

white by the bottle

light

- 2010 Pinot Grigio – Zenato; Veneto, Italy 34
refreshing & soft w/ a smooth, dry finish; try w/ risotto or grilled fish
- 2010 Rose – La Courtade; Cotes De Provence, France 36
what a rose should be: citrusy, delicate, & yummy; definitely pair fish
- 2010 Riesling – Clean Slate; Mosel, Germany 32
good acidity, sweet finish; enjoyable w/ salads, tomatoes, sharp cheeses
- 2010 Bianco di Sicilia – Regaleali; Sicily, Italy 38
dry & crisp w/ a superb fruity finish, it goes with just about anything

medium

- 2010 Trebbiano – Gagio; Tuscany, Italy 36
soft aromas of orange blossom & citrus; try w/ salad or light pasta
- 2010 Muscadet – E. Chevalier; Loire Valley France 40
cracing & herbaceous w/ hints of green apple & a note of saline; enjoy w/ shellfish!
- 2009 Sauv. Blanc – Twin Isl.; Marlborough, N. Zeal 34
full of grass & lemon hints; great with shrimp, fried or grilled calamari
- 2010 Chenin Blanc – Petite; W. Cape, South Africa 32
fresh w/ good fruit; try w/ seafood pastas, olives, focaccia
- 2010 Torrontes – Tilia; Mendoza, Argentina 32
intense aroma, earthy & sexy, just like Tango; pair w/ cornish hen, veal fishes

full

- 2009 Chiavennasca – Conti Sertoli; Lombardia, Italy 42
bright w/ complex mineral & floral notes; try after dinner
- 2010 Sauv. Blanc – K. Crawford; Marlborough, N. Z. 42
gooseberry, passion fruit, & citrus flavors; great w/ salads
- 2009 Chardonnay – Costello; Napa Valley, USA 38
oakey, buttery, & concentrated; you could dare to pair w/ red meats!
- 2010 Gavi – Mainin; Piedmont Italy 40
fresh, floral, engaging.. .perfect for nibbling
- 2009 Gewürztraminer – Maso Poli; Trentino Italy 40
aromatic w/ stone-fruit flavors & a creamy finish; try w/ truffle oil
- 2010 Vermentino – Argiolas; Sardegna, Italy 40
concentrated yet delicate, hints of honey w/ peppery acidity; pairs w/ fish & veggies perfectly

sparkling by the bottle

- 2009 Lambrusco Scuro - Lini, Emilia Romagna 42
complex berry flavors, light & delicate; try w/ penne pomodoro
- 2011 Lambrusco Rosato - Lini, Emilia Romagna 42
tart & thirst-quenching w/ light tannin; pair w/ chicken, tuna, prosciutto & mozz.
- NV Prosecco, Zardetto – Veneto 36
bubbly; excellent for a celebration!

red by the bottle

light

- 2009 Pinot Noir – Domain Brunet; Vin de Pays, Fr. 36
round, soft, smoked cherry wood flavors.; try w/ lamb shank, mild cheeses

medium

- 2008 Chianti Rufina – Travignoli; Tuscany, It. (1L) 40
spices & red berries, clean finish; try w/ meat sauced pastas or roast
- 2009 Rosso di Sicilia, Colosi – Sicily, Italy 32
dark fruit & chocolate notes...pair w/ pasta, cheese, & meats
- 2009 Sangiovese – Arialdo; Tuscany, Italy 36
red berry aroma, balanced acidity; pairs w/ almost anything, great by itself
- 2009 Dolcetto d' Alba – Terre Del Barolo, Alba, It. 34
simple & dry w/ notes of plum & almond; try w/ white truffle oil dishes
- 2009 Valpolicella – Torre Del Falasco; Veneto, It. 36
“mini Amarone” w/ flavors of cola, vanilla, & berries; pair w/ cream-based pastas
- 2009 Rosso Toscano – Massoferrato; Tuscany, It. 43
classic Super Tuscan: elegant, velvety, long-finish; try w/ goat cheese, chicken

full

- 2005 Montepulciano D' Abruzzo – Colle Creta, It. 56
powerful & tannic w/ flavors of blackberry, black currant, and herbs; try w/ eggplant, veal milanese
- 2009 Cotes du Rhone–L Tramier & Fils; Rhone V. Fr. 36
concentrated & powerful, red fruit & peppery spice; will pair beautifully w/ grilled sausages, aioli
- 2008 Primitivo – Cantele; Apulia, Italy 32
edgy & dry, w/ tobacco, plum & violet flavors; enjoy w/ lamb, bold cheeses
- 2008 Petite Sirah – Bogle; Graton, USA 36
berry fruit, leather, & smokiness; try w/ roasts, stews, or rich sauces
- 2009 Malbec Reserva – Gougenheim; Mendoza, Arg. 36
deep w/ blackberry, plum, toast, vanilla; good w/ hamburger, steak, chicken YUM!
- 2010 Shiraz – 2Up; McLaren Vale, Australia 34
hearty & spicy from “the land down under”; great w/ duck or lamb
- 2010 Cab. Sauv. – Cousino Macul; Maipo V., Chile 32
plenty of body w/ raisins, herbs, & coffee; try w/ veal or Italian sausage
- 2009 Zinfandel – Bogle; California, USA 36
concentrated flavors of raspberry, juniper, & cinnamon....wintertime!
- 2009 Pinotage – Petite; W. Cape, South Africa 36
very smoky w/ ripe plum flavors; pairs great w/ hamburger, anything grille works
- 2007 Rioja – Valserrano; Crianza, Spain 44
deep nose w/ vanilla & forest floor, a *volonte`*, *Ole`*: pair w/ steak!
- 2009 Nebbiolo – Produttori; Piemonte, Italy 52
molto elegante! intense, bright fruit, clean finish; perfect w/ spinach & ricotta ravioli

- 2006 Amarone – Torre Del Falasco; Veneto, Itay 76
soft & beautifully made w/ hints of raisins & cherries; perfect companion to red meat & game
- 2006 Barbaresco – Produttori; Piedmont, Italy 68
imposing tannins, aromatic; good w/ matured cheeses, mushroom risotto
- 2003 Barolo – Damilano; Piedmont, Italy 82
mamma mia! blackberry, cedar, looooong finish...; pair w/ good company
- 2006 Brunello di Montalcino – Argiano, Tuscany, It. 88
superb, w/ lots of cedar & brown sugar flavors; pair stew or roasted meats