Wine List

Please note: Although we update our wine list regularly, the years indicated may change as our wine inventory is restocked. Please inform your server or bartender if you wish to make another selection if the indicated year is unavailable.

White Wine

Light-bodied – the wines listed below range from light and fruity to dry and crisp. These are nice summer wines, and complement raw shellfish and mild-flavored fish particularly well.

Bin		
2	**Gewurtztraminer**, Hogue 2011 (Wash. State)	25.00
88	**Pinot Grigio**, Vicolo della Venizia 2011 (Italy)	27.00
28	**Pinot Grigio**, Alois Lageder 2011 (Italy)	32.00
29	**Pinot Grigio**, Santa Margherita 2011 (Italy)	45.00
5	**Riesling**, Dr. L (Loosen Bros.) 2011 (Germany) *fruity (sweet) Riesling*	25.00
8	**Riesling**, Hogue 2011 (Wash. State) *off-dry Riesling*	26.00
14	**Pacific Rim Dry Riesling**, Bonny Doon 2011 (Calif.) *dry Riesling*	27.00
204	**Vinho Verde "Twin Vines"**, JM Fonseca 2011 (Portugal)	25.00

Medium-bodied – these wines go well with fish and shellfish and poultry. These wines would also be a good choice if you would like to cut, rather than emphasize, the richness of foods like lobster tail with butter, crab imperial, stuffed lobster or chicken with a rich, cream-based sauce.

Bin		
12	**Fumé Blanc,** Ferrari-Carrano 2011 Calif.-Sonoma)	30.00
146	**Macon-Villages** (Chardonnay), Louis Jadot 2011 (France – Burgundy)	30.00
85	**Sancerre**, Domaine de la Perriere 2010 (France - Loire)	37.00
10	**Sauvignon Blanc**, Kim Crawford 2012 (New Zealand-Marlborough)	39.00
20	**Sauvignon Blanc,** Mulderbosch 2011 (South Africa)	33.00

Full-bodied – Wonderful with salmon, lobster, crab imperial, tuna, swordfish, bluefish, mahi-mahi, mako shark, chicken and veal, since full-bodied white wines will generally enhance the richness of these dishes. The California chardonnays aged in oak accentuate the smoky flavors of grilled fish and chicken.

Bin		
13	**Chardonnay**, Kendall-Jackson (Vintner's Reserve) 2010 (Calif.)	27.00
9	**Chardonnay**, Rombauer 2011 (Calif.-Carneros)	57.00
202	**Chardonnay**, "**The Cutrer**" Sonoma Cutrer 2010 (Calif.-Russian River Valley)	55.00
132	**Pouilly Fuisse**, Louis Latour 2011 (France – Burgundy)	42.00
133	**Puligny-Montrachet**, Joseph Drouhin 2010 (France - Burgundy)	85.00

Red Wine

Light-bodied – These are relatively fruity and light. Try these wines with basic preparations of chicken or veal or with meaty grilled fish such as swordfish or mahi-mahi.

Bin		
52	**Beaujolais-Villages** Georges DuBoeuf 2010 (France-Beaujolais)	27.00
59	**Côtes du Rhône** - "**Parallèle 45**" Jaboulet 2010 (France-Rhone)	27.00

Medium-bodied – Excellent with veal, grilled pork chops or pork tenderloin, or grilled steak fish such as tuna or swordfish (if a red rather than a white wine is desired).

Bin		
145	**Chianti Rufina** Selvapiana 2007 (Italy)	32.00
42	**Chianti Classico – Riserva Ducale (Tan Label)** Ruffino 2008 (Italy-Tuscany)	48.00
62	**Merlot** Columbia Crest 2008 (Wash. St.-Columbia Valley)	28.00
203	**Merlot** Franciscan-Oakville Estates 2009 (Calif.-Napa)	37.00
11	**Merlot** Grgich Hills Estate 2007 (Calif.-Napa)	64.00
211	**Merlot** Chateau Souverain 2008 (Calif.-Napa)	30.00
206	**Pinot Noir** Acacia -2010 (California-Carneros)	44.00
74	**Pinot Noir** Castle Rock -2010 (California)	25.00
76	**Pinot Noir** Calera 2010 (Calif. – Carneros)	40.00
207	**Pinot Noir** Kim Crawford -2011 (New Zealand-Marlborough)	35.00

Full-bodied – These wines will stand up nicely to grilled steaks, grilled lamb chops or leg of lamb and other rich, intensely flavored dishes.

Bin		
64	**Amarone – Capitel de'Roari** Righetti 2008 Reserve (Italy-Valpolicella)	60.00
107	**Cabernet Sauvignon** Grgich Hills 2008 (Calif. – Napa)	88.00
57	**Cabernet Sauvignon** J. Lohr Estates 2010 (Calif. – Paso Robles)	30.00
58	**Cabernet Sauvignon** Jordan 2008 (Calif.- Alexander Valley)	80.00
67	**Chateauneuf-du-Pape** Pere Anselme (France-Rhone)	55.00
63	**Cabernet Sauvignon "Artemis"** Stag's Leap Wine Cellars 2009 (Calif.-Napa)	80.00
66	**Malbec** Pascual Toso 2011 (Argentina)	27.00
69	**Shiraz - Bin 50** Lindemans 2010 (Australia)	20.00
80	**Shiraz** Rosemount Estates 2010 (South Eastern Australia)	26.00
171	**St. Emilion** Barton & Guestier 2010 (France-Bordeaux)	31.00
72	**Zinfandel** Cline 2011 (Calif.-Carneros)	25.00

Champagne, Sparkling Wine and Dessert Wine

Bin		
91	**Prosecco** Zonin (Italy)	9.00 (187 ml)
92	**Korbel Brut** (Calif.-Napa)	9.00 (187 ml) full bottle 30.00
90	**Mumm's Cuvée Napa Brut** (Calif.-Napa)	45.00
93	**Nicolas Feuillatte Blue Label Brut** (France)	57.00
95	**Veuve Cliquot Ponsardin** (France)	(half bottle) 49.00; (full bottle) 90.00
94	**Dom Perignon, Moet & Chandon** 2003 (France)	225.00
97	**Nivolo** Moscato D'Asti, Chiarlo 2010 (Italy)	24.00 (half bottle)
98	**Bonny Doon Vin D' Glaciere** Muscat 2009 (Calif.)	30.00 (half bottle)