



ABOUT OUR WINES

The same principles that govern our choice of ingredients inspire our selection of wines. The wines on our list are created by small growers who cultivate the vines, pick the grapes, and steward the transformation of grape juice into an expression of time and place, captured in a single wine. These artisans work with the unique circumstances of each season and shape, rather than make wine. Over the years we have found certain regions and grape varietals that harmonize with the food of the Midwest and our own style of cooking. Not surprisingly, many of these are from higher latitudes like our own, which yield taut but concentrated wines with pronounced soil-derived flavors. These include noble wines from lesser-known regions, along with more famous sites and varietals.

Headings on this list first sort our wines by grape varietal and then by region. Within each category, **individual wines are listed in order of weight and body**. If organic or biodynamic viticulture practices are important to you, please feel free to inquire about this to any member of our staff.

It is our pleasure to introduce these wines to you. We hope you will ask our staff to share their knowledge of our list; they would be delighted to answer questions about any selection that intrigues you.

HALF BOTTLES

Sparkling

NV	MARENCO <i>Pineto</i>	Brachetto d'Acqui, Italy	26
NV	MARGAINE "Demi-Sec"	Marne, Champagne	50
NV	HEBRART	Ay, Champagne	52
NV	HENRIOT	Reims, Champagne	49
NV	GEOFFREY <i>Rosé de Saignee</i>	Cumieres, Champagne	66
NV	DELBECK	Reims, Champagne	57
NV	KRUG	Ay, Champagne	95

White

2007	SEMILLON Chateau Graille-Lacoste	Graves, France	19
2006	GRÜNER VELTLINER Schloss Gobelsburg	Austria	35
2007	GRÜNER VELTLINER Hirsh "Heiligenstein"	Austria	29
2008	PINOT BLANC Robert Sinskey	Carneros, California	28
2006	PINOT GRIS Adelsheim	Willamette Valley	18
2007	GEWURZTRAMINER Weinbach "Altenbourg"	Alsace, France	52
2006	GRENACHE BLEND Vieux Télégraphe	Chat du Pape, France	43
2005	CHARDONNAY Michel	Chablis, France	40
2005	CHARDONNAY Calera	Central Coast, California	20
2006	CHARDONNAY Ramey	Russian River Valley	42
2004	CHARDONNAY "Dreams"	Friuli, Italy	44
2005	CHARDONNAY Gaja "Rossj-Bass"	Lange, Italy	56
1999	SAVIGNIN Tissot (500 ml)	Arbois, France	75
2007	RIESLING Auslese, Messmer (500ml)	Pfalz, Germany	63
2007	RIESLANER Auslese, Geil (500ml)	Rheinhessen, Germany	55

HALF BOTTLES

Red

2006	GAMAY Chateau Thivin	Beaujolais, France	22
2007	GAMAY Morgan	Beaujolais, France	26
2006	GRENACHE Vieux Télégraphe “La Crau”	Chateauneuf du Pape, France	59
2005	GRENACHE Domaine les Pallières	Gigondas, France	34
2006	MOURVEDRE Domaine Tempier	Bandol, France	38
2006	MERLOT Shafer	Napa Valley	39
2005	PINOT NOIR/MERLOT Jermann “Angel”	Friuli, Italy	30
2004	PINOT NOIR Liger-Belair	Nuits St. Georges, Burgundy	62
2005	PINOT NOIR Fiddlehead “728”	Santa Rita Hills, California	36
2005	SANGIOVESE Isole e Olena	Chianti, Italy	22
2004	SANGIOVESE Corte alla Flora	Montepulciano	18
2003	TEMPRANILLO Muga “Reserva”	Rioja, Spain	50
2006	CABERNET Chateau Teysier	Bordeaux, France	31
2005	CABERNET Worthy “Sophie’s Cuvée”	Napa, California	36
2005	CABERNET BLEND Ridge “Monte Bello”	California	98
2006	ZINFANDEL Elyse “Korte Ranch”	Napa, California	34
2004	AMARONE Speri “Sant Urbano”	Valpolicello, Italy	72
2004	AMARONE Zenato	Valpolicello, Italy	65

For a listing of our dessert wines offered in the half bottle format, please refer to the last page.

CHAMPAGNE

We absolutely love Champagne! It is among the greatest wines of the world, possesses remarkable flexibility with food, and is unparalleled as a drink for life's special moments. Like all beautiful wine, Champagne is both delicious and mysterious. Along with its unique flavor, Champagne has an otherworldly feel, a yin-yang delicacy and intensity that illuminate those subtle flavors in all food.

BLANC DE BLANCS

Made entirely from Chardonnay, they are crisp, dry, and apple-flavored. Terrific as an aperitif, they also rank among the finest partners for white-fleshed fish and starchy foods.

NV	GIMONNET	Cuis	68
NV	PIERRE PETERS	Les Mesnil-sur-Oger	79
2000	GIMONNET "Oenophile"	Cuis	94
NV	HENRIOT	Reims	76
NV	VILMART "Grand Cellier"	Rilly la Montagne	116

MULTIPLE GRAPE CUVÉES

Blended from Pinot Noir, Pinot Menuier, and Chardonnay, this style is fuller, fruitier, and spicier than blanc de blancs. They especially enhance richer dishes and sing with mushrooms and game.

NV	LALLEMENT	Verzenay	82
NV	GOSSET-BRABERT	Äy	87
NV	CHARTOGNE-TAILLET "Sainte Anne "	Merfy	78
NV	MARGAINE	Villers-Marmery	80
NV	VEUVE CLIQUOT	Reims	87
NV	EGLY ORIET "Tradition"	Ambonnay, Bouzy	92
1996	LASALLE "Cuvée Angéline"	Chigny-Les-Roses	86
1999	BILLIOT	Ambonnay	95
1996	DIAMANT BLANC "Vranken"	Reims	185

SPARKLING WINE

From crisp, dry Blanc de Blancs to fuller, fruitier blends to the kiss of sweetness in Moscato di Asti, sparkling wine is always a celebration. Terrific as an aperitif, these are also some of the most versatile wines with food.

NV	LA SERRA	Asti, Italy	30
NV	MARAGLIANO	Asti, Italy	35
NV	DELEA	Switzerland	31
NV	GRAN SARA O CAVA	Penedes, Spain	25
NV	ADAMI “Garbèl”	Colbertaldo, Italy	34
NV	MÉRIE AU “Bulles”	Loire Valley, France	40
NV	GRUET Blanc de Noirs	New Mexico	36
NV	JAILLANC E “de l’ Abbaye”	Bordeaux, France	38
NV	RENE MURÉ	Alsace, France	47
NV	GISSELBRECHT	Alsace, France	38

INDIGENOUS AND UNIQUE WHITE WINES

There are thousands of grapes used throughout the wine-growing world that remain the provenance of small locales. The following are lesser-known varietals; each one is unique and steeped in tradition and can be a welcome change of pace (and taste!).

2006	ARINTHO Quinta de Alorna	Portugal	27
2007	MESOGHEA, SAVATIANO	Greece	28
2007	VERDEJO Naia	Rueda, Spain	31
2007	GODELLO Vina Somoza	Valdeorras, Spain	39
2004	ALSACE BLEND Bott Geyl	Alsace, France	28
2007	MÜLLER THURGAU <i>Benoit Anne Amie</i>	Oregon	29
2006	ALIGOTE Villaine	Bouzeron, France	45
2006	GROS/PETIT MANSENG Cauhapé	Jurançon, France	42
2007	VERMENTINO/ROUSANNE Lascaux	Languedoc, France	37
2006	GRENACHE BLANC Consilience	Santa Barbara County	52
2002	INCROZIO MANZONI Can Rafols del Caus	Penedes, Spain	74

GERMAN RIESLING

Riesling shows a remarkable range of flavors that mirror the soil and climate where it grows. Riesling wines are especially at home with dishes that possess natural sweetness and fruit acidity and they harmonize with almost everything we cook here at L'Etoile. In Germany the wines have a touch of residual sugar, creating a delicate balance with their natural crispness. As the wines age, this simple acid-sugar balance is replaced by a complex blend of earth and sweetness unlike that found in any other wine.

2005	ADAM Dhron Hofberg Reserve	Mosel	88
2003	KOEHLER-RUPRECHT Spätlese Kallstadter Saumajen	Pfalz	54
2007	SCHAEFER Spätlese Graacher Domprobst	Mosel	62
2007	SPREITZER Spätlese Winkeler Jesuitengarten	Rheingau	52
2006	EUGEN MÜLLER Spätlese Forster Ungeheuer	Pfalz	44
2006	MUELENHOF Spätlese Wehlener Sonnenuhr	Mosel	42
2007	MUELENHOF Spätlese Erdener Prälat	Mosel	55
2007	SCHEIDER Spätlese Niederäuser Hermennshöhle	Nahe	60
2006	LEITZ Spätlese Rüdesheimer Magdalenenkreuz	Rheingau	52
2006	MEULENHOF Auslese Erdener Prälat	Mosel	65
2005	MULLER-CATOIR Spätlese Haardter Burgergarten	Pfalz	85
2003	J.J. PRÜM Gold Cap Auslese Graacher Himmelreich	Mosel	96

DRIER STYLES

2001	VON BUHL "Maria Schneider"	Pfalz	42
2004	REBHOLZ "Von Buntsandstein"	Pfalz	55

RIESLING'S COUSINS

2006	BURGERMEISTER WEBER Scheurebe	Rheinhessen	29
2007	KRUGER-RUMPF Scheurebe Spätlese Dautenpflänzer	Nahe	48

GERMAN RIESLING (CONT'D)

A HERM DÖNNHOFF RIESLING COLLECTION

2007	<i>Felsentürmchen</i>	88
2005	<i>Niederhäuser Hermannshöhle</i>	84
2002	<i>Norheimer Dellchen Kabinett</i>	55
2001	<i>Schlossböckeleheimer Kupfergrube</i>	90
2000	<i>Überhäuser Brücke</i>	55
1999	<i>Schlossböckeleheimer Kupfergrube</i>	50

ALSACE RIESLING

Alsace Riesling is usually made completely dry in a warmer climate, which results in more body and texture than the German styles. Expect ethereal aromas followed by lemon and stone on the palate, all of which is followed by a long, rich finish.

2005	MARC TEMPE Zellenberg	68
2007	KUENTZ BAS "Tradition"	35
2007	OSTERTAG	53
2007	WEINBACH "Theo"	61
2002	SCHOFFIT <i>Clos Saint-Théobald</i>	Rangen 88

AUSTRIAN RIESLING

Austria's climates and soils create chiseled, large-framed Rieslings that often have a dense mineral component. Floral aromas and a dry richness keep the wines deep, yet lively.

1999	LOIBEN "L"	Wachau	55
2007	SETZER	Weinvertel	53
2007	HIRSCH <i>Heiligenstein</i>	Kamptal	78
1999	NIGL <i>Privat (Magnum)</i>	Senftenberg Piri	94
2006	ALZINGER <i>Loibenberg</i>	Wachau	98

AUSTRIAN GRÜNER VELTLINER

Grüner Veltliner is the best wine in the world to enjoy with vegetables. This wine uses a one-of-a-kind, magisterial grape with flavors and aromas of herbs, white pepper, and heather that age magnificently. And yes, it's dry.

2008	SCHLOSS GOBELSBURG "Gobelsburger"	Kamptal	35
2007	NIKOLAIHOF "Hefeabzug"	Wachau	55
2007	GLATZER "Dornenvogel"	Carnuntum	40
2007	ECKER	Wagram	48
2006	NIKOLAIHOF Im Weingebirge "Smaragd"	Wachau	104
2005	BRÜNDLMAYER <i>Ried Käferberg</i>	Kamptal	85

ALBARIÑO

These wines rank among the best seafood whites. They show off a crisp nectarine nose and finish with a harmonious balance of lushness and cleanness.

2007	HAVENS	Napa Valley, California	48
2006	DOÑA ROSA	Rias Baixas, Spain	37

PINOT GRIGIO AND PINOT GRIS

While Italian Pinot Grigios often lean toward a lighter style with lemon undertones, we search for those that also emphasize body and texture. Alsatian Pinot Gris are richer and more complex with notes of minerals and honey, tempered by a hint of nuttiness in these refreshing wines

2007	WILHELM WALCH	Tramin, Italy	34
2007	KING ESTATE "Domaine"	Willamette Valley, Oregon	50
2001	ZIND-HUMBRECHT <i>Heimbourg</i>	Alsace, France	68

SAUVIGNON BLANC

Bright, refreshing acidity is a hallmark of these wines. Sauvignon Blanc can take on aromas of smoke and herbs but is fundamentally clean with hints of citrus. A sure bet with seafood.

2006	CASTELL DEL REMEI	Costers del Segre, Spain	28
2007	HUNTER'S	Marlborough, New Zealand	38
2007	ROBLIN	Sancerre, France	52
2006	CHATEAU ST. JEAN <i>La Petite Etoile</i>	Sonoma, California	41
2008	REVERDY "La Feine Blance"	Sancerre, France	48
2005	SOURCE <i>Gamble</i>	Napa, California	55
2006	ROCHIOLI	Russian River Valley, California	62
2006	CHALK HILL	Sonoma County, California	52

SEMILLON

Semillon is often blended with Sauvignon Blanc to provide body and fruit. It carries savory flavors of ripe tree fruit and beeswax.

2008	CHÂTEAU GRAVILLE LACOSTE	Graves, France	38
2004	WILLOWS	Australia	32
2007	L'ECOLE NO. 41	Columbia Valley, Washington	36

CHENIN BLANC

Chenin Blanc has a floral character and, when young, a delightful pear-like flavor. Underneath this floral and fruity character lie complex mineral flavors and a beeswax quality that becomes more pronounced as the wine ages.

2004	DANCING COYOTE	Clarksburg, California	33
2007	CHAMPALOU	Vouvray	35
2005	DOMAINE RICHOUS	Anjou	38
2005	ST. NICOLAS (Blend with Chardonnay)	Fiefs Vendeens	35
2006	BOURILLON "Demi-Sec"	Vouvray	44
2004	JOLY Coulee de Serant	Savennieres	75

CHARDONNAY

Burgundy

These Chardonnays usually taste dry and crisp without a lot of obvious fruit or oak flavors. Typically Burgundies possess a tightly knit texture with flavors more implied than stated.

2005	MICHEL <i>Grenouilles</i>	Chablis	85
2003	FEVRE <i>Montee de Tonnerre</i>	Chablis	75
2003	FEVRE <i>Les Clos</i>	Chablis	90
2003	FEVRE <i>Les Preuses</i>	Chablis	85
2007	VERGET "Grand Elevage"	Burgundy	57
2007	PERRUSSET	Mâcon Farges	48
2005	ERIC FOREST <i>Sur la Roche</i>	Mâcon Vergisson	48
2007	J.M. BOILLOT	Rully	50
2007	JULIEN BARRAUD "Alliance"	Pouilly Fuisse	60
2004	CARILLON	Puligny-Montrachet	81
2004	J.M. BOILLOT <i>Combettes</i>	Puligny-Montrachet	118
2007	DOMAINE LEFLAIVE <i>Clavoillon</i>	Puligny-Montrachet	198
2005	JAVILLIER <i>Les Tillets</i>	Meursault	106
2005	PHILIPPE COLIN <i>Clos St Jean</i>	Chassagne Montrachet	124
2005	SAUZET <i>Combettes</i>	Puligny-Montrachet	178

Other Regions

2007	TOMARESCA	Puglia, Italy	25
2003	ELENA WALCH "Beyond the Clouds"	Alto Adige, Italy	76

CHARDONNAY

California

These styles are full bodied, usually with pronounced oak and sweet fruit flavors. If Burgundy is the strings of our Chardonnay orchestra, these represent the brass section.

2005	MICHAEL SULLBERG		29
2008	CARTLIDGE and BROWNE		31
2007	OJAI <i>Solomon Hills</i>	Santa Maria Valley	53
2006	RAMEY	Sonoma Coast	58
2007	MATCH BOOK	Dunnigan Hills	32
2006	GANN	Russian River Valley	45
2007	MUELLER "LB"	Russian River Valley	62
2006	FLOWERS	Sonoma Coast	77
2007	RIDGE	Santa Cruz Mountains	74
2006	PAUL HOBBS	Russian River Valley	82
2007	SHAFFER <i>Red Shoulder Ranch</i>	Carneros	88
2007	MER SOLEIL	Santa Lucia Highlands	68
2005	PAHLMeyer	Carneros	130
2006	KONGSGAARD	Napa	125

GEWURZTRAMINER

Blessed with an inimitable aroma of rose petals and lychee nuts, Gewurztraminer is among the most floral wines in the world. We look for styles with healthy acidity to balance the grape's natural richness.

2007	HOOK AND LADDER	Sonoma	32
2007	HELFRICH	Alsace, France	34
2006	ABBAZIALTO DI NOVACELLA	Alto Adige, Italy	48

MARSANNE, ROUSANNE AND VIOGNIER

Viognier is redolent with peaches and white flowers, a gorgeous match for crab and fish. Marsanne and Roussanne echo these exotic aromas, but ground them with a nutty earthiness.

2006	J. VIDAL FLEURY	Côtes-du-Rhone	36
2008	CONO SUR (Viognier)	Chile	26
2006	DOMAINE DE LA JANASSE	Côtes-du-Rhone	39
2004	CLAPE	Côtes-du-Rhone	48
2007	TREANA (Viogner/Marsanne)	Central Coast, California	55
2004	DOMAINE MARCOUX	Chateauneuf du Pape	85
2007	ROSTAING (Viognier) <i>La Bonnette</i>	Condrieu, France	118

ITALIAN WHITES

2007	INSOLIA Cusumano	Sicily	26
2008	FALANGHINA Terredora	Campania	38
2006	CORTESE Piccolo “Rovereto”	Gavi	34
2007	CORTESE Araldica “La Luciana”	Gavi	36
2007	VERDICCHIO Casalfarneto Fontevecchia	Marche	33
2007	VERMENTINO Doga delle Clavule	Tuscany	37
2006	GRECO/MALVASIA Botromagno	Gravina	36
2007	PECORINO La Valentina	Abruzzo	32
2007	TOCAI FRIULANO BLEND Molamatta	Collio	44
2006	TOCAI FRIULANO BLEND Zuani	Collio	50
2006	TOCAI FRIULANO Schiopetto	Collio	58
2008	ARNEIS Vietti	Piedmont	59

ROSÉ WINES

From soft and silky to deep and lively. Always a great choice with crisp, light fare.

2007	VERDAD	Santa Barbara, California	25
2008	PARADIS “Terre des Anges”	Provence, France	33
2005	BRUNO CLAIR	Marsannay, Burgundy	45

INDIGENOUS AND UNIQUE REDS

There are thousands of grapes used throughout the wine-growing world that remain the provenance of small locales. The following are lesser-known varietals; each one is unique and steeped in tradition.

2008	GAMAY Dupeuble	Beaujolais, France	37
2006	GAMAY Thivin	Brouilly, France	43
2004	BLAUFRANKISH Höppler	Burgenland, Austria	37
2006	SAMSO/GARNACHA Acustic	Montsant, Spain	44
2006	TINOT RORIZ/TOURIGA FRANCO Altao	Duero, Portugal	25
2006	PINOT MEUNIER Chandon	Carneros, California	55
2007	MENCIA Descendientes de J. Palacios “Petalos”	Bierzo, Spain	47
2004	MENCIA Descendientes de J. Palacios "Corullón"	Bierzo, Spain	80
2005	TANNAT Cabiata	Monterey, California	54
2004	CARMENERE Casa Lapostolle “Apalta”	Colchagua Valley, Chile	106

MERLOT

Similar to Cabernet Sauvignon but softer, Merlots have more of a blueberry, denim, briary quality. Merlot is terrific with duck and fruit sauces. When done well, this is truly a noble grape.

France

2005	CHÂTEAU LAURIOL	Cotes de Francs	32
2005	BELLE GRAVES	Lalande-de-Pomerol, Bordeaux	62
1999	CHÂTEAU TROTANOY	Pomerol, Bordeaux	164
1995	CHÂTEAU L'EVANGILE	Pomerol, Bordeaux	240
2005	CHÂTEAU TEYSSIER "Le Carre"	St. Emilion	196

California and Washington

2006	WESTERLY	Santa Ynez	45
2005	HAVENS	Napa	48
2006	DUCKHORN	Napa	68
2005	NORTH STAR	Columbia Valley, Washington	56
2003	NORTH STAR	Walla Walla, Washington	85
2006	PRIDE Mountain Vineyards	Napa/Sonoma	94

Italy

2002	ELENA WALCH <i>Kastelaz</i>	Alto Adige	48
2001	CASA EMMA "Soloio"	Tuscany	78

Spain

2004	CASTELL DEL REMEI "Oda"	Costers Del Segre	38
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TEMPRANILLO

Aromas of leather and earth with flavors of Montmorency cherry characterize Spain's national grape that is at once delicate and flavorful

2007	CAMPOS REALES	La Mancha	23
2004	ARTADI "Orobio"	Rioja	36
2005	MATCHBOOK "Tinto Rey" (Blended with Syrah)	California	42
2005	ATALAYAS	Ribera del Duero	54
2004	CONDE DE SAN CRISTÓBAL	Ribera del Duero	51
2006	TERMES	Valdefinjas	63
1998	MUGA "Gran Reserva Prado Enea"	Rioja	94
2001	MORO "Malleolus"	Ribera del Duero	86
2005	MARQUES DE VARGAS "Privada"	Rioja	110
2006	MORO "Malleolus de Sanchomartín	Ribera del Duero	280

ZINFANDEL

Our national grape is rich and expansive with briary blackberry flavors that are finely complemented by rich, oaky flavors. Big and rich but without a lot of tannin, these can be surprisingly flexible at the table.

2005	TEIRA	Sonoma	32
2006	CANTELE	Puglia, Italy	30
2005	TANDEM <i>Aldine Vineyard</i>	Mendocino	44
2005	ORIN SWIFT "The Prisoner"	Napa Valley	55
2004	DASHE "Todd Brothers"	Alexander Valley	50
2007	RIDGE <i>Geyserville</i>	Alexander Valley	58
2006	STORYBOOK MOUNTAIN "Eastern Exposure"	Napa Valley	84

PINOT NOIR

Mysterious, seductive, enchanting...no red has captured the fascination of tasters like Pinot Noir. Although it's a lighter style of red, it can be fantastically complex with flavors of cherry, herbs, and earth. Best of all is its texture, which is firm, yet velvety. Like the Riesling grape, Pinot Noir shows a diverse range of flavors depending on where it's grown

Burgundy

The ancestral home of Pinot Noir; where it once grew wild. Burgundies tend to have higher acidity and more earth tones than their New World counterparts with significant variations among different vineyard sites.

2006	BESSON <i>Le Petit Prétan</i>	Givry	57
2006	DE VILLAIN <i>Les Montots</i>	Mercurey	81
2005	BERNARD MOREY <i>La Fussière</i>	Maranges	56
2006	DUBOIS <i>Les Picotins</i>	Savigny-Les-Beaune	52
2006	BERNARD MOREY	Santenay	62
2006	GIRARDIN <i>Les Vignots</i>	Pommard	87
2004	HENRI GOUGES <i>Chenes Carteaux</i>	Nuits St. Georges	96
2006	LA POUSSE D' OR <i>Caillerets</i>	Volnay	138
2004	GROFFIER <i>Les Sentiers</i>	Chambolle-Musigny	180
2005	LIGER-BELAIR <i>La Toppe au Vert</i>	Aloxe Corton	110
2004	MONGEARD-MUGNERET	Grands Echezeaux	184
2003	CHEVILLON <i>Les Cailles</i>	Nuits-Saint Georges	144
2004	GROFFIER	Chambertin-Clos de Bèze	230
2004	GEORGES COMTE DE VOGUE "Vieilles Vignes"	Musigny	464

Other Regions

2008	TABALI	Limari Valley, Chile	38
2006	PEREGRINE	Central Otago, New Zealand	73
2003	CAN RAFOLS DEL CAUS "Ad Fines"	Penedes, Spain	80

PINOT NOIR

Oregon

These cool-climate Pinots have a firmer backbone than those from California and tend to show “cooler” fruit flavors with more earth. Unless noted, all hail from the Willamette Valley

2007	ADELSHEIM		55
2006	WILLAKENZIE ESTATE		48
2007	KING ESTATE		52
2006	DOMAINE SERENE Evenstad Cuvée		75
2006	DOMAINE SERENE Yamhill Cuvée		75
2007	TORII MOR		54
2007	ST. INNOCENT <i>Shea Vineyard</i>		72
2007	ST. INNOCENT <i>White Rose Vineyard</i>		88
2007	BERSTRÖM <i>Bergström Vineyard</i>		110
2002	LANGE “Three Hills Cuvee” (Magnum)		148

California

The warmer climate yields riper wines. These are full of soft fruit and most are gently oaked.

2007	POPPY	Monterey	34
2008	FOLK MACHINE	Central Coast	39
2007	LAETITIA	Arroyo Grande Valley	41
2007	DE-FIN-I-TIVE	Sonoma Coast	47
2005	CALERA <i>Reed</i>	Mt. Harlan	84
2004	WOODENHEAD <i>Buena Tierra</i>	Russian River Valley	76
2007	MORGAN “12 Clones”	Santa Lucia Highlands	52
2006	STEELE	Carneros	45
2005	TALLEY	Arroyo Grande Valley	65
2005	FLYING GOAT <i>Rio Vista</i>	Santa Rita Hills	58
2007	ANCIEN <i>Mink Vineyard</i>	Napa	80
2005	FIDDLEHEAD <i>Fiddlestix</i>	Santa Rita Hills	68
2006	BREWER CLIFTON <i>Lindsay’s</i>	Santa Rita Hills	94

ITALIAN GRAPES

NEBBIOLO

The great grape of Piedmont. A beguiling combination of delicacy and power with trademark aromas of violets, plums and truffles. Sea deep flavors for special occasions.

2005	BOROLI (Cabernet/Merlot blend) <i>Anna</i>	Langhe	33
2006	ALMONDO	Langhe	44
2004	FARINA	Barolo	75
2004	BOROLI	Barolo	85
2004	NINO NEGRI “Sfursat Tradizionale”	Lombardia	81
2005	BONGIOVANI <i>Pernanno</i>	Barolo	125
2003	CONTERNO-FANTINO <i>Sori di Ginestra</i>	Barolo	156
1998	GAJA <i>Sori Tilden</i>	Barbaresco	470

SANGIOVESE

Fine wines with rose, cherry and tobacco notes. High acidity harmonizes nicely with many of our dishes.

2005	LA GINESTRA	Chianti	34
2004	CASTELLO DI BOSSI	Chianti Classico	40
2006	CASANOVA DI NERI	Sant’ Antimo	48
2005	BOSCARELLI	Vino Nobile di Montepulciano	80
2004	TERREBIANCA “Croce Riserva”	Chianti	58
2005	ISOLE E OLENA “Cepparello”	Tuscany	108
2003	COSTANI	Brunello di Montalcino	127
2001	ALTERO	Brunello di Montalcino	144

ITALIAN GRAPES

OTHER ITALIAN VARIETALS

2006	MONTEPULCIANO Canaletto	Abruzzo	28
2004	MONTEPULCIANO Cocci Grifoni “Vigna Messieri”	Piceno	55
2006	BARBERA Ca’Del Sarto	Alba, Piedmont	27
2007	DOLCETTO Bongiovanni	Alba, Piedmont	35
2007	DOLCETTO Paitin	Alba, Piedmont	37
2005	LAGREIN Tiefenbrunner “Castel Turmhof”	Alto Adige	43
2004	NEGROAMARO Cantele “Riserva”	Salice Salentino	32
2005	CORVINA BLEND Speri <i>Saint Urbano</i>	Valpolicella	59
2006	NERELLO MASCALENE Terre Nere <i>Guardiola</i>	Mt. Etna	92
2000	AMARONE Accordini	Valpolicella	75
2004	AMARONE Bussola “TB”	Valpolicella	195

MALBEC

Argentina’s national grape and a wonderful match with beef. French styles emphasize earth and tannin, while Argentinian versions show rich, plummy fruit with mouth- coating texture.

2006	HUARTE “Lancatay”	Mendoza, Argentina	28
2007	FELINO	Mendoza, Argentina	38
2008	DONA PAULA “Estate”	Mendoza, Argentina	33
2007	CATENA	Mendoza, Argentina	45
2006	HAUT-MONPLAISIR	Cahors, France	40
2006	CATENA “Alta”	Mendoza, Argentina	78

GRENACHE, MOURVÈDRE AND BLENDS

These are bold, warm wines with an earthy, spicy dimension. As they age, they take on softer floral and mushroom notes which complement their heartiness.

France

2004	SABON	Lirac	32
2007	ANDEZON	Cotes du Rhone	28
2004	SANG DE CAILLOUX “Floureto”	Vacqueyras	50
2007	CHATEAU SAINT COSME	Gigondas	68
2000	GROS NORE (Magnum)	Bandol	100
2001	DOMAINE DE LA GRANGE DES PÈRES	Herault	95
1999	DOMAINE L'AIGUELIÈRE <i>Côte Dorée</i>	Montpeyroux	92
1999	DOMAINE L'AIGUELIÈRE <i>Côte Rousse</i>	Montpeyroux	92

Châteauneuf-du-Pape

2006	BRUNIER “Telegramme”		68
2003	DOMAINE DE MARCOUX		82
2003	VIEILLE JULIENNE		95
2007	VIEUX TELEGRAPHE		110

Spain

2008	BORSAO	Borgia	25
2005	VIÑA ALARBA	Calatuyud	32

Australia

2005	TORBRECK “The Steading”	Barossa Valley	57
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United States

2006	MORGAN “Cotes du Crowe’s”	Monterey	43
2005	GRAFF FAMILY VINEYARDS Chalone	Monterey County	55

SYRAH

This grape produces robust wines with a distinctively peppery and red raspberry flavor. It pairs well with similarly bold dishes.

France

Our Syrahs from France originate from the south—in the rocky soils of the Rhone Valley and the Languedoc. They are usually peppery with flavors of game, raspberry, and earth.

2007	PUYMORIN “Only Girls”	Vin de Pays	28
2008	SAINT COSME	Côtes du Rhone	35
2001	GUIGAL “Brune et Blonde”	Côte-Rôtie	90
2003	DOMAINE CLAPE	Cornas	122

California

California Syrahs can be effusively fruity and chocolaty with lovely aromas of blackberries and violets.

2005	JAFFURS <i>Bien Nacido</i>	Santa Barbara	62
2004	OJAI <i>Roll Ranch</i>	Santa Barbara	78
2006	DU MOL <i>Eddie’s Patch</i>	Russian River Valley	140
2006	DU MOL <i>Jack Roberts</i>	Russian River Valley	170

Australia

Shiraz is Australia’s greatest grape, possessing rich, up-front flavors that suggest berry liquors. Most Shirazs are oaky and intense with ripe, almost roasted flavors.

2007	TORZI MATTHEWS “Schist Rock”	Eden Valley, Barossa	48
2004	SMALL GULLY “The Formula”	South Australia	35
2008	MOLLY DOOKER “The Boxer”	South Australia	50
2005	TORBRECK “The Struie”	Barossa Valley	105
2005	KAY BROTHERS “Block 6”	McLaren Vale	114
2006	d’ARENBERG “The Dead Arm”	McLaren Vale	122

Washington

2007	DUSTED VALLEY “Stained Tooth”	Columbia Valley	48
2003	ANDREW WILL <i>Annie Camarda</i>	Vashon	88

CABERNET SAUVIGNON and BLENDS

Perhaps the only grape that can be grown with uniformly superb results throughout the world. At its core, Cabernet has noble flavors and aromas of black currant and cedar. Like Chardonnay, expect new world styles to taste fruitier, sweeter, and oakier than French styles.

Bordeaux, France

2005	CHÂTEAU PREUILLAC	Medoc	54
2005	LE HAUT MEDOC DE BRANAIRE-DUCRU	Medoc	58
2001	CHÂTEAU MEYNEY	St. Estephe	92

California

2005	BOMMARITO	Napa Valley	39
2005	LAUREL GLEN “Counterpoint”	Sonoma Mountain	52
2003	SMITH-MADRONE	Spring Mountain, Napa Valley	75
2006	SNOWDEN	Napa Valley	72
2003	LAURAL GLEN	Sonoma Mountain	82
2006	TREANA	Paso Robles	78
2005	SINEANN <i>Lazare Vineyards</i>	Napa Valley	95
1998	STAGLIN (Magnum)	Rutherford	225
2003	SPOTTSWOODE	Napa Valley	158
2004	QUINTESSA	Napa Valley	218
1995	DUNN <i>Howell Mountain</i>	Napa Valley	240

CABERNET SAUVIGNON AND BLENDS

Other Regions

2005	CAPCANES "Costers del Gravet"	Montsant, Spain	45
2005	ROCCA DI FRASSINELLO "Poggioalle Guardia"	Tuscany	38
2004	DI STEFANO	Columbia Valley, Washington	50
2007	TAMARACK "Firehouse Red"	Washington	42

CABERNET FRANC

Cabernet Franc shares its herbaceousness with Cabernet, but its fruit is more tightly wound with a distinct, firm, earthiness. A terrific seafood red.

2006	ROCHES NEUVES	Saumur-Champigny, France	39
2004	HAVENS "Bourriquot"	Napa Valley, France	52
2005	JOGUET <i>Chene Vert</i>	Chinon, France	76
2007	DONA PAULA "Alluria"	Uco Valley, Mendoza, Argentina	57
2005	SINSKY <i>Vandal Vineyard</i>	Los Carneros, California	63
2005	VIADER "Dare"	Napa Valley	75
2000	CHÂTEAU GRAND MAYNE	St. Emilion, France	110
1999	CHÂTEAU FIGEAC	St. Emilion, France	122

LATE HARVEST and DESSERT WINES

All late harvest wines are chilled to order; please allow a few minutes to bring to temperature. Unless noted these are half bottles (.375)

France

2003	FOREAU “Molleux Reserve” (.750)	Vouvray	64
1990	DELETANG “Molleux” (.750)	Vouvray	109
2003	DELETANG “Molleux ” <i>Chateau Boulay</i> (.750)	Loire	62
1998	CHÂTEAU RIUSSEC (.750)	Sauternes	148

California

NV	ROSENBLUM Viognier “Ripken Ranch”	Lodi	32
2003	RASMUSSEN Gewurztraminer	Russian River	28

Italy

2006	MACULAN <i>Dindarello</i> Moscato	Veneto	40
2003	MACULAN <i>Torcolato</i>	Breganze	62

Ice Wine and Deglacés

2004	NELSON Semillon <i>Sweet Agnes</i>	Nelson, New Zealand	32
2006	ADELSHEIM Pinot Noir <i>Deglacé</i>	Willamette Valley	48
2003	BENDER Silvaner,	Pfalz, Germany	30
2006	NIGLE Grüner Veltliner,	Austria	52

Germany

2003	J.J. PRÜM Gold Cap Auslese <i>Graacher Himmelreich</i> (.750)	Mosel	96
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Switzerland

2001	VÉTROZ “Mitis”	Switzerland	62
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