



**wine list & cheese board**



## white wine

### **Marqués de Irún Verdejo, Rueda DO, Castilla Y Leon, Spain 2008**

Lemon, orange and minerals on the nose. Juicy, penetrating citrus and orchard fruit flavors are complemented by dusty minerals and a hint of pear skin. The finish strongly repeats the orange note and clings with very good persistence. *2 oz - \$4 4 oz - \$8 6 oz - \$12*

### **Vietti Roero Arneis DOCG, Roero, Piedmont, Italy 2009**

Hints of almond on the palate with a fresh aroma of floral citrus and melon. Well balanced and elegant with good complexity and a lingering finish. *2 oz - \$6 4 oz - \$12 6 oz - \$18*

### **L'Ecole No 41 Chenin Blanc, Walla Walla Valley, Washington 2009**

Delightfully fruity with floral aromas of honeysuckle, orange blossom and pear that develop into flavors of grapefruit and apricot, on a crisp mineral lightly sweet finish. *2 oz - \$4 4 oz - \$8 6 oz - \$12*

### **Wolfgang Concerto Gruner Veltliner, Burgenland, Austria NV**

A pale yellow color, this has a subtle, rounded lemony nose with a touch of spice. The palate shows good balance, with a nice mineral character and some lemony notes, together with a peppery edge. Good extract and concentration. Pretty classy stuff. *2 oz - \$4 4 oz - \$8 6 oz - \$12*

### **SA Prüm "Wehlener Sonnenuhr" Riesling Kabinett, Mosel-Saar-Ruwer, Germany 2007**

Bright gold bouquet, fresh and pleasantly fruity with a heady nose of tangerine zest and honeysuckle and a soft and lovely palate of lychee and ripe pear against a mineral backdrop. *2 oz - \$7.50 4 oz - \$15 6 oz - \$22.50*

### **Le Bouquet de Laporte Sauvignon Blanc, Vin de Pays du Jardin de La France, Loire Valley, France 2009**

It comes across like a Sancerre with crisp, mineraly, ultra fresh lime fruit and racy acidity and a delicious, mouthwatering finish. *2 oz - \$5.50 4 oz - \$11 6 oz - \$16.50*

## white wine

### **Drylands Sauvignon Blanc, Marlborough, New Zealand 2009**

Aromas of gooseberry, pineapple and passionfruit lead into a ripe palate of tropical fruits and citrus with a crisp refreshing finish. *2 oz - \$5 4 oz - \$10 6 oz - \$15*

### **Clos LaChance Viognier, San Martin, California 2007**

Crisp and acidic with tones of stonefruit and peach cobbler. Flavors of peach and apricot finishing with traces of nutmeg. *2 oz - \$5.50 4 oz - \$11 6 oz - \$16.50*

### **Colomé Torrontés, Alto Valle Calchaqui, Argentina 2008**

Complex and elegant, showing rose and gardenia on the nose with hints of lemon, grapefruit and honeysuckle on the palate. Intense and well balanced with an attractive acidity and minerality. *2 oz - \$4 4 oz - \$8 6 oz - \$12*

### **Jean Marc Brocard Chablis Gran Cru "Les Clos" 2003**

A bright, elegant and perfumed nose of lemon peel and white flowers cut with menthol compliment big rich and powerful flavors of apple lemon verbena and smoke with a seriously intense finish. *2 oz - \$10 4 oz - \$20 6 oz - \$30*

### **DuMol "Chloe" Chardonnay, Russian River Valley, California 2007**

Explosive aromas of baked apple, pear tart and meyer lemon framed by nutmeg, clove and beeswax notes. Mouth filling honeyed richness that leads into a fresh saline finish with a lick of sweet lime. *2 oz - \$12 4 oz - \$24 6 oz - \$36*

## rosé wine

### **Montes "Cherub" Rosé of Syrah, Colchagua Valley, Chile 2008**

A seductive and fresh well balanced rose with spiciness and hints of strawberries, Orange peel and roses flavors. *2 oz - \$4 4 oz - \$8 6 oz - \$12*

## cheese board

*Served in 1 oz portions, any two for \$6, four for \$12, six for \$18, all eight for \$24*

### **Brie Fromage de Meaux Rouzaire, Ile-de-France, France**

Soft cow's milk cheese, aged 4 – 6 weeks with a smooth texture and flavors of earthy richness.

*\*Chenin Blanc, Reisling, Malbec, Pinot Noir*

### **Robiola Bosina, Langhe, Northern Italy**

A perfect creamy blend of cow's and sheep's milk containing a luxurious, silky paste with smooth well balanced flavors.

*\*Arnies, Sauvignon Blanc, Nera D'Avola, Carmenere*

### **Purple Haze Chevre, Cypress Grove Creamery, California**

Fresh goat's milk cheese, the perfect mixture of lavender and fennel pollen give this cheese a sweet flavor that plays off the acidity for a delightful compliment.

*\*Chateauneuf Du Pape*

### **Pierce PT, Cowgirl Creamery, Pt. Reyes Station, California**

Organic whole milk cheese, washed in muscato wine and rolled in dried herbs resulting in a delicious semi-firm yet creamy cheese.

*\*Gruner Veltliner, Viognier, Bordeaux*

### **Fiore Sardo Mitica, Sardegna, Italy**

Semi-hard sheep's milk cheese, aged 8 month. Nutty a bit sharp with great depths of flavor.

*\*Torrantes, Barolo*

### **Vintage Cheddar, Kerrygold Farms, Ireland**

Like the cheddar of the monks, Kerrygold is matured for 12 months, resulting in a rich, rounded flavor and firm, smooth body.

*\*Sauvignon Blanc, Verdejo, Crianza, Touriga*

### **Piave Vecchio, Veneto, Italy**

A deliciously nutty, pasteurized cow's milk cheese with a concentrated sweet crystalline paste and full tropical fruit flavor. Aged 12 months.

*\*Chardonnay, Shiraz, Zinfandel*

### **Windsor Blue, Whitestone Cheese, South Island, New Zealand**

A creamy blue with a soft buttery texture and a silky smooth mouth feel.

*\*Reisling, Zinfandel, Cabernet Sauvignon*

## red wine

### **Cusumano Nero D'Avola, Sicilia IGT, Sicily 2009**

Fruit driven with light spice with an unmistakable personality of black cherry, strawberry preserves and juniper berries.

*2 oz - \$4 4 oz - \$8 6 oz - \$12*

### **Senorio Del Cid Crianza, Ribera del Duero, Spain 2003**

Displaying deep ruby red color, tastes of dark berries and oak with a deep structure and silky tannins.

*2 oz - \$5.50 4 oz - \$11 6 oz - \$16.50*

### **Santa Rita Reserva Carmenere, Rapel Valley, Chile 2008**

Brick red with red fruit and spice fragrances, soft supple tannins balanced by lush fruit and spice.

*2 oz - \$ 4.50 4 oz - \$9 6 oz - \$14.50*

### **Alma Negra Bonardo/Malbec, Mendoza, Argentina 2006**

Dark fruits on the nose lead into flavors of dried cherries and a touch of chocolate wrapped around well structured tannins.

*2 oz - \$6 4 oz - \$12 6 oz - \$18*

### **P&S Post Scriptum, Duero, Portugal 2006**

Aromas and flavors redolent of red raspberry and dark cherry are joined by alluring notes of Asain spice, finished with milk chocolate. Full of flavor, persistent and focused.

*2 oz - \$7 4 oz - \$14 6 oz - \$21*

### **Christian Moueix Pomerol, Bordeaux France 2006**

Deepest cherry aromas with plum and vanilla melting with luxurious rich chocolate with a velvety and complex long lasting finish.

*2 oz - \$7.50 4 oz - \$15 6 oz - \$22.50*

### **Ridge Zinfandel, Paso Robles, California 2007**

Concentrated plum, blackberry and rich chocolate notes with dark juicy bramble fruit, cardamom and crushed pepper.

*2 oz - \$8.50 4 oz - \$17 6 oz - \$25.50*

### **EIEIO Cuvee O Pinot Noir, Willamette, Valley Oregon 2007**

Flashy and racy red fruits, pie spice and lots of candied cherry with seductive notes of vanilla, caramel and smoke.

*2 oz - \$ 7.50 4 oz - \$15 6 oz - \$22.50*

### **Clos de L'Oratoire des Papes, Chateauneuf du Pape, Rhone, France 2007**

Aromas of blackberry, blueberry and heather with spice and coffee. Intense fruit ripe tannins ending in a warm finish with a fresh acidity.

*2 oz - \$9.50 4 oz - \$19 6 oz - \$28.50*

### **Mollydooker "Blue Eyed Boy" Shiraz, McLaren Vale, Australia 2007**

A hot black pepper streak runs through meaty cherry, dens plum and spice leading into a round and supple finish.

*2 oz - \$ 9 4 oz - \$18 6 oz - \$27*

### **Burlotto Barolo "Monvigliero" DOCG, Piedmont, Italy 2005**

Sweet herbs, olive, dried cherries and spice, unusually rich with notes of fennel and tobacco on a lingering complex finish.

*2 oz - \$10 4 oz - \$20 6 oz - \$30*

### **Janzen Cabernet Sauvignon, Napa Valley, California 2005**

Extraordinary expression of cassis, licorice, blackberries and roasted espresso cascading over hints of eucalyptus with a pure rich and sweet finish.

*2 oz - \$ 12 4 oz - \$24 6 oz - \$36*