

Scott's Wines

Red Blends

Murrietta's Well Meritage 2005, Livermore Valley, California **\$15.00/\$59.00**

On the nose, herbal tea aromas blend with complex notes of coconut, cherry and undertones of anise. With well integrated oak, this wine displays black cherry and mint flavors on the palate, with soft, velvety tannins and a medium long finish.

Norman "No Nonsense Red" 2003 Paso Robles, California **\$9.95/\$39.00**

A complex and intriguing wine, this blend of Bordeaux varietals grown in Paso Robles has ripe aromas of cherry and candied-plum, along with spicy notes of mint, black olive and coffee. Medium-bodied, it has intense berry flavors and a soft, luscious mouth feel that lingers into a malt-chocolate finish.

Clayhouse Adobe Red 2006 Central Coast, California **\$8.50/\$33.00**

The Adobe Red is a proprietary blend with ripe flavours of cherry, plum and vanilla bean, with rich spicy blueberry and cherry notes. The tannins are supple, and the balanced oak character adds an additional vanilla note.

Franciscan Magnificat Meritage 2005, Napa Valley, California **\$86.00**

Elegant, well-structured mouthfeel, with cherries, rich chocolate, black pepper and vibrant plum flavors filling the palate. Very supple, with fine texture and firm structure, giving an immediately approachable richness. The finish is a seamless continuation of fruit and cocoa-like tannins.

Pinot Noir

Jekel Pinot Noir 2006 Monterrey County, California **\$8.25/\$32.00**

Fans of Pinot Noir will instantly recognize traditional aromas of bright cherry cola, cloves, dried herbs, black tea and brambly raspberry with hints of sun-dried tomato and vanilla spice. In the mouth you'll find a medium-weight wine rich with layers of complexity led by bright cherries and pleasant herbs.

Blackstone Sonoma Reserve 2006 Sonoma, California **\$8.50/\$34.00**

Offers pleasing aromas of fresh raspberry, black currant, clove and vanilla with a hint of earthiness. The wine is full-bodied with layers of bright red fruit, coffee and clove, finished with nice, well-integrated structure and a velvety mouth feel.

Just 2007 Vin Du Pays, France **\$7.25/\$28.00**

A fantastic French pinot noir that is very approachable and easy to drink.

Estancia Pinnacles Ranches 2007 Monterrey County, California **\$9.25/\$36.00**

Notes of dark berries, black cherry and caramel accent the allspice, rose petals and soft hints of vanilla on the nose with ripe blue berry, black cherry and plum balanced by rich creamy vanilla lead to a smooth lingering finish.

Willamette Valley Whole Cluster 2007 Willamette Valley, Oregon **\$8.50/\$33.00**

As refreshing as liquid fruit salad in a glass, this wine opens with explosive aromas of wild strawberry, raspberry, black cherry, and a hint of smoke and anise. Flavors mirror the aromas and are complemented by balanced, soft tannins and ripe acidity. Juicy flavors lead to a juicy pomegranate finish.

Duck Pond Pinot Noir 2006 Oregon**\$11.00/\$44.00**

This is a great wine with aromas of strawberry, blackberry, cherry, and possibly a touch of tobacco on the front. The taste is a combination of blackberry, cherry, and plum. This is a fruity pinot, but dry and mellow.

Five Rivers Pinot Noir 2007 Santa Barbara, California**\$9.50/\$37.00**

The nose will find this classic Pinot Noir brimming with rhubarb, violets and cardamom with hibiscus flowers and a note of vanilla from the easy oak treatment. The palate will rejoice with the taste of wild strawberries followed by tangy bright cherries, hibiscus nectar and a strong acid backbone. It's spicy, structured and complex.

Acacia Pinot Noir 2006 Carneros, California**\$11.00/\$43.00**

The myriad of dark fruit and floral notes in this Pinot Noir come from the cool, windy Los Carneros American Viticultural Area (AVA) in the southern reaches of Napa Valley. Satsuma plum, blackberry, red rose and violet notes weave through the enticing aromas, mingled with warm nuances of vanilla and toasted oak from barrel aging. Silky, elegant flavors echo the aromas, adding blueberry and plum to the rich fruit complexity.

Willamette Pinot Noir 2007 Willamette, Oregon**\$12.50/\$50.00**

The 2006 Pinot Noir has sweet, delicate aromas of raspberry, licorice and violets, with a juicy entry and silky mouthfeel. The sweet and tart flavors of ripe, red cherry and cranberry are accented by hints of vanilla, earth and spice. Lingering notes of cinnamon and clove spice round out the finish. 2006 was a warm year and experience in the cellar created a wine with flavors in balance with acids and alcohol.

Robert Symsky Pinot Noir 2006 Los Carneros Napa Valley, California**\$79.00**

Tasting Notes: Friendly aromas of sun-ripened cherry, blood orange and pie spice balanced by darker notes of forest floor and spice tea.

Rodney Strong Pinot Noir 2007 Russian river Valley, California**\$10.00/\$39.00**

Soft and rich, with layers of red cherry, raspberry, cola, caramel and a hint of Asian spice, this impressive, full-bodied wine is aged in 100% French oak, which adds an elegant toasty vanilla character.

Sonoma Cutrer Pinot Noir 2005 Sonoma, California**\$72.00**

This Pinot Noir tips its hat towards Burgundy for styling. A tad sharp and acidic, it demands a rich food pairing. This is the winery's first bottling of anything other than a stellar Chardonnay.

La Crema Pinot Noir 2007 Sonoma, California**\$9.75/\$38.00**

This wine was made from sites all within 25 miles of the Pacific Ocean and aged in 29% new French oak. It is layered and concentrated with firm acidity and notes of ripe cherries, flowers, spicy cloves and licorice. On the palate, rich plum flavors, orange peel and tea leaves complement a luscious jamminess.

Merlot

Bonterra Merlot 2006 Mendocino, California**\$8.00/\$31.00**

Distinctive tannins will soften with age, and you'll find the wine to be rich and dry, with good fruit featuring blackberry, cherry and touches of herbs, with notes of cedar.

Duck Pond Merlot 2003 Oregon**\$6.25/\$24.00**

Barrel aging both French and American oak barrels added notable structure. The wine is rich with dark fruits such as plum and blackberry integrating beautifully with the oak. Hints of leather and velvety texture with a bit of chocolate linger on the smooth finish. Excellent accompaniment for lamb or roast beef.

Markham Merlot 2005 St. Helena, California **\$10.00/\$39.00**

The long, cool harvest of 2003 produced varietally focused, densely structured wines. This Merlot is typical of the vintage in that respect. Aromas of violets and blackberry briars remind one of Cabernet Sauvignon while the fleshy texture alludes to Merlot. The attractive sweet espresso and black raspberry flavors add to the mystery.

Benzinger Merlot 2005 Sonoma, California **\$10.75/\$42.00**

This vintage is made from sustainably grown grapes and the resulting wine showcases the signature characteristics of a merlot grown in this warm Sonoma Valley vineyard – elegant chocolate and black cherry flavors with unsurpassed richness

Raymond Estate R Collection Merlot 2005 Napa Valley, California **\$6.50/\$25.00**

Aromas of red cherry, raspberry, plums, cassis, earth, pepper and vanilla are followed by smooth, ripe cherry, currant and raspberry flavors with a touch of cassis, earth and chocolate. A well balanced wine with good structure, full round flavors and a lingering finish. A versatile wine that will pair well with roast pork tenderloin, barbecued pork ribs, baked ham, grilled figs with prosciutto and gorgonzola dolce, hearty pastas, grilled lamb chops and seared or smoked salmon.

Fat Bastard Merlot 2007 Languedoc, France **\$6.25/\$24.50**

Intense dark ruby color, aromas of stone-fruit like plums and cherries, combine smoothly with cedar and toasty aromas. On the palate its generous, round and juicy tannins are well integrated bringing harmony and complexity.

Ferrari-Carano Merlot 2005 Sonoma County, California **\$38.00**

A beautifully balanced and full-bodied wine. A multidimensional, velvety wine with a dark ruby color and complex nose of ripe cherry, blackberry jam, cinnamon and caramel, this year's Merlot is accented by intricately woven flavors of wild berries and chocolate-covered strawberries with mocha lingering on the silky finish.

Rodney Strong Merlot 2005, Sonoma, California **\$9.00/\$35.00**

Plum and blueberry flavors predominate in this soft, rich, mouth filling merlot, and are enhanced by aging in small oak barrels for a toasty, spicy vanilla character, and a lingering berry-cream finish.

Just 2007 Merlot Vin du Pays, France **\$7.00/\$28.00**

A fantastic French merlot that is very approachable and easy to drink.

St. Francis Merlot 2003 Sonoma, California **\$9.50/\$37.00**

A varietal classic with distinctive Sonoma County style-spicy herb and vanilla overtones, which give way to full strong black fruit on the palate, nuanced with chocolate. Its round, generous tannins give it a big finish.

St. Francis Wild Oak Merlot 2004 Sonoma, California **\$40.00**

Wild Oak Merlot is a lush, rich, full-bodied wine characterizing classic Bordeaux structure.

Cartlidge and Brown Merlot 2006 North Coast, California **\$8.00/\$31.00**

There is roundness and depth, and the top notes of cranberry and juicy Bing cherry are accompanied by plenty of ripe black fruit. Mocha hints, along with a cedary character on the finish.

Freemark Abbey Merlot 2004 Napa Valley, California **\$39.00**

The 2004 Merlot is dark ruby in color and quite opaque with richness. The wine has inviting depth of aroma and bouquet, filled with Bing cherry, dark red raspberry compote, milk chocolate, aromatic cedar, mushroom and violets. The flavor is bright and crisp with somewhat drying tannins. The fruit is reminiscent of dried cherries or cranberries.

Columbia Crest Horse Haven Hills Merlot 2006 Columbia, Washington \$7.50/\$30.00
This classic fruit-forward Merlot presents aromas of blackberry and spice with a perfect balance of slight earth, dusty cocoa and ripe berry flavors. The wine closes with a rich, velvety, dark chocolate finish.

Cabernet Sauvignon

Robert Mondavi Cabernet Sauvignon 2005 Napa Valley, California \$55.00
Our Robert Mondavi Winery Cabernet Sauvignon has deep, expressive aromas and flavors of berry and black currant with nuances of mocha, violets and spice. The fruit envelops an elegant structure with firm, velvety tannins and excellent length. The wine's personality comes from the soils and climates of vineyards located in the geographic center of Napa Valley.

Bonterra Cabernet Sauvignon 2007 Mendocino, California \$8.00/\$31.00
This Cabernet offers New World aromas of Bing cherry, currants and raspberry, with spicy notes of cedar and dried cranberry, with slight vanilla notes (French Vanilla, of course). In the glass you'll find juicy red berry flavors, and a very approachable, rich and full mouthfeel with a lingering, thoughtful finish. Good structure, polished yet soft tannins promise an ever more pleasing wine to come, with lively acidity and subtle spice.

Liberty School Cabernet Sauvignon 2005 Paso Robles, California \$8.50/\$33.00
The 2005 Liberty School Cabernet Sauvignon displays upfront aromas of ripe red fruit and hints of vanilla, followed by similar vibrant red berry flavors. Solid tannins lend excellent structure, while maintaining a soft approachability reflective of Paso Robles Cabernet Sauvignon. The wine has a ripe full finish.

Merryvale Starmont Cabernet Sauvignon 2006 Napa Valley, California \$14.00/\$55.00
This wine is made from lots selected for their complexity of flavors and supple tannins. The blend includes Merlot to help tame tannins, Petit Verdot for fruity depth and Cabernet Franc for additional aromatic complexity. The wine was lightly fined then carefully racked and bottled unfiltered. Round and harmonious in its youth, this wine will reward a few years of cellaring with nuances of aroma that only time in the bottle provides. Clean and vibrant, with spicy currant, dried herb and dusty berry flavors that are compact and well-structured.

Rodney Strong Cabernet Sauvignon 2006, Alexander Valley, California \$8.25/\$32.00
Full bodied and richly textured, this cabernet displays intense aromas and flavors of blackberry, cassis, earth, and black olive, with a smooth, lingering finish.

Santa Rita Floresta Cabernet Sauvignon 2002 Apalta, Chile \$68.00
Deep, ruby red color. Intense, ripe fruit dominated by cassis, blackberries and cherries, with delicate mint, vanilla and clove notes. Rich and concentrated, with smooth, ripe tannins and an opulent, lingering finish. Enjoy with red meats, wild game and fowl, ripe cheeses and dark chocolate

Franciscan Cabernet Sauvignon 2005 Napa Valley, California \$11.50/\$45.00
Ruby Red in appearance with aromas of rich chocolate, coffee, and cassis with notes of mixed dark fruit and raspberry. Extraordinarily rich and mouth-filling, with flavors of cassis, coffee and toasted oak that grace a well-structured body, full of texture with ripe, supple tannins on the lingering finish.

Chateau Ste Michelle Cold Creek Vineyard 2006 Columbia Valley, WA \$13.75/\$55.00
The 2006 Napa Cellars Cabernet Sauvignon reveals vibrant dark fruit aromas of blackberry and plum, with oak and vanilla that integrate nicely with vibrant red berry flavors on the palate. This full-bodied Napa Valley Cabernet Sauvignon cries for beef, lamb and game.

Napa Cellars Cabernet Sauvignon 2006 Napa Valley, California **\$12.00/\$47.00**

The 2006 Napa Cellars Cabernet Sauvignon reveals vibrant dark fruit aromas of blackberry and plum, with oak and vanilla that integrate nicely with vibrant red berry flavors on the palate. This full-bodied Napa Valley Cabernet Sauvignon cries for beef, lamb and game.

Beringer Knight's Valley Cabernet Sauvignon 2006 Napa Valley, California **\$16.50/\$65.00**

The 2006 Knights Valley has a vibrant fruit core, hints of brown spice and pink peppercorns, and a lingering finish of ripe black fruit.

Silver Palm Cabernet Sauvignon 2006 North Coast, California **\$8.50/\$35.00**

The 2006 vintage offers complex, seductive scents of ripe blackberry, roasted coffee, dark chocolate and cinnamon. On the seamless, mouth filling palate, the wine's lavish dark fruit flavors are enriched by savory coffee, chocolate and vanilla tones from 12 months' aging in 77% French and 23% American oak barrels.

Just Cabernet Sauvignon 2007 Vin de Pays, France **\$7.00/\$28.00**

A fantastic French cabernet that is very approachable and easy to drink.

Freemark Abbey Cabernet Sauvignon 2004 Napa Valley, California **\$70.00**

Dark ruby in color, the aromas of dark fruit like black cherry, currant, plum and blackberry exude with hints of rose petals and dried cranberries. The pleasant integration of oak and fruit describe a bouquet of aromatic cedar, clove, cinnamon and dark chocolate. Great mouth feel and balance; black cherry, blackberry and currant flavors dominate. Cedar, spice, chocolate and espresso, plus layers of dark fruit flavors, blend into a long clean finish.

Louis M. Martini Cabernet Sauvignon 2005 Napa Valley, California **\$10.00/\$39.00**

The Louis M. Martini Napa Valley Cabernet Sauvignon exhibits a deep garnet color with intense aromas of ripe cherry, cassis, and pipe tobacco. Concentrated flavors of ripe plums and dark Bing cherries marry perfectly with the oak nuances. This is a well structured wine that is balanced with firm, velvety tannins which culminate in a long, elegant finish with hints of tobacco, dried herbs and fruit.

Avalon Cabernet Sauvignon 2007, California **\$8.25/\$32.00**

Our 2007 blend included Paso Robles Merlot for a lush fruit middle; Syrah for its blueberry note; Tempranillo with its exotic spice; and Zinfandel for a jammy note. The nose shows cherry pie, rhubarb, boysenberry jam, and a hint of rosemary. French oak adds a touch of vanilla and nutmeg. The wine drinks of juicy blue and black fruit favors with subtle oak to round and balance the wine.

St. Suprey Cabernet Sauvignon 2003 Napa Valley, California **\$10.00/\$39.00**

Luxurious, rich and concentrated with aromas of cherry, currant and blueberry; these are just the start of this estate grown Cabernet Sauvignon. The harmonious flavors of black cherry, anise and plush cassis explode upon tasting.

Norman Conquest Cabernet Sauvignon 2003 Paso Robles, California **\$10.75/\$41.00**

This Cabernet Sauvignon is sure to conquer your heart! Ripe blackberry and cherry aromas are overlaid by spicy notes of coffee and tobacco leaf. Full-bodied and superbly balanced, the intense berry and dark chocolate flavors lead to a soft, nutty finish.

Zinfandel

Mariah Vineyard Sanctuary Zinfandel 2005 Mendocino Ridge, CA **\$13.25/\$52.00**

A tight Zinfandel with red berry fruit of currants and strawberry. Notes of beautiful vanilla oak spice create a subtle berries and cream illusion. The wine is bright and lively on the palate with light pepper spice. A beautifully restrained and balanced Zinfandel. Made solely from Mariah Vineyards grapes.

Bonterra Zinfandel 2006 Mendocino, California **\$9.75/\$38.00**

Bonterra Zinfandel has aromas of red raspberry and brambly fruit with hints of mountain blueberry and a touch of white pepper and cedar spice. As you enjoy the wine, you'll find dependable Zinfandel flavors of rich plum, blackberry compote, black pepper and a sweet mouthfeel with mature, easy-going tannins.

Ravenswood Old Vine Zinfandel 2006 Sonoma, California **\$15.75/\$62.00**

Bright, flashy, ripe raspberry, blackberry and vanilla flavors are wrapped around a soft sweet fruit core highlighted by scents of cinnamon. Deep, dark, full and spicy, it exudes the power and complexity of its old-vine origins

Syrah / Shiraz

Bonterra Syrah 2006 Mendocino, California **\$9.75/\$38.00**

Our Syrah vineyards, are just teasing their prime growing years and you can see it reflected in the wine's brilliant crimson color and intense, heady aromas of black cherry and wild mountain blackberries before giving way to bitter-sweet, vanilla chocolate. The tannins are velvety smooth and supple. With each vintage, our Syrah stands us proud, and this is one to remember.

Penfolds Koonuga Hill Shiraz 2007 South East Australia **\$10.50/\$41.00**

Dark fruit aromas of plum and cherry with a fresh red berry lift meld with evident spice and white chocolate while some vanilla and creamy malt notes add complexity. The palate is voluptuous and full flavored with fruit cake, Christmas pudding and blueberry flavors. Well integrated oak flavors add great length.

Concha y Toro Marques de Casa Concha Syrah 2006 Puemo, Chile **\$48.00**

Black fruit and floral aromas. Firm in texture, with fine grained tannins supporting rich fruit flavors of blackberry and cherry. Long finish with hints of smoke and tar.

Spellbound 2007 Petit Syrah Napa Valley, California **\$8.25/\$32.00**

The challenge with Petite Syrah is taming the tannins that naturally exist within the grape itself due to the berry size and high skin to juice ratio. Fermenting all of the lots in Stainless Steel allows us to capture the bright berry fruit intensity. Aging some of the lots in Stainless allows us to keep that bright fruit and acidity while the lots aged in French and American oak lend undertones of vanilla crème brulee while softening the tannins and, enhancing the structure.

Tiger Mountain Cabernet Franc 2007 Tiger, Georgia **\$8.95/\$35.00**

Cabernet Franc is essential to Europe's finest wines, primarily those of Bordeaux. It thrives in the Tiger terroir. Ours is a soft, medium bodied wine with deep fruit, low tannins and a long pleasant finish.

Charles Smith Boom Boom Syrah 2006 Washington State **\$8.95/\$35.00**

Boom Boom is a great name because this Syrah explodes with lush flavors. Inky colored with a full palate of blueberry jam, blackberry, dried spices and smokey oak.

Carmen Reserve Shiraz/Cabernet 2004 Rapa Valley, Chili **\$6.75/\$26.50**
Intense open minty, chocolate and fresh black currant berry nose with leafy peppery streaks. Dry, round and smooth with peppery, chocolate, vanilla, cassis and smoky leather flavors. Quite a dry, lean finish with strong smoky, resinous currant notes and a touch of acidity showing through. Best for fans of Carmenère.

Other Reds

Moillard "Les Violettes" 2007 Cotes du Rhone, France **\$8.50/\$33.00**
Clear, dark ruby with reddish violet glints. Plums and berries. Fresh and ripe, tart black raspberry fruit with zippy acidity to make it a winner at the table.

La Chasse du Pape Prestige 2006 Cotes du Rhone, France **\$7.95/\$30.00**
The name La Chasse Du Pape is derived from the historic chest that contained the great reliquaries of the Popes who lived in Avignon during the 14th century. La Chasse Du Pape Réserve is sourced from the finest southern Côtes Du Rhône vineyards. Our winemakers carefully select the noble grapes Syrah, Grenache, Mourvèdre and Cinsault to achieve the best expression of this classic Appellation. La Chasse Du Pape Réserve is a full bodied, round and harmonious wine with delicate hints of spices and vanilla, thanks to ageing of the Syrah in oak barrels.

High Note Elevated Malbec 2007 Mendoza, Argentina **\$7.25/\$28.00**
The velvety texture and deep flavor of the small juicy berries of High Note's Malbec grapes are distinctively influenced by the environment in which they are grown. The result is High Note's brilliant violet color and with intense, sweet spice on the palate balanced by notes of plums, cassis, blackberries, and black cherries. It is creamy, smooth, and ripe in the mouth with soft, round tannins and a long silky finish.

D'Aragon Old Vine Garnacha 2007 D'aragon, Spain **\$7.25/\$28.00**
This Garnacha has a deep cherry color with glints of violet followed by intense aromas of wild blackberries around a unique tangerine flavor common in the Garnacha grapes of Carinena that weave through balsamic flavors on the palate.

Luzon Verde Monastrell 2007 Jumilla, Spain **\$7.95/\$30.00**
100 percent Monastrell (Mourvedre) grown organically, Luzon Verde is apparently another product of traditional vines and know how combined with contemporary technology and marketing savvy. The wine is dark, purplish as you would expect from young Mourvedre.

Atalaya Red Wine 2007 Almansa, Spain **\$8.50/\$33.00**
This is the first release of Atalaya. The 2007 Atalaya is a blend of Monastrell, Garnacha Tintorera, and other red grapes. The wine was aged for eight months in French and American oak. This purple-colored wine has an expressive bouquet of violets, spice box, leather, game, blueberry, and black cherry. On the palate it comes off with lots of easy-going flavor, superb depth, complexity, and a 45-second finish.

Whites

Chardonnay

CK Mondavi Chardonnay 2007 Napa Valley, California (glass only) \$5.25

This Chardonnay is medium-bodied with a hint of oak. Aromas of lemon and citrus combined with flavors of apple and pear lead to a delightfully crisp finish.

Bonterra Chardonnay 2007 Mendocino, California \$7.00/\$28.50

Bonterra Chardonnay Mendocino County 2006 offers an initial impression of rich, buttery cream that quickly turns to aromas of honey and lightly toasted almonds, followed quickly by tropical aromas of pineapple, citrusy lemon and Crème Brule.

Jekel Chardonnay 2007 Monterey County, California \$6.75/\$26.00

Zesty and refreshing, the crisp edged Jekel Chardonnay is a well-made example of pure, unadorned chardonnay.

Mer Soleil Chardonnay 2006 Santa Lucia, California \$75.00

The wine opens with tropical fruit and honeysuckle aromas. Luxurious flavors of crème brûlée and even a hint of butter are framed by notes of fine oak and the lively acidity of citrus zest. The mouthfeel is full and lush and brings all the wine's elements through to a long, persistent finish.

Michel Piccard Chardonnay 2004 Burgundy, France \$7.50/\$29.00

Yellow straw color. Faint creamy caramel, lemon custard, and buttered almond aromas. A brisk, round entry leads to a dry light-to-medium body of crabapple, almond, and lemon zest flavors with a quick powdery fruit tannin fade. Good food wine for the table.

Moillard Macon Village Chardonnay 2007 Burgundy, France \$9.25/\$36.00

Rich, with honey, fig and spice notes matched to a full-bodied profile and backed up by lively acidity.

Clos du Bois Chardonnay 2007 Sonoma, California \$27.00

With a brilliant, silver- and straw-yellow hue, this Chardonnay rises out of the glass with intense apple, ripe pear and sweet lemon drop scents. These aromas are complemented by toasty oak, spice and butter notes from barrel. The palate is bright and juicy, with rich, ripe, apple and pear flavors a long, fresh aftertaste. The texture is silky-smooth, with a creaminess achieved by hand-stirring the lees during barrel aging.

Wente Morning Fog Chardonnay 2006 Livermore Valley, California \$6.75/\$27.00

This Chardonnay has a rich, golden color and aromas of ripe apple, vanilla, butter, and pear. It has a luscious mouthfeel with flavors of vanilla, guava, and butterscotch and a long, smooth finish.

Ferrari-Carano Chardonnay 2006 Alexander Valley, California \$38.00

This Chardonnay is a fruit-focused offering with tropical overtones of papaya and mango supplemented by toasty almond flavors. It is a wonderfully complex wine with impressive balance and length. It calls for richer foods such as lobster, mussels or salmon. Creamy risottos and pungent flavored cheeses pair especially well with this wine, as do hearty chicken, pork, turkey and veal dishes.

Kendall – Jackson Chardonnay 2007 California \$6.50/\$25.00

Tropical flavors such as mango and pineapple dance with aromas of peach, apple and pear. Richly layered and balanced throughout. Lightly buttered toast headlines the indulgent, lingering finish.

Sonoma Cuter Chardonnay 2007 Russian River Ranches, California **\$10.25/\$41.00**

Distinct aromas of ginger and lemon zest are joined by toasty coconut, melon and caramel alongside a mineral, flinty cedar chest oakiness overlaid by notes of honeysuckle. In the mouth, a well balanced wine with a solid acid backbone is rich, medium to heavy in weight with a broad yet still firm mid-palate. The finish is long and lingering and notable for a touch of spice and upbeat, lively acidity. Flavors of lemon, apple, pear, pineapple and cantaloupe — the full array of Sonoma's cornucopia of fruit, joins a nutty, spicy, lightly oaky profile that stakes out a unique territory sure to please those who love Chardonnay.

Rodney Strong Chardonnay 2007 Sonoma, California **\$9.00/\$35.00**

Frequent stirring of the lees during barrel aging added a creamy texture to an already full-bodied wine, making for a rich, plush mouth feel, balanced with vibrant acidity. Powerful aromas of spiced apple, pear and pie crust join lemon-cream and toasty oak on the palate, adding up to a compelling and thoroughly satisfying experience for true Chardonnay lovers.

Wakefield Chardonnay 2007 Clare Valle, Australia **\$6.75/\$26.00**

This light yellow wine opens with an inviting and very fragrant pineapple and banana bouquet. On the palate, this full bodied wine is creamy, a bit acidic, with citrus flavors accented by lemon custard. The finish is dry and brief.

Robert Mondavi Chardonnay 2006 Napa Valley, California **\$8.50/\$34.00**

This chardonnay is a fresh, youthful wine, with lively acidity and abundant fruit. Aromas of zesty citrus, green apple and tropical coconut are enhanced by the subtle use of oak. Ripe layers of fruit flavors unfold in the glass, with citrus and green apple leading to pear and pineapple. In the background, smoky oak deepens into crème brûlée.

Fat Bastard Chardonnay 2007 Languedoc-Rousillion, France **\$24.50**

An elegant, pale golden color with aromas of vanilla, hazelnut and toast. A full-bodied Chardonnay with bright, fresh fruit flavors and a hint of oak. Ideal as an accompaniment to a variety of cheeses, seafood, poultry and cream sauce pastas.

Simi Chardonnay 2007 Sonoma County, California **\$7.00/\$27.50**

Composed of top quality fruit from Sonoma's Russian River Valley, Alexander Valley and Carneros growing regions, Simi Chardonnay is characterized by excellent balance, luscious fruit flavors and a long, elegant finish. The 2006 vintage produced fully ripe and flavorful fruit with superb concentration and balance thanks to an extended growing season. Lively on the palate with peach, pear, lemon and pineapple, accented with warm spice notes from barrel fermentation and caramel cream.

Craggy Range Kidnapper's Vineyard Chardonnay 2007 New Zealand **\$9.00/\$35.00**

Pale straw color with faint green hues. Lemon, cream, floral and nut characters blend on the nose to form a complex bouquet. The palate is tightly structured with firm acidity and a grainy texture with flavors of white peach, flowers and a hint of roasted nuts.

Just 2007 Chardonnay Vin du Pays, France **\$6.95/\$27.00**

A fantastic French chardonnay that is very approachable and easy to drink.

Gloria Ferrer Chardonnay 2006 Carneros, California **\$8.75/\$36.00**

Mouthwatering aromas of ripe Graven stein apple, pear and citrus, along with background hints of honeysuckle and hazelnut, fill the nose of this Chardonnay. The palate is rich apple and lemon flavors with a touch of oak spice & vibrant finish.

Norman Vineyards Reserve Chardonnay 2006 Edna Valley Paso Robles, CA \$39.00

This superb wine has intense aromas of apricot, green apple and tangerine, with subtle notes of vanilla and toast. Full-bodied, it has peach and lemon flavors, crisp acidity and a creamy, glycerol finish.

Frei Brothers Chardonnay 2006 Sonoma, California \$7.25/\$28.00

Rich golden color. Aromas and complex varietal characters of bright pear, peach and citrus fruit, with hints of vanilla and spice typical of premium Russian River Valley Chardonnay.

Freemark Abbey Chardonnay 2004 Napa Valley, California \$9.00/\$35.00

Upfront in the aroma I find this wine to be fruity, rich and spicy with apple, pear, pineapple upside down cake, vanilla, nutmeg, ripe banana and baked apple.

Sauvignon Blanc/Fume Blanc/ Chenin Blanc

Bonterra Sauvignon Blanc 2008 Mendicino , California \$7.25/\$28.00

A super Sauvignon Blanc that can bring loads of flavor without oak or high alcohol. The aromas are sweet and citrusy, with strawflowers and savory notes. The wine's just as balanced in your mouth, as the tangier flavors dance with the more lush tropical fruits. Perhaps best of all, this is a cleansing, food-loving wine that doesn't sell itself out with unnecessary sweetness.

Markham Sauvignon Blanc 2006 Napa Valley, California \$7.25/\$28.00

This wine feels like a vacation! Let the tropical floral and fruit aromas take you away. The honeysuckle, white peach and citrus zest in the nose are mimicked in the mouth with crisp flavors that refresh. The rich, viscous mouth feel should make this Sauvignon Blanc great to pair with your favorite meal or lounging poolside.

Murphy Goode Fume Blanc 2005 Sonoma, California \$6.50/\$25.00

This Fumé Blanc is mostly stainless steel tank fermented to promote the varietal flavors that each vintage offers us from the vineyard. A small portion of the blend is barrel fermented in neutral small oak cooperage to increase the texture of the final wine without adding oak flavors or aromas. Our goal is to create a wine with great Sauvignon Blanc rich fruit intensity.

Robert Mondavi Fume Blanc 2007 Napa Valley, California \$8.25/\$32.00

Jasmine-tinged aromas lead to fresh melon and pear flavors enlivened with a hint of orange and complex floral and mineral notes." Beautiful balance of crisp acidity and creamy texture from sur lie aging.

Just Sauvignon Blanc Vin du Pays France \$6.50/\$26.00

Crisp, refreshing French Sauvignon Blanc, that is a great value and easy to drink.

Vinum CNW "Chard No Way" Chenin Blanc 2007 Clarksburg, CA \$6.50/\$26.00

Very dry, very acidic and very citrusy-flowery. Clarksburg has been making a reputation for Chenin for many years, and this wine confirms it, for it's quite elegant and polished. The wine was barrel-fermented and aged nine months...tangy in citrus and wildflower flavors, and quite low in alcohol, just 13 percent.

Pinot Grigio / Riesling

Fontana Candida Pinot Grigio 2007 Vento, Italy \$5.50/\$22.00

In vineyards that carpet the rolling hills of northeast Italy, the grapes for Fontana Candida Pinot Grigio are grown. The grapes have always thrived in this area, and the popularity of Pinot Grigio is ever-increasing due to its light, fruity aroma and refreshing taste.

Cavit Pinot Grigio 2008 Trinto, Italy **\$5.25/\$24.50**

Cavit Pinot Grigio is a consistently good white table wine. This wine is a very pale yellow color. It is best served cold (not just chilled for a few minutes - but actually kept cold in the refrigerator). It's not overly aromatic, but does have a light, fruity smell. It feels dry and crisp on the tongue, but not unpleasantly so. The taste is very mild and light with hints of citrus. It pairs well with lighter foods that one often eats in the summer, such as salads, chicken and grilled fish.

Lange Pinot Gris 2007 Willamette, Oregon **\$8.00/\$31.00**

This 2007 vintage shows citrus, honeydew melon, and orange blossom on the nose while the palate displays notes of fresh, green apple, ripe pears, Meyer lemon, and lime zest .

Estancia Pinot Grigio 2008 California **\$6.75/\$27.00**

Bartlett pear, white peach, Golden Delicious apple, mineral and water chestnut flavors mingle together with white pepper accents. Medium bodied with vibrant fruit intensity.

Chateau St. Michelle Riesling 2008 Washington **\$5.00/\$19.00**

We craft our Columbia Valley Riesling to be an inviting, refreshing, off-dry Riesling vintage after vintage. This Riesling consistently delivers classic Washington state Riesling characters of juicy peach, ripe pear, melon, with subtle mineral notes. This is our everyday Riesling that is versatile and easy to drink.

Willamette Valley Riesling 2007 Willamette, Oregon **\$6.75/\$27.00**

A semi-sweet medium bodied Germanic-styled wine. Vibrant aromas of peach, pear, citrus and honeysuckle flowers. The explosive mouth-filling flavors mirror the aromas with star fruit and steely apple malic acidity, giving a sweet-tart balance. Clean and refreshing with a crisp mouth-watering finish.

Clenenden Family Riesling 2006 Santa Maria Valley, CA **\$10.75/\$42.00**

This Riesling has great texture, and an Alsatian feel to it. Perhaps with a bit more apparent fruit (apple, pear, and quince) then you standard Alsatian offering, it finishes in the same dry manner as French Riesling.

Other Whites

CK Mondavi White Zinfandel California (glass only) **\$5.25**

Only perfect clusters were selected for intense color and richness, and then gently fermented in small lots. Vanilla bean, black pepper spice and purple plum flavors combine with soft tannins and a mature texture that finishes with lingering raspberries and spice notes.

Tiger Mountain Vineyards Petit Manseng Tiger, Georgia **\$10.00/\$40.00**

The rare Petit Manseng is made from an ancient grape which originates in Southwestern France. It is the only wine ever used to baptize a royal child, Henry IV, in the mid sixteenth century. Crisp and Tangy, with a bouquet of fresh green apples.

Bonterra Viognier 2007 Mendocino, California **\$9.75/\$38.00**

Greenish-gold in the glass, the wine showed a very attractive nose, starting with hay, green grass and lemon peel, evolving to show some papaya, white flowers, oak, subtle vanilla, and a key-lime pie sort of finish. Bravo! On the palate this medium-bodied white was very well balanced, with an appealing honey (but not sweet) flavor, fresh limes, and a nice lingering aftertaste.

Murietta's Well White Meritage 2005 Livermore Valley, California **\$46.00**
Notes of honeysuckle, butterscotch and melon can be found on the nose. On the palate, this wine delivers ripe melon, honey and vanilla with well integrated oak. The 2006 vintage has a rich mouth feel with medium acidity and a long, mellow finish. 65% Sauvignon Blanc, 35% Semillon

Michel Piccard Vouvrey 2007 Burgundy, France **\$6.75/\$26.00**
Pale straw gold color. Candied green apple, mild asparagus, cream, and delicate spice aromas. A silky entry leads to a dry-yet-fruity light-to-medium body of ripe yellow apple, orange custard, and a touch of flint. Finishes with a long, tangy peach and apple fade.

Sokol Blosser Evolution 11th edition Dundee Hills, Oregon **\$9.75/\$38.00**
The 9 grapes tie together perfectly, creating a smooth, layered white wine that can hold its own or stand up to just about any food pairing you dare to serve it with. It is extraordinarily food-friendly, from light salads to the hottest fusion-style cuisine. Regarding the question we're most often asked: 'Were you trying to do this or did your leftovers happen to work well together?' We'll let the success of Evolution speak for itself.

Sparkling & Champagne

Mumm Cuvee Napa Brut Prestige NV Napa Valley, California **\$5.50/\$27.00**
A toasty version, rich and creamy, with vanilla, hazelnut and citrus notes weaving through the rich texture. It's on the soft side, yet with a lovely, mouthwatering finish.

J Cuvee 20 NV River Valley, California **\$65.00**
The non-vintage J Cuvée 20 Brut gracefully opens up with crisp lemon peel, honeysuckle and delicate yeast aromas. Upon entry, these notes are followed by a mix of Fuji apple, grapefruit and a sweet hint of angel food cake. The mid-palate is interlaced with toast, caramel and almond flavors. The acidity adds just enough liveliness and the citrus zest leads to a lingering, warm pear and lush finish.

Moet & Chandon Dom Perignon 1999 Epernay, France **\$225.00**
The tasting begins with a wine that breathes and comes alive in a light, playful spiral, with touches of angelica, coconut, cinnamon, cocoa and tobacco. In the mouth, the wine reaches a state of complex fullness: earthy, smoky and pearly, underscored by the vibrant warmth of peppery spice. The sensation of intensity develops and melts into a deep, rounded heart, with a fruity, exotic maturity and a slight touch of aniseed. The sensation, almost unsettling is even more pronounced in the finish, while the notes of spice, still present, remain discreet, with toasted flavors.

Piper Heidsieck Brut Reims, France Split / Bottle **\$17.95/\$69.00**
The nose is reminiscent of a bright, fresh morning during the early days in May. Notes of citrus fruits, pear, Granny Smith apple and subtle hints of warm toastiness follow spring blossoms such as hawthorn. The palate is lively and fresh with more mature pineapple, nutmeg, white pepper and Oriental zest.

Moet & Chandon White Star NV Epernay, France **\$77.00**
Golden yellow with shades of amber. Aroma of flowers, hazelnuts, and biscuits. Soft with a fruit finish, evoking the peach.