

## Champagne/Sparkling Wines

- #002 *Taittinger Prestige Brut Rose* **\$105.00**  
Its classic, aromatic Pinot fragrance of red raspberries and strawberries is offset by elegant, subtle floral and earth nuances.
- #004 *Veuve Clicquot Ponsardin Brut Rose* **\$95.00**  
Plenty of cherry, yeast and dough flavors highlight this bright champagne. It picks up a mineral note toward the finish, which lingers, along with a chalky sensation.
- #006 *Laurent-Perrier Cuvee Brut Rose* **\$140.00**  
A lean thoroughbred of a rose, packed with dense cherry, spice and citrus notes tightly coiled like a spring. It's balance and expressive, with a long finish.
- #008 *Bollinger Brut Rose* **\$150.00**  
Red cherries & raspberries mingle on the deep, inviting nose. The palate displays vibrancy & further red fruit notes but with a dark twist.
- #010 *Louis Roederes "Cristal" 2000/1994* **\$295.00**  
It exhibits amazing aromatic complexity, with scents of fresh almond and sweet flowers, notes of peach, white chocolate, caramel and a hint of hazelnut.
- #012 *Moet & Chandon Imperial N/V* **\$75.00**  
Sensuous, aromatic and harmonious, evoking toast, candied citrus, hazelnut and mineral aromas and flavors, the finish echoes with toast and fruit notes
- #014 *Veuve Clicquot Brut Yellow Label* **\$85.00**  
Bracing champagne, boasting almond, honey and ginger flavors. Appealing texture, it firms up on the finish.
- #016 *Perrier-Jouet Grand Brut* **\$90.00**  
As recently tasted, the wine is crisp and fresh with a light gold color. You might sniff flowering lilacs, ruby grapefruits and other citrus based scents.
- #018 *Moet & Chandon "Don Perignon" 2000* **\$295.00**  
Exotic, with ripe candied fruit character (black currant and citrus) and biscuit notes that unfold on an open, yet firm, structure. Lingers softly on the finish.
- #020 *Taittinger "La Francaise" Brut* **\$82.00**  
Crisp aromas of green apple, wheat and minerals. Fresh, creamy flavors of apple and toasted bread with hints of red fruit.
- #024 *J Vineyard "Cuvee 20" Brut* **\$41.00**  
Crisp lemon peel, honeysuckle and delicate yeast aromas these notes are followed by a mix of fuji apple, grapefruit and a sweet hint of angel food cake.
- #026 *Bailly Lapierre "Cremant de Bourgogne Rose" Brut* **\$38.00**  
Aromas of sour cherry, cranberry and leather characteristics, commonly associated flavor profiles are fairly simple and include raspberry, strawberry and cherry
- #028 *Ferre I Catasus "Pinot Noir Reserva Rose Cava"* **\$50.00**  
Apple, lime aromas. Crisp apple and nutty Flavors> Dry. It's well made and fills your mouth with bubbles quite well with every sip.
- #030 *Gerard Bertrand "Cremant de Limoux Rose"* **\$35.00**  
The color is pale golden wheat yellow, with tons of tight, tiny bubbles. The nose is green apple, and apple blossom, with a slight whiff of baking bread.
- #032 *Berlucchi "Cuvee 61" Brut* **\$39.00**  
Rich and long-lingering bouquet, with floral and fruit notes, and subtle fragrances of yeast and fresh-baked bread.

## *Italian Whites*

- #050 *Gavi di Gavi Broglia “La Mairana” 2009* **\$45.00**  
Beautiful lemon, floral, mineral and grapefruit aromas. Medium-bodied with good fruit and fresh acidity. Long and a delicious finish.
- #052 *Gavi Dei Gavi-Black Label, “La Scolca” 2009* **\$75.00**  
Fresh, with green apple and sherbety mineral character, with a hint of lemon. Medium body. Clean, minerally finish.
- #054 *Gavi Di Gavi “Magda Pedrini” 2010* **\$39.00**  
Very expansive and elegant, with nice apricot and grapefruit on a vanilla and mineral base dry, warm and full-bodied, full of lingering flavor.
- #056 *Cortese di Gavi “Pio Cesare” 2009* **\$40.00**  
The bouquet is intense and ethereal, reminiscent of ripe fruit, green apples and moss. The palate is full and flavorful yet soft, with a daring hint of green fruit.
- #058 *Colli di Lapio “Fiano di Avellino” 2010* **\$51.00**  
The wine's flavor is crisp and citric, not particularly complex, tart with fresh-fruit acidity and a faint bitter-almond quality in the finish
- #060 *Greco Di Tufo “Terredora Dipaolo” 2009* **\$38.00**  
Very clean, with fresh apple and pear aromas and flavors. Medium-bodied, with clean acidity and a lemony finish.
- #066 *Chardonnay “Jermann” 2009* **\$50.00**  
Aroma intense and fruity (banana when young, golden delicious apple when mature), lightly aromatic and with excellent persistence.
- #072 *Vermentino Bolgheri “Guado Al Tasso”2009* **\$48.00**  
A very nice light white wine. good apple/ pear flavors and light body, easy drinking. wine with or without food.
- #074 *Arneis Langhe “Damilano” 2009* **\$50.00**  
A well-balanced wine, with lemon, white peach and clean mineral character. Medium body with a fresh finish.
- #076 *Pinot Grigio, Bortoluzzi”2010* **\$40.00**  
A serious white, with floral, apple and minerals aromas and flavor. Full bodies, with layers of fruit and a long finish
- #078 *Pinot Grigio, “Torre Rosazza” 2009* **\$40.00**  
A serious white, with floral, apple and minerals aromas and flavors. Full-bodied, with layers of fruit and a long finish.
- #080 *Pinot Grigio, “Fattoria Zaccagnini” 2009* **\$35.00**  
Extraordinarily delicate nose is redolent of apple, flowers and oriental spices, introducing rare elegance, depth and persistence on the palate.
- #082 *Pinot Grigio “Santa Margherita” 2009* **\$50.00**  
Well-built. Sophisticated aromas of currants, berries and light toasted oak. Medium body, with fine tannins and a caressing, fresh aftertaste.
- #084 *Pinot grigio, “Livio Felluga” 2009* **\$45.00**  
Fresh and fruity, with apple, minerals and honey on the nose and palate. Medium-to full-bodied, with good acidity and a long finish.

## *California Whites* **Chardonnay**

- #102 *Kistler “Les Noisetiers” Sonoma 2009* **\$105.00**  
Deep, rich and concentrated, with a complex range of ripe pear, citrus, fresh earth, herb and sage flavors that are well focused and persistent.
- #104 *Ramey “Russian River” 2009* **\$75.00**  
Fresh and vibrant, with spicy apple, pear and citrus notes that are rich and complex without being heavy, ending with a long, lingering finish.
- #106 *Newton “Sonoma-Napa” 2009* **\$52.00**  
Interaction of pear, apricots and peaches, balanced with minerals and white flowers, with touches of oak and just the hint of butter at the finish.
- #108 *DUMOL “Russian River Valley” 2009* **\$105.00**  
The wine shows green apple on the nose, and tropical fruits on the mid-palate with vanilla and caramel on the finish.
- #110 *Chateau Jordan “Sonoma Valley” 2009* **\$55.00**  
Aromas of green apples, pears and peach, and a touch of quince and kiwi. Bright fruits braced by crisp acidity and a lingering minerality.
- #112 *Girard “Russian River” 2009* **\$45.00**  
Pale yellow. Musky stone fruits, nutmeg and honey on the nose, plus a whiff of toasty, vanillin oak. Conveying very good intensity.
- #114 *Cakebread Cellars “Napa Valley” 2009* **\$75.00**  
Tight, with a vibrant core of earthy pear, citrus and cookie dough-scented oak. A lively, well-focused style that delivers a clean beam of fruit flavors.
- #116 *Far Niente “Napa Valley” 2008* **\$95.00**  
Aromas of creamy citrus, orange and light toasty oak carry over nicely to the palate, showing richness, depth and complexity.
- #118 *Stag’s Leap Cellars “Karia” Napa 2009* **\$62.00**  
The flavors unfold gracefully in this wine, exhibiting ripe peach, vanilla, cream and fig nuances that gain complexity on a long tasty finish.
- #120 *Paul Hobbs “Russian River” 2008* **\$85.00**  
Aromas of pear, peach and white flowers burst from the glass in pale yellow hues with just a touch of green. Jasmine and wet stone carry through to a long finish
- #124 *Gary Farrell “Russian River” 2009* **\$65.00**  
A rich, smooth, elegant style, with creamy oak wraps an intense, tasty core of earthy pear, spice, citrus and a touch of honey.
- #128 *Flowers “Sonoma Coast” 2008* **\$75.00**  
Showing balanced depth and complexity, light straw to golden color, aromas unfold with layers of lemon, pear, apricot and wet stone minerality.
- #130 *Nickel & Nickel “Searby” Russian River 2008* **\$72.00**  
Floral and crisp citrus aromas flow seamlessly into a palate packed with passion fruit, apple and lemon that linger.
- #132 *Sonoma-Cutrer “Russian River” 2010* **\$45.00**  
Ripe Chardonnay aromas of honey, pear nectar and citrus blossom, softly framed by toasty, caramelized oak tones.

## Sauvignon Blanc / Blends

- #150 *Duckhorn "Napa Valley" 2008* **\$44.00**  
Vanilla, lemon drop, fig and anise flavors are nicely focused with good depth through a lively, lemony finish.
- #152 *Frog's Leap "Napa Valley" 2009* **\$40.00**  
Ripe, with very good depth and concentration to fig, melon, grass and green apple flavors framed by tangy citrus acidity.
- #154 *Hanna "Russian River" 2008* **\$35.00**  
Very vibrant yet ripe, with green fig, grass and tangy quince flavors frame by a beam of tart grapefruit acidity that pierces the finish.
- #156 *CakeBread Cellars "Napa Valley" 2008* **\$46.00**  
Bright and generous, tangy with grape-fruit, passion-fruit favors that linger effectively on the bracing finish.
- #158 *Merry Edwards "Russian River 2009* **\$70.00**  
Richness beneath its engaging freshness with elements of Crenshaw melons and green figs set against tailored spice and complementary herbaceousness.
- #160 *Gary Farrell "Reedwood Ranch" Russian River 2008* **\$48.00**  
Lovely texture, slippery almost yet light and fresh with acid driven flavors of grapefruit and gooseberry with a touch of orchard fruits on the nose
- #162 *Stag's Leap Cellars "Napa" 2007* **\$50.00**  
Concentrated and tangy, with yellow apple, fig, grass and lemon peel flavors that are wrapped within pronounced vanilla and cedar notes.
- #164 *Cloudy Bay "Marlborough" 2008* **\$55.00**  
Mouth-watering aromas of passion fruit and lemongrass. The palate has exceptional richness, with ripe gooseberry flavours and a hint of fresh fennel.
- #166 *White Cottage Ranch "Napa Valley" 2009* **\$40.00**  
The fruit is whole cluster pressed to tank then cold settled for 3 days. Clean juice is inoculated in tank but finishes the reaction in barrels.
- #168 *Fume Blanc "Grgich Hills" Napa 2008* **\$50.00**  
Light gold in the glass with hints of chartreuse, this wine smells of tart unripe apples and citrus zest. In the mouth it is explosively zingy, with crackling acidity.
- #170 *Fume Blanc "Ferrari-Carano" Sonoma 2009* **\$38.00**  
Zesty flavors and aromas of orange blossom, grapefruit and lemon mingle with a subtle mineral note that is complemented by a lingering finish
- #172 *Cade "PlumpJack" Napa Valley 2009* **\$45.00**  
Wonderful aromas of spearmint, guava, kiwi, gooseberry and snow pea are followed on the palate with flavors of concentrated lemon/lime mix, fig and guava.

## *Italian Reds*

### **Piemonte**

- #196 *Barbera D'Alba "Boroli" Quattro Fratelli 2007* **\$38.00**  
The color is intense, ruby red. On the nose it offers aromas of ripe forest fruits and undertones of vanilla, on the palate aromas of ripe raspberries and blackberries.
- #198 *Barbera D'Asti "La Court" Michele Chiarlo 2006* **\$78.00**  
Flavors of black plum and wild cherry and aromas of violets, spice and new oak wrapped in a velvety texture underscored by firm tannins.
- #200 *Barbera D'Alba "Vietti" Tre Vigne 2007* **\$45.00**  
Dark ruby red colour with bright cherry aromas, plus blackberries with a bramble-like edge and a hint of vanilla.
- #202 *Barbera D'Alba Pio Cesare 2008* **\$45.00**  
This dry, well-balanced wine recalls spicy flavors of cedar. The wine is ripe and round on the palate with a remarkable long finish.
- #204 *Barbera D'Alba "Giacosa Fratelli" Bussia 2005* **\$38.00**  
An intense ruby red in color, bouquet of fresh ripe fruit with concentrated and focused flavors of cherry, chocolate and ripe fruit.
- #206 *Super Pimontese "Oltre" Pio Cesare 2007* **\$55.00**  
Complex nose releasing woody, empyreumatic, spicy and fruity scents. full-bodied wine revealing a full-bodied texture, fleshy tannins and a medium finish.
- #208 *Nebbiolo D'Alba Renato Ratti Ochetti 2008* **\$42.00**  
It is ruby red in color with violet and raspberry aromas on the nose. It has a very impressive mouth-feel with well-balanced tannins that are firm yet not aggressive.
- #210 *Nebbiolo "Vietti" Perbacco 2007* **\$45.00**  
Impresses with a concentration of aromas and flavour, and its palate weight and power, matches by fine-grained tannins and fantastic length.
- #212 *Nebbiolo D'Alba Boroli 2004* **\$50.00**  
The bouquet offers very rounded hints of red raspberries and spices. The palate recalls the bouquet's sensation. It is sapid, with soft tannins, persistent in elegance.
- #214 *Nebbiolo Langhe Produttori del barbaresco 2008* **\$40.00**  
Light ruby color. Nose of red fruits and flowers, some spice. Similar palate with raspberries and even some strawberry. Good acidity, light tannins.
- #216 *Nebbiolo Langhe Sito Moresco "GAJA" 2008* **\$95.00**  
Ruby. Pure nose with aromas of small fruits. A fruity, elegant taste; good balance in the mouth and a fresh fruity finish with very fine, silky tannins.
- #220 *Barbaresco "Pin" La Spineta 2007* **\$80.00**  
Remarkably dense, red purple hue, cut through with mature mahogany tones, although they are well hidden. A dark wine, out to a thin raspberry-oxblood rim.
- #222 *Barbaresco Produttori 2006* **\$60.00**  
A balanced and refined Barbaresco with berry, violet and cherry character. Medium-bodied, with fine tannins and a fresh finish.

- #224 *Barbaresco “Michele Chiarlo” Reyna 2006* **\$65.00**  
Depth and great promise of fruit, which is wrapped within folds of vanilla, ginger, cinnamon and dusty mineral.
- #226 *Barbaresco “Vigneto Bordini” La Spinetta 2006* **\$95.00**  
Exotic and luxuriously texture with notes of black plum, currant and black cherry with subtle hint of smoke and spice. Warm on the palate with perfect tannins.
- #228 *Barbaresco Sori’ Paitin 2005* **\$60.00**  
this had gorgeous rose., cherry and spices on the nose. On the palate the fruit lay on a light-to-medium body. Bodes well for the future.
- #230 *Barbaresco GAJA 2005* **\$290.00**  
Aromas of forest fruits, plums, licorice, mineral and coffee scents. Long, complex finish with fine, silk-like tannins and good acidity, full of super-ripe fruit.
- #232 *Barbaresco “Pio Cesare” 2006* **\$105.00**  
Ripe and spicy fruit, great depth and complexity. The mild and ripe tannins provide this wine with gentleness and finesse, but also strength and opulence.
- #250 *Barolo “Boroli” 2005* **\$82.00**  
Full-bodied, soft and round with berry, cedar, vanilla and chocolate nuances. Refreshing acidity, with velvety tannins and a long, delicious finish.
- #252 *Barolo “Lecinquevigne” Damilano 2005* **\$65.00**  
Focused aromas of crushed ripe strawberries and roses. Full-bodied, very soft and ripe, with a long, long finish.
- #254 *Barolo “Michele Chiarlo” Tortoniano 2004* **\$70.00**  
Exhibits a distinct bouquet of violets or rose petals, with seductively earthy, slightly musky undertones.
- #256 *Barolo Renato Ratti “ Marsenasco” 2007* **\$90.00**  
Deep in color with aromas of roses, spice and blackberry and raspberry fruit. Well-balanced, rich, full-bodied and ripe. Firm tannins and the fruit lingers on the finish.
- #258 *Barolo “Rocca” Giovanni Rocca 2007* **\$70.00**  
Very lush and round, offering black cherry, plum and floral notes. This is bright and firmly structured, yet the tannins are supple and the texture rich.
- #260 *Barolo “Cannubi” Michele Chiarlo 2003* **\$130.00**  
This stylish, integrated wine is marked by ripe wild cherry and red currant flavors with spicy notes of pepper, grilled nuts, tar and a hint of violets.
- #262 *Barolo Dagromis “GAJA” 2005* **\$140.00**  
Rich with berries and floral notes as well as aromas of licorice, dried herbs and spices. Solid structure and a rich softness as well as a lingering finish.
- #264 *Barolo, Cascina Nuova “Elvio Cogno” 2006* **\$85.00**  
Aromas and flavours of cherry and wild raspberry with notes of flowers and light, delicate spices. Medium-bodied, with firm tannins and a rich, elegant finish.
- #266 *Barolo “Seghesio” La Villa 2006* **\$85.00**  
Intense dark ruby colour. Aromas of cherry, plum, tar, spice, licorice. Medium-full bodied, tannic, with violets, cherry, spice, tar, licorice, and a hint of cocoa.
- #268 *Barolo “Pira” Serralunga d’Alba 2007* **\$68.00**  
This is an extremely elegant and refined Barolo, caught at a perfect time. It is mature, complex, elegant, dense and still with all the fruit one could wish for.

## Toscana

- #300 *Chianti Classico, Castello dei Rompoli 2008* **\$60.00**  
Smokey notes with soft ripe red & blackberry fruits. Spicy black-cherry on the nose and palate; full and tart flavor with firm tannins lurking behind the fruit.
- #302 *Chianti Classico Riserva "Tenuta Di Nozzole" 2008* **\$50.00**  
Medium-body, with a pleasant fruity aroma reminiscent of blackberries and prolonged full taste with lasting finish.
- #304 *Chianti Classico Riserva "Felsina Berardenga" 2008* **\$48.00**  
Plenty of ripe fruit, with plum and light cedar character. Full-bodied, with a solid core of fruit and ultrafine tannins.
- #306 *Chianti Classico Riserva, Badia a Passignano "Antinori" 2006* **\$80.00**  
Beautifully balanced, with dense raspberry, blackberry and spicy chocolate notes. Medium- to full-bodied, with fine well-integrated tannins and a long finish.
- #308 *Chianti Classico "Bran Caia" 2006* **\$55.00**  
Black cherry and licorice notes that flow from its rich, weighty frame, made in plump, juicy style, it is sure to provide much pleasure now.
- #310 *Chianti Classico Riserva "Ruffino Ducale" 2007* **\$50.00**  
The aromas have complex mineral touches and a timid hint of the oak. The palate is full and compact, with a sweet weave of ripe tannins and a long eloquent finish.
- #312 *Chianti Classico Riserva "Monsanto" 2007* **\$48.00**  
Gorgeous aromas of crushed blackberry and cherry follow through to a full-bodied palate, with solid core of fruit and a long finish.
- #314 *Chianti Classico "Castello Di Monastero" 2007* **\$36.00**  
Dried cherry and tobacco aromas follow through to a full-bodied, with fine well-integrated tannins and a mineral finish.
- #316 *Chianti Classico Riserva "Badia a Coltibuono" 2006* **\$65.00**  
Intense ruby red color but as it matures it gradually develops brick hues. It has a well-balanced acidity with a fruity and persistent aftertaste.
- #318 *Super Tuscan, Guado al Tasso" Antinori 2007* **\$170.00**  
Focused and pretty, with lovely perfumes of berries, mineral and licorice. Full-bodied, with berry, spice and light rosemary flavors. Long and very pretty.
- #320 *Super Tuscan "Le Volte" Tenuta Dell Ornellaia 2009* **\$52.00**  
Aromas are backed by hint of tobacco and coffee. On the palate, the flavors are powerful with firm tannins and balanced fruit that linger through the finish.
- #322 *Super Tuscan "Le Serre Nuove" dell'Ornellaia 2008* **\$105.00**  
Gorgeous aromas of currant and coffee, with hints of chocolate. Full-bodied, with fine tannins and a lovely finish.
- #324 *Super Tuscan "Ornellaia" dell'Ornellaia 2009* **\$280.00**  
A great depth of youthful colour here, and a wealth of fabulously precise, nervous fruit on the nose, showing some exotic complexity.

- #326 *Super Tuscan “Le Sughere di Frassinello” Maremma 2009* **\$53.00**  
A Wine of great character. Deep ruby red in color, with good berry fruit and floral notes, hints of minerals, and nice elegant spicy tones.
- #328 *Super Tuscan Guado Al Tasso “Il Bruciato” 2007* **\$55.00**  
Ruby In colour, this red boasts a medium nose exuding woody, empyreumatic, spicy, fruity and vegetal aromas.
- #330 *Super Tuscan “Crognolo” Sette Ponti 2008* **\$60.00**  
Beautiful aromas of dried cherry, plum and blackberry, with hints of dark chocolate. Full-bodied, with soft, silky tannins and a fruity finish.
- #332 *Super Tuscan “Tignanello” Antinori 2006* **\$160.00**  
Pretty and fresh aromas of flowers, berry and licorice. Full-bodied, with ultrafine tannins and solid core of fruit. Very pretty and balanced.
- #334 *Super Tuscan “Turan” Silvio Nardi 2006* **\$60.00**  
Lovely light aromatics of herb, flowers, strawberry fruit, chalk and bitter almond are enticing and very varietal.
- #336 *Super Tuscan “Promis” Gaja 2008* **\$80.00**  
Bright but with clear substance on the palate, this is lovely, elegant and also textured. It has freshness, midpalate grip and acidity.
- #338 *Super Tuscan “Campo Al Mare” Bolgheri 2008* **\$55.00**  
Deep ruby color with violet reflections, it shows aromas of small red woodland fruits with notes of licorice and discreet oak in the background
- #340 *Super Tuscan Argiano “Solengo” 2004* **\$145.00**  
Still dark ruby red color - virtually no visual signs of aging. Attractive nose of star anise, floral notes, and cherry.
- #342 *Super Tuscan Ca’Marcanda Magari “GAJA” 2007* **\$120.00**  
Dark ruby to purple. Nose of dark fruits, chocolate, smoke. Palate of blackberry, cassis, red cherry, earth, tar with good tannic backbone.
- #343 *Super Tuscan” Luce” Della Vite 2005* **\$130.00**  
Aroma of black currant and flowers follow through to a full- bodied, with a solid core of ripe fruit and silky tannins. Long and beautiful.
- #344 *Rosso di Montalcino “Il Poggione” 2008* **\$50.00**  
Sweet and expansive on the palate offering compelling notes of smoke and dark cherries. A wine of outstanding depth and balance.
- #346 *Rosso di Montalcino Camigliano 2008* **\$38.00**  
Red cherry, cola and a touch of chocolate, it is vibrant and ultra fresh. In order to retain its varietal purity, it was aged only in large older casks for 18 months.
- #348 *Vino Nobile di Montepulciano “Avignonesi” 2007* **\$52.00**  
A rich, round red, with lots of jammy berry and strawberry character. Full-bodied palate, with velvety tannins and a long, long finish.
- #349 *Montepulciano D’Abruzzo “Spelt” 2008* **\$45.00**  
Dark and dense red with intense aromas of crushed grapes and wet earth. Full bodied, with a thick, ripe palate. Silky texture.

- #350 ***Brunello Di Montalcino “Argiano” 2006*** **\$100.00**  
Bright plum and cherry, with just the right amount of allspice. Medium body, with a solid core of fruit and velvety finish.
- #352 ***Brunello Di Montalcino “Casanova di Neri” 2005*** **\$95.00**  
lovely berry and cherry character with plenty of plums and lightly toasted oak. Full-bodied, with fine tannins and a fresh finish.
- #354 ***Brunello Di Montalcino “La Poderina” 2004*** **\$120.00**  
Loads of blackberry, licorice and toasty oak on the nose. Full-bodied, round and rich, with wonderful fruit, light vanilla character and a long finish.
- #356 ***Brunello Di Montalcino “Col D’Orcia” 2004*** **\$85.00**  
It has a very intense garnet colour, and a generous nose with enticingly sweet fruit and notes of tobacco, coffee and vanilla, and finished with densely packed tannins.
- #358 ***Brunello Di Montalcino “Silvio Nardi” 2006*** **\$90.00**  
Very clean, opulent aromas, with notes of ripe red fruit evolving into delicate spice and floral perfumes. Powerful and velvety, with a fresh and sustained finish.
- #360 ***Brunello Di Montalcino “Tenuta La Fuga” 2004*** **\$95.00**  
Attractive notes of cherry, tobacco, mineral and sweet toasted oak. Full-bodied and ample on the palate, it offers outstanding length as well as plenty of style.
- #362 ***Brunello Di Montalcino “Pian delle Vigne” Antinori 2005*** **\$110.00**  
Gloriously ripe and luscious, with blackberry, raspberry, and hints of minerals. Full-bodied, with lots of velvety vanilla and chocolate character.
- #364 ***Brunello Di Montalcino “Castello Banfi” 2006*** **\$100.00**  
Decadent and rich, with aromas of truffle, porcini and ripe fruit. Full-bodied, with velvety tannins, with loads of everything from fruit to coffee.
- #366 ***Brunello Di Montalcino “Fattoria dei Barbi” 2004*** **\$90.00**  
Beautiful aromas of very ripe fruit, with fresh cut flowers and cherry. Full bodied and very silky, with plenty of fruit and a caressing finish.
- #368 ***Brunello Di Montalcino “Luce” 2005*** **\$160.00**  
Aromas of ripe fruit predominate on the nose, particularly of crisp red fruits such as plum and bright cherry.
- #372 ***Brunello Di Montalcino “Coldisole” 2005*** **\$82.00**  
Has a garnet red, intense and bright color, with delicate hints of orange, while the bouquet is impressive and persistent, with hints of wild fruit, spices and vanilla.
- #374 ***Brunello Di Montalcino “GAJA” Rennina 2006*** **\$240.00**  
Redolent of violets, rosemary, spiced wood, and wild berries. Its flavor profile is an opulent amalgam of black cherry, vanilla, licorice, and a touch of wild game.

## Veneto

- #400 *Amarone Classico "Costasera" Masi 2006* **\$90.00**  
Full-bodied, very dry, with concentrated fruit and dark berry flavors. Rustic, with a rich, lingering finish.
- #402 *Amarone Della Valpolicella "Galtarossa" 2004* **\$95.00**  
Very fine Amarone, with loads of dried fruit. Nuts, fennel and coffeelike spice character. Full-bodied, with a silky smooth palate that firms up on the finish.
- #404 *Amarone Della Valpolicella Classico "Tedeschi" 2006* **\$80.00**  
A clean and rich Amarone, with forest fruits, minerals and a light oak note. Full-bodied, with sweet fruit, fine tannins and an intense finish.
- #406 *Amarone Della Valpolicella Classico "Bussola" 2003* **\$90.00**  
Ripe, macerated fruit, with tangible depth. Full, cherry fruit, creamy style, Very powerful, firm, dominating tannins. Good acidity. Sweet burnt cherry finish.
- #408 *Valpolicella Classico Superiore "Bussola" 2005* **\$50.00**  
Aromas of raisin and black cherry, with hints of almond and oak, follow through to a full- to medium-bodied palate, with fine, velvety tannins.
- #410 *Ripasso "Canpofiorin" Masi 2007* **\$40.00**  
Deep ruby red in color, it has a wide and embracing bouquet with scents of forest fruit, juniper, tobacco and coffee.
- #412 *Valpolicella Superiore "Dal Forno Romano" 2004* **\$195.00**  
A big, burly red, with lots of charred oak and smoky bacon character coloring the rich, ripe crushed berry fruit
- #414 *Amarone Della Valpolicella "Le Salette" 2005* **\$110.00**  
Dark ruby red color with garnet highlights. The bouquet reveals intense perfumes of ripe cherries, almonds and vanilla. Sweet tannins on the palate. Long finish.
- #416 *Amarone Della Valpolicella "San Antonio" 2006* **\$75.00**  
Violets, graphite, black cherries, minerals, earthiness and French oak in a vibrant, structured style. There is terrific richness and depth to be found in the glass.
- #418 *Amarone Della Valpolicella Classico "Zeni" 2008* **\$60.00**  
Deep, dark purple hue with concentrated flavors of black currants and ripe plums and a silky texture. Serve with duck or venison.
- #420 *Amarone Della Valpolicella "Sartori" 2007* **\$80.00**  
Shows pretty aroma of raisins and cola. Full-bodied, round and full of juice dried fruit and spice flavors.

## *California Reds* *Cabernet Sauvignon*

- #500 *Ramey “Napa Valley” 2007* **\$85.00**  
A big, dark, intense and earthy style, with a rich currant and berry fruit laced with green olive, herb, and mocha-shaded oak.
- #502 *Jordan “Sonoma Valley” 2007* **\$95.00**  
Lovely black fruits aromas of blackberry, blueberry and cassis. Luscious and full with continued flavors of blackberry, cassis, black cherry.
- #504 *Newton “Napa Valley” 2008* **\$45.00**  
Exhibiting exceptional balance, this deeply concentrated wine opens with spicy cinnamon aromas accenting bright fruit, fresh plum and cedar tones.
- #506 *Decoy “Napa Valley” 2009* **\$55.00**  
Complex if on a modest scale, with lots of tannins to shade, but also some pleasing black cherry, anise and dried currant flavors that hang together.
- #508 *Steltzner “Stag’s Leap” 2008* **\$55.00**  
Medium ruby-plum; oak dominates fairly intense fruity aromas with cassis, berries, melon, herbs, licorice, cedar, vanilla.
- #510 *Shafer “Hillside Select” Napa-Stags Leap 2006* **\$280.00**  
Elegant nose is followed in the mouth with a core of juicy, black fruit, chocolate, black plums, cassis, black and red cherry, black tea, and vanilla and spice.
- #512 *Justin “Paso Robles” 2009* **\$50.00**  
Smooth, elegant and intense. Fragrant currant and herb notes are ripe and juicy, with cola, tea, cedar, tobacco and spice accents and a long lingering finish.
- #514 *Stag’s Leap Cellars “Artemis” Napa Valley 2007* **\$95.00**  
Supple and harmonious, with spicy red currant, black cherry and plum flavors that are firm and exhibiting a touch of cedar and tobacco on the finish.
- #516 *Cake Bread cellars “Napa Valley” 2007* **\$120.00**  
Aromas of dill, macaroon and coconut fold in nicely with a rich band of currant, plum and black cherry fruit. Excellent structure, depth and concentration
- #518 *Shafer “One Point Five” Stags Leap Napa 2007* **\$130.00**  
Amazingly rich and complex, with flavor to burn, this wine stacks up a dense core of wild berry, currant and blackberry fruit.
- #520 *Heitz Cellar “Napa Valley” 2006* **\$95.00**  
Smooth and silky, with ripe, rich blackberry, currant and black cherry flavors that are pure and well-focused. Finishes with a long, concentrated aftertaste
- #524 *Girard “Artistry” Napa Valley 2009* **\$78.00**  
Aromas of kirsch, dark plum, raspberry, sugar cookies and nutmeg. There are also hints of herbal tea, saddle leather and toasted walnuts.

- #526 ***Paul Hobbs “CrossBarn” Napa Valley 2008*** **\$85.00**  
 Darik garnet colors in the glass. Nose of cherry, mocha and berries. Flavors of berries, jam and raspberries. Medium acidity and tannins.
- #528 ***Chateau Montelena “Napa Valley” 2007*** **\$85.00**  
 This is soft and supple cabernet with the famously characteristic Paul Hobbs’ seductive. Sweet ripeness of fruit.
- #530 ***Nickel & Nickel “C.C. Ranch” Rutherford 2008*** **\$140.00**  
 Intense, Firmly tannic and richly concentrated. The flavors are build around vibrant currant, plum and floral notes, with cedar, nutmeg, chocolate and exotic spices.
- #532 ***Grgich Hills Estate “Napa Valley”2006*** **\$100.00**  
 Black fruit and licorice flavors, intense concentration, and firm structure integrate seamlessly to produce this full-bodied yet elegant and ageworthy.
- #534 ***Frog’s Leap, “Napa Valley”2008*** **\$75.00**  
 Vivid, supple black cherry, black berries and currant flavors are round and focused, with smooth, well-integrated tannins, very complete and well made.
- #536 ***Silver Oak “Alexander Valley” 2005*** **\$120.00**  
 combines full body and richness with moderate alcohol. It has a garnet color and a nose of cassis liqueur, nutmeg and dark chocolate
- #538 ***Caymus “Napa Valley” 2009*** **\$125.00**  
 Open fruit, lush and layered, serving up a complex mix of plum, blackberry, black licorice and spices. Full-bodied and supple-textured, ending with a long, finish.
- #540 ***PlumpJack “Oakville” Napa Valley 2007*** **\$150.00**  
 Good color, lots of dark fruit supported by firm tannins. Just an incredible depth of flavor. Long, pleasant finish. Should develop well over the next decade.
- #542 ***Insignia Joseph Phelps “Napa Valley”2008*** **\$245.00**  
 Rich and intensely concentrated, with a firm, tightly wound core of currant, dark cherry, mineral, anise, sage and mocha-laced oak
- #544 ***Mount Veeder “Napa Valley” 2007*** **\$70.00**  
 Vibrant layers of brambly dark berry, cassis, bay and mocha. Rich and concentrated with flavors of blackberry, dark cherry, chocolate and cassis.
- #546 ***Sequoia Grove “Napa Valley” 2007*** **\$68.00**  
 Inky red in color with an immediate hit of juicy, red cherries and fresh raspberries with background notes of red plum.
- #548 ***Stag’s leap “Cask 23” Napa Valley 2005 MAGNUM*** **\$310.00**  
 Thick fruity wine dripping with flavors of baked fruits - plums and black cherries - the flavor lingers and mellows to a spicy finish with notes redolent of pine cones

## Merlot

- #600 *Provenance "Napa Valley" 2006* **\$60.00**  
Ripe and complex, with high-toned cola, blackberry, cranberry and wild berry flavors that are elegant and refined, finishing with good length.
- #602 *Steltzner "Stag's Leap" 2006* **\$50.00**  
Dark, ripe and intense, with a racy wild berry and blackberry fruit that turns juicy. Tannins are ripe and integrated.
- #604 *Duckhorn "Napa Valley" 2007* **\$90.00**  
An enticing mix of ripe fruit and toasty oak, this is a complex, rich and elegant wine, with well-focused currant, spice, black cherry and plummy notes. Enough tannin to merit short-term cellaring
- #606 *Whitehall Lane "Napa Valley" 2006* **\$50.00**  
Expresive nose combines blackberry jam, cloves and white pepper with hints of black licorice. Meaty, with the enriching influence of oak.
- #608 *Shafer "Napa Valley" 2007* **\$82.00**  
Abundant flavors and aromas of bright cherry, strawberry, red and black plums, and cranberry. The finish firm with hints of perfume and violet.
- #610 *PlumpJack "Napa Valley" 2008* **\$105.00**  
Classic aromas of ripe plums, black cherry, ripe currants and chocolate jump from the glass. Rich, vibrant flavors of blackberry, soy, dark chocolate and vanilla.
- #612 *Frog's Leap "Rutherford" Napa Valley 2007* **\$65.00**  
Mouth-filling flavors of cherry and currants are laced with hints of cigar box and dried herbs. Medium bodied and smooth in texture, the succulent fruit..
- #616 *Ferrari-Carano "Sonoma" 2007* **\$45.00**  
A multidimensional, velvety wine with a dark ruby color and complex nose of fresh black cherries, blackberry, roasted coffee bean and chocolate.
- #618 *Trefethen "Napa Valley" 2006* **\$48.00**  
Flavors of ripe black (blackberry and black cherry) and red (cherry) fruit, with hints of cedar and soft toasted oak

## Pinot Noir

- #700 *Duckhorn "Migration" Anderson Valley 2008* **\$75.00**  
Silky smooth, with supple cherry, herb, anise, brown sugar and rhubarb flavors this delicate young wine glides across the palate, with a freshly aftertaste
- #702 *Etude "Carneros" 2009* **\$70.00**  
Pure strawberry and raspberry aromas. Supple and fairly rich, with red fruit flavors complicated by spices, leather, earth and smoke.
- #704 *Sequana "Santa Lucia Highlands" 2008* **\$50.00**  
Floral and citrus aromas, Warm Asian spices accompany bright, lasting flavors of citrus, rose petal and cherry.
- #706 *Cake bread "Anderson Valley" 2009* **\$115.00**  
High-toned blueberry, boysenberry, dark plum and blackberry aromas with rich, dense, black fruit flavors that are simultaneously fresh and opulent.
- #708 *King Estate "Willamette Valley" Oregon 2008* **\$50.00**  
Savory notes of ripe cherry and blackberry, spiced with hints of mild black pepper, make each sip delectable
- #712 *Gary Farrell "Russian River" 2007* **\$72.00**  
Aromas of ripe plum, pomegranate and wild berry are rich and fleshy on the palate gliding to a smooth and complex aftertaste that echoes fruit, berry and spices.
- #714 *Merry Edwards "Russian River" 2008* **\$95.00**  
The best Pinot I've had from this esteemed producer ... Impeccable balance, lively acidity and tremendous fruit complexity.
- #716 *Sonoma Coast Vineyards "SCV" Freestone Hills 2009* **\$78.00**  
Showing the early character of an elegant silkiness, Black cherry and fresh raspberry with elegant spice and earth dominated the aromatic.
- #718 *Rocco "Willamette Valley" Oregon 2006* **\$65.00**  
Dark and concentrated, achieving ripeness level the approaches syrupy, with concentrated blackberry and raspberry jam flavors that are ripe and complex.
- #720 *Bergstrom "Dundee Hills" Oregon 2008* **\$82.00**  
Firm in texture and light on its feet, this has red cherry, raspberry and tangy lime flavors that pick up a distinct mineral note as the finish.
- #722 *Flowers "Sonoma Coast" 2008* **\$90.00**  
Aromas of cherry, raspberry, and plum are followed by hints of violet, spice, mineral, and pepper. Juicy flavors of strawberry, raspberry, black fruits and leather.
- #724 *Emeritus Russian River Valley" 2007* **\$65.00**  
Spice, floral and wild berry aromas fold over to the palate, where they're intense, focused and delicate. Finishes with a burst of wild berry flavors.
- #726 *David Bruce "Russian River" 2007* **\$70.00**  
Firm, with a lush mouthful of black berry and plum fruit that compliments admirably, promising rewards as the texture softens with cellaring
- #728 *Kistler "Sonoma Coast" 2008* **\$120.00**  
Wild dark fruits, violet, and minerals on the nose. Wonderfully concentrated, with impressive energy to its primary black fruit flavors and intriguing soil tones.

- #800 ***Syrah “Ramey Shanel” Sonoma Coast 2006*** **\$65.00**  
 Dark ruby. This wine is attractive, fruit-forward, intense, spicy, full-bodied, ripe, dense, and complex including a lingering finish.
- #802 ***Petite Sirah “David Bruce” Paso Robles 2009*** **\$45.00**  
 Offering blackberry blueberry and white pepper aromas with a supple and balanced feel coming from our gentle handling of the fruit.
- #804 ***Syrah/ Petite Sirah “Shafer Relentless” Napa Valley 2006*** **\$120.00**  
*Reveals plenty of tar, rose pedal, graphite, blackberry, and burning ember-like characteristics. This deep, full-bodied beauty should evolve for a decade or more.*
- #808 ***Meritage “Flowers” Perennial 2008*** **\$75.00**  
 Savory flavors of black pepper, ripe dark fruits, and cassis make up the core with nuances of cocoa and cranberries for added density.
- #810 ***Meritage “Chapelle” Mountain Cuvee 2007*** **\$55.00**  
 offers an immediate rush of sun-ripened fruit and spice that spills from the glass, highlighting notes of dark cherry, plum, cinnamon, mocha and toasted oak.
- #812 ***Meritage “Hess Collection” 19 Block Cuvee 2007*** **\$50.00**  
 Aromas of plum and black currant intermingled with caramel and molasses. The silky entry melts into an ultra-rich core of dark fruit.
- #814 ***Meritage Dry Creek “The Marines” Dry Creek Valley 2005*** **\$70.00**  
 Dark garnet in color, this wine has a nose of cherry and chocolate. In the mouth it offers deep cherry fruit, nicely balanced acidity and faint but muscled tannins.
- #818 ***Zinfandel “Chateau Montelena” Napa Valley 2008*** **\$50.00**  
 Ruby in color with ripe berry and smokey zinfandel aromas and flavors, the wine has a supple, claret texture that carries the clean flavors to a satisfying finish.
- #820 ***Zinfandel “Heitz Cellars” Napa Valley 2007*** **\$45.00**  
 Marvelously balanced and softly rounded, the delicious core of wild berry flavors picks up a touch of spice before building to an elegant finish.