

ou3/30/13

**Apéritifs**

**Lillet Blonde, Bordeaux, France**

*Produced from selected Semillon and Sauvignon Blanc grapes from Bordeaux vineyards. Flowery, candied orange, lime, fresh mint aromas and a fresh fruity flavor that has medium sweetness and balanced by crisp acidity. Served chilled or over ice with orange.*

**\$7.50**

**Lillet Rouge, Bordeaux, France**

*Produced from selected Cabernet Sauvignon and Merlot grapes from Bordeaux vineyards. Aromas of ripe red fruits, vanilla and herbs, full-bodied, velvety with round tannins, dark fruit flavors and medium sweetness. Served chilled or over ice with lemon.*

**\$7.50**

**Comari, Milano, Italy**

*An Italian apéritif made with bitters. Served over ice or with soda and lemon.*

**\$7.50**

**The Negroni**

*The Negroni cocktail is made of one part gin, one part vermouth rosso (red, semi-sweet), and one part bitters, traditionally Campari.*

**\$7.50**

**An Italian Spritz, Veneto, Italy**

*Aperpol, an Italian orange flavored spirit with bitter undertones served over ice with a slice of orange and Prosecco (Italian sparkling wine).*

**\$8.50**

**The Marzulli**

*A delicious apéritif composed of Bonal Gentiane-Quina, Ginger Beer and fresh squeezed lime. Bonal Gentiane-Quina is a French Aperitif made by infusing gentian root, herbs from the Grande Chartreuse mountains, and cinchona (quinine), in a Mistelle base.*

**\$7.50**

**Cocchi Americano**

*Since 1891, the Giulio Cocchi estate, a wine producer in Asti, Italy, has been making Cocchi Americano, an aperitivo of fortified Moscato d'Asti wine steeped with bitter, quinine-rich cinchona bark, citrus peel, and other botanicals. Served over ice with an orange peel and a splash of soda.*

**\$7.50**

**“Fino”, Patricia, Montilla-Moriles, Spain**

*Complex almond and apple flavors, crisp with a long, tangy finish. Served chilled.*

**\$7.50**

**Kir**

*A glass of white wine served with crème de cassis.*

**\$7.50**

**Kir Royale**

*A glass of sparkling wine served with crème de cassis.*

**\$8.50**

## Half-Bottles (375 ml.)

### Champagne and Sparkling Wine

- 18 Brut Champagne “Grand Cuvée”, Krug, Reims, France, NV,.....\$110.00  
*A mature flavored brut with nutty, spicy aromas and flavors and full-bodied and creamy texture.*
- 20 Brut Champagne, Veuve Clicquot, Reims, France, NV .....\$50.00  
*A rich tasting brut that’s full in body, offering pear and honey flavors accented by toasty, nutty flavors.*
- 22 Moët & Chandon, Extra Dry Champagne “Imperial”, Epernay, France, NV.....\$40.00  
*Medium-bodied with a soft, creamy texture offering sweet flavors of pear, honey and nuts.*
- 26 Brut Réserve, Billecart-Salmon, Mareuil-Sur-Ay, France, NV.....\$55.00  
*Finessed in expression of honeyed apricots and freshly baked biscuits. This gorgeous, mid-weight wine showcases the qualities of Meunier 45% with Pinot Noir 30% and Chardonnay (25%) play a supporting role..*
- 27 Rosè de Saignée, René Geoffroy, Ay, France, NV.....\$60.00  
*A bouquet of aromas. Roses, wild strawberries and raspberries combine in perfect harmony. The mouth, utterly charming, confirms the promise of the nose.*
- 28 Brut Rosè, Duval Leroy, Vertus, France, NV.....\$50.00  
*A blend of Chardonnay and Pinot Noir, holds one’s eye and brings hints of amber to the fore. Its bouquet features aromas of wild cherries, figs and even a hint of ginger and geranium with strawberry undertones.*
- 29 Billecart-Salmon, Brut Rosé Champagne, Mareuil-Sur-Ay, France, NV.....\$65.00  
*Tangerine, pear and flowers on the nose, which is complicated by a note of fennel, lively orange and strawberry flavors and a subtle note of spice cake. features an exotic note of spicy herbs.*
- 30 Blanc de Blanc Sparkling Wine, Schramsburg, Napa, California, 1999.....\$35.00  
*Offers firm and lively array of pear, melon and light toast flavors. Simple and spicy.*

### White Wine

- 105 Pouilly-Fuiseé, Joseph Drouhin, Burgundy, France, 2010.....\$28.00  
*Harmonious, fresh and clean aromas of fresh apple, lemon, orange blossom, white flower. Pure, crisp, silky and fine texture. Ripe fruit flavors, good acidity.*
- 106 Vouvray “Le Mont-Demi-Sec”, Domaine Huet, Loire Valley, France, 2008.....\$38.00  
*The apricot and peach aromas leads to mouth-coating flavors of green apples and marzipan. The zesty acidity keeps in all in balance with with 100% chenin blanc.*
- 108 Flanghina, Cantina del Taburno, Campania, Italy, 2009.....\$18.00  
*Crisp and fruity, this is a delightful wine with notes of almond blossom, lemon, and fresh nectarine.*
- 109 Soave Classico, Gini, Veneto, Italy, 2010.....\$25.00  
*Soft clean and balanced; smooth nice lemony fruit with nice acidity and texture; nice smooth finish*
- 110 Pinot Grigio, Santa Margherita, Valdage, Italy, 2009.....\$32.00  
*Fresh bouquet and flavors of some melon and pear with soft and slightly acidic apple and a hint of citrus.*
- 112 Sancerre , Pascal Jolivet, Loire Valley, France, 2011.....\$20.00  
*A dry, medium-bodied sauvignon blanc with crisp, citrus fruit flavors and undertones of mineral.*
- 114 Albariño, La Cana, Rias Baixas, Spain, 2009.....\$20.00  
*Medium-bodied with aromas of ripe apples and peaches with excellent balance of fresh fruit flavors.*
- 117 Riesling “Spätlese”, J.J. Prüm, Whelener Sonnenuhr Mosel, Germany, 2011.....\$40.00  
*A delicious wine with pineapple and citrus notes with the good acidity with a sweet finish. Sweet.*
- 118 Chardonnay, Carneros Valley, California, 2010.....\$25.00  
*Flavors of tropical fruits, ripe pears and a little lemon zest roll together on a silky cream frame.*
- 122 Chardonnay, Chateau Montelena, Napa Valley, California, 2009.....\$38.00  
*Brilliant flavors with classic citrus and pear notes with just a hint of vanilla.*
- 124 Sauvignon Blanc , Kim Crawford, Marlborough, New Zealand, 2010.....\$20.00  
*Medium- bodied with crisp citrus and gooseberry flavors, that linger on the dry, clean finish.*
- 125 Sauvignon Blanc, Duckhorn, Napa Valley, California, 2008.....\$22.00  
*Expresses complex tropical fruit aromas, clean with citrus flavors and lemongrass and mineral notes.*
- 126 Sauvignon Blanc, Mary Edwards, Russian River, California, 2010.....\$35.00  
*This wine "struts its stuff" in a sophisticated and stylish fashion. The aroma is floral and mouth-watering, layered with ripe melon, peach and subtle mineral highlights.*
- 128 Pinot Blanc, Robert Sinsky, Los Carneros Valley, California, 2009/10.....\$32.00  
*The wine is silky on the palate, with melons, citrus and white flower underscored by subtle minerality.*

**New World Red Wine Half Bottles (375ml.)**

- 142 Pinot Noir “Mt. Harlan Cuvée”, Calera, Central Coast, California, 2006.....\$30.00  
*Vibrant cranberry, black currant and rose petal bouquet. Elegant structure and soft grip of fine tannins.*
- 141 Pinot Noir “Louise Vineyard”, Cristom, Eola-Amity Hills•Willamette, Oregon, 2008.....\$50.00  
*The aromas are very rich, thick and concentrated. Very nice fruit and structure on the palate. Impressive stuff; tight but elegant. Spicy on the finish.*
- 140 Pinot Noir “Cumberland Reserve”, Bergström, Willamette Valley, Oregon, 2009.....\$45.00  
*Elegant nose with mature fruit. Spice smooth and blended with complex berries and chocolate notes.*
- 144 Pinot Noir, Penner-Ash, Willamette Valley, Oregon, 2008/09..... \$50.00  
*Red cherry, violets and baking spice aromas lead into an opulent, layered and integrated palate of black cherry with hints of sandalwood. Long and expressive finish of exotic spice and vanilla.*
- 146 Pinot Noir “La Bohème”, Elk Cove, Willamette Valley, Oregon, 2006.....\$32.00  
*Aromas of lush red and black fruits, spice, and pepper. Those same aromas are reflected onto the palate which is full with sweet berry fruits, pie spices, and hints of black pepper flavors.*
- 148 Syrah “Eisele Vineyard”, Araujo, Napa Valley, California, 2003.....\$85.00  
*Aromas of black fruit, toasted coconut and espresso with blackberry flavors and silky tannins.*
- 150 Syrah “Sequel”, Long Shadows, Columbia Valley, Washington, 2006.....\$55.00  
*Firm in texture, with a crisp feel to the tannins under the ripe, narrowly focused blackberry plum and black olive flavors. The finish keeps singing, however, as the pretty flavors persist.*
- 152 Merlot, Shafer, Napa Valley, California, 2008.....\$40.00  
*Crisp acidity as well as an elegant bouquet of berry fruit, menthol, sweet cherries, and spice. The tremendous aromatics are followed by abundant fruit.*
- 153 Cabernet Sauvignon, Duckhorn, Napa Valley, California, 2009.....\$45.00  
*Graceful aromas of cherry, plum and vanilla. This stylish wine is captivating and delicious from the enticing aromas to the long, smooth finish. It's a blend of lush fruit with aromas of deep blackberry, currant and oak.*
- 154 Cabernet Sauvignon, Clos du Val, Napa Valley, California, 2006/07.....\$30.00  
*Smooth and elegant tannins with intense earthy berry fruit, classically balanced with good acid.*
- 156 Cabernet Sauvignon, Mount Veeder, Sonoma County, California, 2007.....\$35.00  
*Aromas of ripe dark fruits, cassis, sandalwood and violets. The palate is rich and mouth coating with tannins that are clearly present, yet beautifully integrated. This is a delicious, full-bodied Cabernet.*
- 158 Cabernet Sauvignon, Hess Estate, Napa Valley, California, 2010.....\$25.00  
*Immediately drinkable for the soft purity of the tannins and complex cassis, chocolate and oak flavors. It has the sturdy structure to develop for some years, but it is best now for its elegant purity.*
- 160 Red, Continuum, Napa Valley, California, 2008.....\$130.00  
*Very aromatic. Flavors of plum, coffee and a hint of graphite on the front but I get more chocolate covered cherries on the long finish. A very dense, concentrated wine with soft silky tannins and good acidity.*
- 163 Red “Dominus”, Dominus, Napa Valley, California, 2008.....\$120.00  
*A blend of 84% Cabernet Sauvignon, 13% Cabernet Franc and 3% Petit Verdot, this polished, ripe, refined expression of California wine is filled with fresh blackberry, cassis, chocolate, licorice, smoke, truffle and earthy scents. Rich, powerful and concentrated, yet not over the top in style, this is utterly charming.*
- 164 Red “Opus One”, Mondavi-Rothschild, Napa Valley, California, 2003/04.....\$125.00  
*Glorious with layers of currant, dried cherry, sage and cedar with subtle earthy undertones.*
- 166 Red, Viader, Napa Valley, California, 2004.....\$65.00  
*A blend of cabernet sauvignon and cabernet franc with plum, cherry, currant and spice flavors.*
- 168 Red “Chester/Kidder”, Long Shadows, Columbia Valley, Washington, 2005.....\$55.00  
*Loaded with dark fruit, bright cherries and a hint of vanilla and espresso. Layers of fruit and spice lead to a lengthy finish laced with delicate notes of cedar.*
- 170 Red “Meritage Reserve”, Estancia, Paso Robles, California, 2008.....\$40.00  
*A rich, complex and luscious wine a blend of Cabernet Sauvignon contributes structure and depth, Petit Verdot adds spiciness and fruit and Merlot finishes off the wine with a supple roundness.*
- 174 Zinfandel “Sonoma County”, Shegesio, Sonoma Valley, California, 2010.....\$38.00  
*Aromatic base of ripe cherry, with smoky, spicy orange elements. On the palate, a foundation of straightforward cherry also has notes of light smoke, bittersweet chocolate, licorice and spice.*
- 176 Shiraz “The Dead Arm”, d’Arenberg, McLaren Vale, Australia, 2002.....\$65.00  
*Celestial aromas of melted licorice, blackberries, cassis, anise and toasty oak dominate this wine fabulously concentrated, with great purity, an unctuous, viscous texture and a long finish. Outstanding.*

### Old World Red Wine Half Bottles (375ml.)

- 180 **Château Pavail de Luze, Marguax, Bordeaux, France, 2008.....\$40.00**  
*This is a very silky and scented claret typical of Marguax there are notes of violets but there are also rich truffle and red fruit notes. On the palate the wine is well-balanced, elegant and has a good mouthfeel.*
- 181 **Château Pavillon Rouge du Château Margaux, Margaux, Bordeaux, France, 2009.....\$140.00**  
*Offers lots of black raspberry, cedar and forest underbrush notes in its round, generous, full-bodied, seductive embrace of black fruits interwoven with floral notes results. This seamless second wine of Château Margaux.*
- 182 **Marsannay “Cuvée Saint Urbain”, Domaine Jean Fournier, Burgundy, France, 2008.....\$25.00**  
*A delicious medium-bodied pinot noir with light cherry, cola and spice notes.*
- 184 **Hermitage, J.L.Chave, Northern Rhône Valley, France, 1996.....\$120.00**  
*Full-bodied with a striking nose of crème de cassis, a layered texture, sweet tannin, and a sumptuous mouth feel.*
- 186 **Cote-Rôtie “Brune et Blonde”, E.Guigal, Northern Rhône Valley, France 2005.....\$65.00**  
*Delicious. Smooth and packed with sweet fruit; elegant and racy, delivering layers of rose petals, mocha, raspberries, black currants, smoke and mineral. Full-bodied, the finish seduces with its balance.*
- 188 **Cote-Rôtie, René Rostaing, Northern Rhône Valley, France 2007.....\$60.00**  
*A rich fruity Syrah with aromas and flavors of cassia and liquorice.*
- 187 **Gigondas, E. Guigal, Rhône Valley, France, 2007.....\$30.00**  
*The general blend here is about 55-60% Grenache, around one-third Mourvedre and the rest Syrah. Dense with note of garrigue, blueberry, and black raspberries, the wine is full-bodied, with stunning purity.*
- 189 **Châteauneuf-du-Pape, Clos des Pape, Rhône Valley, France, 2007.....\$100.00**  
*65% grenache, 20% mourvedre, 10% syrah and the rest "the others" Deep red. Explosively perfumed nose offers a profound bouquet of red and dark berries, licorice, incense and musky underbrush.*
- 190 **Châteauneuf-du-Pape, Le Vieux Donjon, Rhône Valley, France, 2009.....\$50.00**  
*Medium red. Bright red berries on the nose, with subtle floral accents. In a fresh, elegant style, with vibrant raspberry and strawberry flavors and very fine, fully absorbed tannins.*
- 191 **Châteauneuf-du-Pape, Vieux Télégraphe, Rhône Valley, France, 2007/08.....\$40.00**  
*Billowing, dense aromatics of restrained black cherry and spice, with a flicker of cream. Core flavor is of firm black cherries with ripe cherry jam, pepper and gentle Asian spice undertones.*
- 192 **Brunello di Montalcino “Vendemmia”, La Gerla, Tuscany, Italy, 2005.....\$60.00**  
*Deep, dense aromas of porcini and wild strawberry turn to fresh tobacco. Full-bodied, refined tannins*
- 185 **Brunello di Montalcino, Ciacci Piccolomini d’ Aragona, Tuscany, Italy, 2006.....\$50.00**  
*Really pretty and elegant. It displays lots of fresh blackberry, beautiful floral, smoke, with hints of spice, tobacco and wild herbs. This is medium-bodied with a refined yet silky texture and a long lingering finish.*
- 193 **Chianti Classico “Reserva”, il Molini di Grace, Tuscany, Italy, 2004.....\$30.00**  
*This is a dark and well-concentrated Chianti Classico Riserva with aromas of prune, plum, smoke and barbecue spice. The wine is firm but smooth in the mouth and boasts a long-lasting and delicious finish.*
- 194 **Borgeri, Giorgio Meletti Cavallari, Bolgheri-Tuscany, Italy, 2009.....\$28.00**  
*A blend of Cabernet Sauvignon, Merlot and Syrah. Loaded with luscious dark red fruits, well integrated sweet oak and firmed up by grippy tannins.*
- 199 **Toscana Sangiovese “Il Nero Di Casanova”, Casanova Della Spinetta, Tuscany, Italy, 2007.....\$25.00**  
*Presents an intriguing profile of dark cherries, leather, licorice and tobacco, all of which come together in a medium-bodied, relatively delicate frame that is typical of Sangiovese.*
- 195 **Compaccio, Terrabianco, Tuscany, Italy, 2006.....\$40.00**  
*Dark berry fruit, hint of cocoa and toasted almond, tanned leather aromas. Overall balance, solidly built with very well-developed tannins. A blend of 70% Sangiovese and 30% Cabernet Sauvignon.*
- 196 **Barolo, Paolo Scavino, Piedmont, Italy, 2005.....\$50.00**  
*Medium dark red violet color with pale meniscus; dried cherry, sweet red fruit, sweet oak nose; ripe red fruit, raspberry, ripe currant palate with integrating oak.*
- 197 **Amarone della Valpolicella Classico, il Roverone, Veneto, Italy, 2005.....\$45.00**  
*Aroma and flavor of dark fruit, raisons, and flowers. Smooth, silky mouth feel with an appealing touch of sweetness from the fruit and alcohol. A little well-integrated heat on the finish*
- 198 **Cabernet Franc, Gradis’Ciuitta, Collio, Italy, 2009.....\$22.00**  
*Dark berry, spice and tobacco aromas that linger into a full-bodied, rich wine with earthy undertones*
- 199 **Rioja “Reserva”, Muga, Rioja, Spain, 2005.....\$30.00**  
*Oak-spiced raspberry and boysenberry aromas are complemented by smoky minerals, pipe tobacco. Displays impressively concentrated red and dark berry liqueur flavors and notes of candied licorice.*

## Champagne

- 200 Veuve Clicquot, Brut Champagne “Cuvée La Grande Dame”, Epernay, France, 1998.....\$275.00  
*An indulgence in luxury, a rich and seductive texture and ripe flavors that linger on the finish.*
- 202 Duval-Leroy, Brut Champagne, Vertus, France, 1996.....\$125.00  
*Ripe apple fruit on the nose and up front palate. Creamy, citrus mouth with a great steely finish. Delicious.*
- 206 Pierre Peters, Brut Champagne “Blanc de Blancs”, Le Mesnil, France, 1998.....\$145.00  
*Lively and refreshing with fresh fruit flavors and attractive accents of butter and cream on the finish.*
- 207 Moët & Chandon, Brut Champagne “Cuvée Dom Pérignon”, Epernay, France, 2000/03.....\$220.00  
*Excellent finesse with citrus and hazelnut flavors and hints of nutmeg, orange peel and toast.*
- 208 Perrier-Jouët, Brut Champagne “Fluer de Champagne”, Epernay, France, 2000.....\$200.00  
*A bold, assertive style, with smoky, nutty aromas and flavors, strong acidity with a crisp finish.*
- 209 Taittinger, “Comtes de Champagne Blanc de Blancs”, Reims, France, 2002.....\$250.00  
*Lovely structure on the palate, very well defined but with some elegance, with softness of fruit, overall a composition that defines Taittinger's gentle, creamy style.*
- 210 Moët & Chandon, Extra Dry Champagne “Grand Vintage”, Epernay, France, 2003.....\$100.00  
*Notes of vanilla, almond and hazelnut followed by the delicious fruits; apricots, peaches and pears.*
- 212 Louis Roederer, Brut Champagne “Cristal”, Reims, France, 2004.....\$375.00  
*Scents of apple blossom hint at the depth and clarity of the fruit, layered with ginger and spice.*
- 214 Krug, Brut Champagne “Grand Cuvée”, Reims, France, NV, .....\$325.00  
*Rich biscuit, ginger, coconut and citrus aromas followed by gingerbread, baked apple and grilled nut flavors.*
- 215 Vilmart & Cie, “Grand Cellier” Brut Champagne, à Rully la Montagne, France, NV.....\$120.00  
*It's got a gorgeous creamy, biscuity texture from up to 5 years mingling around on the lees, with fresh, vibrant notes of green apples, a little pineapple juice, jasmine, and stunning minerality.*
- 216 René Geoffroy, Brut Champagne, “Expression”, Cumières France, NV.....\$80.00  
*Well-defined aromas and flavors of yeast, apple, grapefruit and honey mark this elegant, lively Champagne, which is both rich and fresh, with harmony and a lingering finish.*
- 218 Veuve Clicquot, Brut Champagne, Reims, France, NV.....\$85.00  
*Full-bodied and rich offering pear and honey flavors accented by toasty and nutty flavors.*
- 220 Duval-Leroy, Brut Champagne, Vertus, France, NV.....\$75.00  
*A full style of wine, with a touch of toast. This is rich, with flavors of white fruits as well as a layer of acidity.*
- 224 Jean Veselle, Brut Champagne, à Bouzy, France, NV.....\$95.00  
*A lovely medium pink color owing to it being a Blanc de Noirs, toasty, red fruit palate with nice intensity.*
- 226 Veuve Clicquot, Vintage Rosé Champagne, Reims, France, 2004.....\$145.00  
*Aromas of smoky cherry, strawberry preserves and rooty sassafras are accented by dried spices.  
A fairly rich style, with full body and substantial weight. Shows creamy orange and cocoa flavors.*
- 227 Billecart-Salmon, Brut Rosé Champagne, Mareuil-Sur-Ay, France, NV.....\$165.00  
*Tangerine, pear and flowers on the nose, which is complicated by a note of fennel, lively orange and strawberry flavors and a subtle note of spice cake. features an exotic note of spicy herbs.*
- 228 Aubry “Sablé”, Brut Rosé, à Jouy-les-Reims, France, 2006.....\$125.00  
*Flavors of cherry and raspberry, vivid red-fruit fragrance persists on the finish with tremendous length.*

## Sparkling Wine

- 230 Roederer Estate, Brut Sparkling Wine, Anderson Valley, California, NV.....\$50.00  
*Supple and complex, showing zesty citrus and grapefruit flavors with hints of pear and vanilla.*
- 232 Schramsburg, Brut Rosé Sparkling Wine, Napa Valley, California, 2007.....\$65.00  
*A delicate rosé, with smooth creamy strawberry and cherry flavors that are elegant and refined.*
- 234 Soter, Brut Rosé Sparkling Wine, Willamette Valley, Oregon, 2005.....\$75.00  
*Aromas of rose petals and strawberries. Crisp, lively, and concentrated. An elegant sparkler.*
- 236 Domaine Chandon, Blanc de Noirs, Carneros Valley, California, NV.....\$35.00  
*Delicate, boasting a sense of elegance and finesse, with subtle cherry, earth and hazelnut notes.*
- 238 Prosecco “Brut”, De Faveri, Veneto, Italy, NV.....\$30.00  
*Complex nuances of white-fleshed fruit, flowers and hazelnut with good structure and vibrant acidity.*
- 239 Prosecco “Rose•Spumante Extra Dry”, De Faveri, Veneto, Italy, NV.....\$35.00  
*A natural dry Spumante with a small percentage of Raboso red grapes donates a nice round aftertaste.*

### White Wine of Burgundy

- 300 Montrachet, Grand Cru, Louis Latour, Côte de Beaune, 2009.....\$600.00**  
*A floral nose. Still discreet but complex, it hints at its great future to come. On tasting it yields more, it is generous and the oak is present but harmonious. Great structure in the mouth.*
- 302 Cheveliar-Montrachet “Les Demoiselles”, Grand Cru, Latour, Côte de Beaune, 1999.....\$500.00**  
*A legend in the making. Fabulous from start to finish. Rich and ripe yet totally harmonious with complex oak, honey, melon and all sorts of exotic spices. Outstanding!*
- 304 Bâtard-Montrachet, Grand Cru, Louis Latour, Côte de Beaune, 2002.....\$550.00**  
*Big, showy, heavily toasted with delicious ripe pear flavors with hints of spice and dried figs.*
- 306 Chassagne-Montrachet “Champs Gain”, Bernard Moreau, Côte de Beaune, 2010.....\$130.00**  
*Medium to full-bodied, concentrated, complex and rich with stone fruit flavors and mineral undertones.*
- 308 Chassagne-Montrachet “Vieilles Vignes”, Fontaine-Gagnard, Côte de Beaune, 2009.....\$95.00**  
*Intense, racy, deep and complex, classically balanced and accessible, offers a fine expressions of terroir.*
- 311 Puligny-Montrachet “Folatières”, Joseph Drouhin, Côte de Beaune, 2009.....\$145.00**  
*Complex and distinctive aromas of Puligny are here in evidence: honey, honeysuckle, fresh almond. As the wine matures, these aromas evolve towards dried fruit notes and spice.*
- 312 Puligny-Montrachet “Les Combettes”, Domaine Leflaive, Côte de Beaune, 2010.....\$195.00**  
*Lovely lift and verve to the ripe pear and floral aromas. Deep, ripe and quite rich, with strong but well-integrated acidity nicely buffered by the wine's solid extract. Offers hints of lemon and orange as it opens in the glass. A rather powerful wine, and yet shows a reserved, even elegant, quality.*
- 313 Corton-Charlamagne, Grand Cru, Louis Latour, Côte de Beaune, 2009.....\$165.00**  
*Aromas of grilled almonds. Rich in the mouth with oaky notes present. All elements come together to make this great Corton-Charlemagne. Reveals mineral notes on the finish*
- 314 Clos des Mouches “Blanc”, Joseph Drouhin, Côte de Beaune, 2008.....\$135.00**  
*Smoky minerality and musky dried herbs dominate the nose. Rich, round, spicy and full, with lovely harmonious sweetness in a rather powerful style. Showing more minerality than fruits and flowers.*
- 315 Meursault “Le Clous”, Bouchard Père & Fils, Côte de Beaune, 2009.....\$105.00**  
*Aromas of toasty oak (not overbearing), baked apple, lemon, honey, minerals. Same flavors. A fat, creamy texture in the mouth. Good acidity. A decent finish.*
- 316 Meursault “Le Limozin”, Xavier Monnot, Côte de Beaune, 2009.....\$95.00**  
*Full, slightly hazy yellow. Musky aromas of pineapple, minerals and brown spices. Fat and rich, with a strong spice character carrying through in the mouth. This boasts premier cru texture and richness.*
- 317 Beaune “Clos Saint-Landry”, Bouchard Père & Fils, Côte de Beaune, 2009.....\$90.00**  
*Nut oil aroma lifted by a high-toned violet quality that carries onto the palate. Quite dry but supple with flavors of citrus fruit, crushed stone and nutty oak complicated by mineral and floral. Delicious.*
- 319 Bourgogne Blanc, Leroy, Côte de Beaune 1998.....\$85.00**  
*Toastiness and freshly baked brioche on the nose with generous fruit, fine lick of minerality and lemon citrus kick. bottle age has provided wonderful complexity and plenty of allure! Great length, freshness and balance.*
- 318 Chablis “Les Clos”, Grand Cru, Jean –Marc Brocard, Chablis, 2007.....\$130.00**  
*Silky smooth, subtle yet powerful mineral driven and layered, gorgeous, extremely complex.*
- 320 Chablis “Montmains”, Premier Cru ,William Fevre, Chablis, 2009.....\$85.00**  
*Displays a peach, citrus zest and iris aromas which lead to a lush, rich, spice-tinged palate full of fruit and flowers, yet with an almost shimmering sense of chalky, saline, and iodine minerality.*
- 331 Chablis “Vaucoupin”, C. Perchaud, Premier Cru, Chablis, 2009.....\$65.00**  
*Shows alluring aromas of oyster shell, green apple, fresh lemon and mineral. The flavor is primarily lemon, and the flinty tones reemerge on the finish. Steely and well-proportioned, with a refreshing saline aftertaste.*
- 326 Pouilly-Fuissé “Vignes Blanches”, Saumaize-Michelin, Vergisson•Mâconnais, France, 2009.....\$65.00**  
*Harmonious, fresh and clean aromas of fresh pineapple, lemon, orange blossom, white flower. Pure, crisp, silky and fine texture. Ripe fruit flavors, good acidity and strong mineral notes.*
- 328 Mâcon-Villages, Guillemot-Michel, Quintaine•Mâconnais, 2009.....\$55.00**  
*Ripe passion fruit and pineapple on the nose, and fresh minerality. Very rich on the palate, well balanced. Honey, tropical fruit flavors and a great finish.*
- 324 Marsannay “Cuvée Saint-Urbain”, Domaine Jean Fournier, Côte de Nuits, 2009.....\$40.00**  
*This chardonnay has a delightful nose, full of honeysuckle and fresh green apple character, just tinged with little nuances of honeyed fruit. A fine presence on the palate, showing a fresh mineral acidity.*

### White wine of Bordeaux

- 391 R de Rieussec, Château Rieussec, 2007.....\$45.00**  
*A dry white wine with plenty of freshness with aromas of grapefruit and dominated by lychee. A lively attack on the palate bring out the same sensations. A perfect reflection of Sauvignon Blanc and Semillon.*
- 392 Pavillon Blanc du Château Margaux, 2008.....\$175.00**  
*Typical pure sauvignon nose of green fig, yellow melon and ripe gooseberry, nicely complemented by hints of chamomile and mint. The delicate fresh flavors echo the aromas in this subtle, aromatically complex white wine. The moderately concentrated but long finish offers a mineral element and a lingering note of green anise.*
- 390 Château Clos Nardian, 2009.....\$115.00**  
*40% sauvignon blanc, 40% semillon and 20% muscadelle, 50% new oak. Fresh pink grapefruit, canned peach, lichee and ripe pear on the rich, complex nose. At once dense and suave, with very ripe fruit and herbal nuances contributing to the wine's impression. Finishes juicy, with a hint of new vanillin oak.*

### White Wine of the Rhône Valley and Southern France

- 479 Condrieu "La Doriane", E. Guigal, Condrieu, Northern Rhône Valley, 2010.....\$150.00**  
*An explosively perfumed bouquet evokes tangerine, pear skin, honeysuckle and iodine, with a smoky overtone. Intense orchard fruit and floral flavors given spine and lift by juicy acidity. Closes with serious grip and excellent length, leaving mineral and citrus fruit notes behind.*
- 480 Condrieu, E. Guigal, Condrieu, Northern Rhône Valley, 2008/09.....\$75.00**  
*A stunning viognier that offers intense aromas of peaches, apricots and bananas, as well as a long, multilayered, rich, full-bodied palate with exquisite purity and intensity.*
- 482 Saint-Peray "Les Figuiers", Domaine Bernard Grupa, Northern Rhône Valley, 2009.....\$55.00**  
*A blend of Marsanne and Roussanne rich and nutty, with hints of spice, melon, honeysuckle and pear.*
- 486 Châteauneuf-du-Pape Blanc, Château Sixtine, Southern Rhône Valley, 2009/10.....\$95.00**  
*Striking rock salt and white pepper notes mingling around a well-knit core of almonds, lime, honeysuckle and sage. Excellent palate, showing spot-hitting delicious herbaceous power with reasonable length.*
- 488 Châteauneuf-du-Pape Blanc "Les Cailloux", André Brunel, Southern Rhône Valley, 2010.....\$85.00**  
*Predominantly Roussanne with a small amount of Grenache Blanc and Clairette. The wine displays clean, ripe melon and stony tropical fruit flavors.*
- 490 Maury Blanc "Cuvée Cuthbert", Fin Amour, Côtes Catalanes-Roussillon, 2008.....\$65.00**  
*A blend of Grenache Gris and Carignan blanc medium-bodied with stone fruit flavors, mineral undertones.*

### White Wine of the Loire Valley

- 401 Sancerre "Les Monts Damnés", Pascal Cotat, 2010/11.....\$75.00**  
*Pear, Persian melon, and marzipan in the nose set the stage for a lush, soothingly glycerin-rich, subtly creamy palate with a "cooling" suffusion of mint, minerals and chamomile.*
- 402 Sancerre, Pascal Jolivet, 2010.....\$45.00**  
*Pale, whitish straw in color. The nose is very fresh, very clean with notes of lime peel, green herbs, black currant; typical, not aggressive*
- 403 Savennières "Clos de la Bergerie", Nicolas JOLY, 2005.....\$95.00**  
*Aroma of apricot, fresh quince, almond paste, chalk dust, and florality. The palate with poached apricot, pineapple, raspberry preserves, almond paste, and toasted pecan with subtle sweetness.*
- 404 Savennières, Domaine Baumard, 2007.....\$50.00**  
*Pronounced stone fruit and wet stone which when combined with an alkaline aspect definitely pull this in an austere direction. But ripe apple, quince, and peach supply an equal and opposite fruit reaction.*
- 406 Vouvray "Le Mont-Demi Sec", Domaine Huet, 2008.....\$65.00**  
*Aromas of mineral, wet stones, honeysuckle, honeyed lemon, spiced apples and quince. Flavors mostly follow from the nose to the palate, but the layers of fruit and the very precise nature of the balance and pure fruit.*
- 407 Vouvray "Clos Le Vigneau", Château Gaudrelle, 2009.....\$45.00**  
*Wonderful flowery, honeyed melon notes jump from the glass of this medium-bodied wine, which has excellent texture, purity and personality.*
- 408 Vouvray "Moelleux-Reserve", Domaine Clos Naudin-Foreau, 1997.....\$95.00**  
*A blockbuster! This chenin blanc is rich and opulent, with extremely ripe aromas of dried fruit, nuts and toast. Thick on the palate with flavors of raisins, minerals and spice. Quite sweet yet balanced.*
- 410 Anjou "Chavigné", Domaine Richou, 2010.....\$35.00**  
*Chenin Blanc with its aromas of quince and crisp apple, opening up to hints of clover honey and pears all resting atop a foundation of cool wet stone. The mouth is juicy with a long mineral inflected finish.*

### White Wine of Alsace

- 430 Gewürztraminer, Albert Mann, 2011.....\$45.00**  
*Subtle aromas of rose petal and spices. Supple, lush and sweet, with firm acids framing the concentrated flavors of pepper and spices. Very silky, rich basic gewürztraminer with good energy.*
- 434 Gewürztraminer “Cuvée Christine” VT, Grand Cru, Domaines Schlumberger, 2001.....\$95.00**  
*Complex and sweet with aromas and flavors of candied and exotic fruits, pears, exotics and flowers. Finishes with a rose and a slightly spicy character.*
- 438 Riesling “Frédéric Émile”, Grand Cru, Domaine Trimbach, 1983.....\$145.00**  
*Amazing for an old dry Riesling. Honeyed-style of mature Riesling. Dry. Exceptional.*
- 439 Riesling, Zind-Humbrecht, 2009.....\$50.00**  
*There's good cut to this aromatic Riesling, which has a creamy palate that shows notes of honeysuckle and apple blossom, fresh-cut apple, apricot and stone, with a hint of Gewürztraminer-like lychee. Streamlined and focused, with a zesty finish.*
- 444 Pinot Blanc, Zind-Humbrecht, 2008.....\$45.00**  
*Aroma of the sea winds through this full-bodied, dry Pinot Blanc. Pretty peach, apricot, clementine and honeysuckle notes flesh it out, while zesty acidity provides a firm framework.*
- 446 Pinot Gris “Rangen”, Grand Cru, Wolfberger, 2007.....\$120.00**  
*Honey, ripe fruits and sweet spices. Long and ripe fruit flavors, with apricot and mineral undertones.*

### White Wine of Germany

- 466 Riesling “Spätlese”, Weingut Robert Weil, Rheingau, 2003.....\$65.00**  
*Petrol on the nose. Low acid, intense caramelized sugar. Honey and dried fruits. Off-dry.*
- 468 Riesling “Spätlese”, Reinhold Haart, Piesporter Goldtröpechen Mosel, 2003.....\$60.00**  
*A delicious wine with pineapple and citrus notes with the good acidity with a sweet finish. Sweet.*
- 470 Riesling “Spätlese-Trocken”, Karthäuserhofberg, Mosel, 2004.....\$75.00**  
*The bouquet is as tightly wound with bright lemon rind and hints wet stone. Flavors of slate, ripe lemon and beer hops are soothingly dry which are accentuated by the wine's wonderfully brisk, crunchy acidity. Seductively charming and phenomenally delicious, this beauty is a testament to the brilliance of wines currently being produced at Karthäuserhof.*
- 472 Riesling “Spätlese”, Weingut Zilliken, Saarburger Rausch Mosel, 2008.....\$50.00**  
*Outstanding young and fresh Riesling, very well-balanced. Powerful, delightful. Red apples, minerals with a soft creamy finish.*
- 473 Riesling “Spätlese-Slate”, Mönchhof, Mosel, 2011.....\$38.00**  
*Moderate sweetness, plenty of fruit. A fine Spätlese with honey, petrol, sweet pit fruits, white flowers, mineral, Rocks and lemons. good balance of fruit and acidity. Medium finish.*
- 474 Riesling “Kabinett”, Fritz Haag Brauneberger Mosel, 2010.....\$55.00**  
*Aromas of the red peaches which flourish in the vineyards and hints of gooseberries, with concentrated citrus flavours, grapefruit and even blackcurrant from very ripe, late-picked grapes.*
- 475 Riesling Kabinett “Estate”, Max Ferd. Richter, Mosel, 2010.....\$40.00**  
*Loaded with ripe apricot, melon, mango, and brown-spiced persimmon it unabashedly displays its sweetness on a creamy, delicate palate, then finishes with modest length but generous fruit.*
- 477 Riesling “Trocken”, Weingut Robert Weil, Rheingau, 2008.....\$50.00**  
*A dry Riesling with mineral, white grapefruit, lemon, green apples, lime, and quince notes. Light bodied with high acidity, medium fruit, and a moderate length finish.*

### White Wine of Austria

- 450 Riesling “Loibner Berg”, FX Pichler, Wachau, 2006.....\$95.00  
*Deep and plush in the mouth, with ripe pear, lemon/lime citricity, and a mineral/stone undertones.*
- 452 Grüner Veltliner “Steinsetz”, Schloss Gobelsburg, Langenlois, 2011.....\$45.00  
*Aromatic sensation of white pepper and quarry dust, behind which lie lovely floral notes. Yellow plum, green apple, and lime inform a palate Riesling-like in its focus and friskiness.*

### White Wine of Italy

- 530 White “Vintage Tunina”, Silvio Jermann, Friuli-Collio, 2007.....\$90.00  
*Wonderful aromas of mango, honey and ripe melon. Full-bodied, with fabulous fruit flavors and lively acidity. A blend of Sauvignon Blanc, Chardonnay, Ribolla Gialla, Malvasia and Picolit. Outstanding.*
- 534 Pinot Grigio, Ca’Ronesca, Friuli-Collio, 2010.....\$30.00  
*Clean and crisp wine that offers intriguing flint, fresh thyme and bright apple aromas and flavors.*
- 535 Pinot Grigio, Santa Margherita, Valdadige, Italy, 2010.....\$60.00  
*Clean and crisp wine that offers intriguing flint, fresh thyme and bright apple aromas and flavors.*
- 537 Zuani “Collio Bianco”, Zuani, Friuli San-Floriano del Collio, 2008/09.....\$50.00  
*A white wine obtained from a blend of native Friulano grapes and international varieties that thrive in Friuli, especially in Collio, with its outstandingly favourable geology, soil types and site climates. Bright straw yellow, shading into pale gold. The characterful nose reveals subtle hints of toastiness and vanilla, leading into an impressive palate with well-extracted fruit, thanks in part to the late harvest. There are distinct hints of citrus fruit on both nose and palate. The complex, well-sustained palate is seamless.*
- 536 Vermentino di Gallura, Cantina Pedres, Thilibis-Sardigna, 2010.....\$35.00  
*A round, supple entry leads to a dry-yet-fruity medium body of tangy apple, nectarine, herbs and mineral.*
- 538 Trebbiano di Lugana “La Creete”, Otella, Lugana-Veneto, 2009.....\$40.00  
*Refreshing aromas of honey, apple and tropical fruit with floral undertones. Medium bodied in the mouth with tropical fruit and citrus. Clean, fresh, and fresh with well balanced acidity and hints of grapefruit.*
- 540 Arneis, Pio Cesare, Langhe-Piedmont, 2009.....\$45.00  
*Slightly aromatic, with reach and ripe fruit, round, refreshing and crispy fragrance.*
- 541 Cortese di Gavi, Pio Cesare, Langhe-Piedmont, 2008.....\$38.00  
*Gavi is a clear straw yellow, with green reflections. The bouquet is intense and ethereal, reminiscent of ripe fruit, green apples and moss. The palate is full and flavorful yet soft, with a daring hint of green fruit. It is a harmoniously balanced wine.*

### White Wine of Spain

- 542 Albariño, Valdamor Namorio, Rias Baixas, Spain, 2011.....\$35.00  
*Medium-bodied with aromas of ripe apples and peaches with excellent balance of fresh fruit flavors and a rich silky texture.*

### White Wine of the Southern Hemisphere

- 551 Chardonnay “Artist Series”, Leeuwin Estate, Margaret River, Australia, 2004.....\$110.00  
*Smooth, round and polished, balanced with lively acidity. A generous mouthful of gooseberry-accented apple and cream flavors, beautifully integrated and long on the finish. Has integrity and depth.*
- 552 Chardonnay “G Lot”, Luca, Mendoza, Argentina, 2009.....\$55.00  
*A full-bodied, barrel-fermented wine that went through full malolactic fermentation, and was aged sur lie for 14 months in 30% new French oak. Aromas of buttered popcorn, poached pear, and spiced apple inform the nose of a creamy-textured, spicy, ripe, medium-bodied wine.*
- 554 Sauvignon Blanc, Dog Point, Marlborough, New Zealand, 2011.....\$38.00  
*A fresh, straightforward style featuring gooseberry, lime and apple flavors with a hint of green lemon.*
- 556 Sauvignon Blanc/Semillon “Siblings”, Leeuwin Estate, Margaret River, Australia, 2010.....\$40.00  
*The 2006 Sauvignon Blanc (68%) - Semillon (32%) “Siblings” was tank fermented except for the use of some old oak with the Semillon. The wine offers pungent aromatics with some green notes, mineral, fresh herbs, and bright citrus fruit. Medium-bodied, ripe, and nicely balanced.*
- 558 White Blend, Mullineux, Swartland, South Africa, 2009.....\$40.00  
*A blend of 61% Chenin, 23% Clairette Blanche, 16% Viognier Lemon-straw in color, this wine has a nose of crushed rocks, green citrus, cloves and a floral perfume. The palate is full, rich and has a mineral core, with a fresh, clove-like finish.*
- 560 Torrontes, Crios by Susana Balbo, Mendoza, Argentina, 2009/10.....\$30.00  
*Bright, very aromatic, dry and crisp with ripe fruit flavors and excellent balance.*

## White Wine of America

- 600 Chardonnay “Private Reserve”, Beringer, Napa Valley, California, 2010.....\$70.00**  
*Complex flavors of ripe pears, smoky oak, fig and vanilla that turn rich and elegant. Tremendous.*
- 604 Chardonnay, Frank Family, Napa Valley, California, 2010.....\$55.00**  
*Nice nose with great flavor. Pineapple and cream on the palate with a tropical fruit finish, light oak notes.*
- 606 Chardonnay, Cakebread, Napa Valley, California, 2010.....\$75.00**  
*Nice nose immediately, wonderful fruits of green apple, meyer lemon, eventually becoming more tropical in the fruit, floral, minerals. The palate is balanced and very elegant, citrus with tropical fruits, crisp mineral, nicely oaked and a little butter give this a nice texture and depth without being overbearing.*
- 610 Chardonnay “Reserve”, BV, Carneros Valley, California, 2007.....\$60.00**  
*This wine offers lush aromas and flavors of stone fruits and orange blossoms framed by well-integrated oak and notes of toast and spice.*
- 612 Chardonnay, Hess, Napa Valley, California, 2010.....\$50.00**  
*Aromas of honeysuckle, and follows with apple, pear and nectarine on the palate. The wine displays nice viscosity in the mid-palate, but remains defined by the cleansing acidity in the finish.*
- 617 Chardonnay “Barcaglia Lane”, Lewis Cellars, Sonoma County, California, 2010.....\$115.00**  
*Delightfully exotic and intensely fruity, with ripe, juicy pineapple, guava, spice and baked apple flavors. Pure, clean and focused, this is also, for all its ripeness, elegant and refined.*
- 618 Chardonnay “Dutton Ranch”, Patz & Hall, Russian River Valley, California, 2010.....\$65.00**  
*Full-bodied, gorgeously pure, nice texture, fruit driven with lemon butter, tropical fruit nose.*
- 622 Chardonnay “North Slope”, Walter Hansel, Russian River Valley, California, 2006.....\$85.00**  
*An almost liqueur of rocks interwoven with nectarine and honeyed citrus. A wine of terrific intensity, full-bodied power, but restrained wood and great acidity, this is a beauty that should drink nicely*
- 623 Chardonnay “Ritchie Vineyard”, Ramey, Russian River Valley, California, 2008.....\$120.00**  
*Ripe pear, orange zest and smoky minerality on the nose. Deeply pitched but energetic, offering bright orchard fruit flavors and a deeper note of peach pit. Shows an intriguing blend of richness and vivacity.*
- 634 Chardonnay, Dumol, Russian River Valley, California, 2010.....\$100.00**  
*Piercing aromas of flint, minerals and fresh citrus blend with richer notes of orange blossom, ripe fig and lemon custard, with a trace of white pepper. The palate is explosive in its citrus minerality with orange peel, spiced apple, honeysuckle and fresh mint. Vibrant acidity offers great cut to the lingering finish.*
- 624 Chardonnay “Les Noisetiers”, Kistler, Sonoma Coast, California, 2009.....\$90.00**  
*Deep complex nose combining grapefruit, powdered stone and a strong suggestion of nut oil. At once precise and powerful with an intense mineral character and plenty of inner mouth perfume.*
- 626 Chardonnay “Charles Ranch”, Martinelli, Sonoma Coast California, 2006.....\$65.00**  
*Fresh melon, peach, smoked meat, toasty lees, iodine and white flowers on the nose, perked up by exotic Indian spices lots going on here! Deep, chewy orchard and pit fruit flavors are firm by juicy acidity.*
- 628 Chardonnay, Mount Eden Vineyards, Santa Cruz Mountains, California, 2009.....\$80.00**  
*Simply delicious, a rich, buttery style, delivering ripe, vivid and delicate peach, pear and honeydew melon fruit that's complex, concentrated and full-bodied Offers excellent length and depth.*
- 630 Chardonnay, Presqu’Ile, Santa Maria Valley, California, 2009.....\$65.00**  
*Exhibit exceptional finesse an elegant, supple base chardonnay with mouthwatering citrus and spice notes.*
- 636 Chardonnay “Mount Carmel”, Brewer-Clifton, Santa Rita Hills, California, 2005.....\$95.00**  
*Lychee, orange blossom and star anise aromas followed by citrus and mineral flavors fused with briny flavors. Incredibly rich yet razor sharp in the mouth.*
- 637 Chardonnay “Hamon”, Diatom, Santa Rita Hills, California, 2011.....\$80.00**  
*Light gold color with fast forming legs and aromas of lemon and orange blossom. It's balanced and has flavors of lemon, apple, peach and melon with a medium body. Round texture with a long finish.*
- 638 Chardonnay “Estate”, Dierberg, Santa Maria Valley, California, 2009.....\$60.00**  
*Minerals and dried apples w/ hints of lemons and flowers. Full-bodied, with lemon rind and minerals.*
- 640 Chardonnay “Manchester Ridge Vineyard”, La Follette, Mendocino Ridge, California, 2008.....\$75.00**  
*Elegant and medium-bodied with copious amounts of oranges, peaches and tropical fruit.*
- 641 Chardonnay “Savoy”, Radio-Coteau, Anderson Valley, California, 2010.....\$80.00**  
*Nuanced tropical and stone fruit aromas from the glass, notably apricot and white peach. Upon entry kumquat and meyer lemon integrate with mineral and river stone. Delicate wood spice frames the fruit on the finish.*
- 642 Chardonnay “Indian Wells Vynd”, Chat. Ste. Michelle, Columbia Valley, Wash. 2008/09.....\$55.00**  
*Appealing tropical fruit character and rich, creamy texture, delivers ripe sweet fruit flavors.*

- 650 Riesling “Eroica”, Chateau Ste. Michelle & Dr. Loosen, Columbia Valley, Wash., 2011.....\$45.00**  
*Wonderful vibrancy with mineral and apricot aromas. Peaches, apricots and mineral flavors.*
- 652 Sauvignon Blanc, Duckhorn, Napa Valley, California, 2010/11.....\$45.00**  
*Expresses complex tropical fruit aromas, clean with citrus flavors and lemongrass and mineral notes.*
- 654 Sauvignon Blanc, Mary Edwards, Russian River, California, 2010.....\$65.00**  
*This wine “struts its stuff” in a sophisticated and stylish fashion. The aroma is floral and mouth-watering, layered with ripe melon, peach and subtle mineral highlights. In the mouth, it is rich and seamlessly well balanced, kicking in a hint of grapefruit, cirrus and pear on the lingering finish.*
- 658 White “Bridesmaid”, Bridesmaid Winery, Napa Valley, California, 2009.....\$40.00**  
*Semillon can barely be found on shelves, but its unctuous nature and herbal tinges, when handled well, can be just the right thing for when you’re contemplating richer food. This wine is mostly Semillon with 20 percent Sauvignon Blanc that clocks in at a humble 13.4 percent. A thoroughly lush profile, with peach and moist hay and a grassy edge. Flavors of vanilla and waxy apple, but its freshness beautifully frames the fruit.*
- 660 Grenache Blanc, Curran, Santa Ynez Valley, California, 2007.....\$42.00**  
*The opening scents of fresh white Spring blossoms (elder flower) hint at the pleasures to come. This wonderful aromatic overture leads you to a bright, vibrant, refreshing pale straw wine, bursting with exuberant fruit and just a touch of vanilla. The exquisite balance of acids and fruit combine with the lingering vibrant freshness.*
- 662 Viognier “Simpson Vineyard”, Miner, Napa Valley, California, 2010/11.....\$50.00**  
*Whole cluster pressed and then fermented in stainless steel tanks, this vibrant Viognier displays tropical and stone fruit characteristics with a consistent balance of natural acidity and intense concentration.*
- 668 Conundrum, Caymus Vineyards, California, 2010.....\$50.00**  
*A blend of Chardonnay, Sauvignon Blanc, Semillon, Viognier and Muscat that offers lush spicy characteristics with floral and tropical flavors.*
- 670 White “Pavanne”, Adelaida, Paso Robles, California, 2009.....\$45.00**  
*A unique blend of Rousanne 60%, Marsanne 21%, Grenache Blanc 15% AND Viognier 4% - the four major white wine grapes found in the South of France. An aromatic mélange of mandarin orange, musk melon and lime intermingle in this refreshing and brisk all-season white. A virtual cornucopia of tropical fruits, Pavanne contrasts ripe quince and kiwifruit with tart flavors of tamarind and prickly pear.*
- 672 White “Champ des Fleurs”, Venge, Napa Valley, California, 2009.....\$50.00**  
*The nose is bright and vibrant with an array of sweet lemon cheesecake, cut pineapple, pear and citrus fruits. In the mouth is an initial palate cleansing of lemon drop followed by a wave of minerality and nicely balanced acidity. 55% Sauvignon Blanc, 34% Chardonnay, 11% Viognier.*
- 674 Pinot Gris “Three Vineyards”, Chehelam, Willamette Valley, Oregon, 2011.....\$38.00**  
*Clean, crisp and refreshing this stainless steel fermented pinot gris projects pure fruit such as pear, lemon, ginger, peach and minerals.*
- 675 Pinot Gris/Pinot Blanc, Au Bon Climat, Santa Barbara County, California, 2009.....\$45.00**  
*Light citrus and apple notes with lavender and marzipan aromatics. Invigorating stone fruits and pineapple are evident at first taste. Structure and minerality from the Pinot Blanc component.*

## Red Wine of Bordeaux

- 700 Château Mouton-Rothschild, First Growth, Pauillac, 1996.....\$1500.00**  
*Dark and dense black fruit aromas with really impressive spice. Plum, black currant and black cherry flavors, with hints of cocoa and dark coffee. Good spice comes through in middle and finish.*
- 702 Château Mouton-Rothschild, First Growth, Pauillac, 2000.....\$2000.00**  
*Dark nearly black color. Over-ripe fruits, multiple berries, cherries, Asian spices and sandalwood in the nose. Classic Pauillac and very elegant on the palate. Very powerful with chocolate, kirsch and minerals.*
- 704 Château Mouton-Rothschild, First Growth, Pauillac, 2003.....\$900.00**  
*Powerful, and strong tannins a blend of 76% Cabernet Sauvignon, 14% Merlot, 8% Cabernet Franc, and 2% Petit Verdot,. With full-bodied, meaty, powerful, dry flavors as well as a huge finish.*
- 706 Château Lafite-Rothschild, , Pauillac, 1983.....\$1400.00**  
*The intoxicatingly perfumed nose of lead pencil, pain grille, red and black fruits, minerals, and roasted herbs is provocative. Long, elegant, plump, and surprisingly fleshy, this outstanding example of Lafite.*
- 708 Château Lafite-Rothschild, , Pauillac, 1988.....\$1250.00**  
*A lovely purple-ruby core, turning to blood red at the rim. A generous bouquet that was intense and complex, with scents of black truffle, fennel, cedar dark fruits and a hint of flower.*
- 710 Château Lafite-Rothschild, , Pauillac, 1997.....\$1450.00**  
*Full-bodied with nice spice and prune aromas and flavors , this is a graceful wine that becomes more generous, deep and rich with every sip. A classy wine that won't overwhelm you with flavor.*
- 712 Château Latour , Pauillac, 1989.....\$1150.00**  
*Offering developing notes of cedar, maturing red and black fruits, cassis and tobacco. Medium bodied with dusty tannins and balanced acidity.*
- 713 Château Margaux , Margaux, 1989.....\$1100.00**  
*Minty, with loads of violet and berry character, tobacco, earthy with hints of spice. Full-bodied, racy and fine, with silky tannins and a long finish.*
- 714 Château Margaux , Margaux, 2004.....\$1450.00**  
*Classic Margaux notes of pencil lead, dark fruit, leather and earth on the nose. On the palate this was very elegant with fine tannins and the usual mineral notes, graphite, dark and red fruit.*
- 716 Château Cos d' Estournel, Second Growth, Saint-Estèphe, 1982.....\$675.00**  
*Full medium red. Spicy aromas of redcurrant, strawberry and plum. Ripe, lush and gentle, with a mineral character contributing to the wine impression of structure and leavening the wine's sweetness.*
- 718 Château Cos d' Estournel, Second Growth, Saint-Estèphe, 1989.....\$575.00**  
*Full medium ruby. High-pitched, perfumed aromas of dark berries, minerals and violet; very cabernet. Rich, dense and youthful; broad and beefy, with cassis, black cherry and bitter chocolate flavors.*
- 720 Château Cos d' Estournel, Second Growth, Saint-Estèphe, 1990.....\$475.00**  
*Gorgeous mature Bordeaux nose of coffee, cedar, black licorice and funk with developed dark fruits and hints of spice. Very complex and intoxicating nose. On to the palate this is smooth yet slightly rustic.*
- 724 Château Montrose , Second Growth, Saint-Estèphe, 2002.....\$125.00**  
*A pretty harmonious wine with tobacco, smoky, dark berry aromas and flavors. Medium-bodied.*
- 726 Château Léoville-La-Cases, Second Growth, Saint-Julien, 1996.....\$525.00**  
*Ripe and rich with black cherry fruit, nicely integrated, toasty oak and pure winemaking style.*
- 728 Château Ducru•Beaucaillou, Second Growth, Saint-Julien, 1982.....\$825.00**  
*Aromas of crushed blueberries, quite floral, a slight hint of lead pencil and cedar. Silky palate, excellent concentration, bright acidity and noticeable tannins. The nose of this bottle has a hint of dust.*
- 729 Château Ducru•Beaucaillou, Second Growth, Saint-Julien, 2005.....\$450.00**  
*Exceptionally powerful wine with a dense purple color, superb intensity, and a beautiful, sweet nose of spring flowers, raspberries, blueberries, graphite, and creme de cassis. Full-bodied with fabulous concentration, exceptionally high tannin, good acidity, and massive layers of richness that build incrementally on the palate, this monumental effort*
- 730 Château Ducru•Beaucaillou, Second Growth, Saint-Julien, 2007.....\$225.00**  
*Exhibits sweet black currant fruit, licorice, lead pencil shaving, and wood spice characteristics along with medium to full body, a velvety mouthfeel, and outstanding density as well as richness.*
- 732 Château Léoville Poyferré, Second Growth, Saint-Julien, 1990.....\$625.00**  
*Explosive notes of creme de cassis, earth, spice, smoke, blackberries and tobacco. Full bodied, rich, sensuous and packed with multiple layers of ripe, pure berries.*

**Red Wine of Bordeaux cont.**

- 738 **Château Pichon-Longueville Baron De Lalande, Second Growth, Pauillac, 2009...** .....\$580.00  
*Loaded with floral, cassis, boysenberry, earth, olive and tobacco notes. With a high percentage of Cabernet Sauvignon, 75%, blended with 20% Merlot and 5% Petit Verdot, this powerful, graceful, sensuous, rich, fresh Bordeaux wine is pure, refined and offers silky, velvet textures.*
- 740 **Château Léoville Barton, Second Growth, Saint-Julien, 2002.....**.....\$150.00  
*Attractive blackberry and vanilla aromas follow through to a full-bodied palate, with chewy tannins.*
- 742 **Château La Mission Haut Brion, Second Growth, Pessac Leognan, 2004.....**.....\$250.00  
*Notes of lead pencil shavings intermixed with black cherries, cassis with undertones of earth, medium-body.*
- 736 **Château D'Issan, Third Growth, Margaux, 2005.....**.....\$145.00  
*Its dense purple hue is accompanied by aromas of camphor, forest floor, blackberries, cassis, and a hint of spring flowers. Full-bodied with superb richness, purity, texture, and abundant, sweet tannin,*
- 741 **Château Malescot St. Exupéry, Third Growth, Margaux, 2005.....**.....\$300.00  
*Still showing deep color, the bouquet offers licorice, smoke, ripe boysenberry, cocoa and earthy scents. Rich, concentrated and polished, this lush wine is pure silk in its long finish.*
- 744 **Château Beychevelle, Fourth Growth, Saint-Julien, 1989.....**.....\$280.00  
*Very rich and concentrated with a delicious array of berry, chocolate, mint and cherry flavors.*
- 746 **Château Lynch Bages, Fifth Growth, Pauillac, 2005.....**.....\$345.00  
*Impenetrable but incredibly ripe nose bursting with pure, mineral cassis. Mouth filling creamy black cherry and blackcurrant fruit is phenomenally smooth and boasts great structure with hints of tobacco, coffee leather and mint. The tannins rich and silky with a rare freshness.*
- 750 **Château Grand-Puy-Lacoste, Fifth Growth, Pauillac, 1999.....**.....\$165.00  
*Medium-bodied with black cherry, earthy, tobacco and vanilla undertones, good tannins.*
- 754 **Château Clerc Milon, Fifth Growth, Pauillac, 1994.....**.....\$145.00  
*The wine has a fine, intense colour that is just beginning to turn and a very rich, full bouquet, displaying autumnal, slightly animal aromas with a hint of vanilla and cocoa. It is elegant on the palate, with well-rounded tannins that give plenty of support and considerable refinement while revealing preserved fruit.*
- 755 **Château Ponet-Canet, Fifth Growth, Pauillac, 2005.....**.....\$550.00  
*Classic Pauillac perfume of licorice, black currant liqueur, graphite, cedar, and spice box, it is full-bodied, with magnificent concentration, formidable tannins.*
- 758 **Château Pavillon Rouge du Château Margaux , Margaux, 2005.....**.....\$450.00  
*Delicate and elegant wine, with smoky fruit, ripe but freshened with a tight layer of acidity. It has delicious black currant juice flavors, but the texture remains light and the tannins soft.*
- 760 **Château Les Fiefs de Lagrange, Saint-Julien, 2001.....**.....\$95.00  
*Pretty aromatics of black fruits and mocha. Good grip on the palate with a nice and gentle structure with very sweet tannins. Quite persistent on the finish.*
- 762 **Château La Croix De Beaucaillou, Saint-Julien, 2008.....**.....\$135.00  
*Rich and plump, with lead pencil aromas, dark berry fruit, good acidity, ample tannins, and lots of depth.*
- 764 **Château Branaire-Decru, Saint-Julien, 2005.....**.....\$195.00  
*As usual, the 2005 Branaire-Ducru is one of the more distinctive wines of St.-Julien. Proprietor Patrick Maroteaux has turned out another classic. The 2005 is a big, structured, intensely rich effort with raspberry, blueberry, and spring flower garden characteristics, stunning purity, full-bodied power.*
- 766 **Château Smith Haut Lafite, Grand Cur Classé, Pessac-Léognan, 2002.....**.....\$190.00  
*Offering plenty of blackberry, mint and spice aromas and spice. Full-bodied with velvety tannins.*
- 770 **Château Fonbadet, Pauillac, 2000.....**.....\$85.00  
*Nose is initially quite rich showing blackcurrant fruit, lots of gravelly mineral and a note of cedar. The palate is medium bodied with sweet blackcurrant fruit on entry and mineral gravel and soil on the mid-palate. This is classic claret, not overly big, showy or deep but elegant,*
- 771 **Château La Dame de Montrose, Saint-Estèphe 2006.....**.....\$75.00  
*Expressive nose offers blackcurrant, plum, licorice, roasted herbs, smoke and minerals. Supple and refined .*
- 772 **Gran Vin du Chateau Bernadotte, Haut-Médoc, 2003.....**.....\$45.00  
*Led pencil and blackcurrant aromas combined with a hint of wood. Nice fruit forward flavors, med-body.*
- 773 **Château Bahans Château Haut-Brion, Pessac-Peognan, 2005.....**.....\$200.00  
*Second wine of Haut-Brion, is a fruit-forward, deliciously soft, round, stylish offering possessing hints of figs, plums, black currants, cherries, and minerals. Soft, with supple tannins.*

### Red Wine of Bordeaux cont.

- 776 **Château L'Eglise-Clinet, Pomerol, 1996**.....\$550.00  
*An elegant, compressed, medium-bodied merlot with dried herbs, red fruit and spice undertones.*
- 778 **Château Providence, Pomerol, 2005**.....\$175.00  
*Elegant with plum, black cherry, tobacco and earthy notes, medium-bodied with velvety tannins.*
- 780 **Château La Croix St. Georges, Pomerol, 2005**.....\$145.00  
*Smooth and supple with cassis, blackberry, cedar and spice flavors. Medium-bodied with fine tannins.*
- 781 **Château Petit-Village, Pomerol, 2006**.....\$125.00  
*Aromas of leather, earth, dark plum and blackberry fruits with acidity underneath. Sweet entry with good underlying acidity, soft oak that hold firmly for the flesh that form by the fresh red cherry fruits, with leather and earthy tone. Soft tannin and texture.*
- 782 **Château Ausone, Grand Cru Classé, Saint-Émilion, 2001**.....\$1325.00  
*Great body and depth. Beautiful bouquet of cherries, spicy oak and florals with earth, minerals, spice, leather and red fruit undertones. Savory, mouth filling tannins and vigorous.*
- 785 **Château Pavie, Grand Cru Classé, Saint-Émilion, 2003**.....\$425.00  
*A wine with great character, offering cigar, tobacco and plum flavors. Full-bodied with silky tannins.*
- 786 **Château Troplong Mondot, Grand Cru Classé, Saint-Émilion, 2004**.....\$130.00  
*A flamboyant, fragrant perfume of blueberries, blackberries, plums, anise seed, and camphor soars from the glass of this extraordinarily concentrated wine.*
- 787 **Château Valandraud, Grand Cru Classé, Saint-Émilion, 2001**.....\$600.00  
*Boasts a saturated plum/purple color as well as a sumptuously sweet nose of Varhona chocolate intertwined with espresso roast, blackberries, cherry jam, and currants. Full-bodied, opulent and voluptuous.*
- 788 **Château Magrez Fombrauge, Grand Cru, Saint-Émilion, 2001**.....\$140.00  
*Boasts a fabulous texture, hints of lead pencil shavings, a full-bodied, dense, heady mid-palate, low acidity, and a voluptuously textured, rich finish that lasts for nearly a minute. Considerable tannin lurks beneath the surface, but it is well-concealed by the wine's wealth of fruit, extract, and glycerin.*
- 791 **Clos Fourtet, Grand Cru, Saint-Émilion, 2005**.....\$300.00  
*Boasts an exceptional perfume of acacia flowers, blackberry and blueberry liqueur, graphite, scorched earth, and background oak. The wine possesses a full-bodied texture and abundant quantities of stunningly pure black fruits. The result is a sumptuous St.-Emilion of great concentration, intensity, and overall balance.*
- 789 **Château Faugères, Grand Cru, Saint-Émilion, 2003**.....\$125.00  
*Offers a deep ruby/purple hue along with notes of creosote, black cherries, blueberries, crushed rocks, and acacia flowers. It is full-bodied and concentrated, with silky but substantial tannin, and good acidity.*
- 790 **Château Angelus, Grand Cru Classé, Saint-Émilion, 2004**.....\$220.00  
*Gorgeous aromas of blackberries, currants, mocha, mint, and bell pepper with a hint of blueberry as well, a healthy dollop of cedar and allspice as well. Ripe and rich, yet superbly balanced with velvety tannins.*
- 792 **Château Virginie de Valandraud, Grand Cru, Saint-Émilion, 2002**.....\$100.00  
*Armas of cherries, black fruit, wood, smoke; some tar. Taste is restrained yet powerful. Rich, smooth; some sweetness, bitter chocolate on the mid palate, medium tannins, coffee and vanilla. Beautifully structured.*
- 793 **Château La Grave Figeac, Grand Cru, Saint-Émilion, 2005**.....\$90.00  
*Big black cherry and licorice on the nose. The ripe fruit carries over in the mouth but is tempered a bit with lots of smooth tannins and well made with good balance.*
- 794 **Château Lucia, Grand Cru, Saint-Émilion, 2009**.....\$100.00  
*Violets and dark berries, with loads of aromas. Full-bodied, with a gorgeous core of sweet and ripe fruit. Long and dense, yet stylish. 90 percent Merlot and 10 percent Cabernet Franc.*
- 795 **Château Rocher Bellevue Figeac, Grand Cru, Saint-Émilion, 2001**.....\$110.00  
*Lots of smoky mineral, some roasted meat, dusty earth, blackberries and plum notes. Medium-bodied.*
- 796 **Château La Confession, Grand Cru, Saint-Émilion, 2006**.....\$130.00  
*Great color, a rich palate, ample concentration, elegance and complex aromatics make up the recipe for this wine. The wine ends with a long silky, dark berry finish.*
- 797 **Château D' Aiguilhe, Castillon•Côtes de Bordeaux, 2009**.....\$75.00  
*Offers an intriguing nose, with red & dark fruits, black currant, blackberry, tobacco, dark chocolate, mocha, and coffee. On the palate the wine showed plum, black currant, blackberry, spices, espresso and cola.*

## Red Wine of Burgundy

- 800 Charmbetin “Clos de Beze”, Grand Cru, Cristophe Perrot-Minot, Côte de Nuits, 2004.....\$400.00**  
*Saturated ruby-red. Currant, saddle leather and smoked meat on the nose. Super concentrated and fresh, in a distinctly firm, vibrant style for the year, even a tad hard. With time in the glass, though, the tannins seem to arrive later and come off as more even. Very long on the aftertaste.*
- 802 Charmes-Charmbetin “Vieilles Vignes”, Grand Cru, Perrot-Minot, Côte de Nuits, 2004.....\$325.00**  
*A structured style, yet this shows plenty of ripe cherry and spice notes, with flesh to keep it balanced. Lively on the finish, with a mineral aftertaste.*
- 806 Gevrey-Chambertin, Perrot-Minot, Côte de Nuits, 2003.....\$120.00**  
*Lots of dark cherry, spiciness, earth, and minerality. Tannins well integrated. Medium bodied. Good structure and balance, very elegant.*
- 807 Gevrey-Chambertin “LaVaux St.-Jacques”, Premier Cru, Denis Mortet, Côte de Nuits, 2004.....\$140.00**  
*Very complex, deep and persistent, it requires a bit of time to fully express itself. Aromas of dark fruit and forest floor, velvety tannins, refined and ripened fruit, with a practically never ending finish.*
- 808 Gevrey-Chambertin “Vieilles Vignes”, Premier Cru, Perrot-Minot, Côte de Nuits, 2004.....\$165.00**  
*A blend of four premier crus. Bright ruby-red color. Black raspberry, smoky oak and a whiff of roasted meat on the nose. Sweet, bright and focused; juicy and elegantly styled, with very good vivacity if not quite the same fleshiness as the Riotte. Finishes with sweet, silky tannins.*
- 810 Gevrey-Chambertin “Mes Cinq Terroirs”, Premier Cru, Denis Mortet, Côte de Nuits, 2004.....\$145.00**  
*Dark plum, currant, chocolate and smoky, nutty oak on the nose. Supple, moderately ripe and concentrated.*
- 811 Gevrey-Chambertin “Vieilles Vignes”, Serafin, Côte de Nuits, 2005.....\$180.00**  
*Red fruit, classic gevey nose, very fine and ripe tannins, everything in balance. Nice long finish. Well made.*
- 812 Musigny, Grand Cru, Comte Georges de Vogüé, Côte de Nuits, 1996.....\$600.00**  
*An exceptional wine offering aromas of cherries, blueberries and sweet mocha. It possess awesome depth, concentration and purity in its violet and cherry cream pie flavored personality.*
- 814 Chambolle-Musigny “La Combe D’Orveau”, Premier Cru, Ann Gros, Côte de Nuits, 2007.....\$115.00**  
*A medium bodied, elegant pinot noir with plump cherry and spice aromas and flavors, silky tannins.*
- 818 Vosne-Romanée, Premier Cru, Domaine De La Romanée-Conti, Côte de Nuits, 2006.....\$900.00**  
*Good medium red. Good fruit on the nose with complicating elements of smoke and musky game. This offers a silky texture and compelling sweetness and stuffing for the vintage, with smoke and underbrush adding complexity to the wine's fruit. This has excellent material and finishes with suave tannins.*
- 820 Romanée-Conti, Grand Cru, Domaine De La Romanée-Conti, Côte de Nuits, 2006.....\$12,000.00**  
*Good medium-deep red. Wonderfully pure, penetrating aromas of cassis, black raspberry, minerals and spices. Denser and more spherical than La Tache, offering a compelling combination of raspberry and mineral high notes and lower earth tones. Wonderfully building finish saturates the taste buds with flavor.*
- 822 Richebourg, Grand Cru, Domaine De La Romanée-Conti, Côte de Nuits, 1998.....\$1800.00**  
*Very good deep red-ruby. Pungent, expressive aromas of raspberry, black cherry, redcurrant, espresso and bitter chocolate. Very rich, sappy and deep, with chewy extract and lovely viscosity. Superb.*
- 824 La Tache, Grand Cru, Domaine De La Romanée-Conti, Côte de Nuits, 1997.....\$900.00**  
*Awesome with ripe red and black fruit, Asian spices, candied black cherries and blackberries which are encased in a sweet toasty oak. Possess a long finish with abundant sweet tannins.*
- 826 Echézeaux, Grand Cru, Domaine De La Romanee-Conti, Côte de Nuits, 1997.....\$900.00**  
*Medium to full-bodied with profound flavors of cherries, raspberries, strawberries and boysenberries. Densely-fruited and powerful that is perfectly balanced. Outstanding!*
- 828 Echézeaux, Daniel Bocquenet, Côte de Nuits, 2003.....\$350.00**  
*A full-bodied pinot noir that displays black fruit and Asian spice aromas and flavors. Great depth with a pure dense personality, harmonious and yet boisterous, with loads of ripe tannins.*
- 829 Marsanny “Clos du Roy”, Domaine Jean Fournier, Côte de Nuits, 2009.....\$60.00**  
*Light and approachable on the palate, with subtle flavors of red fruit, earth and barnyard. Light tannins round out the finish.*
- 830 Nuits-Saint-George “Vieilles Vignes”, Cristophe Perrot-Minot, Côte de Nuits, 2003.....\$125.00**  
*Great terroir with undertones of earth, mineral and smoke with spicy plum and cherry flavors.*
- 831 Nuits-Saint-George “Bas De Combe”, Cristophe Perrot-Minot, Côte de Nuits, 2004.....\$115.00**  
*Earthy nose, beefy. Dark fruit. Full, energetic, concentrated fruit. Solid structure. Big (but ripe) tannins.*
- 832 Nuits-Saint-Georges “Aux Saint-Julien”, Bocquenet, Côte de Nuits, 2006.....\$85.00**  
*Silky textured, intense flavors of black fruits, minerals and stones. Very concentrated.*

## Red Wine of Burgundy cont.

- 834 Nuits-Saint-George “Les Chaignots”, 1er Cru, Dom. Mugneret-Gibourg, Côte de Nuits, 2009.....\$100.00**  
*Rich cherry nose, with abundant fruit. Lush and suave, concentrated but not extracted, has solid fruit but energy and length too.*
- 831 Morey-Saint-Denis “Clos de la Roche”, Grand Cru, Domaine Dujac, Côte de Nuits, 2007.....\$250.00**  
*Aromas of fine cherries, dried flowers, vanilla and a little coffee. In the mouth is elegant, yet round and supple. Structurally, this is absolutely sound with lacy-ripe medium tannins paired to pronounced acidity, all quite superbly balanced by wonderful black-fruited sève.*
- 833 Morey-Saint-Denis, Gérard Raphet, Côte de Nuits, 2007.....\$100.00**  
*Cherries spiced with black pepper and curry show in its aromas; the palate is round and supple, with a good mouthful of pink and red, ripe fruits.*
- 835 Corton, Domaine Romanee Conti, Côte de Beaune, 2009.....\$650.00**  
*Dark black fruit with an almost Rhône like character. Earthy, opulent and rich with a very fine length.*
- 836 Corton “Les Renardes”, Grand Cru, Pierre André, Côte de Beaune, 2006.....\$135.00**  
*Medium-bodied with cherry, Asian spice, tea and red raspberry aromas and flavors. Beautiful.*
- 837 Aloxe-Corton “Les Petites Lolières”, 1er Cru, Pierre André, Côte de Beaune, 2009.....\$95.00**  
*Dark crimson. Just a little brutal after the Volnay Caillerets. Lots of richness. Then firmness. A good effort with lots of pzazz. Medium length.*
- 842 Bourgogne Rouge, Leroy, Côte de Nuits, 1999.....\$85.00**  
*Medium-full cherry colour. The nose is of cooking cherries with a subtle undertow of oak and earth. Fresh acidity, concentrated cherry fruit and medium tannins. This is very serious for a Bourgogne*
- 840 Bourgogne Rouge, Ann Gros, Côte de Nuits, 2009.....\$65.00**  
*Medium red. Liqueur-like ripeness to the red cherry and rose aromas. Then juicy and fruity in the mouth, with intriguing notes of spices, flower and espresso. Finishes with an oily richness but also a hint of dryness and plenty of stony character.*
- 844 Beaune “Clos des Mouches”, Premier Cru, Joseph Drouhin, Côte de Beaune, 2008.....\$125.00**  
*A serious wine, youthful, deep in both color and concentration of currant and black cherry flavors.*
- 848 Côte de Beaune, Joseph Drouhin, Côte de Beaune, 2009.....\$55.00**  
*A true delight and a great harmony! A beautiful purple colour. On the nose, delicate and fruity aromas such as strawberry and red currant. On the palate, the tannins are refined and lend a nice roundness to the body.*
- 852 Pommard “Les Pèzerolles”, Joseph Voillot, Côte de Beaune, 2007.....\$110.00**  
*Very perfumed wine with lovely, clean, pure fruit. Good tannic structure and nice fruit on the finish .*
- 854 Volnay “Clos De La Rougeotte”, Jean Boillot, Côte de Beaune, 2004.....\$95.00**  
*Full-bodied and masculine with viloet and blackberry aromas. Offers dark berry and Asian spice flavors.*
- 856 Volnay “Caillertets•Ancienne Cuvée Carnot”, Premier Cru Bouchard, Côte de Beaune, 2009.....\$110.00**  
*Relatively strong reduction dominates the nose though there is ample body and richness to the suave yet precise flavors that exude a fine minerality on the very ripe finish that offers excellent volume if less complexity than usual.*
- 858 Mercurey “Vieilles Vignes”, François Raquillet, Côte Chalonnaise, 2008.....\$50.00**  
*Offers scents and flavors of red cherry, cinnamon, rose wood, wood smoke, and beef marrow. Palpably dense on the palate, it finishes with real grip and a wonderfully deep sweetness of pit fruits and marrow.*
- 860 Morgon “Tour de Tanay”, Cristian Vergier, Beaujolais, France, 2009.....\$40.00**  
*A solidly structured, full-bodied, deep garnet wine which shows intense aromas of iris, roses, spices and ripe red fruit. The impressions on the palate are fleshy, velvety and tender. 100% Gamay.*
- 862 Moulin à Vent, Manoir du Carra, Beaujolais, France, 2009.....\$45.00**  
*The wine is produced from 50 year old vines. Aged 50% in foudre (large barrels) for 3-4 months, 50 % in concrete tanks. Beautiful deep ruby color. The bouquet displays aromas of rose, iris, spice and ripe fruit.*

### Red Wine of the Northern Rhône Valley

- 1702 Hermitage “La Chapelle”, Paul Jaboulet, 1994.....\$150.00**  
*Still quite youthful. Smoky black cherry fruit and on the nose more spicy on palate. Excellent balance.*
- 1704 Hermitage “La Chapelle”, Paul Jaboulet, 1997.....\$175.00**  
*Palate is soft and pleasant displaying beef broth, smoke, leather, mushrooms and dried black fruit.*
- 1706 Hermitage “La Chapelle”, Paul Jaboulet, 1999.....\$135.00**  
*Full-bodied, soft, attractively rich and fresh with blackberry, prune, truffle and roasted meat flavors.*
- 1708 Hermitage, J.L. Chave, 1992.....\$200.00**  
*Gorgeous aromatic nose is complex and layered with soy, smoke, herbs, meat, tar and incense. Savory palate has minerals, earth, sweat with dark meaty fruit in the background.*
- 1710 Hermitage, J.L. Chave, 1993.....\$375.00**  
*Aromas of tobacco, pepper, tart black fruit nose with maturity; tasty, mature, tobacco, gunpowder, subtle pepper palate; medium-plus finish.*
- 1712 Hermitage, J.L. Chave, 1994.....\$385.00**  
*Almost Burgundian texture but with that nice syrah plum, cherry....maybe some secondary flavors like anise, nose of wildflower potpourri. Has mellowed so nicely.*
- 1714 Hermitage, J.L. Chave, 1996.....\$450.00**  
*Aromas of sweet floral notes, black tea, stony minerals, earth, black pepper and a hint of parchment. On the palate, it is velvety and savory with great balance showing berries, black soil, bell pepper and leather.*
- 1716 Hermitage, J.L. Chave, 1998.....\$475.00**  
*Deep and complex with currant, Provençal herbs, green olive and mineral laden character, this full-bodied red is smooth, ripe and round that finishes with strong tannins.*
- 1718 Ermitage “Cuvee Cathelin”, J.L. Chave, 1995.....\$1800.00**  
*Dark ruby-red. Brooding but vibrant aromas of cassis, blackberry, licorice and spice. Extremely dense and concentrated, with urgent blackcurrant and pepper flavors complicated by a spicy oak component.*
- 1720 Ermitage “Cuvee Cathelin”, J.L. Chave, 1998.....\$1500.00**  
*Reticent, minerally nose hints at great sweetness and ripeness; notes of blackberry and tar emerge with aeration. Round, rich and layered in the mouth; still quite closed but the wine extraordinary depth of flavor. Great intensity with no excess weight. Finishes with explosive length and noble tannins.*
- 1722 Ermitage “Cuvee Cathelin”, J.L. Chave, 2003.....\$2500.00**  
*The stupendous 2003 Hermitage Cuvee Cathelin was never racked from barrel to barrel... Readers should think of it as the concentrated essence of a Chave Hermitage. It is a port-like effort that is neither hot, pruny, nor overripe despite what the numbers might suggest. Its black/purple color is followed by an extraordinary perfume of blackberry liqueur, crème de cassis, melted licorice and striking minerality.*
- 1724 Ermitage “ex Voto”, E. Guigal, 2001.....\$600.00**  
*A fantastic beam of raspberry ganache courses through, while cocoa, mineral, cigar smoke, graphite and grilled beef notes bounce around. Ironclad tannins that are also incredibly racy take over on the finish. A very powerful wine with a long life ahead.*
- 1726 Ermitage “Le Pavillon”, Michel Chapoutier, 1996.....\$450.00**  
*Reveals a classic, inky, mineral, cassis, and licorice-dominated nose. This gorgeously pure wine possess fabulous intensity, layer upon layer of concentration with smoky black fruit flavors emerge.*
- 1728 Hermitage, Domaine du Colombier, 1998.....\$110.00**  
*Full-bodied with aromas of violet and flavors of crunchy, powerful and spicy hedgerow fruit flavors.*
- 1730 Côte-Rôtie, Jamet, 2000.....\$95.00**  
*Full tannins, ripe dark fruit flavors blend with black pepper and gamy notes. A spicy/smoky finish.*
- 1732 Côte-Rôtie “La Mouline”, E. Guigal, 1995.....\$780.00**  
*Aromas filled with smoke, black cherry, kirsch, bacon fat and truffle. Full-bodied powerful with a lot of brightness and acidity. This high pitched wine ends with notes of kirsch, chocolate and cherries.*
- 1734 Côte-Rôtie “La Mouline”, E. Guigal, 1998.....\$880.00**  
*A striking bouquet of exotically ripe dark fruits, lavender, and pork belly. With additional airing, notes of campfire and chocolate emerged. Equally flamboyant on the palate, with a lush texture and layers of flavor and concentration. Great focus though, with a very complex and long finish.*
- 1736 Côte-Rôtie “La Landonne”, E. Guigal, 1995.....\$875.00**  
*Aromatics of coconut, smoke, blackberry liqueur, licorice, tar, bacon fat, earth and Asian spice The palate shows pepper, sweet black raspberry and black plum flavors. Powerful, dense, balanced and harmonious.*

- 1738 Côte-Rôtie “La Landonne”, E. Guigal, 1998.....\$975.00  
*Dark fruit, spice, licorice, black cherry, pepper and bacon fat. Concentrated with tannins and ripe, dark black fruits and leather dominate the flavor profile with round black pepper driving the finish.*
- 1740 Côte-Rôtie “La Landonne”, E. Guigal, 2000.....\$475.00  
*Complex aromas with coffee and tar intermixed with red berry fruit. Palate was equally complex, with a crushed wild berry fruit, intermixed with saddle leather, tar, subtle oak, and sage. Impeccably balanced.*
- 1742 Côte-Rôtie “La Turque”, E. Guigal, 1998.....\$825.00  
*Beautiful nose of red and black fruits, smoke, pepper, worn leather and a gorgeous floral note. Smooth, deep and palate coating flavors of dark fruits, earth and spice. A long finish and extremely well balanced.*
- 1744 Côte-Rôtie “La Turque”, E. Guigal, 2000.....\$875.00  
*Seductive, juicy nose of cherry and plum. Flavors of tea, red currant and hints of white pepper. Light to moderate tannins, but a very long finish.*
- 1745 Cornas, Johann Michel, 2007.....\$95.00  
*Made from 100% Syrah, it displays a beautiful ruby color, well structured and round followed by red fruit, leather, black cherry, liquorices and black berry aromas.*
- 1746 St. Joseph “Offerus”, J.L. Chave Selection, 2006.....\$75.00  
*Offers jammy berry fruit, good acidity, medium body, nicely textured, plump and succulent. Dark, ruby red color. Brooding but vibrant aromas of cassis, blackberry, licorice and spice. Extremely dense.*
- 1748 Crozes-Hermitage “Silène”, J.L. Chave Selection, 2007.....\$55.00  
*A dark, slightly beefy style, with roasted chestnut and tobacco notes followed by coffee, tar and steeped black currant fruit. The tarry edge lingers through the finish. There's nice old-school character to this.*

### Red Wine of the Southern Rhône Valley

- 1749 Châteauneuf-du-Pape, Chateau Beaucastel, 1994.....\$165.00  
*A nice meaty, peppery nose with a touch of dark fruit along with a hint of mint. The palate again had black pepper up front, some ash, and a cool dark fruit.*
- 1750 Châteauneuf-du-Pape, Chateau Beaucastel, 2000.....\$155.00  
*Displays a rich, leathery, meaty and black cherry aromas and flavors with great body and depth.*
- 1752 Châteauneuf-du-Pape, Clos des Pape, 2000.....\$200.00  
*Great balance. Lovely palate of red fruit (cherries, raspberry), hints of meat and garrigue, mixed aromas with herbal notes of licorice, and cola, and a mineral component as well.*
- 1753 Châteauneuf-du-Pape “Cuveé Tradition”, Bosquet des Papes, 2007.....\$100.00  
*Seriously good, seriously traditional, opens up with fruit that is either strawplum or plumberry ... Waves of garrigue, nori and something meatish follows. It's rich, quite full and has oomph in taste, but the alcohol is well disguised and the mineral-licorice twist towards the end is lovely. This is in balance.*
- 1754 Châteauneuf-du-Pape “Cuvée Des Cadettes”, Château La Nerthe, 2003.....\$120.00  
*Focused and structured, lots of pepper and a beam of raspberry fruit, nicely structured, good grip, the tannins nicely firm undertones of blackberries, garrigue, black olives, iron and meat.*
- 1756 Châteauneuf-du-Pape, Le Vieux Donjon, 2009.....\$95.00  
*Aromas of cherry, violet and red fruits with a lovely smooth palate of leather, pepper, chocolate and black fruits. Smooth and rounded but also full of flavor*
- 1758 Châteauneuf-du-Pape, Domaine La Barroche, 2010.....\$85.00  
*Fresh raspberry and cherry aromas are complicated by wood smoke, garrigue and yellow rose. Strikingly pure and sweet, with deep red and dark berry preserve flavors, silky texture and no obvious tannins.*
- 1760 Lirac “La Reine Des Bois”, Domaine de la Mordorée, 2009.....\$65.00  
*Ripe but very pure, exhibiting a beautiful mix of damson plum, linzer torte and blackberry fruit all laced with alluring notes of black tea and iron. This is supple on the finish, but with latent length.*
- 1778 Gigondas, Domaine La Bouissiere, 2008/09.....\$50.00  
*Sexy, deeply perfumed scents of blackberry, cherry-cola, spice cake and licorice, plus a strong kick of white pepper. Lush and palate-coating, offering sweet dark fruit preserve flavors and an exotic floral element.*

### Red Wine of Southern France

- 1780 Maury Rouge, Fin Amour, Côtes Catalanes, France, 2007.....\$65.00  
*A blend of Grenache and Carignan, Dark red fruit aromas dominate, on the palate the deep red fruits continue into plum and spice flavors.*
- 1782 Bandol, Domaine Tempier, Bandol, 2008.....\$70.00  
*Mourvèdre aromas of meat, blood and beef with black cherry fruit. Medium bodied, with fine tannins.*

## Red Wines of California

- 1208 Cabernet Sauvignon “Private Reserve”, Robert Mondavi, Napa Valley, California, 1987.....\$150.00**  
*Supple, complex and harmonious with currant, spice, cedar, anise and coffee flavors, light toasty oak.*
- 1200 Cabernet Sauvignon “Private Reserve”. Beringer, Napa Valley, California, 1994.....\$140.00**  
*Intense and rich with great depth that showcase currant, berry, chocolate, spice and cedar flavors.*
- 1202 Cabernet Sauvignon, Harlan Estate, Napa Valley, California, 1996.....\$700.00**  
*Offers aromas of smoke, coffee beans, black and blue fruit, minerals and roasted herbs. Full bodied, spectacular purity, exquisite equilibrium, and a seamless personality with everything in harmony!*
- 1204 Cabernet Sauvignon “Eisele Vineyard”, Araujo, Napa Valley, California, 1996.....\$350.00**  
*Massively proportioned, with intense cedar, berry, chocolate and currant flavors, substantial tannins.*
- 1206 Cabernet Sauvignon “Hillside Reserve”, Flora Springs, Napa Valley, California, 1995.....\$125.00**  
*Rich and elegant offering concentrated elements of cassis, chocolate and coffee with a supple finish.*
- 1214 Cabernet Sauvignon “Georges De Latour”, BV, Napa Valley, California, 1997.....\$185.00**  
*Mostly dark cherry flavors with the secondary flavors of coffee, tobacco and a touch of licorice being very minimal. Medium tannins very smooth, long & lush finish.*
- 1218 Cabernet Sauvignon, Paras Vineyard, Mount Veeder Napa Valley, California, 1999.....\$120.00**  
*Remarkably supple and elegant, with rich, focused black cherry and currant-laced fruit that has traces of herb, olive and cedar. Finishes long and rich, with loads of ripe tannins.*
- 1220 Cabernet Sauvignon “Hillside Select”, Shafer, Napa Valley, California, 2000.....\$350.00**  
*Its opaque purple color is accompanied by super aromatics, immense body, great fruit extraction, superb purity and overall symmetry. Exceptional intensity perfectly integrated acidity and tannins*
- 1212 Cabernet Sauvignon “Special Select”, Caymus, Napa Valley, California, 2002.....\$175.00**  
*Ripe, rich and complex, with layers of juicy plum, blackberry, anise, coffee and wild berry. Turns supple, with a sense of elegance and finesse. Firms up on the finish, where the tannins fold in.*
- 1222 Cabernet Sauvignon, Spottswoode, Napa Valley, California, 2002.....\$250.00**  
*Graceful with a sweet, fragrant nose and plenty of blackcurrant/cassis fruit. Medium to full bodied.*
- 1224 Cabernet Sauvignon “Jericho Canyon Vineyard”, Ramey, Napa Valley, California, 2002.....\$120.00**  
*Very forward with cherry/berry fruit, menthol, licorice, and a bit of oak Plush with very attractive and deep fruit in the mouth. Smooth and supple tannins.*
- 1226 Cabernet Sauvignon, Forman, Napa Valley, California, 2002.....\$100.00**  
*Remarkably complex, with tiers of ripe juicy currant, plum and cherry, framed by spicy, toasty oak.*
- 1227 Cabernet Sauvignon, Cloud View, Napa Valley, California, 2002.....\$85.00**  
*Firm, rich, with earth, leather, coffee, herb-laced currant, blackberry, mineral and cedar flavors.*
- 1229 Cabernet Sauvignon “Rock Cairn”, Nickel & Nickel, Oakville•Napa Valley, California, 2006.....\$135.00**  
*A fantastic Cabernet that stuns now for authenticity and power. This wine shows classic Oakville elegance and precision. Rich in black currants, blackberries, cherries and dark chocolate*
- 1230 Cabernet Sauvignon “Spring Mountain”, Barnett Vineyards, Napa Valley, 2004.....\$90.00**  
*Dark, clear crimson color with aromas of currant, dark cherry, black plum, toasted oak, earth and herbs of sage and thyme. Well integrated oak flavors with aromas translating to the palate seamlessly.*
- 1236 Cabernet Sauvignon, Ramey, Napa Valley, 2008.....\$75.00**  
*Boasts a dense purple color as well as a big, sweet bouquet of blueberry and black currant fruit intertwined with licorice, bay leaf, cedar and fruitcake notes. Full-bodied and opulent, t*
- 1238 Cabernet Sauvignon “Reserve”, Groth Napa Valley, California, 2008.....\$140.00**  
*Ripe, blackberry and cassis aromas, rich and voluptuous with dark berry and spice flavors.*
- 1232 Cabernet Sauvignon, Lewis, Napa Valley, California, 2008.....\$125.00**  
*Supple and flesh, with appealing ripe plum and black cherry fruit that's fleshy and layered. Rich, complex and elegant, gaining weight and persistence on the finish, where the flavors fan out nicely.*
- 1240 Cabernet Sauvignon, Caymus, Napa Valley, California, 2010.....\$120.00**  
*Bold, rich and flavorful, with complex layers of currant, black cherry and plum flavors.*
- 1228 Cabernet Sauvignon, Mount Eden Vineyards, Santa Cruz Mountains, California, 2003.....\$75.00**  
*Complex aromas of cassis, blackberry, smoked meat, minerals, menthol and flowers, plus a suggestion of licorice with aeration. Juicy, mineral and tightly wound, with flavors of dark berries and menthol.*
- 1241 Cabernet Sauvignon “Small Lot”, Kathryn Kennedy, Santa Cruz Mountains, California, 2007..\$110.00**  
*Aged for twenty-one months in a combination of French and American oak, this wine shows classic Santa Cruz Mountains brambly black fruits with woody spice and mineral notes on a balanced, supple palate.*

- 1242 Cabernet Sauvignon, Kamen Estate, Sonoma County, California, 2007.....\$115.00  
*Deep aromas of raspberry, cassis, violet and minerals. In a distinctly creamy style, but with a rocky mineral and firm acidity framing and lifting the black raspberry fruit. This concentrated, mineral-driven wine.*
- 1244 Cabernet Sauvignon “Monte Bello”, Ridge, California, 1997.....\$400.00  
*Rich, complex and full-bodied with vanilla, spicy dark berry aromas and flavors and firm tannins.*
- 1248 Cabernet Sauvignon, Star Lane Vineyard, Santa Ynez Valley, California, 2005.....\$75.00  
*Inky garnet in color, this wine bursts out of the glass with a rich nose of earth, tobacco, and dark fruit aromas that had me salivating immediately. In the mouth it is rich, heavy, and pure liquid silk.*
- 1249 Cabernet Sauvignon, Silver Oak, Alexander Valley, California, 2008.....\$95.00  
*Firm, rich, intense and layered, with earth and herb-laced currant, blackberry, mineral and cedar flavors.*
- 1250 Cabernet Sauvignon, Sebastiani, Alexander Valley, California, 2007/08.....\$55.00  
*Delivers bold aromas of blackberry, blueberry, sandalwood and dried herbs. The palate is a ripe, concentrated mélange of black fruits laced with vanilla and hints of mocha.*
- 1252 Red “Jericho Canyon Vineyard”, Rudd, Napa Valley, California, 1998.....\$250.00  
*Notes of plums, cassis, blackberries, espresso, Asian spices, licorice, cedar, and tapenade make an appearance in both the aromas and flavors. Extremely full-bodied, with sweet tannin, a opulent/voluptuous texture, full body, brilliant purity, and low acidity, this wine represents a synthesis style between an exotic right bank Bordeaux and a California Cabernet. a blend of Cabernet Sauvignon, Merlot, Cabernet Franc..*
- 1254 Red “Rubicon”, Niebaum-Copola, Napa Valley, 2002.....\$225.00  
*Terrific richness, full-bodied with an opulent texture and black fruit, dried herbs and chocolate notes.*
- 1356 Red “Claret”, Robert Foley, Napa Valley, California, 2003.....\$200.00  
*Aromas of big fruit flavors of blackberry and subtle oak. The palate is flush with blackberries, chocolate and smooth tannins with an elongated finish. Medium to full bodied, concentrated.*
- 1258 Red “Enveiere”, Burgess Cellars, Napa Valley, California, 2001.....\$90.00  
*Ripe, rich and full-bodied that shows plush tiers of cherry, currant, anise and spice. Polished tannins.*
- 1260 Red, Viader, Napa Valley, California, 2001/02.....\$145.00  
*Dark and intense currant, anise, chocolate and berry flavors with a firm tannin structure.*
- 1263 Red “L’Esprit Des Pavots”, Peter Michael, Knights Valley, California, 2002.....\$100.00  
*Rich, sensuous mouthful. Dark, inky color. Intense cassis notes dark black fruit on the entry; light in body weight; ends with some black cherry, black berry notes on the dry and spicy finish*
- 1264 Red “Les Pavots”, Peter Michael, Knights Valley, California, 2001.....\$250.00  
*Wonderful complexity, depth and concentration with layers of plum, currant and black cherry.*
- 1266 Red “The Discussion”, Duckhorn, Napa Valley, California, 2008.....\$135.00  
*A balanced and harmonious Bordeaux blend. There is abundant, rich upfront fruit in the aromas and on the palate but possesses layered sophistication. Elements of black currant, spicy plum, cherry cola and chocolate-covered raspberries evolve in the glass, mingling with appealing black licorice notes.*
- 1270 Red “Papillon”, Orin Swift, Napa Valley, California, 2009.....\$105.00  
*Aromas of plum and cassis are built around soft French oak and cedar box nuances. The entry is intense, yet elegant with loads of boysenberry and dark fruit flavors. Well integrated tannin provide for a long, soft finish.*
- 1268 Red “Meritage”, Estancia, Paso Robles, California 2009.....\$60.00  
*A blend of Cabernet Sauvignon, Merlot and Petit This rich and opulent red shows silky blue and red fruit aromatics, with cassis and dark cherry, along with notes of smoke and vanilla from the oak influence.*
- 1271 Red “Lateral”, Kathryn Kennedy, California, 2003.....\$75.00  
*Attractive but restrained nose; notes of blackberry, cassis and leather on the palate; fine tannins.*
- 1272 Red “Tresor”, Ferrari-Carano, Alexander Valley, California, 2002.....\$125.00  
*Delicious aromas of ripe blackberry and currant from the Cabernet Sauvignon pair with the provocative notes of boysenberry and cherry cobbler from the Petit Verdot and Cabernet Franc. With a full bodied and richly-textured tannin profile, this blend exudes a concentrated palate of intense red and blackberries.*
- 1274 Red “Omaggio”, Seghesio, Sonoma County, California, 2008.....\$85.00  
*Cabernet Sauvignon’s compelling cherry and cassis flavors, smooth, long tannins and mouth-coating appeal combine with Sangiovese’s slightly acidic verve to create Omaggio.*
- 1276 Red “Paraduxx”, Duckhorn Wine Company, Napa Valley, California, 2008/09.....\$75.00  
*A blend of Zinfandel, Cabernet Sauvignon and Merlot, rich, full fruit flavors and soft tannins.*
- 1278 Red “Abstract”, Orin-Swift, Napa Valley, California, 2010/11.....\$65.00  
*A blend of Grenache, Petite Sirah, and Syrah. Aromas of crushed black fruits and bing cherry. Excellent structure and balanced acidity. Ripe cherry and strawberry dominate the finish which is clean and long.*

- 1280 Merlot, Twomey, Napa Valley, California, 2007.....\$60.00**  
*Complex flavors of cherry, chocolate, coffee, and plum distinguish this wine. Medium--bodied.*
- 1282 Merlot, Selene, Napa Valley, California, 2006.....\$75.00**  
*Serves up ripe, intense cherry, berry, plum and spice flavors that picks up complex cedar notes.*
- 1284 Merlot "Michael Black Vineyard", Coho, Napa Valley, California, 2005.....\$65.00**  
*Black olives and plum nose. Flavors of cherry pie filling and figs. Medium finish with soft tannins.*
- 1287 Merlot, St. Francis, Sonoma County, California, 2009.....\$40.00**  
*Rich, powerful, intense, almost overwhelming ripe plum and cherry fruit flavors with overtones of mocha. Explosive in your mouth and unrefined. An excellent true California merlot.*
- 1288 Zinfandel "Old Vines", Turley, California, 2010.....\$75.00**  
*Boasts a deep plum/purple color as well as notes of blueberries, raspberries, spring flowers, damp earth, pepper and licorice. It is a complex, full-throttle, deep, rich Zinfandel.*
- 1290 Zinfandel "The Monster", Norman Vineyards, Paso Robles, California, 2008/09.....\$65.00**  
*Incredibly ripe and jammy aromas of raspberry and cherry and spicy notes of licorice and cinnamon give this wine a full-spectrum nose that never quits. Rich and full-bodied, the robust berry and spice flavors*
- 1291 Zinfandel, Vellutini Vineyard", Martinelli, Russian River Valley, California, 2010.....\$85.00**  
*Loaded with power yet retains a element of finesse. Aromas of blueberry and toasted oak lead to complex flavors of blackberry pie, mineral and vanilla. The tannins are big and round.*
- 1292 Zinfandel "Crimson Hill Vineyard" , Gregory Graham, Lake County, California, 2008.....\$45.00**  
*Ripe raspberry fruit with hints of dark chocolate, lavender and spearmint. Thick flavors of juicy ripe raspberry fruit puree with hints of orange zest and ginger. Ripe berry finish.*
- 1293 Zinfandel "Black-Sears Vineyard", Elyse, Napa Valley, California, 2008.....\$70.00**  
*Howell Mountain fruit accounts for the concentration with massive blackberries, plum, mocha and spices, its initial taste is as sweet as jam. But it turns dry and minerally on the finish. A delicious, softly tannic wine.*
- 294 Red "Machete", Orin Swift, California, 2009.....\$50.00**  
*Beautiful notes of just picked warm, ripe blackberry with licorice and cedar box on the nose. The wine is structured and complex, saturated with smoky, dark, ripe brambly black fruit. It is bright and brooding, rich and powerful showcasing the intensity of Petite Sirah, the elegance and complexity of Grenache and Syrah.*
- 1295 Red "James Berry", Saxum, Paso Robles, California, 2010.....\$160.00**  
*Exotic, perfumed, and intense, it delivers riveting aromas of blackberry liqueur, lilac, violet, licorice, and mineral like qualities that flow to a seamless, perfectly proportioned wine that is beautifully concentrated, layered, and incredibly long. 52% Grenache (done in concrete), 26% Mourvedre and 22% Syrah.*
- 1296 Syrah "Reva", Alban Vineyards, Edna Valley, California, 2005.....\$150.00**  
*The intense, inky/ruby/purple-tinged 2005 Syrah Reva Vineyard boasts gorgeous notes of graphite, smoke, roasted meat, herbs, and oodles of blackberries and creme de cassis.*
- 1298 Syrah "Eisele Vineyard", Araujo, Napa Valley, California, 1999.....\$175.00**  
*Spectacular aromas of black fruits, smoke, pepper and floral notes. Robust, rich and concentrated.*
- 1302 Syrah "Donna's", Melville, Santa Rita Hills, California, 2008.....\$65.00**  
*Notes of black plum, blackberry and blueberry then lead to palate pleasing tastes of spice, leather and earth. This is full-bodied Syrah full of character and depth*
- 1304 Syrah "Hudson Vineyard" Kongsgard, Napa Valley, California, 2005.....\$200.00**  
*Utterly compelling, ethereal nose combines black raspberry, white pepper, bacon fat, mocha and dark chocolate. Dense and wonderfully sweet but with terrific acidity giving energy to this remarkably full wine*
- 1306 Petite Syrah "Heritage Clones", Rosenblum, Napa Valley, California, 2010.....\$50.00**  
*Exhibits rich blackberry spice with currant and cracked pepper aromas with ripe, dense blackberries with hints of vanilla, black olive and exotic spices.*
- 1308 Sangiovese, Seghesio, Alexander Valley • Sonoma Valley, California, 2008.....\$50.00**  
*Initial aromas of dark fruits and savory spices suggest blueberries, cherries and hints of anise. Aromatically complex, deep in flavor and structured with balanced acidity and ripe tannins*
- 1310 Syrah "Just for the Love of It", Sine Qua Non, California, 2002.....\$800.00**  
*Mindblowing... Ultramodern and, nevertheless, unbelievably classy, complex and focussed. Licorice, all sorts of black fruit, old fashioned spices, exotic flowers, bacon, crème de cassis.*
- 1312 Syrah "Poker Face", Sine Qua Non, California, 2004.....\$750.00**  
*A blend of 96% Syrah, 2.5% Mourvedre, and 1.5% Viognier comes from the Eleven Confessions, White Hawk, Alban, Bien Nacido, and Alta Mesa vineyards. Boasting classic blackberry, crème de cassis, charcoal, acacia flower, and subtle background toasty oak notes, it possesses a fabulous texture.*

- 1314 Syrah “Atlantis Fe203-1a”, Sine Qua Non, California, 2005.....\$650.00**  
*Full throttle California Syrah with peppery, blackberries, prunes, leather, smoke, herbs, raspberries, chocolate, sweet spices, cinnamon, plum, coffee and cherry notes.*
- 1318 Pinot Noir “Omega”, Sine Qua Non, California, 2003.....\$450.00**  
*The powerful black raspberry and blackberry perfume practically knocks you over. Huge, jammy, powerful black fruits that are very flashy. Rather linear and lacking nuances, but oh what a ride. Well integrated tannins, smooth texturally, and sporting a long, chewy aftertaste with a hint of black coffee.*
- 1320 Pinot Noir “M•Shea Vineyard”, Sine Qua Non, Willamette Valley, Oregon, 2002.....\$550.00**  
*A haunting nose of exotic dark berries with oak, musk, earth, charcoal, minerals and a little heat. Brassy dark velvety fruit that is rich, flamboyant and sumptuous.*
- 1320 Pinot Noir “Gary’s Vnyd”, Lucia Vineyards, Santa Lucia Highlands, California, 2009.....\$90.00**  
*A very inviting nose seduces with hints of rose petal and violet, and then shows its fuller side of raspberry, strawberry and baking spice. The wine displays its single-vineyard pedigree with the length on the palate. A rich mouthfeel stretches out with firm tannins and a long finish.*
- 1322 Pinor Noir “Ampelos”, Brewer-Clifton, Santa Rita Hills, California, 2008.....\$100.00**  
*Extraordinary. Sweet raspberry, blueberry, and boysenberry notes interwoven with hints of spring flowers and loamy soil are followed by a full-bodied, beautifully textured, concentrated sumptuously styled wine*
- 1324 Pinot Noir, Melville, Santa Rita Hills, California, 2008.....\$60.00**  
*Red fruit preserve flavors and racy cinnamon and clove qualities. Picks up a smoky quality on the finish.*
- 1325 Pinot Noir, Presqu’Ile, Santa Maria Valley, California, 2009.....\$80.00**  
*Demure aromas of dark red fruits, spice and subtle oak. Tasty array of dark red berries and cherries with well-proportioned supporting tannins. Soft and silky.*
- 1328 Pinot Noir “Clark & Telegraph Vineyard” Bell Gloss, Santa Maria Valley, California, 2010.....\$75.00**  
*Bursting with aromas of cinnamon, caramel and hints of ginger-spiced tea. On the palate, the plush weight coats the mouth with more brown spice and sweet oak flavors, layered into the deep blueberry and strawberry base. The viscosity paired with the flavors and lively acidity lead into a long finish.*
- 1329 Pinot Noir “Russian River”, Twomey Cellars, Russian River Valley, California 2010.....\$80.00**  
*Nicely perfumed with aromas of fresh Bing cherries, blueberries, spice and floral notes. Delicious core of mouthwatering dark cherry and strawberry flavors with cinnamon and other baking spices, and oak.*
- 1330 Pinot Noir “Moonshine Ranch”, Martinelli, Russian River Valley, California, 2010.....\$85.00**  
*Layers of complex red and black berries, warm brown spice and hints of cherry cola and forest floor.*
- 1331 Pinot Noir, Dumol, Russian River Valley, California, 2010.....\$100.00**  
*Bright ruby red. Warm, inviting aromas draw you in: bright and lively then dark and complex. Wild cherry, fresh raspberry, sassafras and grilled meat. Complex tobacco and cocoa notes. Juicy palate entry then a fine interplay between red and black fruits. Black tea, cranberry and apple skin tartness, woody-truffle notes.*
- 1332 Pinot Noir “Reserve”, Windsor Oaks, Russian River Valley, California, 2008.....\$70.00**  
*Offers a plush core of bright black cherry, red berry and sassafras cola, laced with wild strawberry, complex spices and vanilla. Complex, balanced and age-worthy blend shows clean, classic Russian River fruit.*
- 1333 Pinot Noir “Calegari Vineyard, Selby Vineyards, Russian River Valley, California, 2009.....\$65.00**  
*Rich new oak notes with bright cherry, white pepper and cloves in the nose. Cranberry, pomegranate and red raspberry flavors accented by the classic “Russian River” spice.*
- 1335 Pinot Noir, Mary Edwards, Sonoma Coast, California, 2009.....\$90.00**  
*Aromas of bright wild cherry and spice aromas. Medium-bodied on the palate, with medium acidity, light tannins, well-integrated alcohol (listed as 14.2%) and flavors in line with the nose.*
- 1334 Pinot Noir, Hanzell, Sonoma Valley, California, 1997.....\$110.00**  
*Earthy, with a meaty streak along with hints of plum and dried cherry. Tight with firm tannins.*
- 1336 Pinor Noir “Sonoma Coast”, Kistler, Sonoma Valley, California, 2005.....\$125.00**  
*Notes of red cherries, raspberries, and an exotic red fruit quality that reminds us of rose petals and guava. Balance and silken texture on the palate shine through with faraway spices undertones.*
- 1338 Pinot Noir “Hyde Vineyard”, Patz & Hall, Carneros Valley, California, 2010.....\$85.00**  
*The aromas are deep and brooding, with intense spicy cranberry, cherry and fennel notes, as well as hints of fleur de sel. Excellent natural acid plays a supporting role, framing this Pinot’s lush fruit.*
- 1343 Pinot Noir “Los Carneros”, Roert Sinsky Vineyards, Carneros Valley, California, 2009.....\$60.00**  
*Bright cranberry and raspberry notes, an undercurrent of peat and a touch of exotic baking spices like cinnamon and vanilla. Delicious.*

### Red Wine of Oregon

- 1400 Pinot Noir “Shea Vineyard”, St. Innocent, Willamette Valley, Oregon, 2008.....\$95.00**  
*This pinot has loads of irresistible bright red fruit with seductive spice undertones and a very long finish.*
- 1401 Pinot Noir “Antica Terra”, Willamette Valley, Oregon, 2010.....\$90.00**  
*Richly ripe, jellied dark cherry and cassis shadowed by their distilled counterparts and mingled with leather, but above all bracketed by smoky, toasty, caramelized and singed aromas and finishing flavors from oak.*
- 1402 Pinot Noir “Reserve”, Patricia Green, Willamette Valley, Oregon, 2010.....\$50.00**  
*It is quite ripe and fruity. Big plum, ripe blueberry, and dark cherry. There is plenty of oak. It feels big in the mouth, is very complete with surprising mid palate, but still exceedingly elegant and feminine.*
- 1403 Pinot Noir “Reserve”, Rex Hill, Willamette Valley, Oregon, 2010.....\$75.00**  
*Beguiling aromatics of Bing cherries, ripe raspberries, huckleberries, pomegranate, violets sandalwood, earth and wood smoke develop into deeper notes of coffee, tobacco, cloves, black fruit and soft leather. The palate intrigues with red, blue and black fruit flavors, spice and minerals framed by delicate, ripe tannins.*
- 1404 Pinot Noir, William Hatcher, Willamette Valley, Oregon, 2008.....\$100.00**  
*Full bodied and complex, this is a fleshy Pinot Noir with fruit flavors that run from mulberry to spicy plum. Streaks of dark berry fruit and some black pepper add finishing highlights.*
- 1406 Pinot Noir “Jessie Vineyard”, Cristom, Eola-Amity Hills•Willamette Valley, Oregon, 2008.....\$110.00**  
*Elegant and refined, with a plush underpinning to the luscious raspberry, blackberry and black plum fruit, Full-bodied with a burly tannic backbone that is buffered by good acidity.*
- 1408 Pinot Noir “Reserve”, The Eyrie Vineyards, Dundee Hills•Willamette Valley, Oregon, 2009.....\$95.00**  
*Oak dominates the gentle fruit aromas and moderately rich flavors with a noticeable scent of caramel and chocolate and oak-spiced red fruit on the mid palate. Soft and elegant.*
- 1410 Pinot Noir “Mineral Springs Ranch”, Soter, Yamhill-Carlton, Oregon, 2009.....\$120.00**  
*Suggestions of plumb, raspberry and black cherry are intermingled with hints of sandalwood, herb de provence and more exotic Asian spices. Very silky and lush without ever being heavy.*
- 1411 Pinot Noir “Shea Vineyard”, Penner-Ash, Willamette Valley, Oregon, 2009.....\$85.00**  
*Plum, earth and asian spices on the nose nicely balanced with dark fruit, mineral, tannin and acid.*
- 1416 Pinot Noir “De Lancelloti Vineyard””, Bergström, Willamette Valley, Oregon, 2006.....\$95.00**  
*Well-fruited and fully ripened, it is a plush and well-extracted effort that is rife with sweet cherries and creamy oak. It is big, but always in balance, and it finely fit tannins provide the structural spine.*
- 1412 Pinot Noir/Syrah “Rubeo”, Penner-Ash, Willamette Valley, Oregon, 2010.....\$45.00**  
*Aromas of red raspberry, cherry fruit and spice. Full, round palate of pomegranate. Refined tannins with lightly toasted oak. Lingering finish. 70% Pinot Noir/30% Syrah.*

### Red Wine of Washington State

- 1430 Merlot “Pedestal”, Long Shadows, Columbia Valley, Washington 2007.....\$95.00**  
*Intense, fruit forward wine, bursting with dark cherries, ripe plum, dark chocolate an spice. Good Concentration, balanced acidity enhances its appeal. Supple tannins are well-integrated.*
- 1434 Merlot, Leonetti Cellars, Walla Walla Valley, Washington, 2008.....\$100.00**  
*Beautiful feminine nose. Blueberries meets lilacs plus a smoky element and some mineral / earth aspects too. Very complex. Intense delicious flavor. Mouthwatering acidity. Solid but soft tannins.*
- 1438 Syrah “Armada Vnyd.”, Cayuse Vinyds., Walla Walla Valley Washington, 2007.....\$225.00**  
*Silky, supple and complex offering black olive, blackberry plum and cherry fruit mingling with hints of unsweetened chocolate, bacon-stewed greens and haunting spices.”*
- 1440 Syrah “Sequel”, Longshadows Cellars, Columbia Valley, Washington, 2005.....\$95.00**  
*Enticing aromas of dark fruit complimented by layers of lush black cherry and berry flavors. A complex wine with elegance and concentration, notable for its generous, silky tannins across a long and finish.*
- 1444 Syrah “Milbrandt •Wahluk Slope”, K Vintners, Columbia Valley, Washington, 2006.....\$60.00**  
*Polished and lively, with a lovely open-textured feel to the plum, tobacco and roasted meats flavors, which linger on the extensive, perfumed finish.*

### Red Wine of Washington State cont.

- 1446 Cabernet Sauvignon, Leonetti Cellars, Walla Walla Valley, Washington, 2009.....\$120.00**  
*Opaque purple in color, the nose is explosive with aromas of black currants, cedar, clove, licorice and cocoa. Full-bodied on the palate, with medium acidity and huge, slightly dry tannins. The flavor profile is a potpourri which lines up with the nose. The oak is generous but fairly well-integrated.*
- 1447 Cabernet Sauvignon, Quilceda Creek, Columbia Valley, Washington, 2008.....\$250.00**  
*98% Cabernet Sauvignon and 2% Merlot. Vineyards: Champoux, Klipsun, and Tapteil. Dark purple. Nice nose with black cherry and earthy aromas. Black cherry, earth, licorice, spice box, and espresso come through on the palate. Full-bodied with lively acidity and medium to high, dry tannins. Well-balanced and smooth with a long, lingering finish. Very young but headed for greatness. Wow!*
- 1450 Cabernet Sauvignon “Feather”, Long Shadows•Randy Dunn, Columbia Valley, Wash., 2005..\$85.00**  
*Ripe and beautifully balanced, the 2005 Feather is a wine with great concentration and depth. Bursting with mocha-scented blackberry and plum flavors that offer a rich mouth-feel across a long, lingering finish. It is a classic Cabernet Sauvignon from a classic Columbia Valley vintage.*
- 1449 Cabernet Sauvignon, L’Ecole No 41, Walla Walla Valley, Washington, 2009.....\$ 70.00**  
*With an elegant, old world structure, this sophisticated Cabernet shows aromas of dark fruit, earth, and fresh herbs. A seamless core of blackberry, plum, and dark cherry mingle with notes of tobacco and leather on a dusty tannin, richly structured finish.*
- 1451 Red “Saggi”, Long Shadows, Columbia Valley, Washington, 2008.....\$75.00**  
*A blend of Cabernet Sauvignon, Sangiovese and Syrah. Red currents and ripe, wild strawberries meld with oak spice and an attractive hint of earthiness in this bright, vibrant wine. Well-integrated tannins provide a velvety mouth-feel, layers of structure and a long, pleasant finish.*
- 1452 Red “Ciel du Cheval Vineyard”, Andrew Will, Vashon, Washington, 2007.....\$85.00**  
*Aromas of blackberry, little raspberry, damp earth, little pepper. Palate of more black and red raspberry, a little black plum, nice earth and pepper. Good acidity and a good mouthfeel. A blend of 40% Merlot, 40% Cabernet Franc, 14% Cabernet Sauvignon, and 6% Petit Verdot.*
- 1454 Red “Sorella”, Andrew Will, Horse Heaven Hills, Washington, 2007.....\$90.00**  
*Silky, smooth, hedonistic, sweet tannins and gorgeous fruit - the complete package. Mostly Cabernet Sauvignon and Cabernet Franc some oak, coffee, currant and dark berries - great balance.*
- 1451 Red “Walter Clore•Private Reserve”, Columbia Crest, Columbia Valley, Washington, 2006....\$60.00**  
*Rich ripe dark fruit notes on the nose, firm acidic and glycerin expression on the palate. A bold and powerful finish with nice acidity and fruit balance. A Bordeaux blend.*
- 1456 Red “Pirouette”, Long Shadows•Philippe Melka, Columbia Valley, Washington, 2006.....\$75.00**  
*The nose was full of dark fruits (plums, blueberry, and dark cherries), coffee and dark cocoa. The palate is big and covers the mouth with nice interesting texture. Tart dark fruits again with hints of mocha and sweet tannins on the medium+ finish. The wine has very nice balance now but it does seem that this wine will age nicely. Blend of Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc and Syrah.*
- 1457 Red “Col Solare”, Chateau Ste. Michelle, Columbia Valley, Washington, 2005.....\$125.00**  
*Nice Bordeaux blend. Dark ruby-purple color. Expressive nose helped by the Cab Franc, herbal, dark red fruit, cassis, milk chocolate. Extremely smooth palate, maybe too polished, juicy red berry, creamy vanilla, not much as far as secondary character or complexity, just ripe, full-bodied, and well made.*
- 1458 Red “Roma•En Chamberlin Vineyard”, K Vintners, Walla Walla Valley, Washington, 2009...\$95.00**  
*Nose of mint, tobacco, black currant, and black pepper. Full and opulent on the palate with savory black fruit and tea. Round peppery tannins adding red fruit notes on a medium-long finish. Solid. A blend of Cabernet Sauvignon and Syrah.*
- 1460 Red “The Creator”, K Vintners, Walla Walla Valley, Washington, 2009 .....\$100.00**  
*A blend of Cabernet Sauvignon and Syrah in which the latter component dominates the nose. Ripe, spicy, and well balanced and structured. So deep. So expressive. So complex and compelling. Olive, earth, spice.*
- 1462 Red “The Boy”, K Vintners, Walla Walla Valley, Washington, 2009.....\$95.00**  
*90% Grenache, 10% Syrah. 14 months in neutral oak. Biodynamically farmed. Think Chateaufneuf Du Pape. Crushed cranberry, grilled meat, and spice box. Focused finesse. What “Boy”?.....this is the man!*

## Red Wine of Italy

- 900 Barolo “PERCRISTINA”, Clerico, Piedmont, 1999.....\$200.00**  
*Lovely deep black fruit flavors with tar and mineral notes. A slight bit of brett funk on the nose but the palate is silky and pure with a liquor-like texture and notes of black licorice, black olives and anise with substantial but very smooth tannins. A big wine but also very finely grained.*
- 902 Barolo “PERCRISTINA”, Clerico, Piedmont, 2000.....\$250.00**  
*Big nose showcasing dried red fruits, some dried nuts and raisins, and then a nice cedar/spice element. The palate is full rich and supple, velvety mouth feel, with black cherry, raisin and a long, long finish.*
- 904 Barolo “Ciabot Mentin Ginestra”, Clerico, Piedmont, 2000.....\$155.00**  
*A very refined, sophisticated nose with notes of tar and burnt match. Very concentrated with very good acidity. Very modern in style, oaky undertones with a beautiful, graceful finish that bodes well.*
- 906 Barolo “Ginestra “Vigna Casa Maté”, Elio Grasso, Piedmont, 2000.....\$150.00**  
*An amazing bouquet of cherries, leather, a little tar, concentrated cherry fruit, leather, smokiness on palate, perfect balance, with a very long finish. Beautifully maturing which should last for several years.*
- 908 Barolo “Cannubi”, E. Pira e Figli (Chiara Boschis), Piedmont, 2000.....\$135.00**  
*Explosive on the nose, with dark fruit, spice and wood. Forward and approachable on the palate, with some tannins that relatively full fruit with some tannins that creep in with time in the glass.*
- 910 Barolo “Lecoste”, Giacomo Grimaldi, Piedmont, 2001.....\$100.00**  
*Rich, medium bodied with firm tannins and flavors of cherry, raspberry, spice and earthy undertones..*
- 912 Barolo “Le Gramolere”, Manzone, Piedmont, 2001.....\$115.00**  
*An impressive nose, soft and supple on the palate with dark fruits and warm leather tones.*
- 914 Barolo “Vürsù Vigneto Campè”, La Spinetta, Piedmont, 2004.....\$95.00**  
*Intense vibrant ruby red scents of black fruits and spices, well balanced wood powerful and complex, balancing acidity and long and dense, yet fine fruit finish*
- 916 Barbaresco “Bric Balin”, Moccagatta, Piedmont 2007.....\$110.00**  
*Good full red. Aromas of strawberry, mocha, caramel and smoky oak. Dense, ripe and sweet, with the lush texture to buffer its firm acid spine. Plenty of texture and sweetness here.*
- 918 Barbaresco “Vigneto Brich Ronchi”, Albino Rocca, Piedmont 2003.....\$100.00**  
*A massive wine of surprising depth for the region. As soon as I opened it, the room was filled with aromas of rustic fruit. Nebbiolo minerality, deep rich red fruit and menthol aromas The mouth feel is rich and supple.*
- 920 Barbaresco, Produttori del Barbaresco, Piedmont 2006.....\$75.00**  
*A gorgeous, Barbaresco loaded with ripe dark fruit. This is an especially harmonious, refined that is also somewhat unusual for its dark, brooding personality. Licorice ,leather and tar linger on the powerful finish.*
- 922 Sito Moresco, Gaja, Langhe•Piedmont, 1998.....\$85.00**  
*Offers blueberry, plum and meat aromas and flavors, with soft tannins and earthy undertones intertwining with raspberry and ripe strawberry. A blend of Nebiolo, Cabernet Sauvignon, Merlot.*
- 924 Oltre, Pio Cesare, Piedmont, 2007.....\$65.00**  
*Barbera, Nebbiolo, Merlot & Cabernet blend. Deep garnet color, expressive nose of dark red fruit. Surprisingly high acid on the palate with dark cherry, raspberry and tobacco/earthy component.*
- 925 PIN, La Spinetta, Monferrato•Piedmont, 2008.....\$75.00**  
*A blast of sweet perfumed cherries leads to roses, spices and minerals. The Barbera seems to provide a core of gorgeous, expressive fruit while the Nebbiolo gives the wine its sense of proportion.*
- 928 Amarone della Valpolicella Classico, Allegrini, Veneto, Italy, 2008.....\$135.00**  
*Notes of crushed grape skins, blackberry and raisins, rich and ripe fruit.*
- 930 Amarone della Valpolicella Classico, il Roverone, Veneto, Italy, 2006/07.....\$90.00**  
*Powerful, opulent, loaded with ripe fruit and smooth velvety tannins, full-bodied and delicious.*
- 932 Terre di San Leonardo, San Leonardo, Vigneti delle Dolomiti IGT•Alto Adige, Italy, 2003.....\$100.00**  
*Brick red colour, beautiful nose, classic cabernet aromas of blackcurrant, leaf and alpine herbs. Mid weight on the plate this wine is perfectly balanced and incredibly elegant.*

### Red Wine of Italy cont.

- 934 Ornellaia, Tenuta dell Ornellaia, Bolgheri·Toscana, 2004.....\$345.00**  
*Wonderful and amazing. Bouquet of dark berries, earth. Beautiful dark ruby color. Earth, forest, woods and cassis on the palate, led by cherries and dark fruits. Well balanced and integrated with fine tannins.*
- 935 Masseto, Tenuta dell Ornellaia, Bolgheri·Toscana, 2006.....\$800.00**  
*The nose was exactly like a glazed ham with notes of pineapple, meat, brown sugar. Creates a black vortex of flavors- deep, dark, and dense with ink, blueberry, and the pineapple from the nose carried through as well. Huge tannins that did not get in the way of the flavors. Very concentrated and complex. Long finish.*
- 936 Solaia, Antinori, Mercatale Val di Pesa·Chianti Classico·Toscana, 1985.....\$600.00**  
*Soft and elegant, with a burst of cocoa on the nose with smoky and ripe undertones. Hint of mint with an uncanny retention of primary fruit. Expands inexorably on the finish and goes on and on. Good full red, with a hint of amber at the rim. A blend of Cabernet Sauvignon, Cabernet Franc and Sangiovese.*
- 937 Sassicaia, Tenuta San Guido, Bolgheri·Toscana, 1988.....\$800.00**  
*The first Super Tuscan, this great Cabernet allies a dense core of pure, ripe black currant fruit flavors and aromas with smoky notes of cedar, tobacco and vanilla to a refined supporting acidity and a sleek finish.*
- 938 Volpato, Podere Sapaio, Bolgheri·Toscana, 2008.....\$55.00**  
*A blend of 50% Cabernet and 40% Merlot and 10%Petite Verdot. Plenty of blackberry and light toasty oak on the nose, following through to a medium-bodied palate, with velvety tannins.*
- 942 Sondaia, Poggio al Tesora, Bolgheri·Toscana, 2006.....\$100.00**  
*This has all the classic Bordeaux elements, plush cassis on the nose and palate, fine blackcurrant fruit, wonderful leafiness from the Cabernet Franc and well developed structure coupled with a long finish. It also has that indefinable Italian rusticity and full sweetish midpalate that makes it so drinkable.*
- 939 La Massa, G. Motta Panzano, Toscana, 2007.....\$70.00**  
*A blend of 60% Sangiovese, 30% Merlot and 10% Cabernet Sauvignon that spent 14 months in French oak (20% new). It is a gorgeous, fruit-driven wine with superb depth in its plums, dark cherries, herbs and sweet toasted oak. It offers terrific balance in its fruit, structure and acidity.*
- 940 Tignanello, Antinori, Toscana, 2009.....\$125.00**  
*Opulent with masses of dark red fruit, scorched earth and sweet oak, richly-textured, possesses superb density. 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc.*
- 944 Brunello di Montalcino, Siro Pacenti, Toscana, 2001.....\$150.00**  
*Deep, bright red. Exotic aromas of raspberry liqueur, roasted coffee and mocha. Lush, large-scaled, dense and sappy. Perhaps a bit obvious and full-blow but sound acids make this wonderfully smooth and rich.*
- 946 Brunello di Montalcino, LaTanuta, Toscana, 2005.....\$110.00**  
*Dense black cherries, plums, olives, cigar smoke and minera, full-bodied a very seductive appeal. Beautiful.*
- 948 Brunello di Montalcino, Banfi, Toscana, 2006.....\$115.00**  
*Full-bodied, tons of fruit flavor and fully ripe tannins, yet superbly balanced with a spicy, fruity notes.*
- 950 Brunello di Montalcino, San Polo, Toscana, 2005.....\$90.00**  
*Dried fruits on the nose, with raisin and grilled meat. Full-bodied, with chewy tannins and ripe fruit. There's plenty of new wood, but it all should come together beautifully with bottle age.*
- 952 Rosso di Montalcino, Ucceliera, Toscana, 2005.....\$45.00**  
*Smooth tannins, aged but developed fruit. Leather, espresso, and earthy flavors with light cherry aromas.*
- 954 Il Borro, Tenuta Il Borro, Toscana, 2007.....\$80.00**  
*Nuances of violets, toast and roses on the nose and even a tinge of fresh baked pie... soft tannins preview the ripe flavors of blueberries, black cherries and a rich smokiness. Merlot, Cabernet Sauvignon & Syrah.*
- 956 Chianti Classico, Castello di Ama, Toscana, 2007.....\$85.00**  
*Dark red violet color; nice ripe berry, blackberry nose with depth; tight but tasty berry, black raspberry, tart raspberry, tart black fruit palate with medium acidity, depth and grip.*
- 958 Chianti Classico "Vignetto La Casuccia", Castello di Ama, Toscana, 2007.....\$125.00**  
*Very dark red violet color; subtle berry, black raspberry, baked berry nose; tasty, tight, concentrated, intense tart plum palate with good balance with a medium-plus finish.*
- 962 Montiano, Falesco, Lazio, 2000.....\$85.00**  
*This luxurious merlot offers plum, raspberry and chocolate scents along with a dense, deep, velvety palate, it is full and round, with the super-polished tannins make it one of Italy's touchstone merlot.*
- 964 Rosso Sicilia, Passopisciaro, Mt. Etna, Sicily, 2009.....\$70.00**  
*A weightless yet powerful wine redolent of sweet candied cherries, flowers, herbs and minerals. The wine reveals lovely density and purity, there is gorgeous purity to the fruit.*

### Red Wine of Spain

- 970 Ribera del Duero “Unico”, Bodegas Vega Sicilia, Ribero del Duero, 1968.....\$3000.00**  
*Stunning aromatics of dark bruding dark fruits with dill undertones. A seamless palate that is suave and velvety with fine tannins and a core of balanced acidty. Deliscious.*
- 972 Ribero del Duero “Janus•Reserva Special”, Pesquera, Ribero del Duero, 1982.....\$1000.00**  
*Really fantastic and close to the wine of the night. Still young, this hints at maturity with earth and subtle leather aromas, spiced meat, black cherry and sweet, exuberant spice notes on the nose. Complex and interesting. The palate is a rock star with sweet fruit, medium body, impeccable balance and a stunning silky smooth texture leading into a long finish.*
- 973 Ribera del Duero “Janus•Gran Reserva”, Pesquera, Ribero del Duero, 1986.....\$500.00**  
*Aromatic array of balsm wood, espresso, lavender, incense, exotic spices and assorted black fruits. Savory, ripe and flavorful with earthy undertones.*
- 974 Ribera del Duero“Janus”, Pesquera, Ribero del Duero, 1994.....\$600.00**  
*Awesome in its richness, intensity and potential complexty. Its a gentle with no hard edges and profound levels of rich, concentrated black fruits nicely meshed with smoky, spicy new oak.*
- 975 Ribera del Duero, Flor de Pingus, Ribero del Duero, 2006.....\$90.00**  
*An outstanding wine that offer sweet, ripe blackberry and currant notes intermixed with licorice, smoke, coffee and earth undertones, opulently textured and full-bodied.*
- 977 Roja “Reserva”, Sierra Cantabria, Rioja, 1996.....\$85.00**  
*Beautiful perfumed black-cherry fruit framed by oak; vanilla, chocolate and coffee notes, but the fruit stays out front. Juicy fruit flavor, crisp acidity.*
- 978 Rioja Prado Enea“Gran Reserva”, Bodegas Muga, Rioja, 2001.....\$95.00**  
*A traditional tempranillo red wine with alluring aromas and flavors of plum, cola, spice and earth.*
- 979 Rioja, Remírez de Ganuza, Rioja, 2001.....\$125.00**  
*This single vineyard, estate-bottled, unfiltered Rioja is given an unusual upbringing of one year in tank followed by two years in French and American oak before being bottled unfined and unfiltered. Its dense ruby/purple hue is accompanied by sweet aromas of cherries, currants, licorice, and smoky oak. A supple texture is somewhat deceiving as there is plenty of tannin beneath the wine's full-bodied richness and intensity. Beautiful purity and overall harmony*
- 980 Rioja “Torre Muga”, Bodegas Muga, Rioja, 2004.....\$100.00**  
*Aromas of earth, minerals and spice Full-bodied, chewy with licorice, spicy and jammy fruit flavors This is incredible and for an old world wine it had the essence of Bordeaux.*
- 981 Rioja, San Vicente, Rioja, 2001.....\$70.00**  
*Brilliant dark cherry red color, an elegant bouquet and rich flavors of cherry, tobacco and spice.*
- 983 Rioja “Reserva”, Ramirez de la Piscina, Rioja, 2001.....\$50.00**  
*A medium-bodied Spanish Tempranillo. This aged wine is brownish brick in color with a spicy, earth-like nose. The wine is concentrated with enjoyable vanilla undertones and rich berry flavors.*
- 984 Rioja, Allende, Rioja, 2001.....\$55.00**  
*This is a bold, powerful, yet nuanced Rioja with abundant raspberry, cherry, vanilla, spice, and earth characteristics. Assertive tannins and balanced acidity last through the lengthy finish.*

### Red Wine of Spain cont.

- 985 Abat Domènech, Cesca Vicent, Priorat, 2000.....\$100.00**  
*A blend of old vine Grenache and Cabernet that is full-bodied and rich with earthy, dark fruit flavors.*
- 986 Clos Bartolomé, Priorat, 2002.....\$75.00**  
*A blend of 60% Garnacha, 40% Carinena a fairly big, rustic styled wine that shows rich, dark fruit notes, vanilla and chocolate aromas on the nose. Medium bodied,*
- 989 Le Terrasses, Alvaro Palacios, Priorat, 2007.....\$55.00**  
*Soft and opulently styled that offers a deep ruby color as well as abundant quantities of blackberry and cherry fruit, subtle oak, a lush juicy texture and low acidity.*
- 987 Embruix, Vall Llach, Priorat, 2005.....\$80.00**  
*Ripe fruit on nose, dark chocolate, some spiciness, medicinal notes. Quite nice nose. On palate gives kirsch liquor, some minerality, cigar box and black fruit undertone. Medium bodied with nice acidity.*
- 990 Toro “Viña San Román”, Bodegas Viñedos Maurodos, Toro, 1999.....\$105.00**  
*Extremely aromatic nose of violets, ripe black and red fruit, spices, smoke, subtle vanilla. Big, full body in palate, tremendous fruit, powerful, right acidity, smooth tannins, very well balanced.*
- 991 Toro, Campo Eliseo, Priorat, 2002.....\$110.00**  
*Wonderful earthy nose with hints of ripe fruits. Very balanced tannins and alcohol with lingering smooth finish. Cocoa and raspberry favors seem to dominate palate.*
- 995 Toro “Termanthia”, Bodega Numanthia Termes, Toro, 2001.....\$350.00**  
*Aromas of blackcurrants, menthol and graphite. Very full on the palate as expected, but definitely not over oaked or sweet. The tannins are just right to give shape to the wine throughout the tasting cycle. Intense. Blueberries, other ripe black fruit, liquorices, a distinct mineral-flint touch, sweet exotic spices, refreshing acidity, resolved, somewhat dusty tannins.*
- 994 Toro “Numanthia”, Bodega Numanthia Termes, Toro, 2003.....\$115.00**  
*Amazing, with explosive perfume of sweet blackberries, cassis, licorice, minerals and smoke. With great intensity, fabulously sweet tannin and high glycerin levels, this wine sets a new mark for Toro.*
- 992 Toro “Termes”, Bodega Numanthia Termes, Toro, 2003/04.....\$50.00**  
*Distinct blueberry aspect accompanies the forthright dark berry perfume which pervades the nose, With vanilla and cedar. This wine is distinct, with an elegant balance of sweet dark fruit and currant acidity. Smoky cedar and vanilla spice add a unique dimension to the sweetness of dark berry flavors.*
- 996 Ultreia “Saint Jacques”, Raúl Pérez, Bierzo, 2008.....\$75.00**  
*Super fragrant with boysenberry, rhubarb and cranberry followed by a succulent, dense, concentrated Black cherry, rasperry with mineral and damp earth undertones. 100% Mencia.*
- 1100 Clio, Bodegas El Nido, Jumilla, 2008.....\$90.00**  
*Aromas of oak dominated with hints of black cherries/plums with hints of earthiness and spice. Intense red berry flavors with notes of oakiness and firm tannins. 70% Monastrell 30% Cabernet Sauvignon*
- 1102 Mas de Can Blau, Domaine Can Blau, Montsant, Spain, 2005.....\$85.00**  
*A blend of 35% Carinena, 35% Syrah, and 30% Garnacha with the Garnacha and Carinena ranging in age from 65-85 years. It reveals a complex, sophisticated perfume of toast, slate, smoke, espresso, black cherry, and blueberry. This leads to a wine with a full-bodied personality and gobs of fruit.*
- 1104 L’Avi Arrufi, Celler Vinos Piñol, Terra Alta, 2002.....\$65.00**  
*A blend of Cabernet Sauvignon, Grenache, Merlot, Syrah, and Tempranillo. A fragrant perfume of white flowers, figs, plums, mocha, and black currants soars from the glass of this ripe, rich, medium to full-bodied wine with beautiful integration of wood, acidity and tannin.*
- 1106 Finca Sandoval, Manchuela, 2006.....\$70.00**  
*Composed of 76% Syrah, 13% Mourvedre, and 11% Bobal. Purple in color, it exhibits a fragrant nose of mineral, underbrush, lavender, black cherry, and blueberry. This is followed by a dense, layered, full-bodied wine with copious spice and black fruit notes emerging on the palate. Well balanced and with enough structure to evolve for several year.*

## Red Wine of Australia

- 1500 Shiraz “Grange”, Penfolds, South Australia, 1996.....\$375.00**  
*Ripe, rich and opulent with layers of earthy currant, black cherry and anise flavors that are supple.*
- 1502 Shiraz “Kangaroo Island”, Cape d’Estaing, Kangaroo , Island, 2003.....\$85.00**  
*The dense ruby/purple-colored 2003 Shiraz exhibits a distinctive earthy component along with loads of spice, black currant, plum, and sweet pepper-like characteristics, full body and beautiful fruit.*
- 1504 Shiraz “Integrity”, Marquis Phillips, McLaren Vale, 2002.....\$200.00**  
*If you do not like extreme Shiraz you will not like this wine. It is a paragon example of the grape and its potential. It as port like, it is massive but with wonderful structure. The quality of the fruit is very dark almost to the point of being prune like. The tannins are massive yet soft and round. It has a finish that goes on forever. Extreme in style and certainly not everyone’s cup of tea.*
- 1506 Shiraz “Moritz”, Clarendon Hills, McLaren Vale, 2004.....\$120.00**  
*Gorgeous aromas of flowers, blueberries, cassis, and meat jump from the glass of this cuvee. With huge body and a rich, intense style, Bratasiuk claims it is his hypothetical blend of a Cornas and Hermitage, although it possesses more fruit than most of those wines. It should drink well for a minimum of 15 years.*
- 1508 Shiraz “G.A.M.”, Mitolo, McLaren Vale, 2004.....\$90.00**  
*Nice nose of dark cherries, plums and spice with well integrated oak. Full bodied with jammy flavors of black fruits with a big, rich and smooth mouthfeel.*
- 1510 Shiraz “Parable”, Kilikanoon, McLaren Vale, 2004.....\$85.00**  
*Super concentrated black fruits with Barossa-like tarriness. Earthy in the mouth, as well as loads of sparkly currants. There’s smokiness and chew and a really solid core, tannin and fruit.*
- 1512 Shiraz “Testament”, Kilikanoon, McLaren Vale, 2004.....\$95.00**  
*Plush and ripe, with a gorgeous range of blackberry, plum and thyme flavors that mingle effortlessly on the long, dense finish. Also hits some licorice notes.*
- 1514 Shirz “Cambrien”, Jasper Hill, 2005, Heathcote•Central Victoria, 2005.....\$90.00**  
*Absolutely splendid shiraz. Thick, meaty, and bursting with dark fruit, but still brimming with subtleties. Well balanced tannins that could still afford to age a couple of years. This wine is exerting incredible*
- 1516 Shiraz “Run Rig”, Torbreck, Barossa Valley, 2002.....\$200.00**  
*Floral aromas, sweet fruit and in no way overdone, a tremendously well endowed and well made wine that is more comparable to a great Cote Rotie than a Barossa Shiraz. This is a very deep and methodical wine that slowly but surely brings great amounts of wonderfully ripe fruit to every square millimeter of your palate. Nice long finish.*
- 1518 Shiraz “Commmand Vineyard”, Elderton, Barossa Valley, 2002.....\$150.00**  
*Big and powerful, brimming with tarry, spicy black cherry, dark plum, blackberry and chocolate flavors. Rich and gooey like a warm flourless chocolate cake.*
- 1520 Shiraz “The Descendant”, Torbreck, Barossa Valley, 2004/05.....\$125.00**  
*An old oak-aged blend of 92% Shiraz and 8% Viognier from a 12-year old vineyard, offers up notes of blackberries, ink, sweet truffles, and acacia flowers...full-bodied, intense, rich blockbuster.*
- 1522 Shiraz “The Struie”, Torbreck, Barossa Valley, 2005.....\$95.00**  
*The sweetness and the acidity are simply a perfect combination to this wine. Offers black currant, lovely subtle vanilla, mature strawberries and perfectly integrated tannins combined with a long end-palate lasting for a minute or so with undertones of orange blossom and lilacs...*
- 1524 Shiraz “Greenock”, Kalleske, Barossa Valley, 2003.....\$125.00**  
*Extremely dark red-black in colour with a rich purple rim. The nose shows masses of rich blood plum together with mocha, vanilla and sweet berry fruits. The palate is generous, deeply layered and very concentrated. It is seamless with dark fruit, mocha and rich fruit cake flavors. A well balanced wine with with big ripe tannins and an astoundingly long finish. A wine that will cellar for a long, long time.*
- 1526 Shiraz “Killerman’s Run”, Kilikanoon, South Australia, 2007.....\$55.00**  
*Flavors from fresh berries and plum, to fig and blackberry jam, surrounded by spice and licorice notes.*

### Red Wine of Australia Cont.

- 1530 Cabernet Sauvignon, Henry's Drive, Padthaway, 2002.....\$65.00**  
*Full bodied and concentrated with a rich array of blackcurrant, licorice and spicy fruit flavors. fruit flavors. Great structure. Great finish.*
- 1532 Red "Quintet", Mount Mary Vineyard, Yarra Valley•Victoria, 2001.....\$155.00**  
*Dark red. Claret-like aromas of currant, plum, mocha and tobacco, complicated by a subtle mintiness. Sweet, complex and sophisticated, with lively, sharply delineated, youthfully backward currant, mineral and herbal flavors. At once quite suave and impressively concentrated. Finishes with dusty tannins and terrific but very subtle length. A Bordeaux blend.*
- 1534 Shiraz "Reserve", Noon, McLaren Vale, 2003.....\$175.00**  
*65% Grenache and 35% Shiraz from 44- to 71-year-old vines, A big, sweet nose of blackberries, cherry liqueur, smoke, barbecue spice, licorice, pepper, and earth. Full-bodied and ripe. Sensational!*
- 1536 Grenache "Les Amis", Torbreck, Barossa Valley, 2003.....\$200.00**  
*The nose has a beautiful blend of black cherries, plums, strawberries with a hint of vanilla and almond. The body is silky smooth ' hugely ripe dark fruits, cocoa, vanilla, and sweet tannins. The finish is incredibly elegant and long ' like the last bites of a chocolate covered strawberry.*
- 1538 Grenache "Blewitt Springs", Claredon Hills, McLaren Vale, 2004.....\$95.00**  
*Possesses plenty of new oak as well as blackberry and cassis fruit flavors. Medium-bodied& elegant.*
- 1540 Mataro "The Pict", Torbreck, Barossa Valley, 2004.....\$180.00**  
*The Picts, a tribe of fierce warriors, were the first people to inhabit Scotland. This wine is made from Mataro (Mourvèdre) and being one of the founding varieties planted in the Barossa, has been named in their honour. It is sourced solely from a single plot of ancient vines near the hamlet of Greenock. A truly rich, wild and untamed wine, enough to satiate a Pictish warrior. Dave Powell has always pronounced a strong influence from French wine styles and varietals in his approach to wine making, and 'The Pict' fervently displays these influences.*

### Red Wines of Chile

- 1550 Clos Apalta, Casa Lapostolle, Colchagua Valley, Chile, 2008.....\$120.00**  
*A blend based on old-vine carmenère, this latest vintage of Clos Apalta is faithful to its style: a tremendously ripe wine full of fig flavors, fresh roasted coffee and chestnut scents. The structure is as big as it is powerful, and though the texture is youthfully rough, there's so much concentration of flavor that the astringency moves to the background.*
- 1552 Cabernet Sauvignon "Don Melchor", Concha y Toro, Upper Maipo Valley, Chile, 2007.....\$100.00**  
*Full tannins lead the way into the huge core of roasted chestnut, black currant paste, warm fig and tar.*

### Other Red Wine of the World

- 1570 Providence "Private Reserve", Providence Vineyards, Matakana, New Zealand, 1996.....\$95.00**  
*A blend of Merlot, Cabernet Franc and Malbec with dark berry, spice, herbs and vanilla flavors.*
- 1572 Red "Kadette", Kanonkop, Stellenbosch, South Africa, 2007.....\$60.00**  
*A blend of Cabernet Sauvignon, Pinotage, Merlot and Cabernet Franc and offering complex concentrated berry, banana, cherry and fruit flavors with a spicy finish.*
- 1573 Red "Grand Reserve", Delheim, Stellenbosch, South Africa, 2001.....\$85.00**  
*A ful- bodied Cabernet Sauvignon offering black currant, mint and spice flavors. Silky tannins.*
- 1575 Chateau Musar, Bekaa Valley, Lebanon, 2003.....\$65.00**  
*This Rhône-style blend of cinsault and carignan, along with Bordeaux's cabernet sauvignon, is quite hedonistic on the nose, but more restrained, intense and spicy than expected on the palate.*
- 1576 Red "Cuvée Lamartine", Clos de Cana, Bekaa Valley, Lebanon 2002.....\$45.00**  
*A blend of Cabernet Sauvignon, Grenache and Merlot. This has a very light color. There's bright cherry fruit on the nose with a bit of blackberry. Feels fine. A rather rustic palate. Really quite interesting.*
- 1577 Red "Tinto", Vale D. Maria, Douro Valley, Portugal, 2009.....\$125.00**  
*Concentrated, full of ripe soft tannins, with a very long fruity finish, with mature red fruits predominating. The tannins are obvious, sometimes hard edged, but they are ultimately going to integrate. In its youth, the oak is also a touch obvious, but it is equally clear that will integrate, too.*



## Wines of Argentina

- 1580 Red, Cheval des Andes, Mendoza, 2006.....\$125.00**  
*Loads of black fruit on the nose, along with crushed rock, roasted meat, and coffee bean. There's also a perfume smell towards the end. Earthy and meaty on the palate, with nice cherry and raspberry on the mid-palate, and minerals and coffee at the end. A Bordeaux blend of Malbec, Cabernet and Petite Verdot.*
- 1581 Red, Nicholas Catena Zapata, Mendoza, 2007.....\$115.00**  
*70% Cabernet Sauvignon and 30% Malbec and Quite dark bordering black; very good fresh fruity nose, blueberry, dark berries in general, very inviting; smooth, fruity, bit of chocolate, no hint of tannin, light rather than heavy, however with substance, well balanced; long lingering aftertaste*
- 1582 Red "Quimera", Archaval Ferrer, Mendoza, 2008.....\$80.00**  
*A blend of Malbec, Merlot and Cabernets Sauvignon and Franc. Aromatic nose combines cassis, leather, licorice and violet. Moderately deep and dense flavors of peppery black fruits lead to a an elegant finish.*
- 1588 Red "Brioso", Susana Balbo, Mendoza, 2007.....\$75.00**  
*The 2007 Susana Balbo Brioso is made in a lush, modern style, showing ample toast and polished texture, along with ripe fig, boysenberry and warm currant confiture notes that all weave together on the dark, lengthy finish, where a nice alluring hint of dark chocolate chimes in. Cabernet Sauvignon, Malbec, Cabernet Franc, Merlot and Petit Verdot.*
- 1589 Red "Patriota", Tikal, Mendoza, 2009.....\$40.00**  
*Aromas of bright berry/cherry fruit and electric-purple color. Like swallowing a whole bowl of mixed ripe berries at once. Big body yet very balanced, with luscious layers of raspberry, cherry, and cocoa flavors. Just a hint of baking spice at the end brings it all together. A blend of Malbec and Bonarda.*
- 1590 Red "Unus", Mendel, Mendoza, 2008.....\$75.00**  
*The 2008 Unus is a blend of 70% Malbec and 30% Cabernet Sauvignon aged for 16 months in new French oak. Medium purple in color, it displays a splendid bouquet of spice box, incense, lavender, earth notes, black currant, and blackberry with a hint of balsamic in the background. Full-bodied in the mouth with dense, layered flavors and a plush palate feel*
- 1591 Red "Jubilo", Tikal, Mendoza, 2008.....\$80.00**  
*A blend of 50% Malbec and 50% Cabernet Sauvignon Deep blackcurrant and oak aromas with opaque red/purple color. Flavors of black cherry liqueur, red currants, and a touch of black tea. Lush without seeming heavy, the wine seems to unfold in layers, keeping the palate excited well past the lengthy finish. Plenty of tannin for aging without any harsh astringency.*
- 1594 Red, Chakana, Mendoza, 2011.....\$55.00**  
*The 2011 Chakana Estate Selection Blend consists of 60% Cabernet Sauvignon, 20% Malbec and 20% Syrah and is aged for 12 months in French oak (30% new). It offers a smooth, seductive bouquet of macerated dark cherries, strawberry, iodine and black currant pastilles that is succinctly defined and perfumed. The palate is medium-bodied with a lovely, ripe, rounded entry that belies the structure underneath that never imposes upon its caressing, focused finish, which offers magnificent minerality and tension. This is a truly superb wine from the Uco Valley, one supremely well-crafted.*
- 1592 Malbec "Beso de Dante", Luca, Mendoza, 2008.....\$70.00**  
*Bright deep ruby. Lovely perfumed lift to the aromas of blackberry, licorice, dark chocolate, minerals, violet and wild herbs. Juicy on entry, then less thick and more brisk than the 2009 Malbec, with lovely finesse to its spicy black fruit flavors. This boasts excellent inner-mouth definition and lift. The long, ripe but firmly structure finish shows fine dusty tannins and sneaky length."*
- 1593 Malbec "Bramare", Viña Cobos, Lujan de Cuyo•Mendoza, 2009.....\$75.00**  
*Dark as night with indigo reflections, this powerful, dense malbec offers aromas of blackberries, black cherries and a savory touch reminiscent of soy sauce. Seamless from entry to finish, it is weighty on the palate, woven with rich, velvety tannins and notes of black fruits, red licorice, mocha and a hint of crème brûlée over a perfectly integrated oak background.*
- 1596 Malbec, Catena, Mendoza, 2009/10.....\$45.00**  
*Possesses a fragrant perfume of toasty oak, vanilla, wild raspberry, and black cherry. This is followed by a ripe, smooth-textured, spicy wine with vibrant fruit, silky tannin, and a fruit-filled finish.*

Wine by the Glass

**Moët & Chandon, Brut Champagne, Epernay, France, NV**

Medium-bodied with a soft, creamy texture offering flavors of pear, honey, toast and nuts.

**Moët & Chandon \$15.00/Glass**

**Moët & Chandon Rosé, Brut Champagne, Epernay, France, NV**

Light in color, yet rich and round, with softness and cherry, gentle honey and dough notes.

**\$15.00/Glass**

**Brut Sparkling Wine, Domaine Chandon, Napa, California, NV**

Floral and spicy, displaying perfumed cherry and raspberry flavors that are crisp and focused.

**\$7.50/Glass**

**Vermentino, Cantina Pedres, Gallura • Sardinia, Italy, 2010**

A Golden yellow color. A round, supple entry leads to a dry-yet-fruity medium body of tangy apple, nectarine, sweet herb, and mineral flavors. Great acidity and tart fruit flavors.

**\$8.50/5oz., \$38.00/Bottle**

**Sauvignon Blanc "Saint Bris", Jean-Marc Brocard, Burgundy, France, 2010**

Crisp and clean, with ample white peach, key lime, and fresh fig notes intertwined with delicate floral aromatics, lipsmacking acidity and a chalky mineral note.

**\$9.00/5oz., \$40.00/Bottle**

**Chardonnay "Kimmeridgien", Jean-Marc Brocard, Burgundy, France, 2011**

This chardonnay has a delightful nose, full of honeysuckle and fresh green apple character, just tinged with little nuances of honeyed fruit. A fine presence on the palate, showing a fresh mineral acidity.

**\$10.00/5oz. Glass, \$50.00/Bottle**

**Conundrum "White", Caymus, Napa Valley, California, 2010**

A lush wine that is a blend of Chardonnay, Sauvignon Blanc, Semillon, Viognier and Muscat.

**\$10.00/5oz. Glass, \$50.00/Bottle**

**Riesling "Estate", Max Ferd Richter, Mosel-Saar-Ruwer, 2011**

Loaded with ripe apricot, melon, mango, and brown-spiced persimmon it unabashedly displays its sweetness on a creamy, delicate palate, then finishes with modest length but generous fruit.

**\$9.00/5oz., \$40.00/Bottle**

**Pinot Noir, Elements 44, Willamette Valley, Oregon, 2009/10**

Pretty plum and strawberry flavors, simply delicious well balanced, nicely textured, bright fruit.

**\$10.00/5oz. Glass, \$50.00/Bottle**

**Château Crouix Mouton, Bordeaux Supérieur-Bordeaux, France, 2008**

A blend of 70% Merlot, 25% Cabernet Franc with a small amount of Petit Verdot thrown in for elegance. It has a rounded texture that comes from well-integrated wood and delicious red and black, currant fruit.

**\$10.00/5oz. Glass, \$50.00/Bottle**

**Merlot, St. Francis, Sonoma County, California, 2009**

Rich, powerful, intense, almost overwhelming ripe plum and cherry fruit flavors with overtones of mocha. Explosive in your mouth and unrefined. An excellent true California merlot.

**\$9.00/5oz., \$40.00/Bottle**

**Claret, Steltzner Vineyards, Napa Valley, California, 2009**

A blend of Cabernet Sauvignon, Merlot and Cabernet Franc with bright fruit, finessed aromas and subtle spice oak nuances.

**\$9.50/5oz. Glass, 45.00/Bottle**

**Malbec, Catena, Mendoza, Argentina, 2009**

Possesses a fragrant perfume of toasty oak, vanilla, wild raspberry, and black cherry. This is followed by a ripe, smooth-textured, spicy wine with vibrant fruit, silky tannin, and a fruit-filled finish.

**\$9.50/5oz. Glass, \$45.00/Bottle**

**Wine by the Glass**

**Moët & Chandon, Brut Champagne, Epernay, France, NV**

Medium-bodied with a soft, creamy texture offering flavors of pear, honey, toast and nuts.

**Moët & Chandon \$15.00/Glass**

**Moët & Chandon Rosé, Brut Champagne, Epernay, France, NV**

Light in color, yet rich and round, with softness and cherry, gentle honey and dough notes.

**\$15.00/Glass**

**Brut Sparkling Wine, Domaine Chandon, Napa, California, NV**

Floral and spicy, displaying perfumed cherry and raspberry flavors that are crisp and focused.

**\$7.50/Glass**

**Vermentino, Cantina Pedres, Gallura•Sardinia, Italy, 2010**

A Golden yellow color. A round, supple entry leads to a dry-yet-fruity medium body of tangy apple, nectarine, sweet herb, and mineral flavors. Great acidity and tart fruit flavors.

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**\$9.00/5oz., \$40.00/Bottle**

**Pinot Noir, Au Bon Climat, Santa Barbara, California, 2009**

Pretty plum and strawberry flavors, simply delicious well balanced, nicely textured, bright fruit.

**\$10.00/5oz.Glass, \$50.00/Bottle**

**Château Croux Mouton, Bordeaux Supérieur•Bordeaux, France, 2008**

A blend of 70% Merlot, 25% Cabernet Franc with a small amount of Petit Verdot thrown in for elegance. It has a rounded texture that comes from well-integrated wood and delicious red and black, currant fruit.

**\$10.00/5oz.Glass, \$50.00/Bottle**

**Merlot, St. Francis, Sonoma County, California, 2009**

Rich, powerful, intense, almost overwhelming ripe plum and cherry fruit flavors with overtones of mocha.

Explosive in your mouth and unrefined. An excellent true California merlot.

**\$9.00/5oz., \$40.00/Bottle**

**Claret, Steltzner Vineyards, Napa Valley, California, 2009**

A blend of Cabernet Sauvignon, Merlot and Cabernet Franc with bright fruit, finessed aromas and subtle spice oak nuances.

**\$9.50/5oz.Glass, 45.00/Bottle**

**Malbec, Catena, Mendoza, Argentina, 2009**

Possesses a fragrant perfume of toasty oak, vanilla, wild raspberry, and black cherry. This is followed by a ripe, smooth-textured, spicy wine with vibrant fruit, silky tannin, and a fruit-filled finish.

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*Light in color, yet rich and round, with softness and cherry, gentle honey and dough notes.*

**\$15.00/Glass**

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**\$7.50/Glass**

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**\$9.00/5oz., \$40.00/Bottle**

**Bourgogne Blanc “Kimmeridgian”, Jean Marc Brocard Chablis•Burgundy, France, 2010**

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**\$10.00/5oz. Glass, \$50.00/Bottle**

**Conundrum “White”, Caymus, Napa Valley, California, 2009/10**

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**\$10.00/5oz.Glass, \$50.00/Bottle**

**Riesling “Estate•QBA”, Zilliken, Mosel-Saar-Ruwer, 2009**

*Loaded with ripe apricot, melon, mango, and brown-spiced persimmon it unabashedly displays its sweetness on a creamy, delicate palate, then finishes with modest length but generous fruit.*

**\$9.00/5oz., \$40.00/Bottle**

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*A blend of Cabernet Sauvignon, Merlot and Cabernet Franc with bright fruit, finessed aromas and subtle spice oak nuances.*

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