Wine By The Glass

Champagne and Sparkling — glass/bottle

Reginato "Blanc de Blancs" Mendoza 2008 10/40
Jose Reginato's sparkling; citrus zest, bergamot, green apple, white chocolate

Domaine Carneros, Carneros Brut Rose NV 16 /64
Pale pink in color, delicate, alive with wild strawberry, peach, and jasmine

Taittinger "Prestige Blanc" Brut NV 25/113
Ample and rich style; loaded with orchard fruit, honey, coconut, and toasted brioche

White

Shaya Verdejo "Old Vines" Rueda 2009 13/52
Bright Nose, Mineral, grapefruit zest, kiwi, gooseberry

Dog Point Sauvignon Blanc, Marlborough 2008 14/56
Razor sharp acidity with ripe citrus underpinned by minerality and a hint of basil

Riesling Kabinett "Ockfener Bockstein" Dr. Fischer, Mosel 2007 14/56
Off-dry style with notes of green apple, bosc pear, white flower, petrol, and wet stone

Alto Adige Pinot Grigio, Cantina Terlano 2008 15/60
An impressive example of ripe honeydew melon, tangerine, quince, and almonds

Talbott Chardonnay "Logan" Santa Lucia 2008 16/64
Textured and round, bursting with pineapple, banana, guava, and baking spices.

Kistler Chardonnay "Les Noisetier" Sonoma Coast 2007 30/120
The pride of Sonoma; candied lemon, custard, orange brulee, and hazelnut

RED

Palama Arcangelo, Salice Salentino 2009 10/40
Sweet cherry, stewed plum, cola, leafy tobacco

McClean Syrah 2008 14/48
Medium bodied and balanced with a perfume of black cherry, smoke, and leather

Tomero Malbec, Mendoza 2009 13/52
Medium bodied and balanced with a perfume of black cherry, smoke, and leather

Rioja "La Montesa" Palacios Remondo 2006 14/56
Traditional grapes in a new blend create a nose of blue fruit, cola, nutmeg, tobacco

Frostwatch Merlot, Sonoma 2006 15/60
Silky texture, long finish, Cherry and plum flavors

Pfendler Pinot Noir, Sonoma Coast 2008 23/92
Layers of cherry pie, blackberry, pomegranate, tea, and sweet vanilla

Justin Cabernet Sauvignon, Paso Robles 2008 18/72
Generous in its youth with blackberry, raspberry, fig, caramel, and vanilla

18% Gratuity Added to Parties of 6 or more – corkage fee $25 per bottle