



## W I N E L I S T

This wine list is presented in a progressive manner with wines in each category listed by style. The lighter, easier drinking wines are listed first, followed by wines that gradually increase in structure and fullness.

### Sauvignon Blanc

These are lighter white wines that are generally crisp, clean and dry. Their flavor profile is usually of fresh citrus, especially of refreshing grapefruit with bracing acidity. Depending on how they are vinified, Sauvignon Blanc wines can also have rich tropical fruit, smoky, or mineral overtones. Try these wines with our Potato Crusted Grouper or our Mixed Grill of Seafood.

Bin #		Bottle	Glass
223	Murphy-Goode Fumé Blanc, Sonoma County, Alexander Valley, California, 2007	30	
303	Long Boat, Marlborough, New Zealand, 2008	32	8
394	Sancerre Blanc, Loire, France	46	

### Aromatic Whites

Deliciously different than Burgundy and Bordeaux style wines, the Rieslings tend to have more flavors of honeysuckle, peaches, apricots and green apples. Tropical aromas are present with good acidity for pairing with a broad variety of foods - perfect with Calamari, Coconut Shrimp and our signature Crab Cakes.

Bin #		Bottle	Glass
316	Château Ste. Michelle Riesling, Columbia Valley, Washington, 2007	30	
485	St. Supery Virtu, Napa Valley, California, 2005	56	
314	Château Sainte "M" (Pfalz) Riesling, Villa Wolf, Germany, 2006	32	8
340	Jekel Gewurztraminer, Monterey, California 2005	30	
487	Martin Codaz Albarino, Rais Baizais, Spain	32	
488	Megapanos Savatiano, Spata, Greece, 2007	30	

### Rosé and Blush Wines

Rosé wines can range from bone dry to fruity and sweet. The best show aromas of strawberries and sour cherries, with a refreshingly crisp and fruit-forward finish. Enjoy as a cocktail aperitif and delicious with our homemade Spanakopita.

Bin #		Bottle	Glass
202	La Terre, White Zinfandel, California	25	5.50
201	Beringer, White Zinfandel, Napa Valley, California, 2007	27	
209	Vinum Rosé, Napa Valley, California, 2007	30	
212	Corbières Rosé, "Gris de Gris", Corbières, Languedoc, France	30	

### Pinot Grigio / Pinot Gris

This is a lighter grape whose range of flavors can go from light grassy and refreshing to richer tropical and citrus-like. It can also range from exhibiting bone dryness to a slightly apple-sweet finish. These wines are nice as an aperitif and will go well with our pasta and seafood. Try them with the Fountain Grille Pasta.

Bin #		Bottle	Glass
306	La Terre, California	25	5.50
384	Rocca, Friuli, Italy, 2007	32	
380	Candoni, Delle Venezie, Italy, 2007	30	7
392	A to Z Pinot Gris, Oregon, 2007	28	

### Chardonnay

This is an incredibly versatile white grape, whose fame initially came from France's Burgundy region where it is used to make some of the world's finest white wines. The quality and reputation of "new world" Chardonnays, in particular those from California and Australia, are also outstanding. Its flavor profile ranges from citrus, minerals and slate to full-blown tropical fruits, vanilla and toasted oak. An excellent match with our Salmon dishes.

Bin #		Bottle	Glass
402	La Terre, California	25	5.50
403	Mondavi Private Selection, Central Coast, California, 2007	30	7
461	Château Ste. Michelle, Columbia Valley, Washington, 2006	36	
406	Kendall Jackson Vintners Reserve, Santa Rosa, California, 2007	38	9.50
462	Blackstone, Monterey County, California, 2007	32	
463	La Crema, Sonoma Coast, California, 2007	45	
410	Cakebread, Napa Valley, California, 2007	80	

### Sparkling Wines

The best sparkling wines are typically made in the "Méthode Champenoise", fashioned from the same grapes as Champagne. The profiles are similar with slightly less acid, a rounder feel in the mouth; the fruit flavors are a little more pronounced.

Bin #		Bottle	Glass
	Champagne Split, California	10	
90	Capri Brut, California	25	6
105	Mumm Napa Cuvee, Napa Valley, California	50	

### Champagne

To be called true Champagne, the wine must be from the Champagne region of France. The grapes that make Champagne are Pinot Noir, Pinot Meunier and Chardonnay. The flavors can range from elegant and austere with green apples and spice to ripe, full-blown stone fruits, smoke and bread dough. It is truly one of the perfect food friendly wines of the world!

Bin#		Bottle	Glass
114	Mumm Cordon Rouge, Riems, France	80	
109	Moët & Chandon Imperial (White Star), Epernay, France	86	
110	Perrier-Jouët Brut, Epernay, France, 1999	199	
112	Mumm Brut Rosé, Riems, France	112	
115	Roederer Cristal, Champagne, France, 2002	510	



### Cabernet Sauvignon

The "King" of the red grapes first came to fame as the main grape in Red Bordeaux, now the grape of choice in California (especially Napa). The flavors this grape can produce are astounding. They range from bright cherries and raspberries to brooding black currants, plums and earth. The best ones can be some of the greatest wines made in the world. Pairs nicely with our Filet Mignon.

Bin #		Bottle	Glass
507	La Terre, California	25	5.50
524	Estancia (Keyes Canyon). Paso Robles, California, 2006	40	
550	J. Lohr (Seven Oaks), Paso Robles, California, 2006	32	
572	St. Supery Meritage Elu, Napa Valley, California	110	
552	Château Ste. Michelle, Columbia Valley, Washington, 2005	45	9
516	Sterling Vintners, Central Coast, California, 2006	30	7
556	Benziger, Sonoma County, California, 2005	48	
555	Frei Brothers Reserve, Alexander Valley, California, 2005	54	

### Shiraz / Shiraz-Blends

Shiraz is made from the Syrah grape; full ripe, spicy and jammy fruits, with softer tannins and a longer finish. On the average, it is bigger than a Merlot and softer than a Cabernet - an excellent choice with Pizzas and our Classic American Icon Burger.

Bin #		Bottle	Glass
535	McWilliams Hanwood Estate, New South Wales, Australia, 2005	30	7
530	Yangarra, McClaren Vale, Australia, 2006	32	
575	Girard Petite Sirah, California, 2005	58	
531	Estancia Shiraz, Central Coast, California	30	

### Pinot Noir

If Cabernet Sauvignon is "King of Red Grapes" then Pinot Noir is definitely the "Queen". This luscious red grape has rich bing cherry flavors and aromas, velvety tannins and acids to stand up to almost any food. Try with our Surf and Turf or Chicken Cordon Bleu.

Bin #		Bottle	Glass
510	Rodney Strong (Russian River), Sonoma County, California, 2006	39	
502	Mezzacorona, Trentino, Italy, 2007	30	
581	Firesteed, Rickreall, Oregon, 2006	35	8
545	La Crema, Sonoma Coast, California, 2007	44	
547	Côtes de Nuits Villages, Nuits-St.-Georges, Burgundy, France	50	

### Merlot

This is another grape variety whose fame comes from France's Bordeaux region. Merlot is often used as a blending grape to soften the tannins in the big Cabernets. At its best, a luscious and velvety wine that has characteristics of round ripe fruit like blueberries and cherries with soft tannins and an easy "drinkability" - wonderful with Steak dishes and our Baked Brie.

Bin #		Bottle	Glass
509	La Terre, California	25	5.50
503	Mondavi Private Selection, Coastal, California, 2006	30	
511	Blackstone, Central, California, 2006	32	8
609	Agros Kostas, Peloponnese, Greece, 2006	30	
564	Château Lassegue Grand Cru, St. Emilion, France, 2003	95	
606	Stonestreet, Sonoma, California, 2005	55	
607	La Joya Reserva, Chile, 2007	32	
608	Château Ste. Michelle, Columbia Valley, Washington, 2004	45	

### Red Zinfandel

Zinfandel is considered by many to be one of the true American grape varieties, attaining cult status in this country. This grape makes a wine go from light and fruity to a huge, alcoholic, mouth-numbing monster! A must with our Delmonicos or Short Ribs.

Bin #		Bottle	Glass
626	Frei Brothers Reserve, Dry Creek Valley, California, 2007	40	

### Aromatic Reds

These wines, legendary in their countries of origin, present similar characteristics. They are rich, complex with tannins, spicy and aged in oak barrels, with Riojas and Malbecs sometimes very "Bordeaux in style". Rioja, aged in oak barrels, rich, complex tannins; Malbec, rustic dark fruit flavors and ripe tannins; Chianti, sweet and tart cherry fruit flavors, rich use of oak and Château Neuf de Pape, robust, ripe and rich with soft tannins. They all will go amazingly well with our Mediterranean cuisine.

Bin #		Bottle	Glass
562	Roda Reserva Rioja, Spain, 2002	86	
563	Finca Decero Malbec, Argentina, 2006	37	
561	Gabbiano Chianti Classico Riserva, Italy, 2005	46	
604	J. Vidal-Fleury Château Neuf du Pape, Rhone Valley, France, 2006	75	

### Port

Port Wine is a Portuguese, fortified wine from the Douro Valley in the northern provinces of Portugal. It is typically a sweet red wine but also comes in dry, semi-dry and white varieties and is often served as a dessert wine. A nice way to conclude your dining experience.

Bin #		Bottle	Glass
910	Porto Cruz Ruby, Portugal		12
902	Fonseca 10 Year Tawny, Portugal		14
912	Porto Cruz Vintage 89, Portugal, 1989		16