Champagne

**387 Canard-Duchêne,** *Brut Rosé, Champagne, NV*

Canard-Duchene Brut Rose stands apart for its intense fresh fruit aroma of strawberries and a subtle hint of grenadine. Set against a backdrop of minerality for enhanced freshness.

$68

**390 Laurent-Perrier,** *La Cuvee Brut Champagne ½ Bottle, NV*

Delicate with refined bubbles and crisp acid reflecting LP’s house style: black currant, citrus, ripe apple, toast, and hints of almond.

$45

**399 Dom Perignon,** *Vintage Brut Champagne, ‘08*

This is the first time that Dom has released a vintage out of order (the ’09 before the ’08). The estate loved the wine so much that it deserved additional aging. A rich, powerful wine showing purity and elegance from the “father of Champagne.”

$200

**306 Veuve Clicquot,** *Yellow Label, Brut Champagne, NV*

The Pinot Noir-dominant Yellow Label exemplifies the consistency of Veuve Clicquot production from year to year. This is a crowd pleaser that shows complex aromas of ripe apple, light cream, and fresh grated ginger.

$80

**383 Larmandier-Bernier,** *Latitude 1er Cru, Extra Brut Champagne, NV*

A rich and round blanc de blancs made from grapes originating from the same “latitude”: south of Vertus. This Grower Champagne is completely biodynamic and minimalist in their approach to both agriculture and wine production.

$63

Sparkling

**204 Cascinetta Vietti,** *Moscato d’ Asti, Piedmont, Italy, ‘18*

Intense aromas of peaches, rose petals, and ginger. On the palate it is delicately sweet, displays modest acidity, good complexity, and is well balanced. A delicious finish of fresh apricots.

 $35

**104 Seven Daughter's,** *Moscato, Piedmont, Italy, ‘18*

Elegant bouquet of fresh flowers and honey. It’s light, elegant effervescence balances perfectly with the natural fragrance and aroma of the grapes.

$22

**101 Cavaliere d’Oro,** *Prosecco, Veneto, Italy, NV*

A bright, lively nose that exudes fresh citrus and green pear, accented by white floral notes. Dry with classic minerality and a lasting finish.

$33

**395 Los Monteros,** *Brut Cava, Spain, NV*

This 100% Macabeo Cava spends one year on lees, adding textural richness and yeasty aromas to its citrus and stone fruit mid-palate and almond suggestive finish

 $31

**100 Carafoli,** *Momenti di Vendemmia Lambrusco, Italy, NV*

The opulent fruit characteristics are what really shine through here. A fun and easy drinking wine with notes of black cherry and violets.

 $31

Wines by Glass/Small Format

**Sparkling**

**Cavaliere d’Oro** | *Veneto, Italy* $8/33

**Seven Daughters Moscato** | *Piedmont, Italy* $8/22

**Laurent-Perrier La Cuvee Brut** *Champagne,**France*(375ml)$45

**Rosé**

**Chateau de Campuget (Grenache/Syrah** | *Southern France* $8/31

**White**

**Orchard Lane Sauvignon Blanc** | *Marlborough, NZ* $9/34

**Honig Sauvignon Blanc** | *Napa Valley, California* $12/38

**Raeburn Chardonnay** | *Russian River Valley, Sonoma* $12/40

**Bouchard Aîné & Fils** | *Pays D’OC, France* $9/32

**Kendall-Jackson Chardonnay** (375ml)| *California* $18

**Alois Lageder Pinot Grigio** | *Trentino-Alto Adige, Italy* $9/36

**Clean Slate Riesling** | Mosel, Germany $8/30

**Red**

**14 Hands Merlot** | *Washington State* $8/33

**Joseph Carr Cabernet** | *Paso Robles, California* $12/40

**Montinore Estate Pinot Noir** | *Willamette Valley, Oregon* $12/40

**Dona Paula Estate Malbec** | *Mendoza, Argentina* $9/36

**Komodo Dragon Red Blend** | *Columbia Valley, Washington* $10/35

**Monte Antico Sangiovese** | *Tuscany, Italy* $8/32

**Rosa Regale Sparkling Sweet Brachetto** *| Piedmont, Italy*(187ml) $10

**Reserve**

**Nickel & Nickel John C. Sullenger Cabernet Sauvignon, 2016** | *Oakville, CA* $34/140

**Somerston Cabernet Sauvignon, 2014** | *Napa Valley, CA* $37/153

**Staglin Family Salus Bordeaux Blend, 2013** | *Rutherford, CA* $30/120

**Brandlin Estate Cabernet Sauvignon, 2014** | *Mount* Veeder $25/96

***Reserve bottles are available in limited quantities***

Rosé

**102 Domaine de Reuilly***, Pinot Gris,**Loire Valley, France ‘17*

With neighboring Sancerre and Chablis to the north, this Rosé has mineral drive and precision. Offering flavors of peach and apricot as well as hints of white and yellow fruits on the palate, ending with a healthy dose of saline minerals.

 $45

**113 Chateau de Campuget Tradition,** *Grenache and Syrah, Southern France ‘18*

An easy-drinking, classic Southern French blend of the region’s two classic varietals; Grenache and Syrah and showing hints of white peach, cherry and watermelon rind

 $31

**200 Bonny Doon,** *Vin Gris De Cigare, Central Coast, California, ‘18*

This biodynamic wine is one of the most iconic California rosés. Made from the lightest pressing of 7 different varietals, it shows elements of dusty rose hips, dried fruit, a slight toastiness, and a beautiful body weight.

 $35

**229 Esprit Gassier,** *Grenache/Cinsault/Syrah/Rolle, Côte de Provence, France, ‘18*

An intense nose with delicate aromas of white flowers, white peach, and spicy clementine. The beautiful label is silk screened onto the bottle by a local artist.

 $39

Chardonnay

**225 Cakebread Cellars,** *Napa Valley, ‘16*

Fresh fragrant apple, melon, and pear aromas with a hint of oak spice. Rich and smooth on the palate, beautifully balanced with a long, succulent finish.

$70

**221 Rombauer Vineyards,** *Carneros, ‘18*

Bright, vibrant tropical fruit aromas flow from the glass. Underlying grapefruit and lime add depth and character to the nose. Seamless, textured layers of cantaloupe, pineapple and vanilla flood the palate.

 $60

**217 Peter Michael, Ma Belle-Fille,** *Knights Valley, Sonoma, ‘15*

Aromas of tropical fruit and sweet, buttered pastry. Notes of apple, melon and pear on the palate. (98 Points from Robert Parker)

$140

**215 Flowers,** *Sonoma Coast, ‘16*

Delicate aromas of white flowers, tangerine, and coconut are evident before opening up to green apples and crisp Anjou pear.

 $60

**218 Au Bon Climat,** *Santa Barbara County, ‘16*

Barrel-fermented and full-bodied. Rich citrus aromas and a bright, lengthy finish.

$45

Chardonnay

**216 Kistler, McCrea Vineyard,** *Sonoma Mountain, ‘14*

Located on the eastern flank of Sonoma Mountain in a mix of volcanic and limestone soils. Chablis-like in its markings of white flowers and lime blossom with a chalk driven, subtle, ethereal core of fruit.

 $100

**105 Raeburn,** *Russian River Valley, Sonoma, ‘15*

This wine has attractive aromas of white peach, poached pear,

and caramelized citrus with a creamy body. Beautifully complemented with toasted oak, vanilla, and hints of crème brulee with a balanced and elegant finish.

 $40

**115 Bouchard Aîné & Fils,** *Pays D’OC, France ‘17*

Warm with a note of citrus, then complex with amber accents of honey and toasted bread. Rich and fresh with ample fruit and a beautiful, long-lasting finish.

 $32

**203 Louis Latour,** *‘Grand Ardèche’, Southern France, ‘14*

Rich nose of almond paste, vanilla, and white fruits. Round and well-balanced in the mouth, this wine reveals mellow oaky hints and great finesse.

$35

**228 Domaine William Fevre,** *1er Cru Montèe De Tonnerre, Chablis 1er Cru, ‘16*

60% of this wine is fermented in stainless steel, ensuring fruit purity and zippy acidity. Granny Smith apple and citrus notes abound with distinct mineral notes.

 $86

**234 Domaine Savary,** *Chablis, Burgundy, ‘16*

An elegant nose of ripe lime and tart white grapefruit with distinct minerality and citrus fruit on the palate.

$48

Chardonnay

**233 Domaine Frantz Chagnoleau,** *Saint-Véran, ‘Prélude’, Burgundy, ‘17*

Despite a warm vintage, this wine expresses racy acidity with aromatic suggestions of crushed stone and chalk, while the palate is well balanced with notes of citrus and pastry cream. Delicate use of oak.

 $53

**239 Domaine De Villaine,** *Côte Chalonnaise, ‘Les Clous Aimé, Burgundy, ‘17*

The fruit for this wine was sourced from various parcels in Bouzeron. Dense, citrusy and mineral-driven. Co-owners of DRC; they know what they are doing!

 $60

**235 Joseph Drouhin,** *Meursault, Burgundy, ‘17*

Drouhin was founded in Beaune in 1880 and remains one of the most important and consistent producers in Burgundy. This village offering shows hints of hazelnut, peach, lemon and spice.

$98

**226 Louis Latour,** *Puligny-Montrachet, Burgundy, ‘14*

Aromatics of apple, grapefruit with hints of toast, while the palate displays similar characteristics and focused acidity.

 $115

**237** **Pierre Girardin**, *Puligny-Montrachet, Les Folatières, Burgundy, ‘17*

 Surrounded by Premier cru lieux-dits, this is an excellent vineyard.

 Aromas and flavors of citrus and flowers with subtle spice, distinct minerality and fine acidity. 18 months aging on its fine lees adds density and complexity but still light on its feet.

 $135

**220 Olivier Leflaive,** *Chassagne-Montrachet, Burgundy ‘14*

 An exceptional wine sourced from several parcels, including some Premier cru vineyards. Suggestions of toast and pastry cream with underlying apple and citrus…slightly creamy texture with vibrant acidity.

 $94

Sauvignon Blanc

**214 Pascal Jolivet,** Sancerre, Loire Valley ‘18

Racy acidity with hints of thyme, lime zest, gooseberry, and flinty minerality.

$47

**110 Orchard Lane***, Marlborough, NZ, ‘18*

This certified sustainable wine is packed with ripe tropical aromas, passionfruit, and mango. The palate is rich and rounded with crisp hints of citrus fruit.

 $34

**120 Honig,** *Napa Valley, ‘17*

Bright acidity lends a crisp freshness to the flavors of peach, passionfruit, and lemongrass, artfully balanced by a touch of freshly squeezed grapefruit and lime. Juicy, refreshing, and medium-bodied with a lingering finish.

 $38

**212 Whitehaven,** *Marlborough NZ, ‘18*

A Full-flavored, medium bodied wine. Vibrant peach, tropical fruit, and gooseberry aromas with freshly cut herb undertones.

 $38

**230 Domaine Du Salvard,** *Cheverny, Loire Valley, ‘18*

A blend of Sauvignon Blanc (85%) and Chardonnay (15%), which was aged on the lees. In the mouth it shows off lots of Sancerre-esque crispness and zippy mineral flavors, but with a bit of a softer feel to it.

 $37

Riesling

**206 Dönnhoff,** *Nahe, Germany ‘17*

An off-dry wine that is wonderfully elegant, fresh, and expresses beautiful minerality. Made from organic grapes grown the steep-sloped terraces of one of Germany’s greatest Riesling regions.

$42

**208 Trimbach,** *Alsace, France ‘16*

Dry and crisp with that classic Alsace, mouthwatering acidity and wet stone minerality with notes of fresh peaches and hints of almond

$42

**103 Clean Slate,** *Mosel, Germany, ‘18*

Grapes from the Lower Mosel provide mineral notes, grapes from the Middle Mosel create a hint of spiciness, and grapes from the Upper Mosel supply fresh, peach flavors. The result is clean, fresh flavor.

 $30

**202 A to Z,** *Oregon, ‘18*

Sourced from many wineries in Oregon (any winery from A to Z), this producer seeks to create balanced wines that are an expression of Oregon rather than a single vineyard. Bright, rich, and floral with a hint of sweetness.

 $35

**201 Ravines,** *Finger Lakes, NY ‘16*

Hints of white flowers, pear, and citrus. Completely dry with distinct mineral notes and vibrant acidity.

 $37

Eclectic Whites

**213 Bordeaux Blanc,** *Château Graville-Lacoste, Graves, ‘18*

This Bordeaux Blanc is different from others from the appellation. 60% Sémillon, 35% Sauvignon Blanc, 5% Muscadelle.

 $39

**231 Chenin Blanc,** *Champalou, La Cuvée des Fondraux, Vouvray ‘17*

Slightly off-dry and very aromatic, this wine is a silky nectar full of pear, melon, and pineapple that is elegant and forthcoming. 45 year old vines and soils of clay, limestone, and flint really give this wine a ton of character. Delish!

 $44

**210 Gaujal de Saint Bon,** *Picpoul de Pinet, Languedoc, France, ‘16*

Picpoul means “lip-stinger” in the local dialect, and this wine’s bright citrusy acidity does just that. In a region where most wines are produced by large co-ops, this mother and daughter estate-bottled operation ventures to make the truest expression of the variety in the appellation.

 $34

**224 Fiano,** *Antica Masseria, Campania, Italy ‘15*

Fiano is an ancient white grape variety native to southern Italy. On the palate this wine has excellent acidity, fine smoothness, and a hint of toasted almond.

 $40

**114 Pinot Grigio,** *Alois Lageder, Trentino Alto-Adige ‘18*

Quite pronounced and expressive aromas with flowery and somewhat spicy notes.

 $36

**211 Pinot Grigio,** *Santa Margherita, Valdadige, Italy, ‘18*

A dry white wine with clean with intense aromas and an appealing flavor of Golden Delicious apples. Excellent as an aperitif, and ideal with seafood, salads, pasta, and rice.

 $45

Eclectic Whites

**207 Roero Arneis,** *Vietti, Piedmont, Italy, ‘17*

An unoaked, dry, medium bodied white wine with crisp acidity. Arneis is a well-balanced, elegant wine with good complexity and a lingering finish.

 $43

**219 Verdicchio,** *Casalfarneto Fontevecchia, Marche, Italy, ‘16*

This is a stunning full-bodied white wine with lovely fruit, a long finish and flavors of ripe pineapple and mango.

 $35

**205 Brooks Pinot Blanc,** *Willamette Valley, Oregon, ‘18*

This rich and unctuous Pinot Blanc has a beautiful weightiness counterbalanced with just enough acidity. The nose is a fruit cocktail: lychee, orange peel, kiwi, and nectarine with a hint of fresh herbs. Delicious throughout your entire meal!

 $39

Cabernet Sauvignon

**997 Nickel & Nickel, John C. Sullenger,** *Rutherford, Napa Valley, ‘17*

 Named for John C. Sullenger who settled the farmstead in the 1880s, the vineyard’s 30 acres are planted exclusively with Cabernet Sauvignon. Flavors of black cherry, tobacco, and sage with balanced acidity and spicy oak complement the dark, rich fruits.

 $140

**850 Cakebread Cellars,** *Napa Valley, ‘16*

Fragrant boysenberry, blackberry, dark cherry, cassis and Mission fig aromas comprise the fresh, fruitful nose. Dark plums and sweet spices continue to linger on the long velvety finish.

 $110

**701 Darioush, Caravan,** *Napa Valley, ‘16*

A blend of Cabernet Sauvignon, Cabernet Franc and Merlot, showing aromas and flavors of blue fruit, cassis and savory herbs; firm but approachable tannins with notes of toasty oak

 $77

**603 Canvasback by Duckhorn,** *Red Mountain, WA ‘16*

2016 was a great vintage from this young and exciting appellation. It is a lovely Cab showing aromatics of hazelnut, blackberries, and cardamom.

 $56

**811 Hess Collection,** *Mt. Veeder, Napa Valley ‘13*

The Mount Veeder Cabernet is far from typical, but it is thoroughly delectable. The wine's complex notes of charred earth and tongue-awakening minerality combines well with the red and black berries.

$90

**812 Somerston XCVI Estate,** *Napa Valley, CA ‘14*

Deep and perfectly ripened notes of plum with espresso, black currant and smoky earth. ***95+ Points: Robert Parker***

 $153

Cabernet Sauvignon

**109 Joseph Carr,** *Paso Robles, CA ‘16*

Aromas and flavors of black cherry, cassis, and vanilla. A velvety wine with well-integrated, ripe tannins and a firm acidity.

$40

**910 Darioush Signature Cabernet,** *Napa Valley, ‘16*

This winery is known for its old world, labor-intensive practices met with state of the art technology. Full of well-integrated oak, this Bordeaux style blend has a plush palate and savory notes of olives, soy, and dark cherry.

 $142

**611 Trinchero, Mario’s Estate,** *St. Helena, Napa Valley, ‘14*

Opulent flavors of candied black currant and blueberry. This wine has an elegant structure and sumptuous texture. The tannins are pure, and the mouthfeel is incredibly round. (130 barrels produced)

 $70

**801 Silver Oak,** *Napa Valley, CA, ‘14*

Aromas of Black tea and bay leaf with flavors of plum, blackberry and raspberry with rustic but well-integrated tannins.

 $160

**420 Double Canyon, Horse Heaven Hills,** *Washington State ‘15*

Ripe red cherry, mulberry, and plum with youthful and firm tannins.

 $40

**502 Justin Isosceles,** *Paso Robles, CA ‘16*

Black cherry, cassis, currant, cocoa, and baking spice aromas with firm, chewy tannins.

 $106

Cabernet Sauvignon

**906 Staglin Family, Salus,** *Rutherford, Napa Valley, ‘13*

Complex notes of leather, coffee extract, cocoa liquor and crushed rocks are given lift and lightness by an integrated essence of anise and potpourri. This wine blossoms with fine-grained structure and lively texture.

$120

**618 Trefethen,** *Oak Knoll District, Napa Valley ‘16*

A rich and elegant wine with hints of plum, boysenberry, and bay leaf. The vineyard is a national historic landmark and the Trefethen family utilizes sustainable farming methods.

$58

**705 Silver Oak,** *Alexander Valley, Sonoma ‘15*

Fruit concentration of ripe berry flavors and natural acidity result in a fresh and well-balanced wine. 97.7% Cabernet Sauvignon is aged for 24 months in oak barrels made at Silver Oak’s very own cooperage in Missouri.

$105

**411 Louis Martini,** *Sonoma, ‘17*

Aged one year in French and American oak, this wine displays the classic varietal character of Cabernet Sauvignon: black currant, tobacco leaf and hints of spice.

 $37

**806 Trinchero BRV Estate,** *Napa Valley, ‘13*

Atlas Peak and Mt. Veeder fruit. The nose: licorice, plum, hints of cigar box. Flavors of blueberry, blackberry and violet. This wine reflects mountain origins with firm tannins and a powerful structure.

 $100

Cabernet Sauvignon

**504 Sequoia Grove,** *Rutherford, Napa Valley, ‘15*

Rich and ripe, this wine features blackberry and currant. The acidity provides a citrusy, jammy tartness that lingers on the dusty Rutherford palette.

 $76

**608 Stag's Leap Wine Cellars, Artemis,** *Napa Valley, ‘17*

Aromas of black cherries, red plums, violets, nutmeg, and sandalwood along with a hint of dried herbs. The cherry and plum notes carry over onto the palate and combine with ripe, mixed berries

 $94

**901 Heitz Cellars, Trailside Vineyard,** *Napa Valley ‘12*

This opulent Cab comes from the Trailside Vineyard, a gently sloping belt of gravelly soils. Dark red cherry, plums, mocha, and spices round out nicely. Racy, powerful, and voluptuous, but with enough tannic backbone and structure.

 $160

**907 Rodney Strong, Alexander’s Crown Vineyard,** *Sonoma ‘12*

100% Cabernet Sauvignon showing notes of cassis, licorice, charcoal with hints of toast and sweet, ripe tannin.

$100

**807 Brandlin Estate Grown,** *Mt. Veeder ‘14*

Mt. Veeder Cabs are often rich, deep, lush, and exhibit great structure and firmness. This is one of the best wines from the AVA. Bouquets of violets, fresh currant, boysenberry, mocha, and toffee.

$96

Pinot Noir

**401 Angeline Reserve,** *California, ‘18*

80% Mendocino and 20% Sonoma counties. Aged in French oak barrels for ten months with a red, dark brick color and intense aromas of black cherry highlighted by earthy clay and sweet spice.

 $36

**600 Flowers,** *Sonoma Coast, ‘16*

Shows classic coastal acidity, dryness, and silkiness with appealing raspberry, red licorice, cola and pomegranate flavors. All wrapped together with finely ground tannins.

 $70

**415 Louis Latour,** *Domaine de Valmossine, Provence, ‘16*

This is an elegant wine with finesse, light toast, bright fruit and soft silky tannins.

A very satisfying Pinot from an amazing wine region.

 $35

**118 Montinore Estate,** *Willamette Valley, Oregon, ‘17*

Aromas and flavors of strawberry, cherry, cedar, and lilac. Red fruits continue on the palate along with red cherries, plums, pomegranate, and bittersweet chocolate.

 $40

**700 Bouchard Père & Fils, Savigny-Les-Beaune,** *Burgundy, ‘16*

A light and beautiful wine with scents of wild strawberries, dried rose petals, black pepper, and wild herbs. This wine transforms with time in the glass.

 $60

**500 Lingua Franca,** *Willamette Valley, ‘17*

Hailing from the Eola-Amity Hills region of Willamette Valley, this wine is produced by a team which values environmental preservation. Look for a complex expression of floral, mineral, and black plum tones with a very long finish.

 $77

Pinot Noir

**614 Domaine Gachot-Monot,** *Aux Crots, Nuits-Saint-Georges, ‘15*

45 year old vines planted in clay and limestone. Cherry and red currant notes with a mixture of wood and spices. Tannins are balanced between ripe fruit, great acidity and a tannic structure

 $90

**808 Paul Hobbs,** *Sonoma Coast ‘16*

Red cherry and exotic spice aromas of cardamom and star anise. The palate unravels flavors of plum, raspberry and black tea with fine tannins and youthful acidity.

 $85

**422 Domaine Drouhin,** *Dundee Hills, Oregon ‘16*

Domaine Drouhin was established in 1987 by famed Burgundy producer Maison Joseph Drouhin. This delicious Pinot is vibrant and harmonious, showing cola and black cherry, harmonious tannins, and complex layers.

 $65

**405 Prisoner Wine Company, Eternally Silenced,** *California, ‘17*

 Aromatics of cranberry, cedar and clove give way to ripe fresh red fruit on the palate. This wine shows balanced, zippy acidity but firm structure. 95% Pinot Noir with fractions of Syrah and Viognier.

 $70

**780 Patz & Hall Chenoweth Ranch,** *Russian River Valley, Sonoma ‘13*

A stunning single vineyard bottling from an excellent vintage. This wine displays tons of wild strawberry, pomegranate, and savory spices all supported by a strong yet balanced tannins.

 $85

Malbec & Malbec Blends

**803 Trinchero Estate, Forte, Malbec Blend,** *Napa Valley, ‘12*

This blend boasts aromas of dark black fruit, floral notes and a medley of rich fruit flavors with ample body and soft, sweet tannins. Atlas Peak and Mt. Veeder Fruit. Malbec, Cab Franc and Petit Verdot. (53 barrels prod)

 $90

**402 Catena Malbec,** *Mendoza, Argentina, ‘16*

A rich, concentrated mouthfeel full of blueberries is topped with touches of leather and cinnamon. Well-integrated tannins are highlighted by bright acidity.

 $40

**609 Hess Collection, Lion Tamer, Red Blend,** *Napa Valley, ‘16*

You get complex layers of blackberries, milk chocolate, black plums and exotic perfume that carry throughout a plush texture and a juicy black fruits. 55% Malbec, 15% Zin, 12% Cabernet, 10% Petite Sirah, 8% Merlot

 $65

**409 Alma Negra, Malbec Blend,** *Mendoza, Argentina, ‘16*

Brooding aromas of blackberry, black pepper and licorice. Densely packed and supple, displaying a distinctly salty quality to the flavors of black fruits and nutty oak. In a plush, sweet style, with no hard edges.

 $40

**107 Dona Paula Estate Malbec,** *Valle de Uco,**Argentina ‘17*

Concentrated and structured with black and red fruits, violets, spice and supple tannins.

$36

**755 Catena Alta Malbec, Historic Rows Malbec,** *Mendoza, Argentina ‘13*

Sourced from select rows in the Catena Zapata family’s Andean vineyards. Shows old vine aromas of dark earth, violets, blueberries, with a seamless intense finish.

$69

Red Blends

**616 Neyers, Sage Canyon Red Blend,** *California, ‘18*

The wine is complex and old-worldly. There’s earth and mineral along with some wildly exotic fruit, and an attractive soft finish. A blend of 45% Carignan 25% Grenache, 15% Mourvèdre and 15% Syrah.

 $46

**612 Alpha Omega II Proprietary Red Wine,** *Napa Valley ‘15*

Fresh Tarragon, basil and black olive with boysenberry, raspberry and red cherry evolving on cranberry jam and macerated strawberry. 54% Cabernet, 29% Merlot, 9% Petit Verdot 4% Cabernet Franc and 4% Malbec.

$66

**518 Burgess Cellars, Topography,** *Napa Valley, California, ‘14*

Mountain fruit consisting of Merlot, Malbec, Petit Verdot, and Syrah come together to form a rich, supple, and very easy to drink wine.

 $75

**417 Cain Cuvee NV14,** *Napa Valley, ‘14*

A rich Bordeaux-style blend of Merlot, Cabernet Sauvignon, Cab Franc and Petit Verdot.

$58

**771 Ferrari-Carano, Tresor, Red Blend,** *Sonoma, ‘12*

Vibrant flavors of blackberry jam, cassis, cedar, anise, blueberry, spiced rum, and coffee combine with a full mid-palate and considerable, round tannins.

 $58

**950 Clos Apalta,** *Colchagua Valley, ‘15*

A gorgeous wine that balances polished cassis, dark cherry reduction and blueberry notes on a compact frame. This is structured with silky tannins on the long finish, lingering on with hints of applewood and spice box.

 $180

Red Blends

**413 The Prisoner,** *Napa Valley, ‘18*

This wine features enticing aromas of bing cherry, espresso, and roasted fig. Persistent flavors of ripe raspberry, pomegranate and wild berry linger harmoniously for a smooth and luscious finish

$70

**423 8 Years in the Desert,** *California, ‘18*

A new release from legendary producer Dave Phinney. The blend of Zinfandel, Petite Sirah, and Syrah shows heady aromas of fig, peppercorn, dark chocolate, and Herbs de Provence.

 $65

**998 Joseph Phelps, Insignia,** *Napa Valley, ‘13*

The wine offers a gorgeous nose of blueberry and blackberry liqueur, pen ink, graphite and new saddle leather. The wine has fabulous concentration, a full-bodied, multi-layered mouthfeel, and tremendous finish. 98-100 Points

 $280

**999 Quintessa, Rutherford,** *Napa Valley, ‘13*

This wine has a lovely nose of black raspberries, blueberries, lead pencil shavings, and touches of oak with spring flowers. The complex fragrance is followed by, stunning purity, wonderful balance. 96 Points

 $195

**111 Komodo Dragon Red Blend,** *Columbia Valley, ‘16*

Fruity aromas and flavors of roasted nuts, berry pie, with a bright, fruity medium body.

 $35

**909 Peter Michael, L’ Esprit Des Pavots,** *Knights Valley, Sonoma, ‘13*

Intense nose of black currant, vanilla bean, licorice, chocolate, cedar and coffee. The palate is full-bodied, rich and concentrated, exhibiting abundant, youthful, and supple tannins alongside a lingering finish.

 $115

Red Blends

**414 Tenshen, Rhone Style Red Blend,** *Santa Barbara County, ‘16*

Offers a fresh, lively array of complex flavors, extending from ripe, juicy plum and black cherry to subtle tar, rose petal and dried herb notes. Syrah, Grenache, Petite Sirah and Merlot 92 points

 $45

Other Reds

**112 Merlot, 14 Hands,** *Columbia Valley, ‘16*

Aromas of blackberries, plums and black cherries. Expressive flavors of berries and cherries are joined by subtle nuances of mocha and spice. While soft and approachable, this wine maintains a firm backbone of tannins.

 $33

**503 Merlot, Northstar,** *Columbia Valley, ‘13*

Concentrated aromas and flavors of cherry, raspberry and chocolate leading into cedar and vanilla with ripe tannins.

$53

**615 Mourvedre,** *Neyers, Evangelho Vineyard, Contra Costa, ‘14*

The 120-year old Mourvedre vines grown on Frank Evangelho's Oakley Ranch produce a small crop, and winemaker Tadeo Borchardt has an almost uncanny feel for the variety. Rich and complex with a fantastic rustic side and a long, soft finish.

$60

**418 Zinfandel,** *Rombauer Vineyards, California, ‘17*

Bursting aromas of ripe cranberries, blackberries and crushed raspberries. Nuances of clove and mint add character and dimension to the ripe fruit flavors.

 $57

**403 Carmenere, Montes Alpha,** *Colchagua Valley, Chile, ‘17*

Expressive and intense nose, packed with ripe black and red fruit aromas, savory notes and white and black spices. Smooth tannins and bright acidity.

 $40

**509 Petite Sirah,** *Stags' Leap, Napa Valley, ‘16*

Elegant, fresh and refined, with generous aromas of red and black fruit and clove spice. Loads of white flowers with lush fruit flavors of blueberry, raspberry

 and boysenberry that linger slowly.

 $60

Other Reds

**513 Shiraz, Two Hands, Holy Grail,** *McLaren Vale, Australia, ‘15*

Massively firm and dense with maintained acidity. Brooding with dark red and black fruit, chai tea and toasty oak with finely knit tannins. A triumph!

 $100

**506 Cabernet Franc,** *Titus, Napa Valley, ‘14*

Candied red fruits with a slightly exotic flare. Cherries and red currants with ripe dragon fruit, pomegranate and hints of mocha and oak.

 $70

**424 Syrah,** *Bonny Doon, Le Pousseur, Central Coast, California, ‘13*

This Syrah from legendary “Rhone Ranger” Randall Grahm is stunningly complex yet easy to drink. Earthy tannins, green peppercorns, and a savory edge make it impossible to put down your glass. Made from biodynamically grown grapes.

 $40

**425 Zinfandel,** *Day, Sonoma Coast, California, ‘16*

Not your typical Zin! This elegant wine utilizes only organic grapes, native yeast, and neutral oak. It is restrained and balanced, resulting in an extremely food-friendly, beautiful wine.

 $53

European Red Wine

**FRANCE: BORDEAUX**

**911 Chateau Smith-Haut-Lafitte,** *Pessac-Léognan, Bordeaux ‘14*

A black-cherry and bitter-chocolate nose leads into a rich palate, where the fruit easily holds sway over the powerful, dry tannins. An assertive, slightly earthy finish.

 $120

**810 Chateau Monbousquet,** *1er Grand Cru, St. Emilion, Bordeaux ‘14*

The 2014 is wonderfully showy, radiant and seductive, with striking purity and fabulous balance. Raspberry jam, white flowers, cinnamon and pomegranate.

 $90

**908 Chateau Canon La Gaffeliere,** *1er Grand Cru, St.Emilion ‘14*

Bright aromatics give the wine its signature lift and precision. Raspberry, rose petals, mint, blood orange, tobacco and pomegranate leading to a finely knit finish.

 $120

**708 Chateau d'Armailhac,** *Grand Cru, Pauillac, Bordeaux ‘14*

Dark red cherry, pomegranate, spice, and floral notes are exuberant in the glass. All the elements are in the right place.

 $80

**815 Chateau La Croix Saint Georges,** *Pomerol, Bordeaux ‘15*

From wine maker Jean Philippe Janoueix comes a fantastic wine with beautiful intensity. Medium-bodied, supple ripe tannins, and an elegant finish.

 $100

**805 Chateau Belgrave,** *Grand CRU, Haut-Medoc, Bordeaux, ‘10*

Cabernet, Merlot, and Cabernet Franc in this vintage. Stone, cassis and hints of pepper in the nose, full-bodied with ripe tannins, and a blackberry filled finish.

 $90

**507 Chateau Lynch Bages,** *Pauillac, Bordeaux, ‘14*

Perhaps the best known fifth growth chateau, Lynch Bages always over delivers. This vintage is distinguished by a balance of power, freshness, and elegance

$160

European Red Wine

**FRANCE**

**601 M. Chapoutier, La Bernardine,** *Chateauneuf-Du-Pape, ‘15*

Graceful, silky in style, with a core of blueberry and raspberry fruit. Notes of anise, spice bread, and roasted vanilla caress the edges.

 $95

**421 Lionel Faury,** *Saint-Joseph, Rhône, ‘14*

This wine is traditional Northern Rhône valley Syrah blended with Marsanne, Roussanne, and loaded with classic flavors that show a remarkable rustic elegance. A definite food wine with great acidity and a long earthy finish.

 $55

**400 Domaine De Nizas,** *Languedoc, ‘11*

Aromas of blackberries, blueberries and spices. The palate is well-balanced and clean, becoming round and full-bodied, with soft, ripe tannins and a long finish.

 $30

**408 Others, Grenache,** *Maury, France, ‘14*

Potent flavors of cola, dark fruits, baking chocolate, fennel, and earthy Asian spices. With a purposeful finish, the wine closes with shards of acidity and lengthy polished tannin.

 $50

**412 Antoine Sunier,** *Morgon, Cru Beaujolais, ‘16*

On the palate the wine is pure, full-bodied, and sappy at the core, with lovey focus and grip and just a bit of backend tannin on the very long and perfectly focused finish. Organically and bio-dynamically farmed and produced

$50

**620 Domaine Tempier,** *Bandol Rouge, Provence ‘15*

This wine offers a dense core of plum, cassis and cherry fruit, with rosemary and bay accents, all of which unfurl wonderfully through the rich yet fresh finish. Biodynamic and Organic.

75% Mourvèdre, 14% Grenache, 9% Cinsault, 2% Carignan.

 $70

European Red Wine

**FRANCE**

**510 Chateau Thivin,** *Cote De Brouilly, Cru Beaujolais, France, ‘17*

This lovely, silky Beaujolais displays dark fruit, black cherry and cinnamon spice, soft, ripe tannin, and elegant minerality. This is an easy bottle to open and enjoy.

 $50

**404 Mas de la Dame,** *La Gourmande, Provence, ‘13*

Rich, full, and round with ripe red fruit flavors accented by soft nuances of spice without the use of oak. For 30 years, Mas de la Dame wines have been made using only sustainable processes and certified organic. 50% Grenache, 50% Syrah

 $39

**602 Domaine le Sang des Cailloux,** *Vacqueyras, Rhône, ‘13*

This is a fantastic Grenache based wine. It moves on the palette wild and chewy with great notes of leather, wild thyme, smoky black fruit and warm earth. Organically and bio-dynamically farmed and produced.

 $60

**410 Clos Cibonne***, Côtes de Provence, France, ‘17*

The name Clos Cibonne is synonymous with the ancient grape Tibouren. This light red is complex yet easy to drink with a lively freshness.

 $48

**450 Charles Joguet, Cuveé Terroir,** *Chinon, Loire Valley, ‘14*

This is a beautiful expression of 100% Cabernet Franc, showing incredible complexity, a medium body, and a food-friendly amount of acidity. Look for notes of briar, cedar, flint, and earth. Organically produced.

$45

European Red Wine

**FRANCE**

**802 Philippe & Vincent Jaboulet,** *Cornas, Rhône Valley, ‘12*

Phillipe and his son Vincent carry on their family tradition of winemaking in the Cornas region. This 100% Syrah could be described as masculine yet balanced, displaying tons of savory pepper qualities.

$100

**960 Domaine Jean-Louis Chave,** *L’Hermitage, Rhône Valley, ‘16*

Chave is a legendary Rhône producer, and certainly one of the most preeminent in all of France. Since 1481, the Domaine has been passed down for 16 generations. Production is limited and we are very honored to offer this plush, velvety, and seamlessly elegant bottling of pure Syrah.

$335

**ITALY**

**407 Antica Masseria,** *Primitivo d’ Manduria, ‘16*

 Primitivo has similar DNA to Zinfandel. Harmonious and medium-bodied, this red features a creamy palate of pureed black raspberry, boysenberry fruit, and cocoa powder.

 $36

**800 Tenuta Luce della Vite “Lucente”,** *Tuscany, ‘15*

In 1995, a historic collaboration between the Mondavi and Fresobaldi families produced the famous Super Tuscan, “Luce”.

 Lucente is the second label…a blend of Merlot and Sangiovese.

 The 2015 delivers ripe suggestions of blackberry and plum with hints of smoke and earth. Medium-bodied with supple tannins.

 $50

**416 Castello Monsanto Chianti Classico Riserva,** *Tuscany, ‘14*

Medium-bodied with ripe tannins, cherry fruit, baking spice and hints of almond.

 $46

European Red Wine

**ITALY**

**905 Paolo Scavino,** *Bric dël Fiasc, Barolo, ‘11*

One of the first grand cru to be made as single vineyard Barolo. The wine has an earthy imprint, dense fruit, and vibrantly refined tannins.

 $100

**419 La Capranera,** *Aglianico, IGP Campania, ‘17*

Organically grown Aglianico grapes produce this southern Italian wine, which is full-bodied and expresses notes of blackberries, olives, and chocolate.

$34

**406 Vietti, Perbacco,** *Nebbiolo, Piedmont, ‘16*

Offers up generous fruit along with menthol, spices and hard candy, showing notable intensity while retaining an essentially mid-weight style.

 $47

**99 Monte Antico,** *Sangiovese, Tuscany, ‘15*

 Easy drinking and versatile. Showing notes of red and black fruit and hints of spice.

 $32

**SPAIN**

**512 Bodegas Ontañon, Gran Reserva,** *Rioja, Spain, ‘10*

Leathery cherry and plum aromas offer a hint of tobacco as well as a burnt, roasted note. Flavors of herbs, vanilla, tomato, tobacco and red currant finish wiry and high-toned, with moderate tartness and plenty of length.

$65

**511 Alejandro Fernández Tinto Pesquera Crianza,** *Ribera del Duero, Spain, ‘14*

Tempranillo grapes (locally known as Tinto Fino) form this world-famous wine where modernity and tradition go hand in hand. The Fernández family is dedicated to natural winemaking from these beautiful 40 year old vines.

$55