

# HEDONISM II<sup>SM</sup>

## NEGRIL JAMAICA

*"Too much Champagne?"*

*"Maybe"*

*"Silly girl," she said, looping her arm through mine. "There's no such thing as too much champagne. Though, your head will try to tell you otherwise tomorrow."*

*Leigh Bardugo, Shadow and Bones*

### **CHAMPAGNE & SPARKLING WINES**

**Champagne** - a sparkling wine produced from grapes grown in the Champagne Region of France, following rules that demand secondary fermentation of the wine in the bottle to create Carbonation. In France, the first sparkling Champagne was created accidentally; its pressure led it to be called "the devil's wine" (*le vin du diable*), as bottles exploded or corks jolted away. Champagne first gained world renown because of its association with the anointment of French kings.

**Pairs with:** Everything

#### **MOET & CHANDON BRUT IMPERIAL N/V, FRANCE**

**\$120**

Its delicate aroma develops into an elegant toasty nose w/pear, apple & citrus overtones. A well-balanced palate, with depth of butter, candid fruits, ginger & vanilla.

#### **LUNETTA by CAVIT PROSECCO, ITALY**

**\$35**

Fragrant with enticing aromas of apple, peach, crisp fruit flavors. A dry, refreshing, harmonious wine with a clean finish.

#### **TRIVENTO BRUT NATURE ROSE, ARGENTINA**

**\$30**

A medium fine wine with floral, honey, mineral, cream, & cherry aromas. A fresh, round, elegant palate with medium acidity. Lingering with creamy, baked apple, honey, nutty, peach flavors and a toasty finish.

#### **TAITTINGER, BRUT RESERVE**

**\$130**

Brilliant body and fine bubbles, the nose, is very open and expressive, delivers aromas of fruit and brioche. With fragrance of peach, white flowers, and vanilla pod. The entry onto the palate is lively, fresh and in total harmony. This is a delicate wine with flavours of fresh fruit and honey.

**HENRIOT BRUT SOUVERAIN****\$100**

The colour is characterised by a brilliant light straw-gold. Initially the nose is precise, expressive and refreshing, with notes of citrus, floral fragrances and pastry aromas (brioche, toast, grilled almond). The full texture precedes a clean, refreshing finish marked by citrus fruit aromas

**LANSON BRUT****\$120**

The style of this champagne blend is constant throughout the years, a balance between power and elegance, strong wine aromas and finesse, truly characteristic of the Lanson Style. Aromas of yeast, minerals, citrus, cherries and smoke. On the palate flavours of lemon, red fruit, yeast and nuts. Tight and bright but with plenty of depth and flavour. Strikes a fine balance between fruit and more minerally yeasty savoury characters. Excellent length of flavour. It offers a degree of complexity, character and structure not often found in non vintage Champagne.

**VEUVE CLICQUOT (BRUT)****\$120**

The predominance of Pinot Noir provides the structure that is so typically Clicquot, while a touch of Pinot Meunier rounds out the blend. Chardonnay adds the elegance and finesse "Well-knit and balanced, with vibrant acidity framing hints of blackberry, white cherry, biscuit, honey and candied lemon zest. Offers a lightly smoky finish."

**DOM PERIGNON VINTAGE****\$300**

Delicate, fresh violet aromas jump out of the bottle and entice the senses. The astounding complexity, coupled with its magnificent length, a bright bouquet of delicate citrus and developing sweet bread characters, with a persistent and elegant stream of fine bubbles. The palate is complex and layered with a lingering, delicate finish. Amazing!

**Wine is the most civilized thing in the world.**

*~ Ernest Hemingway*

## WHITE WINES

### MOSCATO

*A delicate, lightly sweet and gorgeously fruity wine.*

**Pairs with:** Lobster, Indian & Asia food, cold roast beef and blue cheeses

**BERINGER CALIFORNIA COLLECTION MOSCATO, CA. \$25**

This carefully crafted wine offers immediately pleasing peach-scented and honeysuckle aromas with fresh, sweet flavors of juicy stone fruit, honeydew melon, Fuji apple and ripe pears.

### RIESLING

*The trademarks of Riesling are high acidity, low to medium alcohol levels, aromas and flavors that range from fruity and flowery to mineral. . With delicate flavors of fresh ripe peaches, apricots & melons. Also called Johannesburg Riesling or White Riesling.*

**Pairs with:** Rieslings get their structure from ripe acidity, rather than tannins from stems and oak. This makes them ideal for spicy foods.

**DR. LOOSEN “WOLF” RIESLING, COLUMBIA VALLEY, USA \$38**

For the first time this Ste. Michelle/Ernst Loosen collaboration is sourced predominantly from Yakima Valley vineyards. It is dry, with crisp, elegant pineapple, white peach and green apple. Tight and beautifully structured, it shows surprising power through the long, crystalline finish.

**CHATEAU STE MICHELLE RIESLING, WASHINGTON STATE \$40**

Crafted to be a refreshing, off-dry Riesling. This wine delivers sweet lime and peach character with subtle mineral notes.

**HOGUE RIESLING, WASHINGTON STATE, USA \$40**

Refreshing, and off-dry delivering passion fruit, peach and sweet lime characters with subtle mineral notes.

**GOLDMUSKATELLER VALLAGARINA IGT \$35**

Brilliant, golden color. On the nose, intense aromas with the scent of nutmeg and ripe stone fruits. On the palate, good sweetness and acidity with fruity aromas. Refreshing and harmonious.

**BALGACH MÜLLER-THURGAU AOC \$35**

Crisp, light straw yellow. Extremely fragrant in the nose with subtle aromas of plum, and floral notes. On the palate, it is finely balanced with weighty structure, harmonious and refreshing.

## SAUVIGNON BLANC/FUME BLANC

*(Sauvignon Blanc is the grape varietal. The name Fume Blanc was made up by Robert Mondavi to help sell Sauvignon Blanc at the time when it was unpopular.)*

*Sauvignon Blanc originated in the Loire Valley of France. However, New Zealand has taken this grape to new heights in the cool Marlborough region, producing racy wines with tropical fruit and gooseberry flavors.*

*Sauvignon Blanc is usually a dry white wine with distinctive herbaceous qualities. Typically a light to medium-bodied, crisp and refreshing white wine with notable acidity, Sauvignon Blanc offers a fairly wide range of flavors. From herbal taste sensations to veggie, and from flavors of grass, hay and mineral tones to a citrus and tropical flavor mix, Sauvignon Blanc displays a very unique wine tasting adventure.*

**Pairs with:** Sauvignon Blanc is a very food-friendly wine and terrific for appetizers such as artichoke dip, veggie dishes or dips, garlic or Italian seasonings in creamy sauces, fragrant salads - like Greek, Caesar or Garden, Thai food, fish (sushi), poultry and the list goes on.

### **KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND**

**\$45**

A bouquet of citrus and tropical fruits with characteristic herbaceous notes that Marlborough Sauvignon Blanc is famous for. An exuberant wine, brimming with flavors of pineapple and a fresh, zesty finish.

### **VILLA MARIA, MARLBOROUGH, NEW ZEALAND**

**\$40**

A beautiful, intense and lively wine, with aromas of gooseberry, melon, passion fruits and hints of lime and grapefruits. A juicy wine with vibrant fruits, a racy finish with length and excellent crispness.

### **ROBERT MONDAVI NAPA FUME BLANC, NAPA VALLEY, CA.**

**\$58**

A mouth-filling wine with notable richness. A beautiful, sancerre-like balance of citrus and herbal flavors, with racy acidity and a creamy lithe for a long elegant finish.

### **SAUVIGNON "SANCERE" LES FONDETTES**

**\$39**

Pale yellow with silver highlights. Expressive with floral and exotic fruity notes, slightly vegetal. Fresh, round and full-bodied; the finish is very fruity with an underlying vegetal edge.

## **Sauternes**

Layer upon layer of honey and exotic fruit, great acidity and a good jolt of alcohol make it a spectacularly complex dessert wine. Yes, it's sweet and it's big, but that doesn't mean it can be served only with cheese or dessert. The sweetness and richness are balanced out by the acid, making the wine very accommodating. The right match--a sip of Sauternes followed by a bite of something, buttery and salty--is a wonderfully intense experience.

Pairs with: Look to the classic pairing of Sauternes and foie gras, the idea is to find flavors and textures that will stand up to the wine. For instance, dishes with components that are creamy (cream sauces, high-fat cheeses), salty (cured hams), briny (seafood), mineral (oysters), acidic (lemons) and even spicy (chiles) make fine matches.

### **CHATEAU BASTOR LAMONTAGNE**

**\$55**

A fresh and fruity honeysuckle aroma. A rich and opulent character one expects from a fine Sauternes, Fine and elegant bouquet with aromas of white peaches coming through. Rich and full on the palate, finely balanced with weighty structure, refreshing with a good level of acidity. The finish is long, fat and spicy.

## **PINOT GRIGIO/PINOT GRIS**

*A mutation of Pinot Noir, which it resembles in the field, Pinot Grigio is the Italian white wine most recognized by American wine consumers. A Pale, straw-yellow or very light copper in color with a bright and flowery fragrance. Firm acidity gives Pinot Grigio a mouth-watering appeal. Generally offers nice mid-palate balance with a short, clean finish. A crisp and assertive, dry wine with a refreshing bite.*

**Pairs with:** Pinot Grigio's crispness pairs well with all seafood, whether raw, lightly sauteed, grilled or lightly sauced with cream or butter. Avoid the acid clashes with citrus fruit and tomatoes.

### **SANTA MARGHERITA PINOT GRIGIO, ITALY**

**\$45**

This Pinot Grigio is the benchmark by which all other Pinot Grigios are judged. Its clean, intense aroma and bone-dry taste (with an appealing flavor of Golden Delicious apples) make Santa Margherita's Pinot Grigio a wine of great personality and versatility.

### **BERINGER FOUNDERS ESTATE PINOT GRIGIO, CA.**

**\$30**

This is a California-style Pinot Grigio that's crisp and refreshing. Aromas of lime and apple with just a hint of honeysuckle are complemented by the nectarine and apricot components on the palate.

### **CAVIT PINOT GRIGIO, ITALY**

**\$30**

Dry, light, crisp with intense floral aromas, appealing fruit flavors of green apples, sweet pears and mineral dryness on the finish.

### **ANTINORI SC PINOT GRIGIO, ITALY**

**\$30**

Bright straw-yellow in color, this classic Pinot Grigio offers an intense fruity nose reminiscent of fresh white fruits and citrus, particularly pear, green apple and orange. Soft and flavorful on the palate, with hints of white fruit flavors, this wine possesses vibrant acidity and a lasting finish.

### **BANFI SAN ANGELO PINOT GRIGIO, ITALY**

**\$38**

San Angelo Pinot Grigio is an elegant, pale yellow-straw wine. It has a fresh, fruit-forward bouquet with notes of pear, banana, peach, anise, and honey. These lush tropical fruit aromas and flavors, balanced with crisp citrus notes, reflect its unique Tuscan character. It's rich and full-bodied, with a long finish.

## CHARDONNAY

*Chardonnay, America's number one selling white wine varietal, continues to climb the production ladders to emerge as the most beloved of dry white wines in the U.S. Chardonnays boast an impressive range of flavors from the expected buttered, oak overtones to the fresh, fruit flavors of apple, pear, tropical, citrus and melon, leaving a lasting palate impression. Appealing big flavors of vanilla, butter, butterscotch, buttered toast, green apple, tropical fruits, lemon & pineapple are matched by equally effusive textures-creamy, lush & full-bodied.*

**Pairs with:** With a long and distinguished following, Chardonnay enjoys a very versatile image, with vintners offering a broad range of styles and structures. From rich, buttery Chardonnays that boast power and presence to the un-oaked fruit-forward Chardonnays that allow the varietal character and expression to be in the spotlight, this white wine is capable of accommodating most palates and just as many food pairing combinations. Chardonnay pairs well with poultry dishes, pork, seafood or recipes that have a heavy cream or butter base. Also consider pairing un-oaked Chardonnay with guacamole, garlic, salads, grilled shrimp or even curry dishes.

**ROBERT MONDAVI, NAPA CHARDONNAY, NAPA VALLEY, CA. \$50**

Juicy honey, crisp apple, citrus-laced Asian pear, and ripe melon - are intermingled with vanilla-scented crème brûlée, subtle minerals, and traces of warm hazelnut and clove. These elements offer a lush, creamy mouth feel impeccably balanced by crisp, mouthwatering acidity.

**FRANCISCAN CHARDONNAY, NAPA VALLEY, CA. \$50**

Inviting aromas of citrus, golden delicious apple, vanilla, and subtle spice from toasted oak. Delicate mineral and lemon-lime are hidden behind star jasmine and honeysuckle notes. A Fresh, and vibrant wine.

**SONOMA CUTRER CHARDONNAY, SONOMA COUNTY, CA. \$50**

The aromas of fresh sliced apple and Asian pear are complimented with citrus notes of lime zest, grapefruit and Meyer lemon with a floral touch of honeysuckle and orange blossom. It is lush, round and creamy with flavors of Asian pear & baked apples.

**LA CREMA CHARDONNAY, SONOMA COAST, CA. \$50**

An intriguing interplay of lively citrus and subtle toasted oak, laced with just a kiss of butterscotch. The palate is round and nutty, with flavors of yellow apple and orange adding lushness, while well-balanced acidity creates a lovely vibrancy. Hints of vanilla caramel add richness and texture to a long, fresh finish.

**CHATEAU ST JEAN SONOMA TIER CHARDONNAY, SONOMA, CA. \$40**

Inviting aromas of stone and tropical notes begin the nose on this classic Sonoma Chardonnay. Well balanced and elegant, this wine has a clean, refreshing finish.

**CAYMUS MER SOLEIL, CENTRAL COAST CHARDONNAY, NAPA VALLEY, CA. \$85**

This wine is beautifully balanced with honeyed ripe apple aromas and flavors, spicy notes, and the subtle texture of barrel fermentation. There are hints of ripe pear and honey in the flavors, and the wine finishes with length, balance, and great texture.

**CAYMUS VINEYARDS CONUNDRUM, NAPA VALLEY, CA. \$65**

Chardonnay, Sauvignon Blanc, Semillon, Viognier and Muscat are the components of Conundrum. It's fragrant with a subtle Muscat aroma, backed by hints of ripe apple. A noticeable touch of fruit sweetness lifts the ample fruit, mixed with melon and apple for a crisp mineral-citrus finish.

**BERINGER PRIVATE RESERVE NV CHARDONNAY, NAPA VALLEY, CA. \$80**

Aromas of hazelnut and grilled pineapple are followed by flavors of lush, tropical fruits, balanced by a hint of citrus. A rich, creamy mouth-feel is rounded out by a lengthy, elegant finish.

**PENFOLDS THOMAS HYLAND CHARDONNAY, ADELAIDE HILL, AUSTRALIA \$35**

Minimal filtration preserves the elegance of these fruit flavors, the wine is barrel fermented to increase complexity of aromas. After primary fermentation the chardonnay is matured in French oak barrels for around seven to nine months. The wine is regularly stirred on lees to further enhance palate texture and flavor.

**TRIVENTO RESERVE CHARDONNAY, MENDOZA, ARGENTINA \$25**

A brilliant gold tinged with green whose expressive mix of apple and banana aromas are touched off with pleasant vanilla notes from the 3 months aged in French Oak. Silky, yet fresh with a delicate finish.

**CHATEAU STE MICHELLE CHARDONNAY, WASHINGTON STATE, USA \$35**

This is a fresh, soft style of Chardonnay with bright sweet citrus fruit character and subtle spice and oak nuances.

**FOLIE A DEUX MENAGE 'a TROIS WHITE, CA. \$30**

A blend of chardonnay, Muscat and Chenin Blanc plays in a fruity threesome with citrus, tropical fruit flavors and aromas with a crisp acidity on the finish.

**LA JOUE DU ROY POUILLY FUISSE \$35**

A ripe and exotic nose offers up aromas of special pear, peach and honeysuckle that precede rich, full and opulent broad flavours that possess excellent mid-palate concentration all wrapped in a lingering finish.

**ANTINORI BRAMITO DEL CERVO CHARDONNAY \$30**

A full spectrum Chardonnay with ripe tropical fruit aromas and flavors along with butterscotch, minerals and hints of toasty oak that linger in a lengthy finish.

**LOUIS LATOUR PULIGNY MONTRACHET, FRANCE \$130**

With a clean golden hue this wine offers up intense aromas of grilled nuts and vanilla.

A top note of mint and fresh-cut grass graces this ripe, tropical fruit-flavored white, which is soft, and fades delicately on the finish.

89 Points -Wine Spectator

**LOUIS LATOUR MEURSAULT \$105**

Latour Meursault is laden with exotic flavours and spices shaped by the bright acidity - lemons, green melon, hazelnuts, and minerals - that give it lively freshness.

**ANTINORI GALESSTRO CAPSULA WHITE \$20**

A pale-tinted, dry, fresh, delicately fruity, with crisp lemon notes. A light-bodied, Trebbiano-based wine that is perfect in the summer.

**E GUIGAL COTES-DU-RHONE BLANC****\$30**

Freshness marked by the distinctive aromas of Viognier; white flowers, apricot, acacia and white peach. Fruity with plenty of richness and body. A well-rounded wine with elegance, strength and balance."

**ROBERT MONDAVI WINERY CHARDONNAY****\$35**

Bright, enticing fruity aromas – juicy apple, citrus-laced Asian pear, ripe melon and fresh quince - are intermingled with vanilla-scented crème brûlée, subtle minerality, and traces of warm hazelnut and clove.

**"When a man drinks wine at dinner, he begins to be better pleased with himself."**

**Plato**

## ROSE

*Whether it's rosé, rosado (Spain), rosato (Italy) or "blush" - these terms all refer to pink wine. This pink shade can range from a soft, subtle hue to a vibrant, hot pink, depending on the grape used and how long the grape skins were in contact with the juice. Rosés can be made in a sweet, off-dry or bone dry style, with most European rosés being decidedly dry.*

*The majority of rosé wines are made from a red grape varietal. These varietals may be either used solo or in a blend. Rosé varietals are often country dependent, so a rosado from Spain will often be largely derived from the Tempranillo and Garnacha grapes, while Italy may utilize more Sangiovese for their rosatos and the U.S. would tend to lean towards Cab, Merlot and Zinfandel. Traditionally, the skins of a red grape are allowed to have brief contact with the grape juice. The shorter the contact time with the skins, the lighter the wine's color will be. Extended time with juice and skins yields some amazing, eye catching color variations from vibrant orangey-pink to nothing less than a vivid hot pink.*

*Rosé wines tends to be more subtle versions of their red wine varietal counterparts. The fruit expectations lean towards strawberry, cherry, and raspberry with some citrus and watermelon presenting on a regular basis.*

**Pairs with:** Rosé wines also top the charts for food-friendly versatility. So, if you are opting for "surf 'n turf" rest assured that a rosé can handle both the seafood and the steak. It's also a great picnic wine, as it tends to have both a lighter body and more delicate flavors on the palate, presenting a great wine partner for a ham, chicken or roast beef sandwich, along with a fruit, potato or egg salad and can even handle a variety of chips and dips. Rosés are also the perfect guest for a backyard barbecue, tackling hamburgers, hot dogs and even French fries and ketchup with ease.

### **FOLIE a' DEUX MENAGE 'a TROIS ROSE, CA.**

**\$30**

This Ménage à Trois is the epitome of a good rosé. A fruit-laden roller coaster ride of raspberries, strawberries, lychee nuts and flowers with a silky smooth finish. Complex, interesting wine, the sur lie aging gives it an appealing softness.

### **SUTTER HOME WHITE ZINFANDEL, CALIFORNIA**

**\$25**

Fresh, fruity, and lively with light creaminess surrendering to a refreshing crisp finish of strawberries and melon.

**"Wine is constant proof that God's loves us and loves to see us happy."  
Benjamin Franklin**

## RED WINES

### PINOT NOIR

*Pinot Noir is one of the oldest grape varieties to be cultivated for the purpose of making wine. Great Pinot Noir creates a lasting impression on the palate and in the memory. Its aroma is often one of the most complex of all varieties and can be intense with a ripe-grape or black cherry aroma, frequently accented by a pronounced spiciness that suggests cinnamon, saffron, or mint. Ripe tomato, mushroom, and barnyard are also common descriptors for identifying Pinot Noir. It is full-bodied and rich but not heavy, high in alcohol, yet neither acidic nor tannic, with substantial flavor despite its delicacy. The most appealing quality of Pinot Noir may be its soft, velvety texture. When right, it is like liquid silk, gently caressing the palate. Pinot does not have the longevity in the bottle of the darker red wines and tends to reach its peak at five to eight years past the vintage. In your mouth the best Pinots exude warm baked cherries, plums, damp earth, mushrooms, cedar, cigars, chocolate, worn leather & dry leaves.*

**Pairs with:** The best matches to show off the delicacy and texture of Pinot Noir are: grilled salmon, a good cut of plain roast beef, or any dish that features mushrooms as the main flavor element. Other main dishes that match well with Pinot Noir include roasted and braised preparations of lamb, duck, as well as grilled meaty fish, such as salmon, and swordfish. Best are foods that are simple and rich. Go easy on the spices, some of which may mask the delicate flavors of pinot noir and generally tend to accentuate the hot taste of alcohol.

**BELLE GLOS CLARK & TELEPHONE, SANTA BARBARA COUNTY, CA. 2011**

**\$95**

A deep purple color with strong (in a good way) berry in the nose. The nose and the flavors are very tight and concentrated at first. After it opened up there are some nice chocolate aromas and maybe coffee. This wine is known for its characteristic brown spice (cinnamon, nutmeg and clove), deep cranberry and raspberry flavors.

**KIM CRAWFORD PINOT NOIR, MARLBOROUGH, NEW ZEALAND**

**\$40**

Dark black cherries, red currants and strawberries mingle with integrated oak on the nose. Bright red fruit and hints of dark cherries compliment the oak that outlines a long, smoky finish.

**ROBERT MONDAVI NAPA PINOT NOIR, NAPA VALLEY, CA.**

**\$65**

Remarkably fragrant – a Pinot Noir classic, scented with ripe red and black cherry, infused with turned earth, spice and vanilla. On the palate it begins with sweet dried cherry and grows into a complex mélange of bright fruity and floral flavors with darker undertones of earth and smoke, a smooth, lingering finish.

**SONOMA CUTRER PINOT NOIR, SONOMA COAST, CA.**

**\$95**

The classic aromas of blackberry, raspberry and black currant are accented with anise, black pepper, sweet pipe tobacco, cinnamon spice and cola. Rich depth and good acidity bring a balance to the full body and medium tannins which leads into a nice lengthy finish.

**LA CREMA PINOT NOIR, SONOMA COUNTY, CA.****\$50**

Redolent with layered, and beautiful nuanced aromas of fresh morello cherries, violets and black licorice. Vibrant red plum and cranberry join in on the palate, with notes of tea leaves, orange zest and cocoa. A juicy, complex mid-palate leads to a lengthy spice-driven finish.

**BERINGER FOUNDERS ESTATE PINOT NOIR, CA.****\$30**

The rich red and black cherry flavors of this Pinot Noir are layered with subtle undertones of black pepper, orange spice, leather and tobacco.

**MERLOT**

*Merlot means little black bird. There are three main styles of Merlot — a soft, fruity, smooth wine with very little tannins, a fruity wine with more tannic structure and, finally, a brawny, highly tannic style made in the profile of Cabernet Sauvignon. Some of the fruit notes commonly associated with Merlot include cassis black and red cherries, blackberry, blueberry, and plum. Vegetable and earthy notes include black and green olives, bell peppers, fennel, humus, leather, mushroom, and tobacco. Floral and herbal notes commonly associated with Merlot include green and black tea, eucalyptus, mint, oregano, pine, rosemary, sage and thyme. When Merlot has spent significant time in oak the wine may show notes of caramel, chocolate, coconut, coffee bean, mocha, molasses, smoke, vanilla and walnut.*

**Pairs with:** Cabernet-like Merlots pair well with many of the same things that Cabernet Sauvignon would pair well with, such as grilled and charred meats. Softer, fruitier Merlots (particularly those with higher acidity from cooler climate regions like Washington State and Northeastern Italy) share many of the same food-pairing affinities with Pinot Noir and go well with dishes like salmon, mushroom-based dishes and greens. Light-bodied Merlots can go well with shellfish like prawns or scallops, especially if wrapped in a protein-rich food such as bacon and prosciutto. Merlot tends not to go well with strong and blue-veined cheeses that can overwhelm the fruit flavors of the wine. The capsaicins of spicy foods can accentuate the perception of alcohol in Merlot and make it taste more tannic and bitter.

**SOVERAIN ALEXANDER VALLEY MERLOT, ALEXANDER VALLEY, CA.****\$45**

Deep ruby in color, classic aromas of ripe black plum, blackcurrant and blueberry with hints of violet & clove. The core of vibrant fruit balances nicely with the grained tannins, creating a plush and juicy mouth-feel. Baking spice notes from aging in oak barrels meld nicely with the generous black fruits.

**ROBERT MONDAVI NAPA MERLOT, NAPA VALLEY, CA.****\$55**

A full-bodied yet supple wine, it has good structure, with excellent acidity. This wine balances the rich abundance of black currant aromas and flavors with the structure of Cabernet Sauvignon and the influences of new French oak. Full-bodied with soft, round tannins and plush mouth-feel.

**FRANCISCAN MERLOT, NAPA VALLEY, CA.****\$55**

Sweet aromas of dark plum, tobacco and cherry are layered with hints of sage, subtle vanilla,

and toasty oak. Rich, full flavors of dark berries, and vanilla with rich notes of earthy clove and spice.

**STAG LEAP MERLOT, NAPA VALLEY, CA.**

**\$80**

Intense and complex. Fruit aromas of cherry, red plum, and pomegranate, with notes of cigar box, cardamom, and toasted oak lead to an equally complex palate and refreshingly brisk finish. With additional notes of chocolate, vanilla and dark spice.

**COLUMBIA CREST TWO VINES MERLOT, WASHINGTON STATE, USA**

**\$30**

A rich full-bodied style characterized by black cherry and raspberry. Full-bodied and literally bursting with jammy, voluptuous currant and berry flavors, this young red shows remarkable balance and harmony as well as a smooth textbook Merlot finish.

**VINA MAIPA RESERVA MERLOT, VALLE CENTRAL, CHILE**

**\$25**

Fruit aromas of cherry, currant and plums. It is a soft, well structured wine with hints of cassis, spices and a touch of toasted oak.

**FOLIE À DEUX MENAGE Á TROIS RED CALIFORNIA**

**\$25**

A blend of cabernet sauvignon, merlot, zinfandel in a complex wine characterized by fresh, ripe, jam like fruit, forward, silky, soft tannins making the finish a delicious dalliance.

**VINA MAIPO RESERVA MERLOT, CHILE**

**\$20**

Soft, well structured with fruity aromas of cherries, apples, plums and hints of cassis, spices and toasted oak on the palate.

## MALBEC

*Malbec is typically a medium to full-bodied, dry red wine with plenty of acidity and higher tannin and alcohol levels. Dark, inky purple color profiles and ripe fruit flavors of plums, black cherry and blackberry can give this wine a decidedly jammy character. Smoke, earth, leather, wild game, tobacco and white/black pepper along with a slew of high profile spices can make for an interesting medley of aromas and flavors, adding to layers of complexity and unique food pairing profiles. In Argentina, Malbec becomes softer with a plusher texture and riper tannins. The wines tend to have juicy fruit notes with violet aromas. Malbec grown in Washington State tends to be characterized by dark fruit notes and herbal aromas.*

**Pairs with:** Definitely a red meat wine that is adaptable enough to stand up to spicy Mexican, Cajun, Indian, Thai or Italian fare, with preference given to barbecue, spices and hard to pair meat-driven dishes. Malbec is extremely food-friendly. Consider trying Malbec with a wide variety of beef, game, lamb, chili, stews, mushrooms, sausage and barbecue sauces.

**TRIVENTO RESERVE MALBEC, MENDOZA, ARGENTINA** **\$25**

Powerful, ripe red fruits of strawberries and cherries with hints of coffee and chocolate. Good body and fleshy tannins with a long, lingering finish.

**TRIVENTO AMADO SUR MALBEC, MENDOZA, ARGENTINA** **\$42**

Aromas of strawberries and red cherries intertwine with hints of clove and vanilla. Lush red berry flavor gives way to velvety tannins and a pleasant, persistent finish.

**TRIVENTO GOLDEN RESERVE MALBEC** **\$60**

Complex, fruity, fresh with an aromatic profile expressing sweet but gentle red fruits, black fruits, light touches of marmalade, subtle oak notes, vibrant tannins and a juicy, persistent finish.

“Quickly bring me a bottle of wine so I may wet my mind and say something clever.”  
Aristophanes

## SHIRAZ/SYRAH

*Wines made from Syrah/Shiraz are often powerfully flavored and full-bodied. The variety produces wines with a wide range of flavor notes, depending on the climate and soils where it is grown, as well as other practices. Aroma characters can range from violets to berries (usually dark as opposed to red), chocolate, espresso and black pepper. No one aroma can be called "typical" though blackberry and pepper are often noticed. With time in the bottle these "primary" notes are moderated and then supplemented with earthy or savory "tertiary" notes such as leather and truffle. "Secondary" flavor and aroma notes are those associated with several things, generally winemakers' practices (such as oak barrel and yeast treatment). Shiraz wines display firm tannins (although they are typically ripe and smooth, not abrasive like younger reds can be), a medium to full body, and the rich round flavors of black cherry, blackberry, plum, bell pepper, black pepper, clove, licorice, dark chocolate and smoked meat.*

*Shiraz is touted as Australia's spicy, big-hitting red wine. The Barossa and Hunter Valleys along with McLaren Vale are Australia's dominating Shiraz growing regions.*

**Pairs with:** Shiraz is great for grilled meats or veggies, wild game, richly flavored red meats, beef stew and meat lover's pizza.

### **PENFOLD KOONUGA HILL, SHIRAZ, AUSTRALIA**

**\$30**

This Shiraz is a plumper style with plush red-berried fruits, generosity of flavor and supple ripe tannins. It has excellent structure and length.

### **INDABA SHIRAZ, WESTERN CAPE, SOUTH AFRICA**

**\$30**

Fresh, and juicy, flaunting lively flavors of ripe blackberry, blueberry, dark chocolate, hints of white pepper, licorice, spice, silky tannins and a smooth finish.

### **BOGLE PETIT SIRAH, CLARKSBURG, CA.**

**\$35**

Heady aromas of boysenberries and blackberries headline the entry, while flavors of wild blueberries steal the show. Full-bodied and concentrated, seductive juniper and anise tangle with coffee and leather tones as the wine's finish lingers.

## ZINFANDEL

*Dark purple in color, medium to heavy bodied with a significant spice and a great deal of fruit. Lots of blackberry and raspberry notes with well-balanced tannins. Deep ruby, jammy raspberry and blackberry on the nose, with notes of fresh rose and baking spices adding complexity. Sappy dark berry flavors show liqueur-like intensity and depth that are also enlivened by juicy acidity.*

**Pairs with:** Zinfandel pairs well with plenty of meat: lamb, poultry, beef, game and some fish, under a variety of cooking styles (grilled, stewed, braised) and continues to showcase its versatility with tried and true pairing favorites like fish tacos, spicy fare or simply brats and burgers.

### **RAVENWOOD LODI OLD VINE ZINFANDEL, CA.**

**\$35**

An Impressively fresh and focused zinfandel with excellent finishing lift and thrust, that leaves behind floral pastilles and smoky minerals. The Lodi is particularly bright and fruity with a soft, ripe roundness and well balanced acidity that should make this wine a pleasure.

## CHANTI & Sangiovese

*Chianti Classico wines are characterized in their youth by their predominantly floral and cinnamon spicy bouquet. As the wine ages aromas of tobacco and leather can emerge. Chiantis tend to have medium-high acidity and medium tannins. They are premium Chianti that tend to be medium-bodied with floral, cherry and light nutty notes which are characteristic aromas with the wines expressing more notes on the mid-palate and finish than at the front of the mouth.*

**Pairs with:** The acidity in the wines make them very flexible with food pairings, particularly with Italian cuisines that feature red sauce as well with as beef, lamb & game.

### **RUFFINO CHIANTI DOCG, ITALY**

**\$25**

Delicate yet steady floral notes of violet which is characteristic of Sangiovese wines. This vintage offers deep, fruity hints of plum together with intense notes of sweet cherry leading to a lightly spicy finish. Medium-bodied, with a lingering, fruity finish.

### **RUFFINO CHIANTI RESERVA DUCALE, ITALY**

**\$50**

Characterized by particularly fragrant flowery and fruity notes. Violet, cherries, wild berries and plums meet with delicately spicy hints of tobacco and white pepper grains, followed by elegant scents of red roses and flint. The entire tasting sensation is enriched by a persistent finish, which is incredibly fresh and pleasantly mineral and presents lingering notes of rosemary.

### **BANFI CHIANTI CLASSICO, ITALY**

**\$40**

Ruby red in color, intense bouquet with notes of cherries, plums, and violets. Rich flavors of cherry and leather, supple tannins and good acidity.

### **ANTINORI PEPPOLI CHIANTI CLASSICO, ITALY**

**\$40**

Characterized by notes of cherry, well amalgamated with chocolate and vanilla from the oak aging. On the palate the wine shows much Sangiovese character with soft and silky tannins and a good persistence on the finish and aftertaste.

### **STRACCALI CHIANTI, ITALY**

**\$35**

Velvety and refreshing with good structure, youthful with aromas of ripe red fruit, dried cherries and lemon.

### **VILLA A TOLLI, BRUNELLO DI MONTALCINO DOCG**

**\$120**

Dense, deep ruby red. On the nose, subtle, aromatic, with scents of ripe, dark fruits such as plums, cherries, spicy notes, harmoniously integrated toasty. Very complex. The palate is full-bodied and powerful with young, occupying tannins. A lot of power and also elegance. Long-lasting finish.

### **BANFI CASTELLO EXCELSUS, MONTALCINO, ITALY, 2004**

**\$135**

This Super Tuscan will knock your socks off. It shows intense ruby red color in the glass. The bouquet jumps out with hints of plum and black currant, very nicely structured with developed fruit concentration and supple tannins.

93 Points – Wine Enthusiast

# CABERNET SAUVIGNON

*Cabernet Sauvignon, often referred to as the “King of Red Wine Grapes,” originally from Bordeaux, with a substantial foothold in California’s wine races, has the privilege of being the world’s most sought after red wine. Cabs range from medium-bodied to full-bodied and are characterized by their high tannin content which serves to provide structure and intrigue while supporting the rich fruit characteristics. The flavor profile includes plum, cherry, blackberry, blueberry, warm spice, vanilla, tobacco and sometimes leather aromas and or flavors.*

**Pair with:** red meats, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, and chocolates (especially dark).

**DON MELCHOR CABERNET SAUVIGNON, CONCHA Y TORO, \$160**

Deep-ruby red. ripe plums, cassis, chocolate and tobacco, accompanied with notes of vanilla on the nose. Elegant, full-bodied with mature tannins, which make the wine complex and pleasant. The 2006 has an alluring bouquet of toast, tobacco, cedar, leather, mocha, and blackcurrant. Sweet, voluptuous, layered, and complex.

**ROBERT MONDAVI NAPA CABERNET SAUVIGNON, NAPA VALLEY, USA \$50**

A classic expression of Napa Cabernet at its best. Remarkably rich and concentrated, a tantalizing entry - almost sweet with blackberry essence, it evolves into a plush, mouth filling compote of black fruit, beautifully integrated with woody and mineral notes, mocha, tobacco and clove.

**FRANCISCAN ESTATE NAPA VALLEY, NAPA VALLEY, CA, \$50**

Rich, round, and full-bodied; layered with blackberry, cherry, dried plums, and a hint of cocoa; generous weight on the palate and smooth, mouth-filling tannins; the finish lingers with flavors of rich cassis and black cherry.

**CASILLERO DEL DIABLO PRIVADA, CHILE \$30**

The wine has a deep, intense and brilliant ruby-red color. On the nose it displays black currant, red cherry and plum notes from Cabernet Sauvignon combine with Syrah. On the palate, the perfect balance between fruit and wood, yet it retains vibrant acidity and supple tannins.

90 POINT –WINE ENTHUSIAST

**TRIVENTO RESERVE, CABERNET SAUVIGNON, ARGENTINA \$25**

The nose issues black cherry, cough drop and cassis aromas. It’s concentrated and balanced, while flavors of black cherry and cassis follow the nose. A mild tannic burn of chocolate on the finish.

**CHATEAU STE MICHELLE, WASHINGTON STATE, USA \$40**

Big ripe fruit with a buttery oakiness. Oak is forefront, but not overpowering. A soft wine with just enough tannin to be balanced. There is an elegance about the mouth-feel. This wine exudes the character of a much more expensive wine. Medium-bodied.

**VINA MAIPO RESERVA CABERNET SAUVIGNON, CHILE \$25**

Dark ruby red with cherry and blackcurrant aroma and hints of toast oak. Medium Bodied, with black fruits and hints of toast oak on palate, with some chocolaty finish.

**ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON 2011** **\$35**

Richly extracted cherry and cassis arrest the sense, holding captive on both the nose and the palate. Swiftly followed by black pepper and black olive, the supple mouthfeel fills out this full-bodied wine.

**ROBERT MONDAVI OPUS ONE, OAKVILLE, CA., 2003** **\$380**

An Iconic Bordeaux style blend made by a joint venture between Robert Mondavi and Mouton Rothschild. A moderately deep garnet, the 2003 Opus One offers aromas of blackberry, plum, hazelnut, graphite, olive oil, cocoa and dried cherries. This wine presents a soft, rich entry; nuances of dark chocolate, black licorice and herbs linger on the finish.

**STAG LEAP CABERNET SAUVIGNON** **\$100**

Rich ruby in color, the 2010 Napa Valley Cabernet Sauvignon is aromatically beautiful, introducing itself with alluring notes of dark, red fruit and a peppery spice. The aromatics and oak are seamlessly integrated together in this juicy wine, showcasing blueberry and blackberry flavors. This vintage offers classic lushness and youthful elegance, with tannins that are rich and refined.

92 points-Wine & Spirit

**CAYMUS CABERNET SAUVIGNON SPECIAL SELECTION** **\$240**

Caymus Special Selection is the flagship wine of the Wagner family and is comprised of the very best barrels of the vintage. Temptingly rich and layered, with complex mocha, plum, blackberry tart, ripe blueberry, cassis, milk chocolate, licorice and sweet, smoky cedar flavors flood the mouth, dramatically huge, memorable, and lasting long into the finish. Full-bodied, gaining depth and turning ever more elegant and detailed with tannins that are obvious, but sweetly ripe and soft.

97 points Wine enthusiast

## **Rioja**

### **RIOJA TEMPRANILLO “CASTROVIEJO” DOCA**

**\$35**

Central dense ruby red. On the nose, aromatic scent of cherries and ripe plums, slightly peppery-spicy note. On the palate, velvety tannins, medium body. Balanced and harmonious.

## **Barolo**

### **MARCHESI DI BAROLO, ITALY**

**\$110**

Barolo is a powerful wine. Barolos tend to be rich, deeply concentrated full bodied wines with pronounced tannins and acidity. The wines are almost always lightly colored varying from ruby to garnet in their youth to more brick and orange hues as they age. Like Pinot noir, these Italian wines are never opaque, and carry the potential for a wide range of complex and exotic aromas with tar and roses being common notes. Other aromas associated with Barolos include camphor, chocolate, dried fruit, eucalyptus, leather, licorice, mint, mulberries, plum, spice, strawberries, tobacco, white truffles as well as dried and fresh herbs.

## **Corvina, Rondinella and Molinara**

The Corvina, Rondinella, and Molinara grapes are used to create the rich, dry Italian red wine known as Amarone della Valpolicella, or simply Amarone.

Pairs with: Red meats and robust cheeses.

### **TOMMASI AMARONE DELLA VALPOLICELLA CLASSICO, ITALY, 2007**

**\$125**

Warm, ripe on the nose, intense and of great refinement. Complex, smooth, full bodied, lots of cherry notes and plum. An aromatic Amarone, showing lots of violet and rose petal aromas and flavors, with hints of sandalwood and anise accenting the ripe black cherry, currant and blackberry flavors.

92 Points – Wine Spectator

## SUPER TUSCANS

*In the 1970s, some Tuscan producers came to believe that the legal rules governing the production of Chianti were too restrictive. (For example, they required the use of some white grapes in this red wine, and they prohibited blending in non-traditional grapes such as Cabernet Sauvignon, Merlot or Syrah.) Or these vintners wanted to make wine outside of the allowed Chianti zone. They coined the term “super Tuscan” to distinguish their wines from the inexpensive, low-quality wines that were associated with the term vino da tavola, or “table wine,” that they were forced to put on the label.*

*Today, most super Tuscans use the legal appellation of IGT (Indicazione Geografica Tipica), which gives producers more flexibility than Chianti and other Tuscan DOCs and more prestige than vino da tavola. The wines tend to be modern, big and rich—and often carry a price tag of \$100 or more a bottle. Some super Tuscans do contain Sangiovese, either 100 percent or in blends. But others are made solely from Merlot (such as the famous Tenuta dell’Ornellaia Toscana Masseto), from a blend of Cabernet Sauvignon and Syrah (Riccardo Baracchi Toscana Ardito), or from even more unusual blends, like an amalgamation of Petit Verdot, Cabernet Sauvignon, Syrah and Merlot (Argiano Toscana Solengo).*

**Pairs with:** The acidity in the wines make them very flexible with food pairings, particularly with Italian cuisines that feature red sauce as well with as beef, lamb & game

### **ANTINORI SOLAIA, TUSCANY, ITALY, 2007**

**\$270**

The 2007 Solaia saturates the palate with a heady array of super-ripe black cherries, plums, cassis, mocha and sweet French oak. Despite its considerable ripeness and opulence, the Solaia is never heavy, rather it impresses for its extraordinary finesse and balance. Minerals, graphite and crushed rocks frame a long, seductive finish. This is a wonderful Solaia loaded with vintage and vineyard character.

97 Points - Robert Parker’s – The Wine Advocate

### **ANTINORI SOLAIA ANNATA DIVERS, TUSCANY, ITALY,**

**\$125**

Solaia is a very complex wine with a solid and full-bodied structure. The aroma is fruity, intense, and sweet with notes of ripe cabernet which give the wine a strong individual identity. In the mouth the tannins are soft, gentle, and harmonious. The varietal notes are dominant and work together to indulge the palate with a long and wonderfully persistent finish.

87 Points – Wine Spectator

### **ANTINORI TIGNANELLO, TUSCANY, ITALY, 2009**

**\$120**

The 2009 Tignanello is quite beautiful. Cedar, graphite, sweet herbs, licorice and leather add complexity to a core of highly expressive red fruits. The 2009 impresses for its energy, drive and focus. There is a silkiness and polish that is reminiscent of the 2004. Tignanello is 75% Sangiovese, 20% Cabernet Sauvignon and 5% Cabernet Franc. Bright red-ruby, ripe aromas of sweet red cherries macerated in alcohol, cedar, cinnamon and pepper. Suave and seamless, with soft, almost-overripe flavors of redcurrant jam, stewed red plum and tobacco leaf. A very distinctive and much creamier than usual Tignanello, finishing with supple tannins and excellent length.

94 Points- Robert Parker’s – The Wine Advocate

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93 Points – Wine Enthusiast

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## ICONS

**ALMAVIVA, BARON PHILLIPE DE ROTHSCHILD/CONCHA Y TORO, CHILE, 2007** **\$250**

Deep, intense, opaque ruby red. The nose reveals a generous and powerful bouquet of blackberries, ripe cassis, licorice and violets, with mineral hints and fine notes of vanilla, black pepper, incense and dark chocolate flavors laid over notes of freshly brewed espresso. The mouth shows an outstanding balance, full of density, life, roundness and savors. An extraordinary, complex and powerful wine, full-bodied, persistent and layered, perfectly balanced by a great acidity. An exceptional and superb vintage. Almaviva is the carefully crafted outcome of an ambitious partnership between Chile's Concha y Toro and Bordeaux's Chateau Mouton-Rothschild.

93+ points Robert Parker's Wine Advocate

**PROTOS GRAN RESERVE,** **\$135**

Round and velvety in the mouth, it has the mildness characteristic of its category. Its aftertaste is elegant, leaving you with a memory that won't be easy to forget.

88 Points – Wine Enthusiast

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**DON MELCHOR, CONCHA Y TORO, CABERNET SAUVIGNON, CHILE, 2006** **\$160**

An alluring bouquet of toast, tobacco, cedar, leather, mocha, and blackcurrant. Sweet, voluptuous, layered, and complex, its superb balance of powerful fruit flavors and well-integrated, maple-tinged tannins. The flagship wine of Concha y Toro, a 100% Cabernet cuvee, making it Chile's senior icon.

94 points Wine Spectator

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