



**Wines by the Glass Menu:** To assist you in choosing a wine for your dining experience, we describe each wine according to its body, flavor, and acidity or tannin. Please Note: Vintages are subject to change based upon the whims and arbitrary nature of life, love and business in general, and are not due to a lack of concern on the part of the Sunset "Cork Dorks". All wine and liquor prices include a 15% alcohol tax

**CHAMPAGNE & SPARKLING:**

400	<b>Kenwood "Yulupa" MV</b>	<i>Light; Baked Apple, Honey, Spice; Crisp, Moderate Length</i>
401	<b>Martini &amp; Rossi Asti Spumante MV</b>	<i>Light; Raisin, Dried Apple, Bread Dough; Sweet Acid, Short Finish</i>
402	<b>Domaine Chandon MV</b>	<i>Full; Yeast, Citrus Fruit, Buttery Toast; Crisp, Long Finish</i>
403	<b>Piper Hiedsick MV</b>	<i>Light; Golden Apple, Bright Citrus, Slight Yeast; Refreshing Finish</i>

<b>REGION</b>	<b>BTL</b>	<b>187ml</b>
<b>California</b>	<b>26</b>	<b>7.50</b>
<b>Italy</b>	<b>---</b>	<b>10.00</b>
<b>California</b>	<b>38</b>	<b>10.50</b>
<b>Champagne</b>	<b>75</b>	<b>15.00</b>

**SAUVIGNON BLANC/ALT. WHITES:**

201	<b>Crane Lake White Zinfandel '07</b>	<i>Light; Berry, Melon; Clean; Light Finish</i>
202	<b>Sycamore Lane Pinot Grigio '06</b>	<i>Light; Citrus, Melon, Pear; Dry Finish</i>
203	<b>Benziger Sauvignon Blanc '05</b>	<i>Medium; Mineral, Citrus, Pear; Structured Finish</i>
204	<b>Chateau Recougn Bordeaux Blanc '06</b>	<i>Medium; Honeysuckle, Pineapple, Balanced Finish</i>
205	<b>Columbia Cellarmasters Riesling '05</b>	<i>Light; Peach, Pear, Spice, Honey; Light Crisp Finish</i>
206	<b>Rosemount Pinot Grigio '06</b>	<i>Medium; Peach, Honey, Citrus; Balanced Finish</i>
207	<b>Pacific Rim Riesling '05</b>	<i>Light; Medium Dry, Citrus, Peach, Floral Nose; Light Finish</i>
208	<b>Kenwood Sauvignon Blanc '06</b>	<i>Light; Tropical Fruit, Citrus, Pear; Crisp; Dry</i>
209	<b>Primaterra Pinot Grigio '06</b>	<i>Full; Apples, Fresh Flowers; Crisp, Clean Finish</i>
210	<b>Genesis Riesling '05</b>	<i>Medium; Orange, Peach, Pineapple; Balanced Finish</i>
211	<b>Hugel et Fils Gentil '05</b>	<i>Medium; Clean, Spice, Melon, Citrus; Pure Acidity; Dry Finish</i>
212	<b>Hall Sauvignon Blanc '06</b>	<i>Full; Green Apple, Peach, Mineral; Refreshing Finish</i>
213	<b>Bertani "Due Uve" '06</b>	<i>Medium; Mineral, Lime, Pear; Crisp Finish</i>
214	<b>Whitehaven Sauvignon Blanc '06</b>	<i>Light; Grapefruit, Crushed Pineapple, Lychee; Sharp Acidity; Fast Finish</i>
310	<b>Nomade Tarrontes '06</b>	<i>Full; Ripe Pear, Earthy, Apple; Balanced and Long Finish</i>
215	<b>Conundrum '06</b>	<i>Medium; Baked Apple, Apricot, Honey; Moderate Acidity; Medium Finish</i>
216	<b>Pascal Jolivet Sancerre '06</b>	<i>Medium; Lime Peel, Green Herbs, Pear; Lively Acidity; Lasting Finish</i>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>California</b>	<b>22</b>	<b>6.00</b>
<b>California</b>	<b>22</b>	<b>6.50</b>
<b>North Coast</b>	<b>26</b>	<b>8.00</b>
<b>Bordeaux</b>	<b>26</b>	<b>8.00</b>
<b>Washington</b>	<b>26</b>	<b>8.00</b>
<b>Australia</b>	<b>26</b>	<b>8.00</b>
<b>Washington</b>	<b>29</b>	<b>8.75</b>
<b>Sonoma</b>	<b>30</b>	<b>9.00</b>
<b>Italy</b>	<b>31</b>	<b>9.00</b>
<b>Washington</b>	<b>32</b>	<b>9.00</b>
<b>Alsace</b>	<b>32</b>	<b>9.50</b>
<b>Napa</b>	<b>34</b>	<b>10.00</b>
<b>Italy</b>	<b>34</b>	<b>10.00</b>
<b>New Zealand</b>	<b>35</b>	<b>10.25</b>
<b>Argentina</b>	<b>38</b>	<b>11.00</b>
<b>California</b>	<b>48</b>	<b>13.50</b>
<b>Loire</b>	<b>52</b>	<b>15.00</b>

**CHARDONNAY:**

301	<b>Redwood Vineyards '05</b>	<i>Medium; Tropical, Apple, Pear, Some Oak; Mild Acidity, Crisp Finish</i>
302	<b>Salmon Harbor '05</b>	<i>Medium; Apple, Pear, Citrus; Balanced Finish</i>
303	<b>Casa Lapostolle '05</b>	<i>Medium; Pear, Citrus, Oak; Nice Acidity, Medium Finish</i>
304	<b>Hogue '05</b>	<i>Medium; Vanilla, Cream, Pear; Crisp Finish</i>
305	<b>St. Francis '05</b>	<i>Medium; Apricot, Spice, Toasted Oak; Moderate, Soft Acidity</i>
306	<b>Benziger '06</b>	<i>Medium; Peach, Pineapple, Pear; Elegant Finish</i>
307	<b>Toasted Head '05</b>	<i>Medium; Melon, Apple, Creamy Oak; Moderate Acidity, Lengthy Finish</i>
309	<b>Catena '06</b>	<i>Medium; Green Apple, Honeydew, Mineral; Nice Acidity, Balanced Finish</i>
310	<b>Macon-Lugny "Les Charmes" '06</b>	<i>Full; Ripe Pear, Earthy, Apple; Balanced and Long Finish</i>
311	<b>Jed Steele "Shooting Star" '05</b>	<i>Medium; Pear, Oak, Citrus; Lingering Finish</i>
312	<b>Rodney Strong "Chalk Hill" '06</b>	<i>Full; Red Delicious Apples, Clarified Butter; Mild Acidity; Fruity Finish</i>
313	<b>Sonoma Cutrer "Russian River" '06</b>	<i>Full; Pear, Apple, Spice, Buttery Toasty Oak; Balanced and Long</i>
314	<b>Ferrari Carano '06</b>	<i>Full; Papaya, Mango, Toasted Almond; Dry Finish</i>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>California</b>	<b>24</b>	<b>6.50</b>
<b>Washington</b>	<b>26</b>	<b>7.00</b>
<b>Chile</b>	<b>27</b>	<b>8.25</b>
<b>Washington</b>	<b>28</b>	<b>8.50</b>
<b>Sonoma</b>	<b>30</b>	<b>9.00</b>
<b>Carneros</b>	<b>31</b>	<b>9.25</b>
<b>Dunnigan Hills</b>	<b>32</b>	<b>9.50</b>
<b>Argentina</b>	<b>36</b>	<b>10.50</b>
<b>France</b>	<b>38</b>	<b>11.00</b>
<b>Santa Barbara</b>	<b>40</b>	<b>11.50</b>
<b>Sonoma</b>	<b>45</b>	<b>12.25</b>
<b>Russian River</b>	<b>46</b>	<b>13.25</b>
<b>Alexander Valley</b>	<b>48</b>	<b>13.50</b>

**CABERNET SAUVIGNON:**

501	<b>Jewel '04</b>	<i>Medium; Cassis, Red Currant; Rich Tannins; Toasty Finish</i>
502	<b>Louis Martini '05</b>	<i>Medium; Hint of Spice, Bing Cherry, Plum; Mild Tannins; Good Finish</i>
503	<b>Cellar No. 8 '05</b>	<i>Full; Cigar, Spice, Earth, Leather Bold Finish</i>
504	<b>Genesis '04</b>	<i>Full; Cherry, Tobacco, Pepper; Full Finish</i>
506	<b>Penfolds Thomas Hyland '05</b>	<i>Full; Blackberry, Dark Fruit, Anise; Medium Tannins; Short Finish</i>
507	<b>Hawk's Crest by Stag's Leap '05</b>	<i>Full; Cherry, Berry, Sage, Leather; Polished Tannins; Supple Finish</i>
508	<b>Benziger '05</b>	<i>Full; Black Currant Concentrate, Cassis, Vanilla; Drying Tannins; Full Finish</i>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>California</b>	<b>25</b>	<b>6.50</b>
<b>Sonoma</b>	<b>30</b>	<b>8.75</b>
<b>California</b>	<b>31</b>	<b>9.00</b>
<b>Washington</b>	<b>32</b>	<b>9.50</b>
<b>Australia</b>	<b>36</b>	<b>10.50</b>
<b>Napa</b>	<b>38</b>	<b>11.00</b>
<b>Sonoma</b>	<b>42</b>	<b>12.00</b>

**MERLOT:**

652	<b>Red Rock '05</b>	<i>Medium; Black Plum, Boysenberry, Balanced Finish</i>
653	<b>Robert Mondavi Pvt. Selection '06</b>	<i>Medium; Cherry, Plum, Vanilla; Soft Tannins; Medium Finish</i>
654	<b>Columbia Crest Grand Estates '05</b>	<i>Full; Blueberry, Raspberry, Roasted Nuts, Supple Tannins; Soft Finish</i>
656	<b>Estancia '04</b>	<i>Medium; Raspberry, Candied Cherry, Oak; Soft Tannins; Medium Length</i>
658	<b>Raymond Reserve '04</b>	<i>Medium/Full; Cherry, Plum, Toasty Oak; Soft Tannins; Medium Finish</i>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>California</b>	<b>26</b>	<b>7.50</b>
<b>Central Coast</b>	<b>28</b>	<b>8.50</b>
<b>Washington</b>	<b>32</b>	<b>9.25</b>
<b>Central Coast</b>	<b>35</b>	<b>10.00</b>
<b>Napa</b>	<b>42</b>	<b>12.00</b>

**PINOT NOIRS:**

701	<b>Castle Rock '06</b>	<i>Light; Black Cherry, Blackberry, Vanilla, Spice</i>
702	<b>Mark West '06</b>	<i>Medium; Red Plum, Red Figs, Lingonberry; Moderate Tannins; Slow Finish</i>
703	<b>MacMurray '06</b>	<i>Light; Cranberry, Shiitake Mushrooms; No Tannins; Graceful Finish</i>
704	<b>Blackstone '05</b>	<i>Medium ; Cherry, Vanilla, Black Tea; Silky Finish</i>
706	<b>Erath '06</b>	<i>Medium; Blackberry, Cherry, Vanilla; Refined Tannins</i>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>California</b>	<b>26</b>	<b>8.00</b>
<b>Central Coast</b>	<b>34</b>	<b>9.50</b>
<b>Sonoma Coast</b>	<b>36</b>	<b>11.00</b>
<b>Sonoma</b>	<b>36</b>	<b>11.25</b>
<b>Oregon</b>	<b>41</b>	<b>12.00</b>

**ZINFANDEL:**

801	<b>Jewel '04</b>	<i>Full; Cherry, Ripe Berry, Spice; Medium Tannins, Medium Finish</i>
802	<b>Grayson Cellars '06</b>	<i>Medium; Black Pepper, Blackberry, Black Cherry; Medium finish</i>
803	<b>Lake Sonoma '05</b>	<i>Full; Raspberry Jam, Strawberry, French Oak; Nice Finish</i>
804	<b>Jed Steele "Shooting Star" '05</b>	<i>Medium; Plums, Cherries, Chocolate; Moderate Tannins, Lush Finish</i>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>California</b>	<b>25</b>	<b>6.50</b>
<b>Central Coast</b>	<b>30</b>	<b>8.50</b>
<b>Sonoma</b>	<b>34</b>	<b>9.50</b>
<b>Lake County</b>	<b>40</b>	<b>11.00</b>

**ALTERNATIVE REDS:**

901	<b>Trapiche Malbec '06</b>	<i>Full; Black Plum, Jam, Cherry Candy; Full Tannins; Medium Finish</i>
902	<b>Belleruche Cotes-Du-Rhone '05</b>	<i>Medium; Garnet Color, Cherry &amp; Red Fruit Aromas; Moderate Finish</i>
909	<b>Vinha Do Monte Trapanillo '06</b>	<i>Medium; Baked Fruit, Black Cherry. Nuances of Sweet &amp; Spice; Nice Finish</i>
906	<b>Stump Jump Grenache/Shiraz '06</b>	<i>Medium; Ripe Strawberry, Light Spice, Mild Tannins; Short Finish</i>
308	<b>Simonassi Malbec '06</b>	<i>Medium; Melon, Apple, Spice; Soft Acidity; Moderate Finish</i>
901	<b>Equis Vinas Viejas '04</b>	<i>Medium; Plum, Jam, Cherry Candy, Chalky; Medium Finish</i>
905	<b>Wishing Tree Shiraz '05</b>	<i>Full; Intense, Blackberry, Spice, Cherry, Plum; Fine Tannins; Lingering Finish</i>
904	<b>Bogle Petite Sirah '05</b>	<i>Medium; Rich Bing Cherry, Toasty Oak, Black Pepper, Firm Finish</i>
905	<b>Ferrari Carano Siena '05</b>	<i>Full; Black Currants, Cigar Smoke, Roma Tomato Edgy Tannins; Complex Finish</i>
657	<b>Hawks Nest '06</b>	<i>Medium; Blueberries, Red Cherry, Smooth Tannins; Medium Finish</i>
910	<b>Anura Pinotage '05</b>	<i>Medium; Aromatic Notes of Black &amp; Red Berry, Touch of Oak; Balanced Finish</i>
903	<b>Martino Biscardo Ripasso '04</b>	<i>Full; Intense Ruby Color; Full-Bodied &amp; Tannic; Persistent Finish</i>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>Mendoza</b>	<b>25</b>	<b>7.00</b>
<b>Rhone</b>	<b>26</b>	<b>7.50</b>
<b>Portugal</b>	<b>26</b>	<b>8.00</b>
<b>South Australia</b>	<b>26</b>	<b>8.00</b>
<b>Argentina</b>	<b>29</b>	<b>8.50</b>
<b>Spain</b>	<b>30</b>	<b>8.50</b>
<b>West Australia</b>	<b>30</b>	<b>8.50</b>
<b>California</b>	<b>34</b>	<b>10.00</b>
<b>Sonoma</b>	<b>36</b>	<b>11.50</b>
<b>New Zealand</b>	<b>40</b>	<b>11.50</b>
<b>South Africa</b>	<b>40</b>	<b>13.00</b>
<b>Veneto</b>	<b>41</b>	<b>13.50</b>

**BEER**

<b>\$3.75</b>	<b>\$4.25</b>	<b>\$4.75</b>
<b>Budweiser</b>	<b>Amstel Light</b>	<b>Bass Ale</b>
<b>Bud Light</b>	<b>Corona</b>	<b>Newcastle</b>
<b>Miller Lite</b>	<b>Heineken</b>	<b>Guinness Stout</b>
<b>Coors Light</b>	<b>Heineken Light</b>	<b>Harp Lager</b>
<b>Yuengling</b>	<b>Blue Moon</b>	<b>Michelob Ultra</b>
<b>Shiner Bock</b>	<b>Buckler (NA)</b>	<b>Sierra Nevada</b>
	<b>Yazoo Dos Peros</b>	<b>Sam Adams</b>
	<b>Yazoo Hefeweisen</b>	<b>Becks Dark</b>
	<b>Sea Dog Blueberry</b>	<b>Stella Artois</b>
	<b>Wheat</b>	

**BOTTLED WATER**

<b>\$2.50</b>	<b>\$6.00</b>
<b>Perrier</b>	<b>Panna Water Still Liter</b>
<b>Pellegrino Spk</b>	<b>Pellegrino Spk Liter</b>
<b>\$4.00</b>	<b>\$8.00</b>
<b>Voss Still 375ml</b>	<b>Voss Still 800ml</b>
<b>Voss Spk 375 ml</b>	<b>Voss Sparkling 800ml</b>

## CHAMPAGNE & SPARKLING

430	<b>Korbel Brut NV</b>	<i>Light; Meyer Lemon, Mandarin Orange, Toast; Bright Acids; Clean Finish</i>
433	<b>Oriel "365" Prosecco" NV</b>	<i>Medium; Pear, Honeysuckle, White Peach; Refreshing Finish</i>
434	<b>Domaine Carneros '02</b>	<i>Full; Pretty Black Cherry, Creamy, Toasty, Concentrated Acids; Rich Finish</i>
435	<b>J Brut NV</b>	<i>Medium; Citrus, Toasty, Honeysuckle, Balanced Acidity; Crisp Finish</i>
436	<b>J Brut Rose NV</b>	<i>Medium; Blood Orange, Honeysuckle, Toast; Long Finish</i>
437	<b>Veuve Clicquot "Ponsardin" NV</b>	<i>Full; Yeasty Nose, Citrus Fruit, Buttery Toast; Balanced Acidity, Long Finish</i>
438	<b>Taittinger Brut Francaise NV</b>	<i>Medium; Pear, Apple; Crisp, Good Acidity; Creamy Finish</i>
439	<b>Dom Perignon '98, '99</b>	<i>Full; Lemon, Lime, Toast; Bright, Clean Finish</i>
440	<b>Krug Grand Cuvee NV</b>	<i>Full; Honey, Citrus, Hazelnut; Balanced Acidity; Long; Crisp Finish</i>
441	<b>Salon '96</b>	<i>Medium; Citrus Candy, Coffee, Hazelnuts, Bracing Acidity; Intense Finish</i>

## SAUVIGNON BLANC/ALTERNATIVE WHITES

231	<b>Simonassi Sauvignon Blanc '07</b>	<i>Medium &amp; Dry; Mild Minerality, Citrus; Crisp Acidic Finish</i>
235	<b>Teruzzi &amp; Puthod Vernaccia '04</b>	<i>Light, Chalk &amp; Minerality, Brisk Acidity, Light Friut &amp; Oak; Palate-Cleansing Finish</i>
229	<b>Chateau Des Alouettes '06</b>	<i>Light; Strawberry, Raspberry, Fresh Fruit Aromas; Lasting, Elegant Finish</i>
228	<b>Ludwig Wagner &amp; Sohn Riesling Kabinett '06</b>	<i>Light; Ripe Peach &amp; Pineapple; Long, Balanced Finish</i>
230	<b>Oriel "Femme Fatale" Rose '05</b>	<i>Full; Strawberry, Blackberry, Raspberry; Lasting Finish</i>
231	<b>Zaca Mesa Viognier '05</b>	<i>Medium; Apricot, Lemon-Lime, Melon; Elegant Finish</i>
232	<b>Vedillac White '06</b>	<i>Light; Light Berry, Chalk, Melon; Light Acidity; Quick Finish</i>
234	<b>Oriel "Mana" Sauvignon Blanc '06</b>	<i>Medium; Mineral, Tropical Fruit, Ripe Melon; Refreshing Finish</i>
239	<b>Gessami "Gramona" '03</b>	<i>Medium; Peach, Spice, Aromatic &amp; Mineral Notes, Great Acidity; Velvety Finish</i>
236	<b>Hanna Sauvignon Blanc '06</b>	<i>Light, Sour Apples, Citrus, Cut Grass, Tight Acids; Speedy Finish</i>
238	<b>Trimbach Riesling '05</b>	<i>Medium; Dry, Mineral, Lemon, Grapefruit; Fresh Acidity; Long Finish</i>
227	<b>Trimbach Gewurztraminer '04</b>	<i>Full; Dry, Ripe Lychee Fruit, Geraniums, Spice, Good Acidity; Dry Finish</i>
240	<b>Kim Crawford Sauvignon Blanc '07</b>	<i>Medium; Grapefruit, Passionfruit, Herbs, Nice Acidity; Long Finish</i>
241	<b>Trimbach Reserve Pinot Gris '03</b>	<i>Medium; Fuji Apple, Kiwi, Spearmint, Petrol; Balanced Acidity; Mild Finish</i>
242	<b>Cakebread Sauvignon Blanc '06</b>	<i>Medium; Grapefruit, Apple, Herbs, Firm; Very Long Finish</i>
243	<b>Grgich Hills Fume Blanc '05</b>	<i>Full; Grapefruit, Mineral, Lemongrass; Long Finish</i>
233	<b>August Ziegler Riesling Auslese '05</b>	<i>Full; Pineapple, Banana, Pear, Stimulating Acidity; Sweet, Elegant Finish</i>

## CHARDONNAY

330	<b>Chateau St Jean '06</b>	<i>Fish, Pastas, Chicken, Veal, Pork</i>
332	<b>Domaine Napa '05</b>	<i>Full; Apples, Pears, Oak; Complex Finish</i>
334	<b>Franciscan '06</b>	<i>Medium; Apple, Butter, Vanilla, Spice; Lingering Finish</i>
336	<b>Lake Sonoma '03</b>	<i>Light; Apple, Butter, Oak; Full Acidity; Small Finish</i>
852	<b>Fattoria Lavacchio Pachar</b>	<i>Full; Green Apple, Citrus, Guava, Clean Acidity; Medium Finish</i>
337	<b>Geyser Peak '05</b>	<i>Medium; Elegant Bouquet, Notes of Lime, Vanilla, Hazelnut; Persistent Finish</i>
338	<b>Sequoia Grove '05</b>	<i>Medium; Crenshaw Melon, Apple, Pears, Slight Acidity; Medium Finish</i>
340	<b>Deloach "Russian River" '03</b>	<i>Medium; Tropical Fruits, Pineapple, Pears, Natural Acidity; Long Finish</i>
341	<b>Kim Crawford "Unoaked" '06</b>	<i>Medium; Pineapple, Citrus, Guava; Mild Acidity; Pleasant Finish</i>
342	<b>Louis Jadot "Pouilly Fuisse" '06</b>	<i>Light; Apple, Vanilla, Spice, Pepper; Solid Acidity; Soft Finish</i>
343	<b>Hendry "Barrel Fermented" '04</b>	<i>Full; Mineral, Melon, Tropical Fruit; Bright Finish</i>
344	<b>Wild Oak '05</b>	<i>Full; Peach, Apricot, Mineral, Spice ; Crisp Finish</i>
345	<b>Testarossa '06</b>	<i>Full; Tropical Fruit, Butterscotch, Vanilla; Creamy Finish</i>
346	<b>Catena "Alta" '03</b>	<i>Full; Mineral, Peach, Spice, Honey, Lovely Acidity; Powerfully Long Finish</i>
347	<b>Kunde "Reserve" '04</b>	<i>Full; Ripe Apple, Pear, Mineral; Crisp Finish</i>
348	<b>Rombauer '05</b>	<i>Full; Pear, Baked Apple, Butterscotch; Complex Finish</i>
349	<b>Ridge "Santa Cruz Mountains" '04</b>	<i>Medium; Peach, Pear, Light Oak; Lingering Finish</i>
350	<b>Leroy Bourgogne '97</b>	<i>Full; Apricot, Tropical Fruits, Mineral; Full Finish</i>
351	<b>Foley '04</b>	<i>Medium; Apple, Pear, Mineral; Smooth Finish</i>
356	<b>Chateau Montelena '05</b>	<i>Full; Baked Apple, Mango, Yeast, Tropical Notes, Moderate Acidity; Lasting Finish</i>
333	<b>Shafer Red Shoulder Ranch '06</b>	<i>Full; Pear, Honeydew, Green Apple; Luscious Finish</i>
352	<b>Domaine D'Ardhuy Savigny Les Beaune "Clos des Godeaux" '06</b>	<i>Medium; Fuji Apple, Apricot, Tropical Notes, Balanced Acidity; Long Finish</i>
353	<b>Domaine D'Ardhuy Meursault "Les Pellans" '06</b>	<i>Medium; Mineral, Tropical Fruits, Elegant Finish</i>
355	<b>Domaine D'Ardhuy Corton Charlemagne "Grand Cru" '06</b>	<i>Full; Hint of Butter, Mineral, Hazelnut; Delightful Finish</i>
		<i>Full; Oak, Mineral, Pear; Creamy Finish</i>

## PINOT NOIR

731	<b>Rosemount '06</b>	<i>Salmon, Beef, Lamb, Duck, Veal, Pork, Chicken</i>
732	<b>Harlow Ridge '05</b>	<i>Medium; Dark Cherry, Plum; Soft Tannins; Elegant Finish</i>
733	<b>Deen De Bortoli "Vat 10" '05</b>	<i>Medium; Strawberry, Earth, Mushroom; Light Tannin; Good Length</i>
734	<b>Kenwood '05</b>	<i>Medium; Concentrated Strawberry &amp; Spice, Earth; Soft Finish</i>
735	<b>Ninth Island '05</b>	<i>Medium; Cherry, Strawberry, Earth; Elegant Finish</i>
736	<b>Belle Vallee '06</b>	<i>Medium; Cherry, Lemon, Orange Rind, Clove, Sage; Silky Tannin; Dry Finish</i>
737	<b>Bottega Vinaia '05</b>	<i>Medium; Bright Fruit, Plums; Soft Tannins; Supple Finish</i>
738	<b>Martin Ray "Angeline" '05</b>	<i>Medium; Cherry, Plum, Tobacco; Round Finish</i>
739	<b>Echelon '06</b>	<i>Medium; Cherry, Strawberry, Toast; Silky Tannin; Full Finish</i>
740	<b>Tohu '06</b>	<i>Light; Black Cherry, Plum, Cinnamon, Soft Tannins; Elegant Finish</i>
741	<b>BWC "13 Barrels" '04</b>	<i>Medium; Cherry, Plum, Soft Oak; Full &amp; Elegant Finish</i>
742	<b>King Estate '06</b>	<i>Full; Cinnamon Oak, Cranberry, Cedar; Complex Finish</i>
743	<b>Domaine Carneros '04</b>	<i>Medium; Dark Cherry, Blackberry, Spice; Veety Tannins; Smooth Finish</i>
745	<b>Penner-Ash '06</b>	<i>Medium; Blackberry, Chocolate, Smoke; Elegant finish</i>
746	<b>Elk Cove "Mount Richmond" '06</b>	<i>Medium; Blackberry, Red Cherry, Spice; Lingering Finish</i>
747	<b>Testarossa "Garys Vineyard" '05</b>	<i>Medium; Dark Berry, Plum, Coffee; Elegant Finish</i>
749	<b>William Selyem '06</b>	<i>Medium; Strawberry, Cherry, Earth; Great Finish</i>
750	<b>Leroy Chambolle-Musigny "Les Charmes" '01</b>	<i>Full; Blackberry, Plum, Clove, Truffle; Silky Finish</i>
752	<b>Leroy Latricieres-Chambertin '01</b>	<i>Medium; Sun-dried Cherries, Pomegranate, Cinnamon; Mild Tannins; Big Finish</i>
		<i>Full; Red, Currant, Black Cherries, Pipe Tobacco, Polished Tannins; Perfect Finish</i>

REGION	BTL
California	29
Italy	48
Carneros	69
Russian River	79
Russian River	83
Champagne	115
Champagne	140
Champagne	310
Champagne	420
Champagne	600

REGION	BTL
Argentina	30
Italy	31
Rhone	35
Germany	38
Bordeaux	39
Santa Ynez Valley	39
France	41
New Zealand	48
Spain	49
Russian River	55
Alsace	56
Alsace	56
New Zealand	58
Alsace	60
Sonoma	66
Napa	71
Germany	89

REGION	BTL
Sonoma	33
Napa	38
Napa	41
Sonoma	52
Italy	53
Russian River	54
Napa	54
Russian River	59
New Zealand	59
Burgundy	63
Napa	66
Sonoma	67
Central Coast	68
Argentina	69
Sonoma	72
Carneros	73
California	73
France	78
Santa Maria	79
Napa	80
Napa	105
Burgundy	108
Burgundy	165
Burgundy	299

REGION	BTL
Australia	33
Central Coast	34
Australia	38
Russian River	42
Tasmania	44
Oregon	45
Italy	51
Russian River	52
France	59
New Zealand	63
South Africa	64
Oregon	68
Carneros	93
Willamette Valley	99
Willamette Valley	110
Monterey	122
Russian River	165
Burgundy	626
Burgundy	1250

**Special Select Bottle Menu:** To assist you in choosing a wine for your dining experience, we describe each wine according to its body, flavor, acidity or tannin and finish. Please Note: Vintages are subject to change based upon the whims and arbitrary nature of life, love and business in general, and are not due to a lack of concern on the part of the Sunset "Cork Dorks". All wine and liquor prices include a 15% alcohol tax.

## CABERNET SAUVIGNON

543	<b>Red Diamond '05</b>	Full; Tobacco, Cherry, Red Fruits; Silky Tannins; Toasty Finish
544	<b>Natura "Emiliana" '05</b>	Medium; Plum, Mineral, Currant; Balanced Finish
546	<b>Lake Sonoma '04</b>	Full; Black Plum, Currants, Pumpkin Spice, Tobacco; Moderate Tannins; Slow Finish
547	<b>Lincourt '02</b>	Full; Blackberry, Oak, Leather; Great Finish
548	<b>Mauritson '03</b>	Medium; Blackberry, Spice, Cherry; Balanced Finish
550	<b>Ridgeline '02</b>	Full; Blackberry, Tobacco, Chocolate; Bold Finish
552	<b>Ferrari Carano '05</b>	Full; Cherry, Currant, Spice, Peppery Tannins; Great Finish
553	<b>Wild Oak '03</b>	Full; Cherry, Cedar, Spice; Bold Finish
554	<b>Marchese di Villamarina '00</b>	Full; Dark Deep Berry, Currant; Leather; Mint Finish
555	<b>Pepper Bridge '02</b>	Full; Black Cherry, Plum, Cedar; Long Finish
559	<b>Castello Del Terriccio "Tassinai" '03</b>	Full; Black Raspberry, Spicy Oak, Leather; Full Finish
560	<b>Andrew Will "Champoux Vineyard" '04</b>	Full; Black Fruit, Tar, Blueberry; Structured Finish
561	<b>Chateau St Jean "Cinq Cepages" '03</b>	Full; Currant, Plum, Blackberry, Roasted Oak; Supple Finish
562	<b>Kenwood "Jack London" '96</b>	Full; Dried Black Cherry, Black Figs, Leather, Smoky; Polished Tannins; Graceful Finish
566	<b>Grgich Hills '03</b>	Full; Earthy, Hints of Cedar, Licorice & Blackberry Flavors; Long & Balanced Finish
564	<b>Jocelyn "Lonen" '04</b>	Full; Dark Chocolate, Blackberry, Cherry; Fine Tannins; Classic Finish
565	<b>Oriel "Soluna" '02</b>	Full; Blueberry, Blackberry, Fresh Vanilla; Drying Tannins; Lush Finish
567	<b>Tenuta San Guido "Guidolberto" 2005</b>	Medium; Blackberry, Spice, Cedar, Vanilla; Long Finish
568	<b>Simi "Reserve" 2003</b>	Full; Dark Fruit, Cassis, Cocoa; Rich Finish
569	<b>Prevail "West Face" '03</b>	Full; Tobacco, Blackberry, Cedar; Long Finish
572	<b>Kathryn Hall '02</b>	Full; Plum, Cassis, Black Cherry; Rich Tannin; Firm Finish
570	<b>Hartwell '00</b>	Medium; Blackberry, Plum, Cherries, Toasted Oak; Firm Tannins; Concentrated Tannins
573	<b>Tenuta Sette Ponti "Cognolo" '04</b>	Full; Wild Cherry, Leather, Vanilla; Structured Finish
545	<b>Shafer One Point Five '05</b>	Full; Mixed Berry, Spice, Hints of Licorice & Leather; Long, Tannic Finish
575	<b>Heitz Cellars "Trailside Vineyard" '99</b>	Full; Blackberry, Oak, Leather; Balanced Finish
576	<b>Tenuta Sette Ponti "Poggio Al Lupo" '04</b>	Full; Black Cherry, Cassis, Balsawood, Cedar; Seductive Finish
574	<b>Altamura '02</b>	Full; Black Cherry, Blackberry, Cocoa, Structured Tannins; Endless Finish
578	<b>Chateau Montelena "The Estate Montelena" '03</b>	Full; Spicy Cherry, Currant, Chocolate; Firm Finish
579	<b>Tenuta Sette Ponti "Oreno" '03</b>	Full; Spice, Cassis, Sweet Oak, Black Currant; Firm Finish
583	<b>Beringer "Private Reserve" '04</b>	Full; Ripe Plum, Blackberry, Earth, Chewy Finish
582	<b>Beringer "Private Reserve" '02</b>	Full; Black Cherry, Cedar, Chocolate, Supple Tannins; Long Finish
585	<b>Silver Oak '03</b>	Full; Dark Chocolate, Blackberry, Cherry, Fine Tannins; Classic Finish
577	<b>Joseph Phelps "Insignia" '04</b>	Full; Chocolate, Black Currant, Plums; Great Finish
580	<b>Merryvale "Profile" '04</b>	Full; Currant, Black Cherry, Cedar; Intense Finish
581	<b>Opus One '04</b>	Full; Black Fruit, Licorice, Leather, Cocoa; Lingering Finish
584	<b>Shafer Hillside Select '03</b>	Full; Blackberry, Black Pepper, Vanilla; Bright Tannins; Creamy Finish

## MERLOT

630	<b>Echelon '02</b>	<b>Salmon, Beef, Lamb, Duck, Veal, Pork, Chicken</b>
631	<b>Blackstone "Reserve" '02</b>	Medium; Raspberry, Red Currants, Plum, Firm Tannins; Short Finish
632	<b>Ridgeline '02</b>	Full; Black Cherry, Spice, Vanilla; Stylish Finish
633	<b>Kenwood "Jack London" '04</b>	Full; Rich, Supple Cherry, Spice; Long, Elegant Finish
634	<b>Beringer "Howell Mountain" '04</b>	Full; Blackberry, Black Cherry, Vanilla; Long Finish
634	<b>Shafer '04</b>	Full; Bright Red & Black Fruits, Well Balanced; Full Finish
635	<b>Grgich Hills '03</b>	Full; Plums, Black Cherries, Currants; Full Finish
		Full; Blackberry, Cedar, Spice; Long Finish

## ZINFANDEL, SHIRAZ & ALT. REDS

831	<b>Zaca Mesa "Z" Cuvee '04</b>	<b>Beef, Lamb, Pork, Salmon, Veal, Duck</b>
832	<b>Gravity Hills Base Camp5 '04</b>	Full; Blackberry, Blueberry; Dusty Finish
840	<b>Piluna Primitivo '06</b>	Medium; Blueberries, Raspberries, Chocolate, Sweet Tannins; Ripe Finish
833	<b>Oriel "Courant" Cotes du Rhone" '04</b>	Medium; Spicy, Black Fruit, Notes of Pepper & Vanilla; Complex, Structured Finish
836	<b>Melville Syrah '03</b>	Medium; Blackberry; White Pepper, Mineral; Long Finish
837	<b>Chateau Branda '02</b>	Medium; Cherry, Blackberry, Cinnamon, Pomegranate & Chocolate; Velvety Finish
844	<b>Ravenswood ICON Syrah '03</b>	Medium; Fruit-Forward Cherry, Blackberry, Leather, Mildly Tannic Finish
838	<b>Oriel "Hugo" Zinfandel '05</b>	Full; Black Cherry, Chocolate, Vanilla; Structured Finish
839	<b>Taz "Goat Rock" Syrah '05</b>	Medium; Black Cherry, Nutmeg, Caramel; Candied Finish
841	<b>Kenwood "Jack London" Zinfandel '05</b>	Full; Blackberry, Black Pepper, Oak; Complex Finish
842	<b>Earthquake Zinfandel '05</b>	Full; Blackberry, Vanilla, Spice, Plum; Elegant Finish
843	<b>Dunham Cellars "Trutina" '05</b>	Full; Blackberry, Cocoa, Dried Plum; Bold Tannins; Structured Finish
846	<b>Ridge "Lytton Springs" Zinfandel '05</b>	Full; Rich Pomegranate & Lavendar Notes, Blackberry & Cherry; Balanced Finish
847	<b>Wild Oak "Old Vines" Zinfandel '05</b>	Full; Boysenberry, Blackberry, Leather; Supple Finish
848	<b>Craggy Range "Te Kahu" '05</b>	Full; Blackberry, Pepper, Intense Tannins; Full Finish
834	<b>Cerveles Red '05</b>	Full; Tobacco, Black Cherry, Earthy; Long Finish
849	<b>Oriel "Les Pavés" Chateaufeuf Du Pape '05</b>	Medium to Full; Aromas of Wood, Balsamic, Coffee, Red Fruits; Persistent Finish
850	<b>Mauritson "Rockpile Ridge Vineyard" Zinfandel '05</b>	Full; Black Cherry, Spice, Pepper; Rich Finish
851	<b>Fattoria Lavacchio "Fontegalli" '03</b>	Full; Dark Cherry, Currant, Chocolate; Great Finish
852	<b>Austin Hope Syrah '03</b>	Full, Flavors of Cocoa and Licorice; Long & Persistent Finish
859	<b>Chateau Potelle "VGS" Zinfandel '03</b>	Full; Blueberry, Mineral, Mulberry; Intense Finish
862	<b>Chateau de Beaucastel CDP '04</b>	Full; Raspberry, Spice, Pepper, Oak; Long Finish
863	<b>Geyser Peak "Reserve Alexandre" '04</b>	Full; Leather, Pepper, Licorice; Elegant Finish
864	<b>Barrua '02</b>	Full; Black Cherry, Cedar, Earth; Luxurious Finish
865	<b>Tenute Silvio Nardi "Brunello Di Montachino" '01</b>	Full; Blackberry, Plums, Licorice, Refined Tannins; Bold Finish
866	<b>William Seelym "Bacigalupi" Zinfandel '04</b>	Full; Leather, Blackberry, Vanilla; Intense Finish
867	<b>Jaboulet Hermitage "La Chappelle" '96 &amp; '00</b>	Full; Chocolate, Clove, Blackberry; Full Finish
868	<b>Jean Louis Chave Hermitage '02</b>	Medium; Sour Notes, Crushed Berries, Dried Herbs; Wet, Earthy Finish
869	<b>Ornellaia '04</b>	Full; Dried Currant, Cocoa, Chocolate, Flint, Mild Tannins; Nice Finish
870	<b>Chateau Musar '78 &amp; '79</b>	Full; Leather, Spice, Nice Balance; Weighty Tannic Finish
		Medium; Bing Cherry, Chocolate, Flint, Light Tannins; Medium Finish

<b>REGION</b>	<b>BTL</b>
Washington	34
Valle Central	38
Russian River	48
Santa Ynez Valley	52
Sonoma	66
Alexander Valley	69
Alexander Valley	76
Sonoma	80
Italy	100
Washington	102
Italy	118
Washington	125
Sonoma	130
Sonoma	130
Napa	145
Napa	149
Napa	150
Italy	155
Alexander Valley	158
Alexander Valley	160
Napa	166
Napa	170
Italy	185
Napa	190
Napa	208
Italy	210
Napa	221
Napa	240
Italy	230
Napa	250
Napa	275
Napa	310
Napa	315
Napa	330
Napa	368
Napa	405

<b>REGION</b>	<b>BTL</b>
Central Coast	38
Napa	59
Sonoma	68
Sonoma	72
Napa	79
Napa	105
Napa	116

<b>REGION</b>	<b>BTL</b>
Santa Ynez Valley	39
California	40
Italy	41
France	42
Santa Barbara	49
Bordeaux	50
Sonoma	51
Russian River	59
Santa Maria	60
Napa	62
Lodi	66
Washington	69
California	74
Sonoma	79
New Zealand	81
Spain	88
France	90
Sonoma	92
Tuscany	100
Paso Robles	112
Napa	129
France	129
Alexander Valley	132
Italy	150
Italy	165
Russian River	175
Rhone	210
Rhone	300
Italy	385
Lebanon	426