

Sparkling and Bubbling Wines



Champagne has long been associated with special occasions. Sparkling wines are the excuse to create an occasion. The beauty of these wines is that they go with almost anything. Pop open a bottle and enjoy the experience!

1	Taittinger Champagne, Brut NV, France	88
2	Krug, Grand Cuvee NV Champagne, France	226
4	Gosset, Champagne NV, France	90
8	Perrier Jouet, Grand Brut NV Champagne, France	64
52	Jeriko, Organic Brut Sparkling, Mendocino, CA 2001	108
53	J Schram Sparkling, Napa Valley, CA 1996	134

New Mexico Wines

404	Vivac V. Series Syrah, Dixon, NM 2008	50
405	Vivac V. Series Cabernet Sauvignon, Dixon, NM 2007	48
406	Vivac V. Series Sauvignon Blanc, Dixon NM 2010	36
407	Vivac Diavolo Red Blend, Dixon NM 2007	74

Half Bottle Selections

NB	Murphy-Goode Fume Blanc, Sonoma County, 2008	15
NB	Meridian Chardonnay, California 2007	15
NB	Meridian Merlot, California 2007	15
708	Opus One, Napa Valley, CA 2004	154

Rieslings, Gewürztraminers & Other Similar Wine Profiles

Riesling aromas lean toward the fruity side with apple, peach and pear standing in the forefront mixed with delicate floral undertones. Gewurztraminers include dry and sweet varieties. Flavor qualities include honey, apricot and pear. Both wines pair well with Asian and Southwest zesty and spicy flavored fare.

188	Chateau Ste Michelle Riesling, Columbia Valley, WA, 2009	37
271	Anselmann, Riesling Auslese 2004	62
201	Rocky Gully Dry Riesling, Franklin River 2004	64
189	Fetzer Gewurztraminer, California 2006	40
174	Handley Gewürztraminer, Anderson Valley 2006	44
380	Fallegro Roero, Italy 2006	49

Half way between still and sparkling, this lovely, crisp wine has just a bit of 'frizzante' adds just a tingle of effervescence that dances on the tongue. Perfumes of jasmine and honeysuckle. Lovely and refreshing mouthfuls of green apples and sun ripened pears.

382	Colterenzio, Muller Thurgau, Alto Adige, Italy 2005	48
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Honeysuckle and white peach show up as well, and the palate is steely, quenching and refreshing with citrus and minerality. Fantastic!

290	Agros, Muscat of Patras of Rio, Greece 2002	38
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Pinot Grigio, Pinot Gris, Pinot Blanc

197	Swanson Pinot Grigio, Napa Valley, CA 2007	52
NB	Trinty Oaks Pinot Grigio, California, 2008	32

Rhone Style Varietals

Looking for some adventure away from the usual chardonnay and sauvignon blanc, try a Rhone varietal. The perfect balance between the two: all the fruit that chardonnay offers without oak, instead with the addition of melon, peach and fresh fruit undertones.

173	Paras Viognier, Napa Valley, CA 2006	85
180	Fess Parker Viognier, Santa Barbera, CA 2006	50

Chardonnay--Old World vs. New World

A dry white wine that boasts of an impressive range of flavors: Both Old World and New World exemplify fresh fruit flavors of apple, pear, citrus and melon. New world styles offer buttered oaky overtones. Chardonnay is the #1 selling wine in USA. It pairs with poultry, seafood and recipes with cream bases.

321	Blain-Gagnard, Criots-Batard-Montrachet, Grand Cru, France 2001	167
329	Deleger, Chevalier-Montrachet, Grand Cru, France 2001	220
332	Louis Latour Meursault-Blagny, France 2005	93
336	Latour Corton Charlemagne, France 2005	243
340	Simmonet Febvre, Chablis, France 2005	110
342	Moillard Corton Charlemagne, France 2004	170
346	Deleger, Chevalier-Montrachet, Grand Cru, France 1999	220
202	Mak, Adelaide Hills Chardonnay 2003	51
378	Gaja, Gaia & Rey Chardonnay, Langhe, Italy 1999	192
100	Ariel Non-Alcoholic Chardonnay, Central Coast, CA 2004	32

Sauvignon Blanc

Sauvignon Blancs offer a very unique wine tasting adventure. From herbal & veggie taste sensations with grassy hay and mineral tones to citrus and tropical fruits. Pair them with appetizers like artichokes, vegetable dishes, fragrant salads, fish and poultry.

158	Kenwood Reserve, Sonoma, CA 2005	55
176	Ca'del Solo Meritage Il Pescatore, Santa Cruz 2001	54
177	Caymus Conundrum, California, 2008	64

Pinot Noir--Old World Burgundy vs. New World

Burgundy Pinot Noirs enjoy a hint of white pepper, others with a classic leathery undertone. Looking for bright, forward fruits, try the New World wines. These wines are light enough to enjoy with fish, poultry and veal dishes.

1424	Morot, Beaunes Cent Vignes, France 2004	90
1527	Moillard Clos de Vougeot, 2005	183
1533	Moillard "les Thorey" NSG 1er Cru, France 2005	105
1536	Moillard Echezeaux Grand Cru NSG, France 2005	183
1548	Gevrey Chambertain, France 1993	152
1550	Moillard Pommard Epenots 1er Cru, France 2005	108
1559	Lecheneaut Nuits Saint George, France 2004	126
1560	Moillard Clos de Vougeot, France 2004	183
1561	Magnien Charmes-Chambertin Grand Cru, France 2005	230
1565	Magnien "Grands Echezeaux", France 2005	378
1566	Marius Delarche "Corton Renardes" VV, France 2005	170
1567	Claude Dugat Gevrey Cham. "St. Jacques", France 2004	212
1568	Lecheneaut NSG 1er Cru "Les Pruliers", France 2004	158
1569	Jayer Gilles Echezeaux, France 2004	370
1570	Morey St. Denis "Ruchots", France 2005	146

Mediterranean Reds

Italy and Spain boast of bright, elegant red fruit without the interference of oak overtones. Enjoy these classic wines with a variety of foods.

Piedmont, Italy

1003	Mauro Molino Barolo, 1999	130
1005	Giuseppe Cortese Rabaja Barbaresco, 2001	98
1006	Gaja, Barolo, Sperss 1995	384
1061	Rizzi, Barbaresco 2001	88
1007	Gaja, Barbaresco 1999	312

Tuscany, Italy

1011	Monte Schiavo "Sassaiolo", rosso pice, 2003	39
1022	Antinori, IGT Solaia 1999	218
1026	Granfalco, 2003	70
1028	Angelo Gaja, "Rennina" Brunello di Montalcino	220
1029	La Rasina, Montalcino 2003	60
1030	Podere Poggio Scalette, IGT Il Carbonaione 1997	130
1032	Fanti, Rosso Di Montalcino 2005	62
1033	Rocca delle Macie, IGT Rubizzo 2000	64
1034	Tenuta dell Ornellaia, Bolgheri 1999	164
1039	Vitanza Brunello di Montalcino 2001, MAGNUM	238
1058	Villa Puccini, 1999	45

Other Italian Reds

1050	Elena Fucci "Titolo", Aglianico del Vulture 2003	118
1052	Ramitillo, Di Majo Norante 1999	90
1053	Feudi di San Gregorio, IGT Serpico, Campania 2000	130
1060	Ognissole, Primitivo di Manduria 2006	52

Spanish Reds

1209	El Puntido, Rioja, Spain 2003 <i>Half way between still and sparkling, this lovely, crisp wine has just a bit of "frizzante" adds just a tingle of effervescence that dances on the tongue. Perfumes of jasmine and honeysuckle. Lovely and refreshing mouthfuls of green apples and sun ripened pears.</i>	100
1205	Roda 1, Reserva, Rioja 2002 <i>Made exclusively from Tempranillo grapes selected from vineyards yielding firm, structured wines of extended potential longevity. The wine is deep dark purple in color, with subtle, complex blackberry and raspberry aromas and notes of smoke, herbs and minerals. The tannins are firm and slightly austere yet ripe, balancing expansive fruit concentration on the palate and ending in a long, refined finish.</i>	114

Old World Rhone Varietals vs. New World Syrahs, Shiraz & Other Blends

Old world wines speak more of white pepper, bright fruit and subtle elegance. These wines display firm tannins, though typically ripe and smooth. New World Syrahs are full bodied with rich round flavors of black cherry, blackberry, plum, bell pepper, black pepper, clove, licorice, dark chocolate and smoked meat. These wines are great paired with grilled meats, veggies, wild game, and stews.

1544	Clos de L'Oratoire des Papes, France 2005	84
1579	Domaine du Gros Nore, Bandol, France 2005	75
1708	Betts & Scholl "The Chronique", Grenache, Barossa, Australia 2005	74
1709	Kay Brothers, Block 6 Shiraz, Old Vines, Australia 2000	80
1710	Kay Brothers, Hillside Shiraz, Amery Vineyards, Australia 2000	126
1713	Mitolo G.A.M., McLaren Valley, Australia	93
1716	Penfolds, Grange, South Australia 1997	270
1717	Penfolds, Grange, South Australia 1998	319
400	August Briggs Petite Syrah, Lake County, CA 2005	90
403	Arcandian Syrah "Starlane Vineyard", Santa Ynez, CA 2003	94

Bordeaux Blends: Merlot, Malbec, Cabernet Franc from the New World

Merlot is one of the most versatile of red varietals with flavors of black cherry, blueberries mixed with undertones of black pepper that typically dominate this smooth red wine. Cabernet Franc and Malbec offer a wonderful deep, rich berry flavor for blending or firm flavor enough to stand on their own.

421	Viader Cabernet Sauvignon/Cabernet Franc, Napa, CA 2004	170
600	Beringer "Howell Mountain" Merlot, Napa Valley, CA 1997	160
610	Swanson Merlot, Napa Valley, CA 2005	68
705	Col Solare Blend: cab/merlot/cab franc, Washington 1995	112
714	Opus One, (all 5 Bordeaux varietals) Napa Valley, CA 2003	254
704	Opus One, (all 5 Bordeaux varietals) Napa Valley 2004	260
724	Opus One, (all 5 Bordeaux varietals) Napa Valley 2005	260
715	Opus One Magnum, (4 Bordeaux varietals) Napa Valley, CA 1995	410
711	Col Solare, Washington State 2004	140
1311	Tikal "Jubilo" Blend, Mendoza, Argentina 2004	86

Cabernet Sauvignon from the New World

804	KESSLER, Reserve, Napa Valley	79
805	Beringer, Private Reserve, Napa Valley 1986	294
806	Beringer, Private Reserve, Napa Valley 1987	290
807	Beringer, Private Reserve, Napa Valley 1988	170
808	Beringer, Private Reserve, Napa Valley 1989	170
809	Beringer, Private Reserve, Napa Valley 1990	190
810	Beringer, Private Reserve, Napa Valley 1991	190
811	Beringer, Private Reserve, Napa Valley 1992	190
812	Beringer, Private Reserve, Napa Valley 1993	190
813	Beringer, Private Reserve, Napa Valley 1994	170
815	Beringer, Private Reserve, Napa Valley 1996	170
816	Beringer, Private Reserve, Napa Valley 1997	160
824	Caravan Estate, Napa Valley 2004	78
826	Diamond Creek, Graveley Meadow, Napa Valley 1998	258
827	Diamond Creek, Red Rock Terrace, Napa Valley 1999	272
828	Diamond Creek, Volcanic Hill, Napa Valley 1999	272
829	Hidden Ridge, Sonoma 2003	126
830	Diamond Creek, Graveley Meadow, Napa Valley 2000	258
831	Diamond Creek, Red Rock Terrace, Napa Valley 2000	272
832	Diamond Creek, Volcanic Hill, Napa Valley 2000	272
838	Miner Cabernet Sauvignon, Napa Valley 2004	114
844	Forman Cabernet Sauvignon, Napa Valley 2004	130
856	Quilceda Creek, Columbia Valley, Washington St. 2004	240
862	Smith-Madrone, Napa Valley 2003	80
865	Heitz Cellars "Martha's Vineyard", Napa Valley 2002	264
866	Volker Eisele Organic, Napa Valley 2003	76
871	B.R. Cohn, Sonoma 2003	92
872	Suttcliffe, Cortez Colorado 2006	92
879	Robert Mondavi Reserve, Napa Valley 1997	240
880	Robert Mondavi Reserve, Napa Valley 1998	260
881	Caymus Cabernet, Napa Valley, 2008	110
882	Caymus Cabernet, Magnum, Napa Valley, 2007	200

Bordeaux, France

Red Bordeaux are the most revered wine of the world. Often a blend of the classic grapes: Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, Cabernet Franc, though some are blends of only two or three of the varietals. Each region in Bordeaux enjoys their special blend to posterity. These wines work well with most red meats, hearty stews, game and poultry.

1503	Chateau Margaux, 1982	1440
1504	Chateau Margaux, 1986	809
1505	Chateau Margaux, 1990	1162
1506	Chateau La Plagnotte - Bellevue, 2005	66
1508	Segla de Ch. Rauzan-Segla, 2001	90
1513	Chateau Latour 1985, Pauillac	421
1514	Chateau Latour 1990, Pauillac	1270
1515	Chateau Latour 1995, Pauillac	420
1516	Chateau Lynch-Bages 1982, Pauillac	370
1518	Chateau Mouton Rothschild 1982, Pauillac	1670
1519	Chateau Mouton Rothschild 1986, Pauillac	1070
1520	Chateau Mouton Rothschild 1990, Pauillac	672
1521	Chateau Mouton Rothschild 1995, Pauillac	525
1525	Chateau Haut Brion 1990, Pessac-Leognan	738
1526	Chateau Haut Brion 1998, Pessac-Leognan	464
1529	Chateau Petrus 1986, Pomerol	1470
1531	Chateau Petrus 1995, Pomerol	1820
1532	Chateau L'Evangile 1995, Pomerol	298
1539	Chateau Montrose, St. Estephe 1990	420
1540	Chateau Ducru Beaucaillou 1982, St. Julien	470
1541	Chateau Ducru Beaucaillou 1986, St. Julien	262
1542	Chateau Ducru Beaucaillou 1995, St. Julien	298
1543	Chateau Gruaud Larose, St. Julien 1982	386
1546	Chateau Leoville Las Cases, St. Julien 1990	492
1547	Chateau Leoville Las Cases, St. Julien 1995	280
1552	Ch. Trimoulet, St Emilion 2002	78
1557	Chateau Taillefer, Pomerol 2001	94
1592	Chateau Cheval Blanc 1990	620
1594	Chateau Domaine de l'eglise, Pomerol 2005	130
1595	Chateau Horteveie, St Julien 2005	82
1596	Chateau Beau-Site, St. Estephe 2005	75

Dessert Wines

Have some fun with dessert wine! Choose a dessert first. Don't go too sweet with the wine or dessert..ask your server for suggestions. Use it to compliment your dessert, rich wine, light dessert and vice versa. Don't go frigid, cold dessert wine and ice cream will numb your palate, you won't enjoy the full flavors of the wine. Too full to think about dessert? Drink it instead, have a dessert wine!

Bin#		
1800	Beringer Nightingale 2003, Napa, 375ml	54
1801	Chateau d'Yquem 1996, Sauternes	520
1802	Chateau d'Yquem 1988, Sauternes	526
1803	Chateau d'Yquem 1990, Sauternes	420
1805	Chateau d'Yquem 1997, Sauternes, 375ml	227
1808	Golya, Tokaji Aszu Eszencia 1988, Hungary, 500ml	115
1811	Chateau de Fargues	134
1812	Terre Rouge 2004 375ml	33
1813	Casta Diva Muscat 2006 375ml	55
1814	Ferrari Carano Eldorado, Russian River 2005 375ml	46

Ports and Sherries by the glass

Sandeman Tawny	6
Quinta Do Infantado Tawny	6
Grahams Six Grapes	8
Grahams 10yr	9
Sandeman 40yr	20
La Gitana Manzanilla Sherry	7
Tio Pepe Palamino Fino	7
Alvear Solera Cream	8
Alvear Solera 1927 Pedro Ximenez	8
Alvear Carlos VII Amontillado	8
Harveys Bristol Cream	7
Lustau San Emilio Pedro Ximenez	7
Blandy's 5yr Madeira	6

Dessert Wines by the glass

Ferrari Carano Eldorado Black Muscat	8
Terre Rouge Muscat 2004	6
Casta Diva Muscat	6
Beringer Nightingale	10