

WHITE

- Vinum White Elephant** 2005, North Coast, California \$39.00
This predominantly Chenin Blanc blend displays blooming aromas of jasmine, elderflowers, lime blossoms, citrus, melons, white pepper and coriander. Amazing length and depth, balanced, and with a fine mineral finish.
- Kistler Vineyards Chardonnay Les Noisetier**, 2005, Sonoma, California \$120.00
Rich, complex aroma of ripe fruits, minerals and nut oil—elegant on the palate, bright lemon flavors combine with toasted almonds and pain grille. Richly textured, long, lingering finish.
- Pabiot Pouilly-Fumé Sauvignon Blanc**, 2004, Loire, France \$39.00
A rich, concentrated palate with good length and a well-balanced liveliness perfectly expressing exotic fruits like mango and litchi, riper fruit flavors on the finish
- Louis Jadot Pouilly-Fuissé**, 2005, France \$50.00
This Chardonnay has an intense nose, with subtle nuances of butterscotch and cream, laid along side green apples.
- Domaine William Fevre Chablis**, 2004, Burgundy, France \$80.00
Pale, green-tinged yellow. Lemony nose, juicy, pure and on the dry side, with fairly intense flavors of white peach and lemon. Finishes with good cut and length. A great unoaked Chardonnay!
- Bouchard Puligny-Montrachet**, 2004, Burgundy, France \$100.00
Crisp, subtle aromas of orange, lemon icing and marzipan are found in this traditional Chardonnay. Juicy, stony and precise, with understated flavors of orange pith, white peach and dusty stone. Very typical, elegant from this region.
- Selbach Dry Fish Label Riesling** 2005, Mosel, Germany \$35.00
Aromas of white peach and acacia flowers bring you into this crisp, mineral dry Riesling.
- Santa Margherita Pinot Grigio**, 2005, Italy \$50.00
This dry white wine is pale straw-yellow in color. The clean, intense aroma and dry flavor with pleasant golden apple aftertaste make Santa Margherita Pinot Grigio a wine of great character and versatility.
- Vina Nora Albarino** 2005, Rias Baixas, Spain \$39.00
This elegant wine offers notes of melons and tropical fruits paired with crisp acidity and a light to medium body.

RED

- Wolf Blass Shiraz**, 2003, Australia \$35
Vivid dark red with a bouquet of lifted pepper and spice supported by subtle sweet-oak. The palate is full-bodied with excellent berry fruit flavors
- Hazy Blur Shiraz**, 2003, Adelaide Plains, Australia \$60
One hundred percent Shiraz from 45- year old vines. Showing intense flavors of brambles, dark cherries, and dark chocolate. Fantastic fruit and well-balanced vanillin oak ensuring a soft and enjoyable finish.
- Laurel Glen Terra Rosa Malbec**, 2003, Mendoza, Argentina \$30
Surprisingly lilting on the palate. It's not larded up with oak, although it has been raised in barrels for eighteen months to provide its frame and to round it out. The finish is long, with pure fruit flavors.
- Toasted Head Pinot Noir**, 2004, California \$45
Flavors of strawberry and ripe raspberry lead to intriguing smoke, spice and earth notes on the palate. The wine is medium bodied with soft, silky tannins and a long, complex finish
- Ferrari Carano Merlot**, 2003, California \$45

Complex, multi-dimensional wine boasting wild-berry fruit and cherry flavors shaded with chocolate-malt characteristics. It is rich and medium-bodied, and has exceptional balance and length.

- Hess Collection Cabernet Sauvignon**, 2002, California \$70
A concentrated nose of ripe fruit cassis and black cherry. Classic varietal characters of earth, cedar, and spice bring complexity. On the palate flavors of blackberry and dark chocolate richly framed with ripe mountain tannins.
- Chateau Montelena Cabernet Sauvignon Estates**, 2002, Napa, California \$150
Dark, inky-purple color, saturated to the edge with a pronounced aromatic bouquet of luxurious pure ripe fruit, cassis and earth. Powerful yet silky tannins and a refreshing backbone of acidity
- Seghesio Old Vine Zinfandel**, 2004, Sonoma, California \$80
The strength and balance of the fruit from these venerable vines integrates impressive sweet raspberry, cherry fruit, enticing acidity, supple tannins and French oak's perfumy qualities.
- Gypsy Dancer Pinot Noir A&G Estate Vineyard**, 2003, Dundee Hills, Oregon \$120
Dense and chewy, with a fresh sage note running through the ripe cherry and black olive flavors, finishing with a smoky edge
- Chateau Clos Badon Thunevin St Emillion**, 2003, Bordeaux, France \$100
An intense nose of ripe blackcurrants, vanilla, cloves, blackberries and cedar. Soft and structured with deep black fruit and layers of spice on the palate. A finish of vanilla and chocolate overtones with great length.
- Amarone della Valpolicella Capitano**, Italy \$60
Intense ruby red with a bouquet of plums and berries, a dry, round rich taste and a long finish
- Amarone della Valpolicella Mastino**, Italy \$79
A deep ruby color with the fragrance of concentrated fruit. A rich dry round taste and a lingering, harmonious finish.
- Mano A Mano**, 2004, La Mancha, Spain \$35
Plenty of lush, richness, and black currant/briery fruit notes, a succulent texture, medium body, and wonderful freshness as well as length
- Garnacha de Fuego**, 2005, Calatayad, Spain \$30
The wine exudes intense aromas of sweet cherries and dark plums with an exotic spicy finish reminiscent of white pepper

SPARKLING

- Cristal**, Champagne, France \$375.00
- Dom Perignon Brut**, Champagne, France \$275.00
- Veuve Cliquot, Demi-Sec**, Champagne, France \$150.00
- Veuve Cliquot, Yellow Label**, Champagne, France \$120.00
- Moet & Chandon, Nectar Imperial Rose**, Champagne, France \$135.00
- Moet & Chandon, Nectar**, Champagne, France \$99.00
- Moet & Chandon, White Star**, Champagne, France \$75.00
- Perrier Jouet, Grand Brut**, Champagne, France \$75.00
- J Vintage Brut**, 2000 Sonoma County, California \$55.00