

Champagne/Sparkling Wines

#002 <i>Taittinger Prestige Brut Rose</i>	\$105.00
Its classic, aromatic Pinot fragrance of red raspberries and strawberries is offset by elegant, subtle floral and earth nuances.	
#004 <i>Veuve Clicquot Ponsardin Brut Rose</i>	\$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 <i>Laurent-Perrier Cuvee Brut Rose</i>	\$140.00
A lean thoroughbred of a rose, packed with dense cherry, spice and citrus notes tightly coiled like a spring. It's balanced and expressive, with a long finish.	
#008 <i>Bollinger Brut Rose</i>	\$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 <i>Louis Roederer "Cristal" 2000/1994</i>	\$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 <i>Moet & Chandon Imperial N/V</i>	\$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 <i>Veuve Clicquot Brut Yellow Label</i>	\$85.00
Bracing champagne, boasting almond, honey and ginger flavors. Appealing texture, it firms up on the finish.	
#016 <i>Perrier-Jouet Grand Brut</i>	\$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 <i>Moet & Chandon "Don Perignon" 2000</i>	\$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 <i>Taittinger "La Francaise" Brut</i>	\$82.00
Crisp aromas of green apple, wheat and minerals. Fresh, creamy flavors of apple and toasted bread with hints of red fruit.	
#024 <i>J Vineyard "Cuvee 20" Brut</i>	\$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 <i>Bailly Lapierre "Cremant de Bourgogne Rose" Brut</i>	\$38.00
Aromas of sour cherry, cranberry and leather characteristics, commonly associated flavor profiles are fairly simple and include raspberry, strawberry and cherry	
#028 <i>Ferre I Catasus "Pinot Noir Reserva Rose Cava"</i>	\$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 <i>Gerard Bertrand "Cremant de Limoux Rose"</i>	\$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 <i>Berlucchi "Cuvee 61" Brut</i>	\$39.00
Rich and long-lasting bouquet, with floral and fruit notes, and subtle fragrances of yeast and fresh-baked bread.	

Italian Whites

#050	<i>Gavi di Gavi Broglia “La Mairana” 2009</i>	\$45.00
Beautiful lemon, floral, mineral and grapefruit aromas. Medium-bodied with good fruit and fresh acidity. Long and a delicious finish.		
#052	<i>Gavi Dei Gavi-Black Label, “La Scolca” 2009</i>	\$75.00
Fresh, with green apple and sherbety mineral character, with a hint of lemon. Medium body. Clean, minerally finish.		
#054	<i>Gavi Di Gavi “Magda Pedrini” 2010</i>	\$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	<i>Cortese di Gavi “Pio Cesare” 2009</i>	\$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	<i>Colli di Lapio “Fiano di Avellino” 2010</i>	\$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	<i>Greco Di Tufo “Terredora Dipaolo” 2009</i>	\$38.00
Very clean, with fresh apple and pear aromas and flavors. Medium-bodied, with clean acidity and a lemony finish.		
#066	<i>Chardonnay “Jermann” 2009</i>	\$50.00
Aroma intense and fruity (banana when young, golden delicious apple when mature), lightly aromatic and with excellent persistence.		
#072	<i>Vermentino Bolgheri “Guado Al Tasso” 2009</i>	\$48.00
A very nice light white wine. good apple/ pear flavors and light body, easy drinking. wine with or without food.		
#074	<i>Arneis Langhe “Damilano” 2009</i>	\$50.00
A well-balanced wine, with lemon, white peach and clean mineral character. Medium body with a fresh finish.		
#076	<i>Pinot Grigio, Bortoluzzi” 2010</i>	\$40.00
A serious white, woth floral, apple and minerals aromas and flavor. Full bodies, with layers of fruit and a long finish		
#078	<i>Pinot Grigio, “Torre Rosazza” 2009</i>	\$40.00
A serious white, with floral, apple and minerals aromas and flavors. Full-bodied, with layers of fruit and a long finish.		
#080	<i>Pinot Grigio, "Fattoria Zaccagnini" 2009</i>	\$35.00
Extraordinarily delicate nose is redolent of apple, flowers and oriental spices, introducing rare elegance, depth and persistence on the palate.		
#082	<i>Pinot Grigio “Santa Margherita” 2009</i>	\$50.00
Well-built. Sophisticated aromas of currants, berries and light toasted oak. Medium body, with fine tannins and a caressing, fresh aftertaste.		
#084	<i>Pinot grigio, “Livio Felluga” 2009</i>	\$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	<i>Barbaresco "Michele Chiarlo" Reyna 2006</i>	\$65.00
Depth and great promise of fruit, which is wrapped within folds of vanilla, ginger, cinnamon and dusty mineral.		
#226	<i>Barbaresco "Vigneto Bordini" La Spinetta 2006</i>	\$95.00
Exotic and luxuriously textured with notes of black plum, currant and black cherry with subtle hint of smoke and spice. Warm on the palate with perfect tannins.		
#228	<i>Barbaresco Sori' Paitin 2005</i>	\$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	<i>Barbaresco GAJA 2005</i>	\$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	<i>Barbaresco "Pio Cesare" 2006</i>	\$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	<i>Barolo "Boroli" 2005</i>	\$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	<i>Barolo "Lecinquevigne" Damilano 2005</i>	\$65.00
Focused aromas of crushed ripe strawberries and roses. Full-bodied, very soft and ripe, with a long, long finish.		
#254	<i>Barolo "Michele Chiarlo" Tortoniano 2004</i>	\$70.00
Exhibits a distinct bouquet of violets or rose petals, with seductively earthy, slightly musky undertones.		
#256	<i>Barolo Renato Ratti "Marsenasco" 2007</i>	\$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	<i>Barolo "Rocca" Giovanni Rocca 2007</i>	\$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	<i>Barolo "Cannubi" Michele Chiarlo 2003</i>	\$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	<i>Barolo Dagromis "GAJA" 2005</i>	\$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	<i>Barolo, Cascina Nuova "Elvio Cogno" 2006</i>	\$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	<i>Barolo "Seghesio" La Villa 2006</i>	\$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	<i>Barolo "Pira" Serralunga d'Alba 2007</i>	\$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 Nozzone” 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 ad 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 mush 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 sold 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 minerally 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 “Colddisole” 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 coffee-like 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 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 <i>Ramey "Napa Valley" 2007</i>	\$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 <i>Jordan "Sonoma Valley" 2007</i>	\$95.00
Lovely black fruits aromas of blackberry, blueberry and cassis. Luscious and full with continued flavors of blackberry, cassis, black cherry.	
#504 <i>Newton "Napa Valley" 2008</i>	\$45.00
Exhibiting exceptional balance, this deeply concentrated wine opens with spicy cinnamon aromas accenting bright fruit, fresh plum and cedar tones.	
#506 <i>Decoy "Napa Valley" 2009</i>	\$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 <i>Steltzner "Stag's Leap" 2008</i>	\$55.00
Medium ruby-plum; oak dominates fairly intense fruity aromas with cassis, berries, melon, herbs, licorice, cedar, vanilla.	
#510 <i>Shafer "Hillside Select" Napa-Stags Leap 2006</i>	\$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 <i>Justin "Paso Robles" 2009</i>	\$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 <i>Stag's Leap Cellars "Artemis" Napa Valley 2007</i>	\$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 <i>Cake Bread cellars "Napa Valley" 2007</i>	\$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 <i>Shafer "One Point Five" Stags Leap Napa 2007</i>	\$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 <i>Heitz Cellar "Napa Valley" 2006</i>	\$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 <i>Girard "Artistry" Napa Valley 2009</i>	\$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	<i>Paul Hobbs “CrossBarn” Napa Valley 2008</i>	\$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	<i>Chateau Montelena “Napa Valley” 2007</i>	\$85.00
This is soft and supple cabernet with the famously characteristic Paul Hobbs' seductive. Sweet ripeness of fruit.		
#530	<i>Nickel & Nickel “C.C. Ranch” Rutherford 2008</i>	\$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	<i>Grgich Hills Estate “Napa Valley”2006</i>	\$100.00
Black fruit and licorice flavors, intense concentration, and firm structure integrate seamlessly to produce this full-bodied yet elegant and ageworthy.		
#534	<i>Frog’s Leap, “Napa Valley”2008</i>	\$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	<i>Silver Oak “Alexander Valley” 2005</i>	\$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	<i>Caymus “Napa Valley” 2009</i>	\$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	<i>PlumpJack “Oakville” Napa Valley 2007</i>	\$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	<i>Insignia Joseph Phelps “Napa Valley”2008</i>	\$245.00
Rich and intensely concentrated, with a firm, tightly wound core of currant, dark cherry, mineral, anise, sage and mocha-laced oak		
#544	<i>Mount Veeder “Napa Valley” 2007</i>	\$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	<i>Sequoia Grove “Napa Valley” 2007</i>	\$68.00
Inky red in color with an immediate hit of juicy, red cherries and fresh raspberries with background notes of red plum.		
#548	<i>Stag’s leap “Cask 23” Napa Valley 2005 MAGNUM</i>	\$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**
Expressive 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 complements 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
<i>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.</i>		
#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.		