**

Chateau Montelena Cabernet Sauvignon
\$73.50

(Calistoga/Napa Valley)

Bright acid and fresh red fruit flavors open the palate, leading the way to a big ripe cherry mid-palate and mellow barrel tones.

Bin 76

Rombauer Vineyards Cabernet Sauvignon (Napa Valley)
\$79.50

Well integrated layers of plum, black cherry and blueberry on the nose. Ripe fruit flavors of black cherry and blueberry are balanced with light vanilla and oak. **Bin 177**

Frog's Leap Estate Grown Cabernet Sauvignon
(Rutherford/Napa Valley)

\$80.00

Deep, intense black fruit, bright acidity and long gorgeous flavors are the hallmark of this fantastic wine. **Bin 181**

Duckhorn Vineyards Cabernet Sauvignon (Napa Valley)
\$101.00

Full-bodied wine with an aroma dominated by layers of blueberry, fig and blackberry accented with violet, spice and bell pepper.

Flavors are ripe with cassis, raspberry jam,

blackberry, toasted oak and a touch of dried herbs.

Bin 182

Cade Cabernet Sauvignon (Howell Mtn./Napa Valley) \$103.00

A truly powerful wine with aromas of baked plums, cassis, black olive and smoke.

Dense flavors of black cherry, cocoa powder, black olive and sage. **Bin 179**

Caymus Vineyards 40th Anniversary (Napa Valley) \$108.00

Aromas of sweet Bing cherry and ripe, lush plum with flavors of cocoa, currant and

sweet tobacco. Abundant yet soft tannins. **Bin 185**

Alexander's Crown Cabernet Sauvignon (Alexander Valley) \$113.00

This 100% Cabernet is immediately succulent, with smooth tannins, gorgeous layers of

oak, and intricate layers of blackberries, black cherries, plums and mocha. **Bin 73**

Cakebread Cellars Cabernet Sauvignon (Napa Valley) \$120.50

Enticing ripe blackberry, black cherry and blueberry fruit aromas accented by subtle scents

of chocolate, earth and leather. Intense, concentrated flavors of black fruit and wild cherry are enriched with roasted coffee and toasty oak. **Bin 183**

Altvs Cabernet Sauvignon (Napa Valley) \$125.00

This wine is opaque and highly aromatic with notes of dark fruit, leather, spice and licorice.

The palate features all the above plus cocoa, berries, and graham crackers. **Bin 173**

Silver Oak Cabernet Sauvignon (Napa Valley) \$154.00

Complex nose of sandalwood, cedar, cassis, black cherry, dark chocolate

and roasted coffee. **Bin 82**

Syrah/Petite Syrah

Bogle Vineyards Petite Syrah (California) \$22.50

On the nose, luscious boysenberry with touches of black pepper and herbs. Trademark

inky and jammy tones till the mouth with ripe fruit and berries. **Bin 233**

Boom Boom! Syrah (Columbia Valley) \$25.00

Dark and persistent with layers of red and black fruit, baking spice and earth. **Bin 83**

Malbec

Punto Final Malbec Clásico (Mendoza, Argentina) \$20.00

Aromas of red currants, blackberries, and plums, with notes of pepper and clove.

Flavors of black cherries, red and black currants, and juicy plums fill the mouth. **Bin 27**

1919 Malbec (Mendoza, Argentina) \$22.00

Intense purple, this wine has plum and ripe red fruit aroma. Well-bodied soft tannins,

long and persistent end to taste. **Bin 25**

Altos Las Hormigas Malbec Clasico (Mendoza, Argentina) \$23.50

From the hottest boutique winery in Argentina. This wine is French in style,

full-flavored and velvety. **Bin 26**

**Graffigna Reserve Malbec (San Juan,
Argentina) \$25.50**

A medium-bodied wine with masses of sweet black cherry and plum fruit. **Bin 24**

**Paul Mas Estate Malbec (Pays d'Oc AOP,
France) \$27.00**

A deep purple color. Powerful and complex aromas of ripe plum, blackcurrant and mocha combined with spicy notes. Medium to full-bodied, this Malbec reveals ripe tannins supported by a good fruit concentration and layers of sweet spices **Bin 217**

**Don Miguel Gascón Reserva Malbec (Mendoza,
Argentina) \$35.00**

Burgeoning with distinctive dark fruit flavors and aromas, this full-bodied, intensely flavorful wine offers layers of ripe plum, blackberry and dark cherry, accented by hints of chocolate and black pepper. **Bin 215**

Shiraz

**D'Arenberg The Stump Jump Shiraz (McLaren
Vale, AU) \$20.00**

Ripe and open-textured, this is impressive for the way it packs in the cherry, raspberry and blackberry flavors with a mineral-inflected finish. **Bin 230**

**Penfolds Thomas Hyland Shiraz (Adelaide, AU)
\$25.50**

A full flavored, medium-bodied wine with rich flavors of juicy plum, dark berry and chocolate. **Bin 300**

Zinfandel

**Rosenblum Cellars Vintner's Cuvee Zinfandel
(California) \$18.00**

Lovely, black cherry and dark raspberry fruit,
with rich blackberry and spice overtones
are the main focus of this fruit-forward wine.

Bin 212

**Four Vines Old Vine Truant Zinfandel
(California) \$23.00**

Aromas of dark berries and enticing spicy notes,
this wine bursts with juicy
blackberry, ripe plums with a surprising touch of
blueberry. **Bin 28**

**Cline Cellars Ancient Vines Zinfandel
(California) \$26.50**

Flavors of dark berries, coffee and chocolate with
great vanilla oak character. **Bin 259**

**Zin-Phomaniac (Lodi)
\$27.00**

With tempting aromas of dark cherry, blackberry
and spice, this wine is complex,
full-bodied with juicy, approachable flavors of
ripe blue-purple fruit and dark
semi-sweet chocolate. **Bin 267**

**Seghesio Family Vineyards Zinfandel (Sonoma
County) \$39.50**

A tantalizing black raspberry and classic briary-
flavored wine. **Bin 260**

**Saldo (California)
\$49.00**

This wine has a dark ruby color and intense aromas
of dark cherry, cocoa powder and
baking spice. The texture is soft and the tannins
are polished. The finish is long with
persistent notes of chocolate, berry and vanilla
bean. **Bin 222**

Ridge Zinfandel (Lytton Springs)

\$58.00

Bramble, raspberry, cassis, toasted oak, and floral aromas; layered black cherry and currant, full-bodied with will coated tannins and notes of licorice and black olive on the finish. **Bin 223**

South Dakota Wines

Schade Vineyard and Winery (Volga)

Chokecherry Wine

\$20.00

A semi-sweet red wine with a crisp, bold taste.

Bin 271

Pear Wine

\$20.00

A soft, smooth semi-sweet wine with a subtle taste of pear. **Bin 273**

Strawberry Rhubarb

\$20.00

A sweet wine with a distinct taste of rhubarb.

Bin 275

Firehouse Wine Cellars (Rapid City)

Damn Few Gewürztraminer

\$20.00

Pale golden color and a bit on the dry side. This wine has aromas of rose petals and apple

with hints of ginger and spice. **Bin 282**

B.F.F Sauvignon Blanc

\$23.00

Gold-medal award winning wine at the San Francisco Wine Competition this year. Bright grapefruit aromas mingle perfectly with notes of guava and a crisp citrus finish. **Bin 284**

Firehouse Wine Cellars Chardonnay

\$24.00

Distinctively round flavors of smoky oak and spiced vanilla with aromas of peach and lemon blossom. **Bin 279**

Firehouse Wine Cellars Cabernet Sauvignon

\$24.00

Characteristics of black currant, licorice and black pepper with a faint aroma of tobacco.

Bin 280

Valiant Vineyards (Vermillion)

Full Throttle

\$27.50

Extreme fortified wine. **Bin 261**

**It is well to remember
that there are five**

**reasons for drinking: the
arrival of a friend, one's
present or future thirst,
the excellence of the
wine, or any other
reason.**

~ Latin Proverb

Port

Priced per 2 oz. glass

R.L. Buller & Son Tawny (Victoria)

\$3.00

Ruby/amber in color with notes of molasses and caramelized fig. **Bin 45**

Niepoort Ruby (Portugal)
\$3.50

Fresh, young and fruity with loads of red cherry.
Bin 46

Niepoort 2005 Late Bottled Vintage
(Portugal) \$4.50

Deep red color with aromas of dark plum, cherry and a hint of chocolate. **Bin 48**

Dessert Wine

Priced per 2 oz. glass

Fiore d'Arancio Late Harvest Orange Muscat
(California) \$4.25

An exquisite wine bursting with the aroma of orange blossom and the flavors of orange peel, candied citrus and honeysuckle flowers. **Bin 2**

R.L. Buller & Son Premium Fine Muscat
(Victoria) \$6.00

Perfumed raisin-fruit bouquet with raisiny flavors and hints of toffee. **Bin 3**

Rosenblum Cellars Desiree (California)
\$6.00

Based on the Zinfandel varietal and infused with chocolate, this wine boasts an aroma like "creamy chocolate pie". A choc-oholic's dream! **Bin 41**

**Weinlaubenhof Kracher Auslese Cuvee
(Burgenland) \$7.75**

Based on Chardonnay, this wine boasts loads of
raisin and dried

tropical fruit flavors. **Bin 51**

**Orin Swift Cellars and Dave
Phinney's Wines**

White Blends

Corse (Corsica)

\$21.00

The wine is lively and crisp with blossoming
floral aromatics jumping out of the glass.

Flavors of fresh green apples, and bittersweet
almond are complemented by undertones

of Thai basil. **Bin 57**

Red Blends

Locations: AR-2 (Argentina)

\$29.00

Ruby red in complexion, the wine bursts with
aromas of cassis, lavender, blueberry,

and a subtle hint of cedar box. In the glass, it
opens to reveal a dense mix of dark fruit

flavors, currant, and crushed raspberry

complimented with a nice floral lift. **Bin 87**

Locations: E-2 (Spain)

\$30.00

Dave Phinney's blend of the best grapes of Spain.
Rich and complex with ripe

blackberry, boysenberry and a faint smoky quality.

Bin 95

Locations: F-2 (France)

\$30.00

Dave Phinney's blend of the best grapes of France. A powerful and balanced wine that boasts rich flavors of ripe blackberry, currant and blueberry. **Bin 93**

Locations: I-1 (Italy)

\$30.00

Dave Phinney's blend of the best grapes of Italy. This wine explodes with aromas of macerated raspberries, dried lavender, plum tart and toasty oak accents. The palate is hit with super lush flavors of ripe berries and spice.

Bin 91

Locations OR-1 (Oregon)

\$38.00

Vivid red with a deep purple core, the nose reveals ripe cherry, black raspberry, and acacia flowers. The palate is treated to sweet cherry, pomegranate, and sappy strawberry. **Bin 96**

Locations: CA-3 (California)

\$38.00

Aromas of dried cherry and savory plum meld together in an inviting blend of ripe stone fruit. **Bin 89**

The Prisoner Wine Company Red (Napa Valley)

\$60.00

Harmonious flavors of ripe raspberry, pomegranate and wild berry fruit. **Bin 79**

Machete (California)

\$70.00

#33 of Wine Spectator's Top 100 wines of the world. Limited Availability. **Bin 35**

D 66 (France)

\$66.00

Dark dried fruit, cocoa, spring flowers, and Mediterranean herb aromas are framed by seasoned French oak resulting in stunning aromatics. The entry is rich with exotic spice notes leading to mouth filling flavors of blackberry, licorice, blueberry jam, and espresso.

The finish has a velvety texture that lingers indefinitely with enough minerality to remind you of this special region. **Bin 75**

Orin Swift Cellars Papillon (Napa Valley)

\$98.00

Cab based blend with aromas of plum and cassis. The entry is intense but elegant with loads of boysenberry and dark fruit flavors.

Bin 84

Zinfandel

Saldo (California)

\$49.00

This wine has a dark ruby color and intense aromas of dark cherry, cocoa powder and

baking spice. The texture is soft and the tannins are polished. The finish is long with

persistent notes of chocolate, berry and vanilla bean. **Bin 222**

“Accept what life offers you and try to drink from every cup. All wines should be tasted; some should only be

sipped, but with others,
drink the whole bottle.”

– *Paulo Coelho*