

# Wine List

12.18.18

## Winter Menu

*Happy Hour 4-7 pm Mon-Fri*

*Always Available House Made Sangria & House Red and White Wine \$5*

### Glass White Wine

Moscato d'Asti- LA CALIERA - Piedmonte - Sweet, bubbly and refreshing, with honey and orange blossom	10	30
Moscato- PAVAN, Italy- Perfect balance of sweetness, acidity & body, slightly sparkling	9	27
Riesling - KIONA, WA - Smooth, light, spicy flavors with a slight sweetness and a nice tart acidity	9	28
Pinot Grigio - PASQUA, Italy - Fruity with a slight sweetness; notes of pear and apples	9	27
Pinot Grigio- IL GUFINO, Friuli - Fresh with bright acidity and a smooth crisp finish	10	30
Sauvignon Blanc- BABICH, Marlborough - tropical, passionfruit aromas. Palate entry is luscious & lively	11	33
Verdejo- VINA GALANA, Spain - aromas of mango, passion fruit, green grass; Light bodied, fresh; good acidity	9	30
Chardonnay- JIGAR, Russian River - Aromas of pear & pineapple; smooth, bright, crisp, clean acidity	10	32
Chardonnay- COLTERENZIO ALTKIRCH, Italy - Concentration of classic mineral notes & crisp acidity	11	36
Rosé de Provence - FLEUR de PRAIRIE, France - pale, delicate strawberry, rose petals, & herbs, bright acidity	10	32
Rosé - ROSEHAVEN, Cali - Zinfandel; quite fruity, bright strawberry, raspberry	8	27
Sparkling Brut Rosé - ROTARI, Trento - Pinot & chard; soft structure, lively acidity, minerality; big red fruits	12	38
Sparkling Rosé - BISSEY CREMANT BRUT ROSE', Burgundy - Strawberry & raspberry; spice & cinnamon notes	14	46
Sparkling- VEUVE de VERNAY, France- Bright & fruity aromas w/ apples, apricots and a hint of honey	8	28
Prosecco- LA FARRA RIVE, Italy - Apples & peaches; velvety and a crisp finish	10	40

### Bottled White Wine

<u>Chardonnay</u>		<u>Rosé</u>	
Girard, Napa	42	Weszei Zweigelt, Austria (Cabernet Franc,)	35
Jaclynn Renee, Sonoma Coast, 2017	65	Domaine Gueguen, Burgandy (Pinot Noir)	41
Wente, CA	40	Domaine Vetriccie, Corse (Sangiovese)	35
Michael David Wine, CA	32	Hugo Peritus, Napa (G,S,M)	44
C & F Domaine Guegan Chablis, Burgundy	50	Roses Roses, Italy (Corvina, Lagrein, Rondinella)	35
Pence Ranch, Santa Barbara	48	Matua, Marlborough (Pinot Noir)	27
Gainey, Santa Rita Hills	56	<u>Bubbles</u>	
<u>Sauvignon Blanc</u>		Merotto Prosecco, Italy	37
Peter Yealands, Marlborough	29	Voga Sparkling Pinot Grigio Rose, Italy	36
Veneau Pouilly Fume, France	50	Gerard Bertrand Brut, France	50
Michael David Wine, CA	32	Gerard Bertrand Brut Rosé, France	50
Prail, Italy	50	Mumm Cuvee Napa, CA	50
<u>Interesting Whites</u>		Collet Brut Champagne	78
Hilmy Albarino, TEXAS	42	Moet Imperial Champagne	99
Ca'Montini Pinot Grigio, Italy	32	Roederer Estate Brut, CA	70
Colterenzio Pinot Grigio, Italy	37	Perrier Jouet Nuit Blanche Champagne	95
Palazzone Terre Vineate Classico Superiore, Italy	33	Guidibono Segretevigne Extra Brut	65
Gran Passione Falaghina, Italy	32	Sparkling Nebbiolo, Italy	
Zanatta Vermentino, Italy	30	Zero Infinito, Unfiltered Solaris, Italy	60
Praxis Viognier, CA	40	Rosa Regale 187mL	split 10
Hugo Innovare Grenache Blanc, CA	58	Chandon 187mL	split 13
Le Crete, Italy	47	POP Pommery 187mL	split 17
Kivelstadt Invention White Blend, CA	42	<u>Sweets</u>	
Chat Tour de Mirabeau, Bordeaux	35	Aurora Moscato, Piedmont	30
<u>Riesling/Gruner</u>		Voga Moscato, Piedmont	29
Gauthier, CA	28	Hilmy Muscat, TEXAS	42
Madonna, Germany	28	Puinello Lambrusco, Italy	27
Weszei Gruner Vetliner Langenlois, Austria	38		

### Cocktails

HIBISCUS COCKTAIL- Champagne with an edible hibiscus flower	9
STRAWBERRY LEMON MOSCATO - Our sweet moscato with a touch of fresh lemon and strawberry	10

### Ports/Aperitif

Fonseca 10 Year	10	Warre's Otima 10 Year	12
Fonseca 20 Year	15	Warre's Otima 20 Year	17
Merlo Family 10 Year	12	Penfolds Club	12
Kopke Ruby	10	Llano Porto	13
Smith Woodhouse Vintage 2002	22	Cocchi Americano	12