



**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>

**SAUVIGNON BLANC/ALT. WHITES:**

201	<b>Crane Lake White Zinfandel '06</b>	<i>Light; Berry, Melon; Clean; Light Finish</i>
202	<b>Sycamore Lane Pinot Grigio '04</b>	<i>Light; Citrus, Melon, Pear; Dry Finish</i>
203	<b>No Sauvignon Blanc '05</b>	<i>Light; Vanilla, Honeydew, Grass; Crisp Finish</i>
204	<b>Anselmi "Veneto Bianco" '05</b>	<i>Medium; Honeysuckle, Pineapple, Balanced Finish</i>
205	<b>Chat. Ste. Michelle 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 '04</b>	<i>Light; Medium Dry, Citrus, Peach, Floral Nose; Light Finish</i>
208	<b>Kenwood Sauvignon Blanc '05</b>	<i>Light; Tropical Fruit, Citrus, Pear; Crisp; Dry</i>
209	<b>Kris Pinot Grigio '05</b>	<i>Full; Pear, Mineral, Citrus; Clean Finish</i>
210	<b>Genesis Riesling '05</b>	<i>Medium; Orange, Peach, Pineapple; Balanced Finish</i>
211	<b>Hugel et Fils Gentil '04</b>	<i>Medium; Clean, Spice, Melon, Citrus; Pure Acidity; Dry Finish</i>
212	<b>Hall Sauvignon Blanc '05</b>	<i>Full; Green Apple, Peach, Mineral; Refreshing Finish</i>
213	<b>Bertani "Due Uve" '05</b>	<i>Medium; Mineral, Lime, Pear; Crisp Finish</i>
214	<b>Whitehaven Sauvignon Blanc '05</b>	<i>Light; Grapefruit, Crushed Pineapple, Lychee; Sharp Acidity; Fast Finish</i>
215	<b>Conundrum '05</b>	<i>Medium; Baked Apple, Apricot, Honey; Moderate Acidity; Medium Finish</i>
216	<b>Pascal Jolivet Sancerre '05</b>	<i>Medium; Lime Peel, Green Herbs, Pear; Lively Acidity; Lasting Finish</i>

**CHARDONNAY:**

301	<b>Jewel "Unoaked" '05</b>	<i>Medium; Tropical, Apple, Pear, Some Oak; Mild Acidity, Crisp Finish</i>
302	<b>Salmon Harbor '04</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 '04</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>Toasted Head '04</b>	<i>Medium; Melon, Apple, Creamy Oak; Moderate Acidity, Lengthy Finish</i>
307	<b>Kendall-Jackson V.R. '05</b>	<i>Medium; Melon, Apple, Spice; Soft Acidity; Moderate Finish</i>
308	<b>Catena '05</b>	<i>Medium; Green Apple, Honeydew, Mineral; Nice Acidity, Balanced Finish</i>
309	<b>Macon-Lugny "Les Charmes" '05</b>	<i>Full; Ripe Pear, Earthy, Apple; Balanced and Long Finish</i>
310	<b>Gemtree "Citrine" '05</b>	<i>Medium; Pear, Oak, Citrus; Lingering Finish</i>
311	<b>Rodney Strong "Chalk Hill" '05</b>	<i>Full; Red Delicious Apples, Clarified Butter; Mild Acidity; Fruity Finish</i>
312	<b>Sonoma Cutrer "Russian River" '04</b>	<i>Full; Pear, Apple, Spice, Buttery Toasty Oak; Balanced and Long</i>
313	<b>Ferrari-Carano '05</b>	<i>Full; Papaya, Mango, Toasted Almond; Dry Finish</i>
314	<b>Joseph Drouhin "Vero" '03</b>	<i>Medium; Mineral, Almond, Hazelnut; Elegant Finish</i>

**CABERNET SAUVIGNON:**

501	<b>Jewel '04</b>	<i>Medium; Cassis, Red Currant; Rich Tannins; Toasty Finish</i>
502	<b>Louis Martini '03</b>	<i>Medium; Hint of Spice, Bing Cherry, Plum; Mild Tannins; Good Finish</i>
503	<b>Cellar No. 8 '04</b>	<i>Full; Cigar, Spice, Earth, Leather Bold Finish</i>
504	<b>Genesis '02</b>	<i>Full; Cherry, Tobacco, Pepper; Full Finish</i>
505	<b>Kenwood "Yalupa" '03</b>	<i>Medium; Black Cherry, Vanilla; Soft Tannins; Medium Finish</i>
506	<b>Penfolds Thomas Hyland '04</b>	<i>Full; Blackberry, Dark Fruit, Anise; Medium Tannins; Short Finish</i>
507	<b>Hawk's Crest by Stag's Leap '03</b>	<i>Full; Cherry, Berry, Sage, Leather; Polished Tannins; Supple Finish</i>
508	<b>B. R. Cohn Silver '04</b>	<i>Full; Black Currant Concentrate, Cassis, Vanilla; Drying Tannins; Full Finish</i>

**MERLOT:**

651	<b>Jewel '03</b>	<i>Light; Ripe Cherry, Plum; Delicate Tannins; Toasty Finish</i>
652	<b>Red Rock '05</b>	<i>Medium; Black Plum, Boysenberry, Balanced Finish</i>
653	<b>Robert Mondavi Pvt Selection '04</b>	<i>Medium; Cherry, Plum, Vanilla; Soft Tannins; Medium Finish</i>
654	<b>Columbia Crest Grand Estates '04</b>	<i>Full; Blueberry, Raspberry, Roasted Nuts; Supple Tannins; Long Finish</i>
655	<b>Ravenswood "Vintner's Blend" '03</b>	<i>Full; Raspberry, Ripe Berry, Oak; Soft Tannins; Spicy Finish</i>
656	<b>Estancia '04</b>	<i>Medium; Raspberry, Candied Cherry, Oak; Soft Tannins; Medium Length</i>
657	<b>Hawks Nest '04</b>	<i>Medium; Blueberries, Red Cherry, Smooth Tannins; Medium Finish</i>
658	<b>Raymond Reserve '03</b>	<i>Medium/Full; Cherry, Plum, Toasty Oak; Soft Tannins; Medium Finish</i>

**PINOT NOIRS:**

701	<b>Aresti '04</b>	<i>Medium; Red Cherry, Pomegranate, Earth; Low Tannins, Simple Finish</i>
702	<b>Mark West '05</b>	<i>Medium; Red Plum, Red Figs, Lingonberry; Moderate Tannins; Slow Finish</i>
703	<b>MacMurray '04</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>
705	<b>Trinchero '05</b>	<i>Medium; Strawberry, Sandalwood, Earthy; Long Finish</i>
706	<b>Joseph Drouhin "Vero" '05</b>	<i>Medium; Blackberry, Pepper, Licorice; Refined Tannins</i>

**ZINFANDEL:**

801	<b>Jewel '04</b>	<i>Full; Cherry, Ripe Berry, Spice; Medium Tannins, Medium Finish</i>
802	<b>Kenwood "Old Vines" '03</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>Gravity Hills Tumbling Tractor '04</b>	<i>Medium; Plums, Cherries, Chocolate; Moderate Tannins, Lush Finish</i>

**ALTERNATIVE REDS:**

901	<b>Trapiche Malbec '05</b>	<i>Full; Black Plum, Jam, Cherry Candy; Full Tannins; Medium Finish</i>
902	<b>Stump Jump Grenache/Shiraz '05</b>	<i>Medium; Ripe Strawberry; Mild Tannins; Short Finish</i>
903	<b>Davinci Chianti '05</b>	<i>Full; Bing Cherry, Rustic Herbs; Dusty Tannins; Moderate Finish</i>
904	<b>Barzago Crianza '01</b>	<i>Medium; Rich Bing Cherry, Licorice, Meaty; Fruit Tannins; Memorable Finish</i>
905	<b>Paringa Shiraz '05</b>	<i>Full; Intense, Blackberry, Spice, Cherry, Plum; Fine Tannins; Lingering Finish</i>
906	<b>Ferrari Carano Sienna '04</b>	<i>Full; Black Currants, Cigar Smoke, Roma Tomato; Edgy Tannins; Complex Finish</i>
907	<b>Catena Malbec '04</b>	<i>Medium; Blackberry, Chocolate, Plum; Supple Tannins; Great Finish</i>
908	<b>Gemtree "Bloodstone" Shiraz '05</b>	<i>Full; Red Cherry, Spice, Blackberry, Balanced Finish</i>

**BEER**

<b>\$3.75</b>	<b>\$4.25</b>	<b>\$4.75</b>	<b>\$6.25</b>
Budweiser	Amstel Light	Bass Ale	Pilsner Urquell
Bud Light	Corona	Newcastle	Stella Artois
Miller Lite	Heineken Light	Guinness Stout	Warsteiner
Coors Light	Red Stripe	Negro Modelo	<b>\$8.50</b>
Abita Purple Haze	Blue Moon	Harp Lager	Samual Smith Nut
Shiner Bock	Buckler (NA)	Michelob Ultra	Brown Ale
	Paulaner Hefe-Weisen	Sierra Nevada	

<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>56</b>	<b>15.00</b>

<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>Lake County</b>	<b>24</b>	<b>7.00</b>
<b>Italy</b>	<b>26</b>	<b>8.00</b>
<b>Wash. St.</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>32</b>	<b>9.25</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>California</b>	<b>48</b>	<b>13.50</b>
<b>Loire</b>	<b>52</b>	<b>15.00</b>

<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>Dunnigan Hills</b>	<b>32</b>	<b>9.50</b>
<b>California</b>	<b>34</b>	<b>10.00</b>
<b>Argentina</b>	<b>36</b>	<b>10.50</b>
<b>France</b>	<b>38</b>	<b>11.00</b>
<b>Australia</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>
<b>Burgundy</b>	<b>52</b>	<b>15.00</b>

<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>Sonoma</b>	<b>35</b>	<b>9.75</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>39</b>	<b>11.25</b>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>California</b>	<b>25</b>	<b>6.50</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>California</b>	<b>34</b>	<b>9.75</b>
<b>Central Coast</b>	<b>35</b>	<b>10.00</b>
<b>New Zealand</b>	<b>40</b>	<b>11.50</b>
<b>Napa</b>	<b>42</b>	<b>12.00</b>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>Chile</b>	<b>25</b>	<b>6.50</b>
<b>Central Coast</b>	<b>34</b>	<b>9.50</b>
<b>Sonoma Coast</b>	<b>36</b>	<b>11.00</b>
<b>Monterey</b>	<b>36</b>	<b>11.25</b>
<b>Napa</b>	<b>40</b>	<b>11.50</b>
<b>Burgundy</b>	<b>48</b>	<b>15.00</b>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>California</b>	<b>25</b>	<b>6.50</b>
<b>Lodi</b>	<b>30</b>	<b>8.50</b>
<b>Sonoma</b>	<b>34</b>	<b>9.50</b>
<b>Paso Robles</b>	<b>38</b>	<b>10.50</b>

<b>REGION</b>	<b>BTL</b>	<b>GLASS</b>
<b>Mendoza</b>	<b>25</b>	<b>7.00</b>
<b>South Australia</b>	<b>26</b>	<b>8.00</b>
<b>Tuscany</b>	<b>32</b>	<b>9.50</b>
<b>Rioja</b>	<b>34</b>	<b>10.00</b>
<b>Barossa Valley</b>	<b>35</b>	<b>9.75</b>
<b>Sonoma</b>	<b>36</b>	<b>11.50</b>
<b>Argentina</b>	<b>40</b>	<b>11.50</b>
<b>Australia</b>	<b>40</b>	<b>12.00</b>

**BOTTLED WATER**

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



**Special Select Bottle Menu:** To assist you in choosing a wine for your dining experience, we offer the following simple guide. Each wine is described according to its body, flavor, and acidity or tannin. Wine selections on this page are limited in production and availability...Enjoy!  
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## CHAMPAGNE & SPARKLING

	<b>Everything</b>	<b>REGION</b>	<b>BTL</b>
430 <b>Korbel Brut NV</b>	Light; Meyer Lemon, Mandarin Orange, Toast; Bright Acids; Clean Finish	<b>California</b>	<b>29</b>
431 <b>Piper Sonoma Blanc de Noir NV</b>	Medium; Black Cherry, Vanilla, Nutmeg; Elegant Finish	<b>Sonoma</b>	<b>34</b>
432 <b>Blanc Pescador NV</b>	Light; Lemongrass, Honeysuckle, Mineral; Refreshing Finish	<b>Spain</b>	<b>39</b>
433 <b>Domaine Carneros '02</b>	Full; Pretty Black Cherry, Creamy, Toasty, Concentrated Acids; Rich Finish	<b>Carneros</b>	<b>69</b>
434 <b>J Brut NV</b>	Medium; Citrus, Toasty, Honeysuckle, Balanced Acidity; Crisp Finish	<b>Russian River</b>	<b>79</b>
435 <b>J Brut Rose NV</b>	Medium; Blood Orange, Honeysuckle, Toast; Long Finish	<b>Russian River</b>	<b>83</b>
436 <b>Argyle "Extended Tirage" '96</b>	Full; Ripe Pears, Honeysuckle, Vanilla; Complex Finish	<b>Oregon</b>	<b>95</b>
437 <b>Veuve Clicquot "Ponsardin" NV</b>	Full; Yeasty Nose, Citrus Fruit, Buttery Toast; Balanced Acidity, Long Finish	<b>Champagne</b>	<b>115</b>
438 <b>Mumm Extra Dry NV</b>	Light; Cooking Apple, Lemon Zest, Rising Dough, Refreshing Acidity; Short Finish	<b>Champagne</b>	<b>125</b>
439 <b>Taittinger Brut Francaise NV</b>	Medium; Pear, Apple; Crisp, Good Acidity, Creamy Finish	<b>Champagne</b>	<b>140</b>
440 <b>Dom Perignon '98</b>	Full; Lemon, Lime, Toast; Bright, Clean Finish	<b>Champagne</b>	<b>310</b>
441 <b>Krug Grand Cuvee NV</b>	Full; Honey, Citrus, Hazelnut; Balanced Acidity; Long; Crisp Finish	<b>Champagne</b>	<b>420</b>
442 <b>Salon '95</b>	Medium; Citrus Candy, Coffee, Hazelnuts,; Bracing Acidity; Intense Finish	<b>Champagne</b>	<b>600</b>

## SAUVIGNON BLANC/ALTERNATIVE WHITES **Shellfish, Fish, Pastas, Veal, Pork**

		<b>REGION</b>	<b>BTL</b>
228 <b>Wolf Blass "Yellow Label" Riesling '06</b>	Light; Grapefruit, Pear, Peach; Elegant Finish	<b>Australia</b>	<b>30</b>
229 <b>Broadbent Vinho Verde MV</b>	Light, Crisp Apple, Roses Lime, Slight Fizz; Strong Acidity; Immediate Finish	<b>Portugal</b>	<b>34</b>
230 <b>Oriel "Femme Fatale" Rose '04</b>	Full; Strawberry, Blackberry, Rasperry; Lasting Finish	<b>Bordeaux</b>	<b>39</b>
231 <b>Zaca Mesa Viongier '05</b>	Medium; Apricot, Lemon-Lime, Melon; Elegant Finish	<b>Santa Ynez Valley</b>	<b>39</b>
233 <b>Verdillac White '06</b>	Light; Light Berry, Chalk, Melon; Light Acidity; Quick Finish	<b>France</b>	<b>41</b>
234 <b>Westside White '04</b>	Full; Apricot, Honey, Citrus, Mineral, Elegant Finish	<b>Central Coast</b>	<b>45</b>
235 <b>Raymond Reserve Sauvignon Blanc '05</b>	Medium; Green Apple, Pink Grapefruit, ; Crisp Acidity; Nice Finish	<b>Napa</b>	<b>46</b>
236 <b>Benziger Sauvignon Blanc '04</b>	Medium; Pippen Apple, Grassy, Herbal; Crisp Acidity; Clean Finish	<b>Sonoma</b>	<b>49</b>
237 <b>Burgans Albarino '04</b>	Medium; Limeacid, Dried Apricot, Chalk; Brisk Acidity; Mouth-watering Finish	<b>Spain</b>	<b>50</b>
239 <b>Pighin Pinot Grigio '05</b>	Medium; Apple, Mineral, Star Fruit, Pear; Mild Acidity; Medium Finish	<b>Italy</b>	<b>53</b>
240 <b>Hanna Sauvignon Blanc '05</b>	Light, Sour Apples, Citrus, Cut Grass, Tight Acids; Speedy Finish	<b>Russian River</b>	<b>55</b>
241 <b>Geyser Peak Sauvignon Blanc '05</b>	Medium; Green Fig, Honeydew, Gooseberry; Balanced Acidity; Clean Finish	<b>Napa</b>	<b>55</b>
242 <b>Trimbach Riesling '04</b>	Medium; Dry, Mineral, Lemon, Grapefruit; Fresh Acidity; Long Finish	<b>Alsace</b>	<b>56</b>
243 <b>Trimbach Gewurztraminer '03</b>	Full; Dry, Ripe Lychee Fruit, Geraniums, Spice; Good Acidity; Dry Finish	<b>Alsace</b>	<b>56</b>
244 <b>Kim Crawford Sauvignon Blanc '06</b>	Medium; Grapefruit, Passionfruit, Herbs; Nice Acidity; Long Finish	<b>New Zealand</b>	<b>58</b>
245 <b>Trimbach Reserve Pinot Gris '03</b>	Medium; Fuji Apple, Kiwi, Spearmint, Petrol; Balanced Acidity; Mild Finish	<b>Alsace</b>	<b>60</b>
246 <b>Cakebread Sauvignon Blanc '05</b>	Medium; Grapefruit, Apple, Herbs; Firm; Very Long Finish	<b>Sonoma</b>	<b>66</b>
247 <b>Duckhorn Sauvignon Blanc '06</b>	Light; Kiwi, Tangerine, Spearmint; Zesty Acid; Speedy Finish	<b>Sonoma</b>	<b>68</b>
248 <b>Grgich Hills Fume Blanc '05</b>	Full; Grapefruit, Mineral, Lemongrass; Long Finish	<b>Napa</b>	<b>71</b>

## CHARDONNAY

	<b>Fish, Pastas, Chicken, Veal, Pork</b>	<b>REGION</b>	<b>BTL</b>
330 <b>Chateau St Jean '05</b>	Full; Apples, Pears, Oak; Complex Finish	<b>Sonoma</b>	<b>33</b>
331 <b>Beringer "Third Century" '05</b>	Light; Green Apple, Pear, Oak,;Smooth Finish	<b>Central Coast</b>	<b>38</b>
332 <b>Franciscan Oakville '05</b>	Light; Apple, Butter, Oak; Full Acidity; Small Finish	<b>Napa</b>	<b>41</b>
333 <b>Newton Red Label '04</b>	Medium; Chalky, Green Apple, Citrus ; Bright Acidity; Clean Finish	<b>California</b>	<b>46</b>
334 <b>Chateau Souverain '05</b>	Full; Ripe Pear, Spicy Apple, Citrus, Lemon; Crisp Finish	<b>Alex. Valley</b>	<b>48</b>
335 <b>Lake Sonoma '03</b>	Full; Green Apple, Citrus, Guava; Clean Acidity, Medium Finish	<b>Sonoma</b>	<b>52</b>
336 <b>Geyser Peak '04</b>	Medium; Crenshaw Melon, Apple, Pears; Slight Acidity; Medium Finish	<b>Russian River</b>	<b>54</b>
337 <b>Sequoia Grove '04</b>	Medium; Tropical Fruits, Pineapple, Pears; Natural Acidity; Long Finish	<b>Napa</b>	<b>54</b>
338 <b>Cuvaision '04</b>	Full; Peach, Spice, Tropical Fruits, Oak; Mild Acidity; Velvety Finish	<b>Carneros</b>	<b>56</b>
339 <b>Deloach "Russian River" '05</b>	Medium; Pineapple, Citrus, Guava; Mild Acidity; Pleasant Finish	<b>Russian R.</b>	<b>59</b>
340 <b>Kim Crawford "Unoaked" '05</b>	Light; Apple, Vanilla, Spice, Pepper; Solid Acidity; Soft Finish	<b>New Zealand</b>	<b>59</b>
341 <b>Hendry" Barrel Fermented" '04</b>	Full; Peach, Apricot, Mineral, Spice ; Crisp Finish	<b>Napa</b>	<b>66</b>
342 <b>Wild Oak '05</b>	Full; Tropical Fruit, Butterscotch, Vanilla; Creamy Finish	<b>Sonoma</b>	<b>67</b>
343 <b>Testarossa '04</b>	Full; Mineral, Peach, Spice, Honey; Lovely Acidity, Powerfully Long Finish	<b>Central Coast</b>	<b>68</b>
344 <b>Catena "Alta" '03</b>	Full; Ripe Apple, Pear, Mineral; Crisp Finish	<b>Argentina</b>	<b>69</b>
345 <b>Kunde "Reserve" '04</b>	Full; Pear, Baked Apple, Butterscotch; Complex Finish	<b>Sonoma</b>	<b>72</b>
346 <b>Rombauer '05</b>	Medium; Peach, Pear, Light Oak; Lingering Finish	<b>Carneros</b>	<b>73</b>
347 <b>Ridge "Santa Cruz Mountains" '04</b>	Full; Apricot, Tropical Fruits, Mineral; Full Finish	<b>California</b>	<b>73</b>
348 <b>Foley '04</b>	Full; Baked Apple, Mango, Yeast, Tropical Moderate Acidity; Lasting Finish	<b>Santa Maria</b>	<b>79</b>
349 <b>Merryvale Reserve '02</b>	Full; Red Delicious Apple, Compound Butter; Mellow Acids; Overwhelming Finish	<b>Carneros</b>	<b>82</b>
350 <b>Grgich Hills '04</b>	Full; Citrus, Honey, Mineral; Elegant Finish	<b>Napa</b>	<b>114</b>
351 <b>Shafer Red "Shoulder Ranch" '05</b>	Full; Pear, Honeysuckle, Citrus, Toasty Oak; Good Acidity; Lingering Finish	<b>Napa</b>	<b>128</b>

**CABERNET SAUVIGNON & BLENDS**

- 533 Red Diamond '04
- 534 Shooting Star '04
- 535 Rosemount Estates '05
- 536 Trinchero '05
- 537 Chateau des Moines '03
- 538 Paringa '05
- 539 Robert Hall '04
- 540 Lake Sonoma '04
- 541 Lincourt '02
- 542 Mauritson '03
- 543 Twenty Rows '05
- 544 Ridge "Santa Cruz Mts" '03
- 545 Surh Luchtel "Mosaïque" '03
- 546 Ferrari Carano '03
- 547 Louis Martini "Monto Rosso" '00
- 548 Wild Oak '03
- 550 Rombauer '03
- 551 Jocelyn '03
- 552 Surh Luchtel '02
- 553 Franciscan Magnificat '03
- 554 Kunde "Reserve" '03
- 555 Pepper Bridge '02
- 556 B.R. Cohn "Olive Hill Estate" '03
- 557 Treana '03
- 558 Torres "Mas La Plana" '01
- 559 Grgich Hills '03

- Beef, Lamb, Duck, Pork, Veal Chop**
- Full; Tobacco, Cherry, Red Fruits; Silky Tannins; Toasty Finish
- Full; Dark Fruit, Plum, Currant; Good Tannins; Long Finish
- Full; Mixed Berry Cobbler, Fennel, Hot Cocoa; Light Tannins; Simple Finish
- Full; Cassis, Cherry, Leather; Small Tannins; Light Finish
- Full; Earth, Blackberry, Cedar; Great Finish
- Full; Dark Deep Berry, Currant; Supple Tannins; Mint Finish
- Full; Plum, Black Currant, Chocolate; Velvety Tannins
- Full; Black Plum , Currants, Pumpkin Spice, Tobacco; Moderate Tannins; Slow Finish
- Full; Blackberry, Oak, Leather; Great Finish
- Medium; Blackberry, Spice, Cherry; Balanced Finish
- Full; Dark Cherry, Plum, Cedar; Full Finish
- Full; Plum, Tobacco, Blackberry; Bold Finish
- Full; Cherry, Plum, Chocolate; Chewy Tannins
- Full; Cherry, Currant, Spice; Peppery Tannins; Great Finish
- Medium; Sour Cherry, Pepper, Fresh Earth, Wound Tannins; Dusty Finish
- Full; Cherry, Cedar, Spice; Bold Finish
- Full; Blackberry, Blueberry, Dark Cherry; Supple Tannins
- Full; Black Cherry, Strawberry, Oak; Firm Tannins; Long Finish
- Medium; Black Currant, Cedar, Vanilla; Long Finish
- Full; Leather, Mineral, Anise; Smooth Tannins; Long Finish
- Medium; Plum, Mineral, Currant; Balanced Finish
- Full; Black Cherry, Plum, Cedar; Long Finish
- Full; Cedar, Anise, Dark Cherry; Silky Tannins; Lasting Finish
- Full; Blackberry, Anise, Leather; Long Finish
- Full; Cranberry, Cherry, Truffle; Big Tannins; Long Finish
- Full; Cedar, Licorice, Blackberry; Big Finish

- REGION BTL**
- Washington 34
- California 38
- Australia 39
- California 39
- Bordeaux 42
- Australia 43
- Paso Robles 45
- Russian River 48
- Santa Ynez Valley 52
- Sonoma 66
- Napa 68
- California 72
- Napa 73
- Alexander Valley 76
- Sonoma 77
- Sonoma 80
- Napa 82
- Napa 85
- Napa 94
- Napa 97
- Sonoma 99
- Washington 102
- Sonoma 105
- Paso Robles 112
- Spain 115
- Napa 147

**PINOT NOIR**

- 730 Echelon '06
- 731 Rosemount '06
- 732 Harlow Ridge '05
- 733 Ninth Island '04
- 734 Cambria "Julia's Vineyard" '05
- 735 Bottega Vinaia '05
- 736 Martin Ray "Angeline" '05
- 737 Willamette Valley "Whole Cluster Fermented" '06
- 738 Lincourt '04
- 739 King Estate '04
- 740 Belle Vallee '04
- 741 Foley '05
- 742 Argyle "Reserve" '05
- 743 Domaine Carneros '04
- 744 Solena '03

- Salmon, Beef, Lamb, Duck, Veal , Pork, Chicken**
- Medium; Cherry, Cloves, Roses; Medium Tannin; Oak Finish
- Medium; Dark Cherry, Plum; Soft Tannins; Elegant Finish
- Medium; Strawberry, Earth, Mushroom; Light Tannin; Good Length
- Medium; Cherry, Lemon, Orange Rind, Clove, Sage; Silky Tannin; Dry Finish
- Medium; Black Cherry, Blueberry, Earth; Nice Tannin; Short Length
- Medium; Cherry, Plum, Tobacco; Round Finish
- Medium; Cherry, Strawberry, Toast; Silky Tannin; Full Length
- Full; Cherry, Cedar, Vanilla; Fine Tannin; Rich Finish
- Medium; Vanilla, Earth, Spice; Soft Tannins; Full Finish
- Medium; Dark Cherry, Blackberry, Spice; Vevey Tannins; Smooth Finish
- Medium; Bright Fruit, Plums; Soft Tannins ; Supple Finish
- Full; Blueberry, Earth, Black Tea, Elegant Finish
- Full; Black Cherry, Leather, Spice; Complex Finish
- Medium; Blackberry, Chocolate, Smoke; Elegant finish
- Medium; Cherry, Oak, Cassis, Intergated Tannins; Long Finish

- REGION BTL**
- Central Coast 30
- Australia 33
- Central Coast 34
- Tasmania 44
- Santa Maria 49
- Italy 51
- Mendocino 52
- Oregon 53
- Santa Barbara 66
- Washington 68
- Oregon 74
- Santa Rita Hills 77
- Oregon 79
- Carneros 93
- Oregon 99

**MERLOT**

- 630 Echelon '02
- 631 Franciscan Oakville Merlot '03
- 632 Matanzas Creek '03
- 633 Kenwood "Jack London" '03
- 634 Jed Steele "Stymie" '02
- 635 Grgich Hills '03

- Salmon, Beef, Lamb, Duck, Veal Chop, Pork, Chicken**
- Medium; Raspberry, Red Currants, Plum; Firm Tannins; Short Finish
- Full; Black Currant, Plum, Mocha, Ripe Cherry; Mild Tannins; Clean Finish
- Full; Red Plum and Currant, Anise, Cedar; Firm Tannins; Long Finish
- Full; Blackberry, Black Cherry, Vanilla; Long Finish
- Medium; Rich Black Fruits, Blueberry, Earth; Nice Tannin; Long Finish
- Full; Blackberry, Cedar, Spice; Long Finish

- REGION BTL**
- Central Coast 38
- Napa 49
- Sonoma 70
- Sonoma 72
- Lake County 79
- Napa 116

**ZINFANDEL, SHIRAZ & ALT. REDS**

- 828 Wynns Blend '03
- 829 Zaca Mesa "Z" Cuvee '04
- 830 Gravity Hills Base Camp 5 '04
- 831 Roda Reserva Rioja '02
- 832 Jed Steele "Pacini" Zinfandel '04
- 833 Chat. Beauchene "Les Sens de Syrah" '03
- 834 Las Rocas "Garnacha" '04
- 835 Westside Red '03
- 836 Rosemount Shiraz '05
- 837 Ridge "Three Valleys" Zinfandel '05
- 838 Torres "Grand Sangre de Toro" '01
- 840 Ridge "Paso Robles" Zinfandel '05
- 841 Hendry "Block 28" Zinfandel '03
- 842 Foley Syrah '02
- 843 Ridge "Lytton Springs" Zinfandel '05
- 844 Wild Oak "Old Vines" Zinfandel '04
- 845 Craggy Range "Te Kahu" '04
- 846 Surh Luchtel Syrah '03
- 847 Grgich Hills Zinfandel '04
- 848 Jed Steele "Stymie" Syrah '02
- 849 Bonny Doon Le Cigare Volant '03
- 850 Charles Mickicy "The Autograph Shiraz" '03
- 851 Austin Hope Syrah '03

- Beef, Lamb, Pork, Salmon, Veal Chop, Duck,**
- Medium; Dark Cherry; Toasty Oak; Blackberry; Fine Tannins
- Full; Blackberry, Blueberry; Dusty Finish
- Medium; Blueberries, Raspberries, Chocolate; Sweet Tannins; Ripe Finish
- Medium; Raspberry, Earth, Spice; Balanced Finish
- Medium; Raisin, Black Cherry, Blackberry; Tight Tannins; Earthy Finish
- Light; Currant, Plum, Licorice; Medium Finish
- Medium; Chocolate, Licorice, Spice; Bold Finish
- Medium; Black Cherry, Tobacco, Spice, Long Finish
- Medium; Currant, Pepper, Spice, Black Cherry; Medium Tannins; Light Finish
- Medium; Cherry, Spice, Blackberry; Great Finish
- Medium; Blackberry, Plum, Earthy, Dusty Tannins; Full Finish
- Full; Dark Cherry, Spice, Oak; Long Finish
- Full; Cherry, Blackberry, Cocoa, Smooth Finish
- Full; Black Cherry, Chocolate, Vanilla; Structured Finish
- Full; Boysenberry, Blackberry, Leather; Supple Finish
- Full; Blackberry, Pepper, Intense Tannins; Full Finish
- Full; Tobacco, Black Cherry, Earthy; Long Finish
- Full; Blackberry, Earth, Leather; Long Finish
- Full; Strawberry, Raspberry, Leather, Long Finish
- Full; Cherry, Nutmeg, Leather; Medium Tannins; Long Finish
- Full; Blueberry, Wild Berry, Black Cherry; Mild Tannins; Long Finish
- Full; Blackberry, Cassis, Licorice; Bold Finish
- Full; Blueberry, Mineral, Mulberry; Intense Finish

- REGION BTL**
- Australia 28
- Santa Ynez Valley 39
- California 40
- Spain 42
- Mendocino 44
- France 44
- Spain 45
- Paso Robles 46
- Australia 49
- California 51
- Spain 58
- Paso Robles 67
- Napa 69
- Santa Rita Hills 70
- California 74
- Sonoma 79
- New Zealand 81
- Napa 93
- Napa 94
- Lake County 96
- California 100
- Barossa Valley 103
- Paso Robles 112

# Reserve Red Wines by the Bottle!

## CABERNET SAUVIGNON & BLENDS

**Beef, Lamb, Duck, Pork, Veal, Game**

		REGION	BTL
559	Elyse "Tietjen Vineyard" '02	Napa	120
560	Falcor '02	Napa	115
561	Prevail "West Face" '03	Alexander Valley	160
561	Hartwell "Mistique" '00	Napa	138
562	Justin Isosceles '04	Napa	139
563	Jocelyn "Lonens Reserve" '03	Napa	143
564	Pride "Mountain Vineyards" '04	Napa	175
565	Forman '02	Napa	168
566	Shafer "One Point Five" '04	Napa	165
567	Brown '02	Napa	173
568	Nozzole "Il Pareto" '01	Tuscany	171
569	Whitehall Lane "Reserve" '03	Napa	175
570	Trefethen "Reserve" '99	Napa	184
571	Kathryn Hall '02	Napa	166
572	Altamura '02	Napa	221
573	Lokoya '00	Napa	258
574	Joseph Phelps "Insignia" '03	Napa	315
575	Chateau Palmer '97	Bordeaux	295
576	Peter Michael "Les Pavots" '03	Knights Valley	360
577	Solaia by Antinori '99	Italy	385
577	Beringer "Private Reserve" '00	Napa	330
578	Beringer "Private Reserve" '01	Napa	310
579	Beringer "Private Reserve" '02	Napa	275
580	Kenwood "Jack London" '94	Sonoma	150
581	Kenwood "Jack London" '95	Sonoma	140
584	Shafer Hillside Select '98	Napa	385
585	Shafer Hillside Select '01	Napa	365
586	Clos du Val '75	Napa	420
587	Clos Du Val '85	Napa	390
588	Clos Du Val '95	Napa	220
589	Viader '04	Napa	190
590	Rombauer "Diamond Selection" '01	Napa	150

## PINOT NOIR

**Salmon, Beef, Lamb, Duck, Veal, Pork, Chicken**

743	Williams Selyem "Westside Road Neighbors" '04	Russian River	240
744	Jerome Chezeaux "Clos De Vougeot" '03	Burgundy	210
745	Leroy Chambolle-Musigny "Les Charmes" '01	Burgundy	626
746	Leroy Clos de La Roche '01	Burgundy	1200
747	Leroy Latricières-Chambertin '01	Burgundy	1250

## ZINFANDEL, SHIRAZ & ALT. REDS

**Beef, Lamb, Pork, Salmon, Veal Chop, Duck, Wild Boar**

		REGION	BTL
859	Rosenblum "Hendry Vineyard" Zinfandel '04	Napa	105
861	St Francis Pagani Ranch Zinfandel '02	Sonoma	125
862	Williams Selyem "Bacigalupi" Zinfandel '04	Russian River	175
863	Corte Pavone Brunello di Montalcino '01	Italy	140
864	Barrua '02	Italy	150
865	Chateau de Beacastel CDP '04	France	199
866	Costa di Brussia Barolo '97	Piedmonte	209
867	Jaboulet Hermitage "La Chappelle" '00	Rhone	210
868	Marquis Phillips Integrity Shiraz '02	Australia	275
869	Jean Louis Chave Hermitage '02	Rhone	300
870	Chateau Musar '79	Lebanon	426
871	Chateau Musar '78	Lebanon	426