



White

Wente Riverbank Riesling, Livermore \$23

This Riesling exhibits aromas of honeysuckle, lychee and fresh cut red apple, with a hint of nutmeg. The taste is crisp and fresh, delivering full, classic Riesling flavors of red apple and spice. The acid and the semi-sweetness are perfectly balanced for an excellent mouth feel. This intriguing wine is delightful as an aperitif or served with fruits and cheeses.

Three Blind Moose Pinot Grigio, California \$22

Pale yellow-straw color; fragrant floral, pear and stone-fruit aromas with fresh, lively flavors that are smooth, round and refreshing on the palate. Think of it as the girl next door in a glass. Well, maybe not, but you get the idea.

Kendall-Jackson Vintners Reserve C hardonnay, California \$24

Aromas: Rich Tropical fruit (pear, pineapple, mandarin orange), butter Spice, nutty oak and a whiff of smoke. The mouth feel is round and medium bodied. Intense candied lemon, ripe peaches, baking spices and butter oak flavors carry nicely through the creams smooth finish.

Red

Trapiche Oak Cask Pinot Noir, Argentina \$25

The wine exhibits complex red cherry and sour cherry aromas with a trace of toast, vanilla and butterscotch, from the oak aging. The wine shows an excellent balance between fruit, acidity and sweetness. Food Match: veal, turkey, salmon, pork, grilled vegetables, chicken.

Gnarly Head Merlot, California \$25

Big waves of rich, ripe fruit flavors splash over the palate as the introduction to Gnarly Merlot. Dark, lush blackberry and blueberry character is layered with hints of vanilla and mint, which carries into a smooth, intriguing finish Pairs well will pizza, roast beef, pork loin

Stonehaven Wine Makers Select Shiraz \$26

Nice herbaceous aromas that mingled with cinnamon, eucalyptus and fresh picked blackberries. The medium-bodied flavors offered up pleasant fruit notes of jammy blackberries, black cherry and prunes, with sharp tannins adding tension to the generous finish. Food Friendliness: Game time! No, not football; this wine would pair beautifully with rosemary lamb chops or a grilled venison loin."

Irony Cabernet, Napa \$29

Aromatic violets, tobacco, cocoa and bright red berry character leads into rich, concentrated fruit flavors of raspberries, currants and succulent black cherries. The ripe fruit flavor is juxtaposed with natural acidity for a balanced, well-structured wine with medium tannins and a supple finish. Enjoy this wine with grilled and roasted meats, strong cheeses or pasta with a hearty red sauce.

Ravenswood Lodi Zinfandel \$29

ripe, lush Zin that's also concentrated and intense. Soft, round, spicy and jammy with voluptuous overtones of plums and blueberries, this wine lives large — and irresistible — in the here and now.