

Scott's Wines

Red Blends

Rothschild Collection Reserve Speciale Bordeaux, Bordeaux, France **\$32.00**

Fine, intense ruby color. The nose is complex, elegant and expressive, combining notes of dried fruit (figs, almonds) with aromas of ripe fruit (blackberry jam) and liquorice. The palate is balanced and pleasing, with rounded, silky tannins, well-integrated woodiness and an excellent spicy finish.

Chateau Roc Meynard Bordeaux Superior, Bordeaux, France **\$31.00**

This is a robust yet elegant and well balanced wine with a perfect expression of ripe red and black fruits with darker spices. Enjoy with all meats and cheeses. A true value Bordeaux!

Four Vines Anarchy 2008 Paso Robles, California **\$60.00**

Think outside the box and taste an unconventional Rhone Blend. The blend is based on Syrah for that velvet mouthfeel and rich fruit, Old Vine Zin for spice and that brambly backbone, and Mourvedre provides some anise and makes the whole blend resonate. If you like the Rhone this wine will blow you away!

Four Vines the Peasant 2007 Paso Robles, California **\$60.00**

This traditional Rhone blend is 33% Syrah, 37% Mourvedre, 21% Grenache and 9% Counnoise. On the nose, smokey black fruit and spice, vanilla crème brulee. On the palate, rich black fruit spice and anise finishing long into sexy vanilla oak. Picture a night with Bridget Bardot wrapped in velvet.

Four Vines Monarchy 2007 Paso Robles, California **\$60.00**

Rich Velvet Red Fruit with dried herbs on the nose. In the mouth, Rich red fruits, fig, black currants with a hint of provincial herbs and earthy spice. Long on the palette with fabulous structure integrated seamlessly with the resonating velvet fruit. It trails into soft tannins and subtle sexy oak finish. This wine has it all... power and grace!

Pinot Noir

Les Fontanelles Pinot Noir, Vin du Pays, France **\$7.25/\$28.00**

A fantastic French wine that's very approachable and easy to drink.

Willamette Pinot Noir 2008 Willamette Valley, Oregon **\$12.50/\$50.00**

The 2008 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.

Charles Krug Pinot Noir, Carneros, California **\$9.50/\$37.00**

An elegant example of Carneros Pinot Noir: lively, inviting and well balanced. Scents of strawberry, ripe plum and black cherry deliver consistent fruit flavors. Toasty oak and velvety tannins lead to a long finish...and a lasting impression.

Fritz Pinot Noir, Russian River Valley, California **\$11.50/\$45.00**

The expressive nose emits aromas of dark fruit, mushroom and hints of earth. Black cherry is the most prominent characteristic through the palate. It's joined by cinnamon, toasty oak notes and other dark fruit characteristics such as plum and blackberry. The lengthy finish features lots more earth as well as mineral notes such as graphite and hints of brown sugar and sour cherry. This wine has excellent structure and it's framed by tremendous acidity.

Acacia Pinot Noir, 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 Valley Whole Cluster, 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, Willamette Valley, 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.

Rodney Strong Pinot Noir, 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.

La Crema Pinot Noir, Monterey, 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, 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.

Markham Merlot, 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.

Ferrari-Carano Merlot, 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.

Les Fontanelles Merlot, Vin du Pays, France **\$7.00/\$28.00**

A fantastic French wine that's very approachable and easy to drink.

Duck Pond Merlot, Columbia Valley, Washington **\$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.

Columbia Crest Horse Haven Hills Merlot, 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

Charles Krug Cabernet Sauvignon, Yountville, California **\$10.50/\$41.00**
Our Peter Mondavi Family Cabernet Sauvignon is supple and harmonious. Aromas of dark chocolate, orange peel and roasted chestnuts combine with wild berries, coffee and peanut brittle flavors.

Bonterra Cabernet Sauvignon, 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.

Merryvale Starmont Cabernet Sauvignon, 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 raked 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.

Les Fontanelles Cabernet Sauvignon, Vin de Pays, France **\$7.00/\$28.00**
A fantastic French cabernet that is very approachable and easy to drink.

Cannonball Cabernet Sauvignon, California **\$7.00/\$28.00**
Intense fruits, silky tannins and great acidity. Big and full in the mouth with black cherry, berry and spice with racy, red fruit and vanilla-cherry on a layer of cocoa. The finish is long smooth and delicious.

Rodney Strong Cabernet Sauvignon, 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.

Franciscan Cabernet Sauvignon, 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 2007 Columbia Valley, WA **\$13.75/\$55.00**
The 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.

Simi Cabernet Sauvignon, Alexander Valley, California **\$10.00/ \$40.00**
Dark red with a ruby cast. Ripe plum and sweet raisin aromas laced with blackberry, soft cedar and spice. Fresh berries and cassis with undertones of tobacco and lush, ripe tannins ending in a long, velvety finish.

Liberty School Cabernet Sauvignon, Paso Robles, CA **\$8.50/\$33.00**
The 2007 Liberty School Cabernet Sauvignon offers up-front aromas of ripe red fruit, followed by similar vibrant and rich berry flavors. Silky but firm tannins lend excellent structure, while maintaining a soft approachability reflective of Paso Robles Cabernet. The wine has a ripe finish with good length.

Zinfandel

Mariah Vineyard Sanctuary Zinfandel 2007 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.

Seghesio Zinfandel, Sonoma, California **\$10.50/\$42.00**
Wild berry patch aromas and scents of freshly baked bread. Desired varietal markers of raspberries, blackberries and Zin's briary spiciness reflect the excellent 2009 vintage. Zin's ever-present acidity enhances the finish and fine, dusty tannins add complexity, mouthfeel and structure. Layered nuances of flavor with cracked pepper, tilled soil and a hint of creamy oak. Characteristic synergy of components – balanced and elegantly structured.

Rodney Strong Knotty Vines Zinfandel, Sonoma, California **\$8.00/\$32.00**
Sunny black raspberry and blackberry flavors come up against an edge of mineral tannin, potent enough to cut the sweetness of the fruit while managing to lengthen its flavor. This is a firm zinfandel, with lively plum aromas and soft but lively cherry, vanilla and pepper flavors.

Syrah / Shiraz

Concha y Toro Marques de Casa Concha Syrah, 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.

Bonterra Syrah, 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.

Boom Boom Syrah 2008 Washington State **\$8.00/\$31.00**
This wine is smooth, firm, fresh and inky dark. Its color is super dense purple, and its nose is all about meaty dark fruit with Asian five spice and sweet tobacco notes. Intense, yet plush texture.

Penfolds Koonuga Hill Shiraz, 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.

Malbec

Gascon Reserva Malbec, Mendoza, Argentina **\$9.00/\$35.00**

This is lightly raisined on the edges, but focused showing enough plum and blackberry fruit at the core for balance. Sweet licorice on the finish.

Ruta 22 Malbec, Patagonia, Argentina **\$8.00/\$33.00**

We found that Patagonia's cool, dry climate, large temperature variations and complex soils were perfect for Malbec, producing a deep ruby colored wine, with rich, smooth blueberry and blackberry flavors and a hint of plum. Our wines from Patagonia are named Ruta 22 after the main route used to travel from East to West through Argentina.

High Note Elevated Malbec, 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.

Other Reds

Castello Di Monastero Chianti Superiore **\$7.50/\$30.00**

The intense bouquet, with hints of wild fruit and leather, is joined in this Chianti Classico by a dry, intense, complex and harmonious taste. It is an ideal accompaniment for cured meats, pasta and rice dishes, grilled meat and cheese.

Four Vines the Heretic 2008 Paso Robles, California **\$60.00**

Sometimes you just want to be loved and Heretic is all about the love. From the sweet boysenberry notes that waft from your glass before your first taste, to the rich berry cobbler flavors, that lead to its distinct ripe blueberry and cardamom finish, Heretic is meant to be enjoyed and loved, over and over and over again...

Four Vines Loco 2007 Paso Robles, California **\$60.00**

Tempranillo from the "Tres Cojones Vineyard" in Templeton is blended with Syrah and Grenache. Massive, massive wine. Big fruit, big structure, big balls...in fact three. On the palate, big black fruit that seems to resonate with angst. Huge structure with rich tannins; long, long, long on the mouth; a rich oak finish.

Four Vines Loco Magnum 2006 Paso Robles, California **Magnum \$135.00**

Tempranillo from the "Tres Cojones Vineyard" in Templeton is blended with Syrah and Grenache. Massive, massive wine. Big fruit, big structure, big balls...in fact three. On the palate, big black fruit that seems to resonate with angst. Huge structure with rich tannins; long, long, long on the mouth; a rich oak finish.

1.5 liter bottle. Only 95 cases produced!

Whites

Chardonnay

Grgich Hills Chardonnay 2008 Napa Valley, California **\$55.00**

Crafted from grapes that were certified organic and Biodynamic, our Chardonnay did not undergo malolactic fermentation, creating a wine that is alive with delicious acidity. This aromatic wine is rich with aromas of ripe peach, mango and tropical flowers, plus a note of minerality. Showcase this Chardonnay's elegance with fresh seafood, roasted chicken, grilled pork, or creamy cheeses.

Charles Krug Chardonnay, Carneros, California **\$8.00/\$31.00**

Our Peter Mondavi Family Chardonnay has a notably rich, tropical fruit aroma with a melange of butterscotch, vanilla and brown sugar flavors. The lingering pear notes make this wine perfect for pairing with pan seared Alaskan halibut or pesto stuffed sea scallops.

Bonterra Chardonnay, 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.

Moillard Macon Village Chardonnay, 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.

Sonoma Cutrer Chardonnay, 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.

Clos du Bois Chardonnay, 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.

Ferrari-Carano Chardonnay, 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.

Rodney Strong Chardonnay, 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.

Kendall – Jackson Chardonnay, 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.

Wakefield Chardonnay, 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.

Simi Chardonnay, 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.

Les Fontanelles Chardonnay, Vin du Pays, France **\$6.95/\$27.00**
A fantastic French chardonnay that is very approachable and easy to drink.

Norman Reserve Chardonnay, Paso Robles, California **\$39.00**
This wine offers intense aromas of crisp apples and stone fruits, complemented by and a touch of spice. On the palate you'll find floral, apple and nectarine flavors, followed by a rich creamy caramel and vanilla finish. This is a nice Chardonnay, displaying compelling aromas of fruit and wood while maintaining a nice balance between sweetness and acidity.

Sauvignon Blanc/Fume Blanc

Markham Sauvignon Blanc, 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.

Fritz Sauvignon Blanc, Russian River Valley, California **\$7.25/\$28.00**
Pale straw color, The nose is amazingly fresh and vibrant with loads of ripe peach, melon, pomelo, star fruit, and kiwi with accents of citrus zest and fresh herbs. The palate echoes the nose delivering a lush but zesty core with perfect balance. Complex but the real focus is its hedonistic charm. A unique style that seeks food. Try herb roasted fowl or smoked salmon.

Bonterra Sauvignon Blanc, 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.

Les Fontanelles Sauvignon Blanc, Vin du Pays France **\$6.50/\$26.00**
Crisp, refreshing French Sauvignon Blanc, that is a great value and easy to drink.

Pinot Grigio / Riesling

Willamette Valley Pinot Gris, Willamette, Oregon **\$8.00/\$31.00**

Bright, fruity, refreshing style with aromas of pear layered over a light citrus backbone and complemented by honeydew and green apple in the nose. A creamy, round mouthfeel highlights the nicely balanced acidity. Flavors open with fresh green apple, complemented by a bold minerality and notes of tropical fruit, leading into starfruit flavors in the finish with just a hint of sweetness.

Santa Margherita Pinot Grigio, Alto Adige, Italy **\$12.50/\$48.00**

A pale straw yellow. Clean, crisp fragrance with intense yet elegant hints of quince. Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.

Cavit Pinot Grigio, 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.

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

A semi-sweet medium bodied Germanic-style wine. Delicate peach and lychee aromas lead into explosive mouth-filling stonefruit flavors featuring dried apricot and a steely acidity. Notes of pineapple contribute to a clean, well-formed fruit to acid balance. The tart rhubarb finish lingers into spicy red pepper flakes in the mid-palate, refreshing and mouth watering.

Estancia Pinot Grigio, 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, 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.

Other Whites

Michel Picard Vouvrey, Vouvrey, France **\$6.75/\$27.00**

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.

Coastal Vines White Zinfandel, California **\$6.50/\$26.00**

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.

La Chasse Cotes du Rhone Blanc, Rhone, France **\$31.00**
Fruity and well-balanced, it develops delicate aromas of pear, peach, and citrus, combined with a harmonious structure.

Bonterra Viognier, 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, 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

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

Korbel Brut, Sonoma, California **\$5.25/\$23.00**
Bottle-fermented champagne, KORBEL Brut is light-tasting and crisp with a 1% dosage for a balanced medium-dry finish.

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.

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.

Dom Perignon Champagne 1999 Epernay, France **\$200.00**
This wine is full of life, with a fresh nose that dances through a spiral of aromas, blending hints of angelica, dried flowers, pineapple, coconut, cinnamon, cocoa and tobacco. With a fullness in the mouth, its earthy, smoky, pearly complexity rises to the surface, 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. This sensation, almost unsettling, is even more pronounced in the finish, while the notes of spice, still present, remain discreet, with toasted, iodine flavors.