

SPARKLING WINES

Sparkling

Sparkling wines pair well across the board, from fancy and sophisticated foods (Champagne is a classic match with caviar, for example) to no-frills salty snacks (like french fries, potato chips, and popcorn) and fried foods like fish-and-chips.

<u>BIN #</u>				<u>BOTTLE</u>
0100	Monterey County	NV	Coppola Sophia, Blanc de Blancs	\$ 32
<i>Wine Enthusiast Score: 86; elegant notes of quince, green apples, pears, and pineapple</i>				
0101	Anderson Valley	NV	Roederer Estate, Brut	\$ 46
<i>Wine Spectator Score: 91; crisp and elegant with complex pear, spice and hazelnut flavors</i>				
0102	Carneros	2005	Gloria Ferrer, Royal Cuvee, Brut	\$ 60
<i>Wine Spectator Score: 91; the aromas balance apple and citrus notes with accents of fresh ginger</i>				
0103	Russian River Valley	NV	J Vineyards, "Cuvee 20"	\$ 47
<i>Wine Spectator Score: 89; floral pear and spicy yeast aromas, with vibrant flavors of lemon, quince and fresh ginger</i>				
0104	Russian River Valley	NV	Korbel Natural	\$ 34
<i>Wine Spectator Score: 86; toasty, zingy, lemony flavors</i>				

WHITE WINES

Sauvignon / Fume Blanc

Crisp and aromatic, with lots of citrus and grassy flavors, Sauvignon Blanc is freakishly food-friendly, excelling beside seafood, chicken, and moderately spicy dishes. Sauvignon Blanc's bright acidity and herbal aromas also make it a great choice with green salads (try tossing some goat cheese on there) and vegetarian dishes. Sauvignon Blanc is one of the few wines that can endure asparagus and raw tomatoes. It also likes dishes that are prepared with herbs, particularly cilantro and parsley.

<u>BIN #</u>				<u>BOTTLE</u>
0200	Anderson Valley	2012	Husch	\$ 26
	<i>Wine Spectator Score: 84; roasted lemon notes are smooth, with peach and pear flavors</i>			
0201	Russian River Valley	2010	Ulises Valdez, U.V. Ed Diablo Vineyard	\$ 56
	<i>Wine Spectator Score: 93; layers of fig, melon and honeysuckle flavors</i>			
0202	Dry Creek Valley	2012	Preston, Organic	\$ 33
	<i>Wine Spectator Score: 88; exotic style, with passion fruit, herb and floral notes</i>			
0203	Dry Creek Valley	2012	Kokomo, Timber Crest Vineyards	\$ 29
	<i>Wine Spectator Score: 86; melon and mango flavors are juicy, with a lovely grassy note</i>			
0204	Dry Creek Valley	2012	Ferrari-Carano Winery	\$ 29
	<i>Wine Spectator Score: 87; ripe pear, yellow apple and citrus zest notes are lively</i>			
0205	Napa Valley	2012	Groth	\$ 47
	<i>Wine Spectator Score: 88; green papaya, green apple, pear, lemon and melon flavors</i>			
0206	Russian River Valley	2010	Novy	\$ 46
	<i>Wine Spectator Score: 89; plenty of ripe pear, peach and apricot flavors that show a dash of tropical notes</i>			
0207	Russian River Valley	2012	Merry Edwards, Russian River Valley	\$ 64
	<i>Wine Spectator Score: 91; honeydew melon, passion fruit, lime and pear flavors, with floral and mineral details</i>			
0208	Russian River Valley	2011	Chalk Hill	\$ 39
	<i>Wine Spectator Score: 89; lemon meringue and marmalade with plenty of pear, nectarine and melon flavors</i>			

WHITE WINES

Chardonnay

Chardonnay is a dry white, often characterized by a crisp, refreshing flavor. Chardonnay pairs with different foods as well, depending on the variety. Some chardonnay wines feature an almost buttery, creamy flavor. Light flavored cheeses, like mild cheddar, gruyere, and provolone match well with chardonnay. Aged chardonnay wines pair well with aged cheese. Crab cakes, olives, stuffed clams also pair with chardonnay. Other meats in a cream sauce base, such as pork and some seafood like shrimp, pair well with the light flavors.

<u>BIN #</u>			<u>BOTTLE</u>
0300	North Coast	2010 BR Cohn, Silver Label	\$ 31
	<i>Wine Spectator Score: 85; clean and simple, with flinty green apple and melon flavors</i>		
0301	Sonoma Coast	2010 Flowers	\$ 76
	<i>Wine Spectator Score: 88; aromas of ripe, zesty apple and honeysuckle</i>		
0302	Alexander Valley	2009 Radio-Coteau, Savoy Vineyard	\$ 99
	<i>Wine Spectator Score: 88; ripe tropical fruit built around guava and pear</i>		
0303	Alexander Valley	2007 Robert Young Estate	\$ 70
	<i>Wine Spectator Score: 93; layers of fig, melon and honeysuckle flavors</i>		
0304	Mendocino	2012 Navarro Vineyards	\$ 35
	<i>North Coast Wine Challenge Gold Medal Winner: 95; fruit cocktail notes with aromas of spice and honeysuckle</i>		
0305	Mendocino	2012 McNab Ridge Winery	\$ 36
	<i>Manager's local vintner exclusive recommendation</i>		
0307	Sonoma County	2012 Kunde Estate	\$ 29
	<i>Wine Spectator Score: 88; touches of cumin that accent the ripe peach and citrus flavors</i>		
0308	Sonoma Coast	2010 Hirsch Vineyards	\$ 92
	<i>Wine Spectator Score: 88; hints of ripe pear, hazelnut, sage and light cedary oak</i>		
0310	Russian River Valley	2012 Sonoma-Cutrer, Russian River Ranches	\$ 48
	<i>Wine Spectator Score: 89; floral and ripe fruit notes, this delivers tiers of honeysuckle, fig and melon flavors</i>		
0311	Russian River Valley	2010 Paul Hobbs	\$ 91
	<i>Wine Spectator Score: 92; layers of rich, creamy fig, melon, smoke, white flowers and honeysuckle</i>		
0312	Russian River Valley	2010 Alysian, Cresta Ridge Vineyard, Taurin Block	\$ 70
	<i>Wine Spectator Score: 87; a core of sour berry, cedar and crisp acidity, with a mouthwatering finish</i>		
0313	Sonoma Coast	2009 Peay	\$ 96
	<i>Wine Spectator Score: 92; ripe and delicate plum, raspberry and wilted rose flavors</i>		
0314	Sonoma Coast	2011 Fort Ross Vineyard	\$ 73
	<i>Wine Enthusiast Score: 93; intense quince, golden mango and Asian pear fruitiness</i>		

WHITE WINES

Viogner

In some styles, it is the perfect food wine; in others, it comes across so big and full-bodied that it is almost a meal in itself. Despite its natural lack of acid, Viognier is a wonderful food wine. Pair young versions of the wine with food that "suggests sweetness but are not really sweet," such as Indian or Moroccan cuisines, braised chicken or stuffed trout, and ingredients that pick up fruit and spice flavors. Root veggies, pastas, grains, oily nuts, and richer fish or white meats are also good matches. It's also an amazing compliment to shellfish such as scallops, crab, and lobster.

<u>BIN #</u>				<u>BOTTLE</u>
0400	Lake County	2012	Bartolucci Vineyards, Gregory Graham	\$ 48
	<i>Wine Spectator Score: 87; tangy citrus notes run the gambit from pink grapefruit to lemon-lime to vivid orange flavor</i>			
0401	Mendocino	2011	Topel, Dore	\$ 48
	<i>Manager's Winemaker Dinner exclusive choice</i>			
0402	Dry Creek Valley	2012	Preston	\$ 38
	<i>Wine Enthusiast Score: 87; fruit salad in a glass, with big flavors of peaches, limes, apples, and grapefruit</i>			

Pinot Gris

Though the grapes are the same ("gris" and "grigio" mean "gray" in French and Italian respectively), they can produce different styles of wine depending on where they're grown and how they're handled in the cellar. Sample either style with seafood and pasta dishes, vegetarian food, and poultry.

<u>BIN #</u>				<u>BOTTLE</u>
0501	Anderson Valley	2012	Navarro Vineyards	\$ 38
	<i>Wine Spectator Score: 87; nicely spicy, with ripe apple, pear and lemon flavors that have a crunchy acidity</i>			
0502	Mendocino	2012	Horse & Plow, McFadden Farm	\$ 49
	<i>Wine Enthusiast Score: 87; crisp and lemony, plenty of citrus amidst a core of herbs and flowers</i>			

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Gewurztraminer

The rich flavors of Gewurztraminer make it a match for fresh fruit. The full flavor pairs well with chicken, fish, turkey and cheese. One might take this white as far as some pork in a spicy sauce. When made in an off-dry style, it has the spice and sweetness to keep up with spicy food from places like India or China.

<u>BIN #</u>			<u>BOTTLE</u>
0600	Anderson Valley	2012 Navarro Vineyards	\$ 32
	<i>Wine Spectator Score: 86; light and crisp, with yellow apple, pear and lemon zest accents</i>		
0601	Anderson Valley	2008 Lazy Creek Vineyards	\$ 52
	<i>Wine Spectator Score: 84; rose water, apple, lemon-lime, honeycomb and spice notes that are fresh and trim</i>		

Riesling

Riesling is frequently bright with acidity and, depending on where it's grown, on the low-alcohol side, with flavors of apple and citrus. Try Riesling with spicy foods, poultry, pork, and fish--and there's nothing better with Thai food.

<u>BIN #</u>			<u>BOTTLE</u>
0700	Mendocino	2012 Greenwood Ridge Vineyards, Estate Bottled	\$ 40
	<i>Manager's local vintner exclusive recommendation</i>		
0701	Anderson Valley	2012 Navarro	\$ 38
	<i>Wine Spectator Score: 87; fresh ginger, petrol, orange blossom and melon notes</i>		

RED WINES

Pinot Noir

Pinot Noir is an often elegant wine that tastes of red fruits like cherries, raspberries, and strawberries. With time, Pinot might develop earthy aspects like mushrooms and decaying leaves (in a good way). Try Pinot with chicken, lamb, roast pork loin, duck, and veal. Those earthy Pinots are also great with mushroom and vegetable dishes.

<u>BIN #</u>				<u>BOTTLE</u>
0800	Anderson Valley	2006	Roessler, Savoy Vineyard	\$ 84
	<i>Wine Spectator Score: 90; spice, floral and tart wild berry and black cherry fruit is sleek and tight</i>			
0801	Sonoma Coast	2012	Cline Cellars	\$ 29
	<i>Wine Enthusiast Score: 85; tight in acids, with everyday cherry, cola and persimmon flavor</i>			
0802	Anderson Valley	2011	Husch, Anderson Valley	\$ 42
	<i>Wine Spectator Score: 86; straightforward flavors of dried cherry and plum</i>			
0803	Anderson Valley	2009	MacPhail, Ferrington Vineyard	\$ 91
	<i>Wine Spectator Score: 88; smoky, toasty oak to a beam of sour cherry, raspberry and roasted herb</i>			
0804	North Coast	2011	LaFollette, North Coast	\$ 42
	<i>Wine Spectator Score: 87; upfront fruitiness, with savory berry, mint and bay leaf notes</i>			
0805	Russian River Valley	2011	Merry Edwards, Russian River Valley	\$ 83
	<i>Wine Spectator Score: 89; concentrated dark berry, spice, cedar and black licorice notes</i>			
0806	Russian River Valley	2008	Valdez, Silver Eagle Vineyard	\$ 100
	<i>Manager's Winemaker Dinner exclusive choice</i>			
0808	Russian River Valley	2012	Rodney Strong, Estate	\$ 39
	<i>Wine Spectator Score: 87; firm, with ripe dark berry, spice, cedar and strawberry rhubarb flavors</i>			
0809	Anderson Valley	2012	Navarro Vineyard	\$ 38
	<i>North Coast Wine Challenge Gold Medal Winner: 92; wild berry and raspberry notes accented by mineral and cedar</i>			
0810	Sonoma Coast	2009	Wild Hog Vineyard, Estate Bottled	\$ 54
	<i>Wine Spectator Score: 87; racy, with cherry, berry and cola notes</i>			
0811	Sonoma Coast	2011	Flowers, Sonoma Coast	\$ 95
	<i>Wine Spectator Score: 86; plum and cherry flavors that are soft and pleasing</i>			
0812	Sonoma Coast	2012	Littorai, Sonoma Coast	\$ 92
	<i>Wine Spectator Score: 88; spicy and delicate, with a mix of mineral, blackberry and raspberry</i>			
0813	Fort Ross-Seaview	2009	Fort Ross Vineyards, Sonoma Coast	\$ 72
	<i>Wine Enthusiast Score: 93; flavors of raspberry parfait and cherry pie are spicy, honeyed and brightened by acidity</i>			
0816	Sonoma Coast	2010	Hirsch Vineyards, San Andreas Fault	\$ 100
	<i>Wine Spectator Score: 92; an expansive core of ripe plum, raspberry, fresh earth and mineral</i>			
0817	Sonoma Coast	2010	Sojourn, Gap's Crown Vineyard	\$ 88
	<i>Wine Spectator Score: 88; ripe plum and dark berry fruit, with spice and floral scents</i>			
0818	Sonoma Coast	2008	Bjornstad Cellars, van der kamp Vineyard	\$ 73
	<i>Wine Spectator Score: 87; fleshy plum, cherry and wild berry notes, complemented by a floral aroma</i>			
0820	Sonoma Coast	2009	Fort Ross Vineyard Reserve	\$ 87
	<i>Wine Spectator Score: 90; smoky, toasty oak, with fruit to match, cloaking rich dark berry flavors</i>			
0821	Russian River Valley	2011	Lynmar Estate	\$ 87
	<i>Wine Spectator Score: 88; notes of dried berry, chicory and plum</i>			

RED WINES

Merlot

Merlot's gentle tannins help develop a wine that's easy to drink, with rounded edges, lush fruit flavors of plums and blackcurrants, and aromas of eucalyptus and chocolate. Try Merlot with roasts, chops (lamb or pork), meatloaf, prime rib, and filet mignon.

<u>BIN #</u>				<u>BOTTLE</u>
0900	Sonoma County	2012	Stephen Vincent	\$ 26
<i>Wine Enthusiast Score: 85; flavors of cherry and raspberry jam, cocoa, cola and spices</i>				
0901	Bennett Valley	2007	Matanzas Creek Winery	\$ 81
<i>Wine Spectator Score: 87; notes of plum, cedar and herb</i>				
0902	Dry Creek Valley	2010	Sbragia Family, Home Ranch	\$ 54
<i>Wine Spectator Score: 88; smoky black currant aromas lead to focused flavors of cherry, cedar and herb</i>				
0903	Mendocino	2010	McNab Ridge Winery	\$ 52
<i>Wine Spectator Score: 87; black currant, plum, black cherry and dried herbs, mocha, cedar and vanilla tones</i>				
0904	North Coast	2011	Souverain	\$ 28
<i>Wine Spectator Score: 87; black cherry and cedar aromas as well as plum, espresso and roasted herb flavors</i>				

RED WINES

Zinfandel

Zinfandel is an amazing food wine. It pairs with all the American classics: ribs, pizzas, burgers, chili, meatloaf, roasted meats, you name it.

<u>BIN #</u>			<u>BOTTLE</u>
1000	Sonoma County	2010 Valley of the Moon	\$ 41
	<i>Wine Spectator Score: 87; soft and jammy, with easygoing cherry, caramel and herb flavors</i>		
1001	Sonoma County	2009 Murphy-Goode, "Liar's Dice"	\$ 62
	<i>Wine Spectator Score: 89; lively raspberry and pepper aromas with soft, supple black cherry and vanilla flavors</i>		
1002	Dry Creek Valley	2007 Peterson Winery Old School	\$ 55
	<i>Wine Spectator Score: 89; dried cherry and licorice aromas and zesty plum, soy and cracked pepper flavors</i>		
1003	Dry Creek Valley	2011 Blanchard Family, "Jackson James"	\$ 49
	<i>Wine Enthusiast Score: 86; cherry—and raspberry—pie filling, this Zin has a sweet-and-sour taste</i>		
1004	Dry Creek Valley	2009 Gustafson Family Vineyards	\$ 55
	<i>Wine Spectator Score: 88; wild berry and pepper aromas with rustic cherry, roasted anise and baked clay flavors</i>		
1005	Mendocino	2007 Dogwood Cellars	\$ 59
	<i>Wine Spectator Score: 90; bold plum and licorice with layers of dried cherry, orange peel and smoky black pepper</i>		
1006	Mendocino	2008 Steele, Old Vine Zin, Pacini Vineyard	\$ 70
	<i>Wine Spectator Score: 86; bright and juicy, with modest cherry and spice notes</i>		
1007	Mendocino	2012 Carol Shelton, Wild Thing	\$ 39
	<i>North Coast Wine Challenge Gold Medal Winner: 92; smoky cherry aromas, briary raspberry and cracked pepper flavors</i>		
1008	Dry Creek Valley	2011 Ravenswood, Teldeschi Vineyard	\$ 33
	<i>Wine Spectator Score: 86; accents of tart cherry, herb and mineral</i>		
1009	Rockpile	2010 Rockpile Winery, Cemetary Vineyard	\$ 73
	<i>Wine Spectator Score: 88; aromas of smoky black raspberry jam and firm, flavors of cherry</i>		
1010	Sonoma County	2010 Seghesio, Rockpile	\$ 74
	<i>Wine Spectator Score: 89; black raspberry and smoked pepper aromas with notes of licorice and briary sage</i>		
1011	Rockpile	2008 Rosenblum Rockpile Vineyard	\$ 74
	<i>Wine Spectator Score: 87; black raspberry aromas and firm, crisp dried cherry, mineral and roasted herb flavors</i>		
1012	Russian River Valley	2012 Portalupi, Dolinsek Ranch	\$ 83
	<i>North Coast Wine Challenge Gold Medal Winner: 92; jammy yet herbal, with modest notes of cherry and spice</i>		
1013	Russian River Valley	2009 JC Cellars, "Landy" Sweetwater Springs Vineyard	\$ 70
	<i>Wine Spectator Score: 92; tart blueberry and licorice aromas with flavors of raspberry and loamy white pepper</i>		
1016	Russian River Valley	2011 Limerick Lane	\$ 43
	<i>Wine Spectator Score: 91; zesty, spicy aromas, with accents of ripe cherry and blueberry, anise and minerals</i>		
1017	Sonoma County	2012 Seghesio, Sonoma County	\$ 46
	<i>Wine Spectator Score: 92; black cherry and spice aromas with rich wild berry, mineral and toasty sage flavors</i>		

RED WINES

Cabernet Sauvignon

Cabernet shows off flavors of blackberries, plums, and cassis, along with vanilla, cedar, chocolate, and coffee. Cabernet Sauvignon is a classic pairing partner for meat dishes like beef and lamb. Nothing's better than a simple grilled cheeseburger and a Cab.

<u>BIN #</u>				<u>BOTTLE</u>
1101	Alexander Valley	2010	Simi, Landslide Vineyard	\$ 46
	<i>Wine Enthusiast Score: 88; dry, full-bodied and rich in black currants</i>			
1102	Sonoma County	2012	Rodney Strong	\$ 36
	<i>North Coast Wine Challenge Gold Medal Winner: 92; dried dark berry, smoke, charcoal and graphite notes</i>			
1103	Alexander Valley	2006	Goldschmidt, Vyborny Vineyard	\$ 92
	<i>Wine Spectator Score: 87; smoky, charry oak edge to the dried currant, sage and herbal underbrush flavors</i>			
1104	Knights Valley	2011	Blanchard Family, "Cash Allen"	\$ 49
	<i>Wine Enthusiast Score: 88; a savory core of black and red currants</i>			
1105	Alexander Valley	2010	Murphy-Goode, "Dealers Choice"	\$ 59
	<i>Wine Enthusiast Score: 86; gentle, ripe flavors of blackberries, cherries, currants, herbs and sweet oak</i>			
1106	Dry Creek Valley	2010	Dry Creek Vineyard	\$ 46
	<i>Wine Spectator Score: 89; aromas of fresh-turned earth, raspberry and blackberry pie, with floral scents</i>			
1108	Alexander Valley	2011	Ferrari-Carano Mountain Winery	\$ 52
	<i>Wine Spectator Score: 88; core of dark berry fruit, rich and firm, with floral scents, blackberry accents</i>			
1109	Mendocino	2010	Husch, La Ribera Vineyards	\$ 42
	<i>Wine Enthusiast Score: 87; textured with flavors of clove, red and black fruit</i>			
1110	Mendocino	2010	Sea Ranch (Brutocao)	\$ 20
	<i>Wine Enthusiast Score: 87; everyday-style wine, with black-currant and blackberry notes</i>			
1111	Rockpile	2010	Rockpile Winery, Rockpile Ridge Vineyard	\$ 85
	<i>Wine Enthusiast Score: 87; blackberry, currant and cassis flavors</i>			
1112	Alexander Valley	2009	Jordan	\$ 97
	<i>Wine Spectator Score: 87; trim herb and dried berry notes</i>			
1116	Sonoma Valley	2010	Kenwood, Jack London Series	\$ 72
	<i>Wine Spectator Score: 87; a mix of bay leaf, mint and dried berry flavors</i>			
1118	North Coast	2010	BR Cohn, Silver Label	\$ 41
	<i>Wine Spectator Score: 85; flinty green apple and melon flavors that are easy-drinking.</i>			

RED WINES

Syrah

Syrah loves the 'que. Try it with grilled burgers, ribs, or even grilled eggplant or portabella mushrooms. It also likes roasted duck, grilled sausages, chili, and cassoulet. If you crave red wines with fish, try Syrah with grilled tuna or salmon.

<u>BIN #</u>			<u>BOTTLE</u>
1200	Mendocino	2010 Kale, Alder Springs Vineyard	\$ 83
<i>Wine Spectator Score: 92; lush fruit, notably blackberry and blueberry, with a hint of forest floor and white pepper</i>			
1201	Mendocino	2010 Navarro Vineyards	\$ 53
<i>Wine Spectator Score: 88; chewy core of dark berry, spice</i>			
1202	Sonoma	2008 Renard	\$ 45
<i>Wine Enthusiast Score: 86; complex flavors of blackberry, mocha, game, vanilla and dusty brown spices</i>			

Petit Sirah

<u>BIN #</u>			<u>BOTTLE</u>
1300	Dry Creek Valley	2012 Trentadue, La Storia	\$ 55
<i>North Coast Wine Challenge Gold Medal Winner: 96; blackberries, smooth and straightforward</i>			
1302	Dry Creek Valley	2009 Gustafson Family Vineyards, East Ridge Block	\$ 72
<i>Wine Spectator Score: 89; blackberry and huckleberry flavors, accented by black licorice and cigar box aromatics</i>			

Barbera

Barbera's frequently straightforward, simple flavors usually pairs best with simple lean or acidic dishes. This makes it a good match for casual Italian cuisine. Consider meats in simple pan or tomato sauces, roast duck with plum sauce.

<u>BIN #</u>			<u>BOTTLE</u>
1400	Amador County	2012 Portalupi, Shake Ridge	\$ 74
<i>Wine Enthusiast Score: 90; notes of tart plum and herb</i>			
1401	Dry Creek Valley	2012 Preston	\$ 42
<i>Wine Enthusiast Score: 89; powerful aromas of mushu plum sauce, cherry pipe tobacco and white pepper</i>			

RED WINES

Other Notable Reds

<u>BIN #</u>			<u>BOTTLE</u>
1501	North Coast	2011 Longboard Vineyards, Pointbreak	\$ 33
<i>Wine Spectator Score: 88; red currant and toasty herb aromas, that lead to zesty flavors of cherry, cedar and anise</i>			
1502	Sonoma Coast	2008 Wild Hog Vineyard, "Vista" Table Mountain	\$ 43
<i>Manager's local vintner exclusive recommendation</i>			
1503	Sonoma County	2011 Blanchard Family, "Red Scarf Blend"	\$ 39
<i>Wine Enthusiast Score: 86; rich in black and red currant and cola flavors</i>			
1504	Sonoma Valley	2009 Chateau St. Jean, Cinq Cepages	\$ 148
<i>Wine Spectator Score: 89; dried herb, cedary oak and dried berry, a touch of melted chocolate at the center</i>			
1505	Sonoma Coast	2009 Fort Ross Pinotage	\$ 73
<i>Wine Spectator Score: 90; plenty of chewy dark berry flavors</i>			

Rose

In warm weather, when you want something cool and refreshing but would really rather be drinking red than white, call on rosé. Though rosé is made from red grapes, it's meant to be drunk chilled. It also pairs well with all sorts of foods, particularly grilled foods.

<u>BIN #</u>			<u>BOTTLE</u>
1800	Dry Creek Valley	2013 Kokomo, Grenache Rose, Pauline's Vineyard	\$ 36
<i>North Coast Wine Challenge Gold Medal Winner: 95; raspberry and spice aromas with lively strawberry and smoky melon</i>			
1801	Dry Creek Valley	2012 Gustafson, Rose of Syrah	\$ 36
<i>Wine Enthusiast Score: 88; cherries, watermelons and pomegranates, with hints of violets, vanilla and spices</i>			

DESSERT WINES & PORTS

<u>BIN #</u>	<u>Dessert</u>			<u>GLASS</u>
1600	Dessert	2007	Navarro, Late Harvest Riesling	\$ 19
1601	Dessert	NV	Michele Chairlo, Grappa	\$ 18
1602	Dessert	NV	Trentadue Chocolate Amore	\$ 17
1603	Dessert	2006	Graziano, Chenin Blanc, Late Harvest	\$ 12
1604	Dessert	2006	Greenwood Ridge, White Riesling, Late Harvest	\$ 12
1605	Dessert	2012	Toulouse Muscat	\$ 15

Port & Fortified Wine**GLASS**

1700	Port & Fortified	2010	Brutocao Zin Port	\$ 20
1701	Port & Fortified	2005	Trentadue Zin Port	\$ 20
1702	Port & Fortified	2005	Trentadue Petite Sirah	\$ 20
1703	Port & Fortified	2007	Taylor Fladgate Late Bottled Vintage	\$ 12
1704	Port & Fortified	2002	Dows Colheita Single Harvest Tawny	\$ 20