



BUBBLES

De conciliis **Selim** compania, brut; CAMPANIA, ITALY / NV. **\$12 / \$44**

Crafted from two grapes indigenous to Campania, refreshing nose of tropical and citrus fruits, peach and apple. Intense, unusual and beautifully balanced

Gruet Rose – NEW MEXICO / NV. **\$21 375 mL**

A half-bottle, but a whole lot of New Mexico fizz to tickle your senses. This is DW's favorite. Share.

Cava Rose – SPAIN/2006. **\$14 / \$52**

Marrugat Cava Semiseco – SPAIN / NV. **\$8 / \$30**

Mimosa with fresh squeezed oj & Marrugat Cava Semiseco. **\$12 / ALL DAY \$20**

WHITES

Spy Valley sauvignon blanc – MARLBOROUGH NEW ZEALAND / 2011. **\$11 / \$40**

Pavi pinot grigio – NAPA VALLEY CA / 2008. **\$9 / \$34**

Refreshing, everyday wine. Aromas of melon, pear and pineapple, are complemented by delicate flavors of fig and lemon.

Paco y Lola albarino – PONTEVEDRA, SPAIN / 2008. **\$10 / \$36**

Seductive palate of pineapple and mango intermingled with refreshing citrus. Round and very tasty...Liz's favorite!

Novy blanc de noir – WILLAMETTE VALLEY / 2010. **\$15 / \$56**

Surprising, remarkably good, more exotic with hints of orange and cherry fruits...ultimately is its own uniquely wonderful wine.

Fleuron chardonnay – ALEXANDER VALLEY / 2009. **\$13 / \$48**

The fruit for this white is grown at an elevation of more than 1,600 feet above the Alexander Valley. Golden color and a nose of honeysuckle, lemon blossom and white stone fruit, as well as a generous mouth-feel...a lingering finish.

Anoro chardonnay – MENDOZA ARGENTINA / 2009. **\$15 / \$56**

Pronounced Ahn-your-o, reveals a touch of oak, mineral, poached pear, white peach, and a hint of tropical aromas

Selbach riesling – KABINETT / 2010. **\$11 / \$40**

Koehler Rupprecht riesling – PFALZ / 2009. **\$12 / \$44**

Von Buhl Jazz riesling – AUSTRIA / 2009. **\$14 / \$52**

Features musician Maria Schneider's signature and a Jazz theme on the label, this 2007 Riesling features white peach, maize, peach pit, toasted nuts & citrus oils...it will have you smacking your lips.

Arndorfer Strasser Weinberger veltliner – PFALZ / 2009. **\$12 / \$44**

A spicy Veltliner, bright minerality and acidity, with notes of grass and citrus on the nose. A perfect wine to start the evening, the acidity makes the mouth water and ready for food.

De la Fruitier cuvee petit muscadet – LOIRE VALLEY / 2009. **\$9 / \$34**

available sauvignon/muscadet blend – NAPA VALLEY / 2010. **\$10 / \$36**

Softly sweet, nice balance with citrus notes.

Emile Beyer gewurztraminer – ALSACE / 2009. **\$14 / \$52**

REDS

Forth "all boys" cabernet sauvignon – DRY CREEK VALLEY CA / 2007. **\$13 / \$48**

Fisticuffs cabernet sauvignon – NAPA VALLEY CA / 2009. **\$14 / \$52**

Aromas of Bing cherries, dark chocolate, spice lead to blackberry and cassis.

B&E merlot – paso robles; 2005. **\$9 / \$32**

Paradigm merlot – NAPA VALLEY CA / 2008. **\$16 / \$60**

Alta Maria pinot noir – SANTA MARIA VALLEY / 2009. **\$14 / \$52**

Full, bright red and exotically perfumed nose offers sexy scents of cherry, flowers.

Stevenson Barrie pinot noir – WILLIAMETTE VALLEY / 2007. **\$16 / \$60**

Handley Reserve Holmes Ranch pinot noir; ANDERSON VALLEY / 2006. **\$17 / \$64**

Talley Estate pinot noir – ARROYO GRANDE CA / 2008. **\$19 / \$72**

Inviting aromas of raspberry, cola, and clove with subtle smoky notes. It is medium-bodied with a silky texture and lush flavors of raspberry...earth notes are characteristic of the Arroyo Grande Valley.

Eugenio Bocchino Roccabella Nebbiolo – ITALY / 2009. **\$13 / \$48**

Extremely bright, yet not over ripe, red fruit, apple and wild flowers on the nose.

A medium to light body, and extremely long finish.

Eugenio Bocchino Barolo Lu – ITALY / 2005. **\$105**

Mocha, coffee and bright red fruit finishing with sweet floral notes. Playful and flirtatious, this young Barolo is ready to go. The total production is that of only 600 cases a year.

Loca Linda malbec – MENDOZA ARGENTINA / 2010. **\$12 / \$44**

Besides it being 1L of wine vs 750mL, its velvety texture and intense flavors of blackberry, peppery spice, and balsamic herbs make it a DW fave.

Red Dirt Red meritage – ELDORADO HILLS CA / 2009. **\$11 / \$40**

Volver Tempranillo – SPAIN / 2008. **\$11 / \$40**

Opolo Vineyards mountain zinfandel – PASO ROBLES / 2008. **\$14 / \$52**

Monte Cinco malbec – ARGENTINA / 2005. **\$13 / \$48**

DESSERT WINES

Noval black – PORTUGAL / NV. **\$16**

Star Rabbit sparkling sake with Blueberry juice; NARA, JAPAN. **\$19**

Great with all desserts!

Moscato D'Asti – ITALY / 2007. **\$11 / \$40 bottle**

WINES