



Wine List



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The Cavalryman Supper Club strives to offer great high value wines that enhance your experience here. Our wine cellar gives you the opportunity both to enjoy old favorites and to experiment with some lesser known varietals and wineries. We hope that you find something that makes your meal extraordinary!

We offer decanting for the wines on our list. While originally for removing sediment from older wines, decanting is now often used to speed oxygenation of a wine in order to open its bouquet.

We are always looking to expand the list with great wines; if you have a favorite please let us know about it.

If you have any questions or if you would like a guided tour of the wine list, please ask one of our knowledgeable staff.

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Merlot

Merlot is one of the classic Bordeaux wines and has cassis, blackberry, plum and black cherry aromas and flavors with hints of chocolate and sometimes leather. Sonoma Merlots generally have a medium body with dark juicy fruit flavor, smooth, soft tannins and some complexity. Merlot is produced primarily in France (where it is the third most planted red grape), Italy (where it is the country's fifth most planted grape), and California. A spicier version of Merlot is produced in Chili.

Food Pairings: Merlot is medium-bodied, so it pairs well with medium-weight food like bison and other game meats, veal, salmon, tuna and with dishes with mushrooms and berries.

Bin	Merlot	Year	Glass	Bottle
101	Little Penguin Merlot South Eastern Australia Light and sweet with plum and blueberry flavors.	2007	\$6	\$18
102	Robert Mondavi Private Select Merlot Simple with cherry and fennel flavors.	2006	\$7.5	\$29
103	Raymond Merlot Napa Valley Reserve Cedary oak, dusty berry and herb notes. Pairs perfectly with the Gran Marnier Salmon.	2004		\$38
104	Sterling Merlot Napa Valley Simple, dilute, earthy, currant and herb flavors.	2004		\$44
105	Ferrari-Carano Merlot Sonoma County Rich with currant, tea and mineral flavors.	2004		\$48
106	Franciscan Oakville Estates Merlot Napa Valley Dry and earthy with leathery cherry fruit. Complements perfectly our wild game entrees.	2003	\$12.5	\$42
107	Stag's Leap Winery Merlot Napa Valley Balanced, cedar, sage and well integrated tannins.	2005		\$56
108	Flora Springs Merlot Blackberry and toasty oak aromas open fresh and juicy at first then take on dried cherry and cedary notes.	2005		\$49
109	Gundlach Bundschu Merlot Rich and polished ripe currant and black olive flavors.	2004		\$54

Cabernet Sauvignon

Cabernet Sauvignon is a hybrid of Sauvignon Blanc and Cabernet Franc grapes. It is the most widely planted and significant among the five dominant varieties in the Bordeaux region of France, as well as the most successful red wine produced in California. Cabernets range from medium-bodied to full-bodied and are characterized by their high tannin content which serve to provide structure and intrigue while supporting a rich, ripe berry, tobacco and sometimes green pepper flavor. Cabernet Sauvignon bottlings are the most dependable candidates for aging and often improve into a truly great wines. With age, its distinctive black currant aroma can develop bouquet nuances of cedar, violets, leather or cigar box and its typically tannic edge may soften and smooth considerably. California's Cabernet are dominated by aromas of chocolate, ripe jammy berries, oak, pepper and earth.

Food Pairing: Cabernet Sauvignon pairs well with prime rib, ribeye, blackened seafood, red sauce pastas, lamb, strong-flavored cheese and chocolates (especially dark).

Bin	Cabernet Sauvignon	Year	Glass	Bottle
121	Cline Red Truck Cabernet Sauvignon Concentrated pomegranate, mineral and pine notes.	2006	\$6	\$21
122	Robert Mondavi Cabernet Sauvignon Private Selection Intense anise and red currant fruit flavors.	2006	\$7.5	\$28
123	Aresti Cabernet Sauvignon Chile Basic cherry, hint of herb in the light finish.	2005	\$7.5	\$29
124	Chateau Ste. Michelle Cabernet Sauvignon Earthy aromas, ripe currant flavors and finely textured.	2005	\$8	\$29
125	Franciscan Oakville Cabernet Sauvignon Simple, dilute cedar, dried currant and herb notes.	2005	\$14	\$49
126	Alexander Valley Cabernet Sauvignon Cedar notes, mingle nicely with cassis and currant flavors.	2005		\$39
127	Novelty Hill Columbia Valley Cabernet Sauvignon Spicy cherry and currant flavors with refined tannins.	2005		\$57

Cabernet Sauvignon

Bin	Cabernet Sauvignon	Year	Glass	Bottle
128	Robert Mondavi Cabernet Sauvignon Rich and intense, concentrated currant and firmly tannic.	2005		\$52
129	Joseph Phelps Cabernet Sauvignon Napa Valley Vibrant currant and black cherry fruit; a cedary oak overlay.	2005		\$89
130	Caymus Cabernet Sauvignon Napa Valley Rich and full, currant and cedar flavors with a hint of vanilla.	2006		\$129
131	Cakebread Cellar Cabernet Sauvignon Fresh herb, black olive, spice and currant flavors.	2004		\$159
132	Dunn Howell Mountain Cabernet Sauvignon Firm and intense, exotic spice and dried currant flavors.	2003		\$174

Pinot Noir

Pinot Noir is one of the most difficult varietals to produce consistently. Andre Tchelistcheff, one of America's most influential winemakers declared, "God made Cabernet Sauvignon whereas the devil made Pinot Noir!" Pinot Noir in the broadest terms tends to be of light to medium body with an aroma reminiscent of black cherry, raspberry or currant. California and New Zealand versions highlight a more powerful, fruit-forward and darker wine.

Food Pairing: Tannins are usually very soft and tender making it a perfect pairing with filet mignon, fish, veal, pork and chicken. Pinot is often referred to as the ultimate food wine, so try it with anything!

Bin	Pinot Noir	Year	Glass	Bottle
141	Firesteed Oregon Pinot Noir Very light, with a touch of orange peel finish.	2006	\$8.5	\$29
142	Fleur de California Carneros Pinot Noir Hints of spice and cedar aromas and touch of cherry and raspberry flavors.	2006	\$8	\$29
143	Echelon Pinot Noir Soft juicy cherry, cola and vanilla flavors.	2006	\$8	\$29
144	J Russian River Valley Subtle flavors of clay, loamy earth and dried berry with a intense focused body and a deep finish.	2006		\$77

Chianti

Chianti is Italy's most famous red wine. It takes its name from a traditional wine-making region of Tuscany. Chianti comes in many different styles, ranging from light Beaujolais-style quaffing wines to structured, complex wines with enough backbone to reward aging and maturing.

Food Pairing: Chianti is strong and bold, typically medium-bodied, so it goes well with our mushroom stroganoff, other strongly-seasoned foods and, traditionally, anything Italian.

Bin	Chianti	Year	Glass	Bottle
161	Castello Di Gabbiano Chianti Classico Fresh and fruity with plum and vanilla flavor.	2005	\$8.5	\$32
162	Villa Cafaggio Chianti Classico Fresh and easygoing, with bright cherry and light earth aromas and flavors. Clean mineral finish.	2005		\$47

Zinfandels

Originally from Vienna, Zinfandel is now known as “the California grape.” Known for its fruitiness, lush texture and spiciness, Primitivo, as Zinfandel is called in Europe, typically expresses aromas and flavors such as blackberries, boysenberries, raspberries, maple, raisins, plums and prunes.

Food Pairing: Zinfandels are often strong, full-bodied wines that pair exceptionally well with a ribeye, barbequed or smoked meats, fruit based sauces and saltier dishes.

Bin	Zinfandels	Year	Glass	Bottle
181	Cline Cellars Zinfandel Black cherry and raspberry flavors, rich and concentrated. Finishes with berries and pepper.	2006	\$6	\$22
182	Ravenswood Old Vine Zinfandel Lively, untamed cherry, spice and blueberry flavors. Pairs well with our famous Prime Rib.	2005		\$31
183	Dancing Bull Zinfandel On the cushiony side, a forward and spicy zin.	2005	\$6.5	\$24
184	Seghesio Family Winery Sonoma Zinfandel Pushes ripeness to the edge of jam, juicy and complex. Pairs well with the ribeye steak.	2007		\$37
185	Gnarly Head Lodi Old Vine Zinfandel Notes of game meat, cola and tart berry notes. Framed by earth tones and firm tannins on the finish.	2006	\$8	\$29
186	Francis Coppola Zinfandel A fun, jammy and juicy wine with aromas of blackberry cobbler and spicy, ripe flavors.	2005		\$39
187	Green and Red Chiles Canyon Zinfandel Intense and concentrated classic flavors of wild berry and plum with firm tannins and a long persistent finish.	2005		\$73
188	Rancho Zabaco Zinfandel Tart and jammy with smoky oak aromas and simple flavors of plum, roasted anise, mineral and spice.	2006		\$42
189	Cosentino Zinfandel Lodi Cigarzin Slightly pruny aromas has supple, sweet flavors of cassis, plum and licorice. Ends on spicy notes.	2005		\$45

Zinfandels

Bin	Zinfandels	Year	Glass	Bottle
190	Sin Zin Zinfandel Alexander Valley Leather notes frame cedar, berry and herb flavors with firm structure.	2005		\$49
191	Bogle Phantom Zinfandel Ripe with vivid pomegranate, wild berry and raspberry-rhubarb flavors and a spicy floral edge. Complex aftertaste and firm, intergrated tannins.	2005		\$46
192	Rosenblum Richard Sauret Zinfandel Layers of zesty blackberry, boysenberry and wild berry. Toasty oak with a plush rich aftertaste.	2006	\$7	\$26
193	Martinelli EvoValley Zinfandel Super ripe! Offering layers of blackberry, raspberry, cracked pepper, licorice and smoky, meaty oak. Balanced with great depth of flavor.	2005		\$110 On backorder
194	Turley Napa Valley Hayne Vineyard Zinfandel Vivid and enticing with cascading blackberry, wild berry, raspberry and floral and spice nuances.	2001		\$150 On backorder

Syrah-Shiraz

Called Syrah in France, Argentina, Chile and most of the United States, and Shiraz in South Africa, Australia and Canada, are the only grapes used to make the famous Rhone wines of Cote Rotie and Hermitage. Syrah forms intense wines, with deep violet, nearly black color, chewy texture and richness, and often high alcoholic strength, with aromas that tend to be more spicy than fruity. Uniquely, it also has one of the warmest recommended serving temperatures of any wine: 65 degrees.

Food Pairing: Pairs well with full-flavored foods such as peppered red meats and barbeque.

Bin	Syrah	Year	Glass	Bottle
201	Bogle Petite Syrah Bold, rich and complex with raisin, prune, wild berry and cola flavors and big rich tannins.	2006	\$7	\$26
202	Thierry and Guy Fat Bastard Shiraz Dried cherry and spice flavors.	2006	\$6.5	\$24
203	Francis Coppola Syrah-Shiraz Begins with a musty edge, modest tannic herb, black cherry, chocolate and oak flavors.	2005		\$31

Malbec

Malbec is a black, mellow grape that is grown in Chile, on the east coast and cooler regions of California and increasingly in Argentina. Due to its decline in France and its newly acquired popularity in South America, Malbec stands out as a great value wine.

Food Pairing: With characteristic notes of plum and anise, it compliments red sauce Italian dishes and richer fish such as halibut and swordfish.

Bin	Malbec	Year	Glass	Bottle
221	Conquista De Argentina Malbec Trim with modest cherry and raisin notes. Short finish.	2006	\$6	\$25
222	El Tango Lo Tengo Malbec Tangy with slight tart thread running through red berry and floral notes.	2007	\$6.5	\$28
223	Martino Vina Violeta Old Vine Malbec Plum sauce and spice notes, toast and loam hints.	2004		\$40
224	IQUE Mendoza Malbec Jammy and soft with plum fruit that turns hot on the finish.	2007		\$55

Cabernet Franc

Cabernet Franc is one of the prolific varieties of red wine grape in Bordeaux. Cabernet Franc produces a great stand alone wine and is even made into ice wine in Canada. Cabernet Franc is lighter than Cabernet Sauvignon (of which it is a parent), but adds finesse and a peppery perfume and increases tannins and complexity to its blends. Depending on the growing region and the style of wine, additional aromas may include tobacco, raspberry, cassis and sometimes even violets.

Food Pairing: The Cabernet Franc wine's color is bright pale red and pairs well with Shepherd's Pie, baked chicken, Middle Eastern fare and Greek cuisine.

Bin	Cabernet Franc	Year	Glass	Bottle
361	Ironstone Cabernet Franc Vivid aromas of black currant and mocha with accents of eucalyptus and white pepper. Cassis and black cherry flavors and firm tannins on the finish.	2003	\$6	\$21
362	Bonny Doon Cabernet Franc California Pacific Rim Ripe and pure, with currant and cherry notes. Flavors combine well with the spicy mushroom stroganoff.	2003		\$21 On backorder
363	Benziger Cabernet Franc Alexander Valley Ripe plum, cherry and berry flavors that are rich and complex. Firm tannins and a nice dash of oak.	2002		\$32 On backorder
364	Chateau St. Jean Sonoma Valley Cabernet Franc Layers of coffee, currant, black cherry and mocha flavors.	1997		\$115 On backorder
365	Babcock Cabernet Franc Velvet smoothness, a uncanny level of richness and complexity. Long, smooth finish.	2006		\$150 On backorder

Adventurous Reds

These wines do not fit into any of the traditional varietal categories, yet (perhaps as a result) offer great values. Step out on the wild side with us and try something new!

Bin	Reds	Year	Glass	Bottle
241	Manyana Tempranillo Carinena Crianza Red and black cherry flavors.	2002	\$6.5	\$23
242	Abacela Tempranillo Umpqua Cuvee Fine texture, light veils of tannins and ripe plum and berry flavors. Nice lingering finish.	2005		\$44
243	Concha Toro Casillero Del Diablo Carmenere Mix of plum, cocoa, tobacco and vanilla flavors.	2006	\$7	\$27
244	Orphelin Columbia Valley Light-bodied and fresh with fragrant raspberry and black cherry character and a clean finish.	2004		\$39
245	Menage a Trois Zinfandel adds a juicy character, Merlot mellows and Cabernet adds backbone. Forward, spicy and soft, this delicious dalliance makes the perfect trio.	2007		\$31
246	Treana Paso Robles Displays dry, herba and rustic flavors that are complex. Cabernet Sauvignon and Syrah blend.	2004		\$107
247	Estancia Meritage Rustic with wild berry and sage notes. This blend is zesty and appealing.	2005		\$53
248	Vina Altair Sideral Rape Valley Taut structure with tobacco leaf and currant flavors.	2003		\$89
249	Spring Valley Frederick Walla Walla Valley Firm texture with a crisp edge to the cherry and menthol aromas. Smoky finish lingers against chewy tannins.	2005		\$98
250	Turn me Red Nittnaus Quaitatswein Zweigelt Plum and berry flavors, with some maple notes on the finish.	2005	\$11	\$38
251	Turn me Sweet Nittnaus Quaitatswein Sweet red table wine with light wildberry flavors.	2005	\$7.5	\$29

White Zinfandel

White Zinfandel, made from the Zinfandel grape, is an off-dry to sweet, pink colored rose wine. It is a quaffing wine that is sweet, soft, and low in alcohol. The sugar content can make White Zinfandel taste almost like a fruit punch, although some examples have crisp acids and are balanced in their own way. White Zinfandel is typically manufactured for immediate consumption rather than aging.

Food Pairing: White Zinfandels are delicious with our baked chicken and with light cream sauce dishes.

Bin	White Zinfandel	Year	Glass	Carafe
251	Gallo Livingston White Zinfandel Rich and sweet, with bright watermelon and plum flavors.	NV	\$5	\$18
252	Woodbridge White Zinfandel by Robert Mondavi Cherry flavors with a sweet light finish.	2007	\$6	\$21

Sauvignon Blanc

Sauvignon Blanc originated in the Loire Valley of France. However, New Zealand has taken this grape to new heights in the cool Marlborough region, producing racy wines with tropical fruit and gooseberry flavors - try the Whithaven bottle below as an example. Sauvignon Blanc is usually a dry white wine with distinctive herbaceous qualities. This wine is widely available as a single varietal or as a blend with Semillon.

Food Pairing: Sauvignon Blanc is a very food-friendly wine, terrific with appetizers such as crab rangoon, vegetarian dishes, cream sauces containing garlic or Italian seasonings, fragrant salads like Greek, Caesar or Garden, light seafood and poultry.

Bin	Sauvignon Blanc	Year	Glass	Bottle
261	Kendall Jackson Sauvignon Blanc Tangy, quince, fig and citrus flavors with apple and vanilla undertones.	2007	\$7.5	\$26
262	Francis Coppola Sauvignon Blanc Citrus, rich ripe fruit flavors, bright notes of peaches and pear. Compliments the baked chicken perfectly.	2007	\$8.5	\$29
263	Whithaven Marlborough Sauvignon Blanc Racy style offers pear and black pepper flavors.	2006		\$54

Pinot Grigio / Pinot Gris

Pinot Gris and its Italian counterpart Pinot Grigio are thought to be mutant clones of the Pinot Noir grape. Wines made from the Pinot Gris vary greatly and are dependent on the region and wine making style they are from. German Pinot Gris are more full-bodied with a balance of acidity and slight sweetness. In Oregon, the wines are medium-bodied with a yellow to copper-pink color, featuring aromas of pear, apple and or melon. In nearby California, the Pinot Gris are more light-bodied with a crisp, refreshing taste and some pepper and arugula notes. The Italian style of Pinot Grigio is a light-bodied, often lean wine that is light in color with some spritzzy flavor that can be crisp and acidic.

Food Pairing: Pinot Gris and Pinot Grigio pairs well with shrimp cocktail, creamy sauces, turkey, and veal.

Bin	Pinot Grigio/Pinot Gris	Year	Glass	Bottle
281	McMannis Pinot Grigio Soft and simple, with crisp lemon notes and a dash of white pepper.	2007	\$6	\$22
282	Kris Pinot Grigio Clean and crisp with excellent fruit flavors and a refreshing finish. Pairs well with the grilled shrimp entree.	2006		\$31
283	Cavit Pinot Grigio Dry, light and crisp. A highly versatile white.	2007	\$8.5	\$29
284	Santa Margherita Pinot Grigio Alto Adige Lemon and mineral aromas, crystal clear. Medium-bodied with a refreshing finish.	2007		\$48

Chardonnay

Chardonnay is the most popular white wine in the world. It is a dry wine that ages as well as some reds and takes oak well, which leads to vanilla overtones in most vintages. Chardonnays boast an impressive range of flavors from the expected buttered, oak overtones to the fresh, fruit flavors of apple, pear, citrus and melon, leaving a lasting palate impression.

Food Pairing: Chardonnay will pair well with baked chicken, crab legs, pork or recipes that have a heavy cream base.

Bin	Chardonnay	Year	Glass	Bottle
321	Foxhorn Chardonnay Semi-sweet dryness, light and crisp. Uses grapes from Ningxia Hui, China.	NV	\$6	\$19
322	Chateau Ste. Jean Chardonnay Firm good body, cedary apple and melon flavors.	2007	\$7.5	\$28
323	Simi Chardonnay Aromas of banana-nut bread, ripe pear and apple flavors. Oaked.	2006		\$35
324	Hess Chardonnay Spicy apple, pear and melon flavors are narrow and trim.	2006	\$9	\$33
325	Stag's Leap Chardonnay Karia Simple, modest citrus flavors. Oaked. Completes the rich crab leg entree perfectly!	2005		\$56
326	Chateau Ste. Michelle Indian Wells Chardonnay Focused to show off pear, tangy citrus, and generous pineapple flavors. Oaked.	2006		\$39
327	Robert Mondavi Napa Valley Reserve Chardonnay Tartly accented, ripe pear, apple and citrus notes.	2004		\$46
328	Flora Springs Napa Valley Barrel Fermented Chardonnay Fig, melon, vanilla, and hazelnut flavors and a lively finish. Well oaked.	2006		\$62
329	Grgich Hills Chardonnay A rich complex style, with excellent depth to the mix of ripe pear, fig and spice notes. Pretty toasty oak.	2004		\$104

Gewurztraminer

Gewurztraminer is an aromatic white wine that performs best in cooler climates. The variety has high natural sugar content and the wines are usually off-dry, with a flamboyant bouquet of lychees, a tropical fruit native to southern China.

Food Pairing: Gewurztraminer pairs well with smoked salmon, wild game, Asian cuisine and munster cheese.

Bin	Gewurztraminer	Year	Glass	Bottle
340	Columbia Crest Gewurztraminer Soft and spicy, with orange marmalade and melon flavors.	2006	\$7	\$27
341	Aresti Curico Valley Gewurztraminer Broad and soft, peach, anise and almond notes.	2005	\$8	\$29 On backorder
346	Pacific Rim Gewurztraminer Knit pear, litchi and almond flavors and a hint of citrus.	NV		\$31
342	Domaine Riefle Gewurztraminer Classique Floral, violet with rose and a short grapefruit finish.	2004		\$57 On backorder
343	Trimbach Gewurztraminer Dry, peppery style, almost Muscat-like with grapefruit and spice notes.	2005		\$44
344	Spy Valley Gewurztraminer Gisborne New Zealand A soft texture with rose petal and lychee nut tones. Off-dry.	2005		\$44
345	Schlink Haus Gewurztraminer Trockenbeerenauslese A sweet mouthful of honey and citrus. Served in a 375 ml bottle.	2003		\$62

Riesling

Riesling is a white grape varietal appellation of wines grown historically in Germany, Alsace (France), Austria and northern Italy. Riesling grapes are used to create late harvest dessert wines, produced by letting the grapes hang on the vines well past normal picking time. Through evaporation caused by noble rot or by freezing, as in the case of ice wine, water is removed and the resulting wine offers rich layers on the palate. These concentrated wines have more sugar, more acid, more flavor, and more complexity. These elements combine to make wines which are among the most long lived of all white wines.

Food Pairing: Riesling wines pair well with ceviche, white fish and pork. It is also one of the few wines that can stand up to Thai and Chinese cuisine. The Riesling based dessert wines compliments our cheesecakes or are great on their own.

Bin	Riesling	Year	Glass	Bottle
381	Firestone Central Coast Riesling Silky texture, ripe lush and sweet. Spicy ginger, apricot and honey aromas with a soft finish.	2006	\$3	\$22
382	Turn Me Riesling Petrol and apricot notes with a truly firm finish. Ideal with the Gran Marnier Salmon.	2006	\$7.5	\$28
383	Snoqualmie Naked Riesling - 100% Organic Sweet with a light texture, refreshing pear and peach.	2007		\$29
384	Chateau Ste. Michelle Columbia Valley Riesling Pineapple and lemon flavors with a lingering finish. Delicious with the walleye entree.	2006	\$6	\$23
386	Chateau Ste. Jean Riesling Snake River Late Harvest Riesling Toffee, caramel and walnut overtones to lush apricot, vanilla and honey flavors.	2007		\$39
387	Cave Springs Cellars Indian Summer Riesling Straightforward, slightly sharp and austere. Light peach notes. 375 ml.	2005		\$60 On backorder
388	Brandborg Late Harvest Noble Riesling Reserve Very ripe, violet and pear notes, well structured. Picks up an accent of white pepper on the finish.	2005		\$46

Viognier

Viognier is a white wine grape that originated in France. Viognier is the single permitted grape variety in the appellations of Condrieu and Chateau Grillet, which are located on the west bank of the Rhone River, about 40 km south of the Lyon.

Food Pairing: Viognier wines are well-known for their floral and fruit aromas. They are predominantly dry and pair well with our mushroom stroganoff, Cajun seafood, and similarly spicy foods.

Bin	Viognier	Year	Glass	Bottle
401	Cline Viognier Pleasant simple pear with a bit stoney nose.	2007	\$8	\$29
402	Bridalwood Central Coast Viognier Reserve Bright and peachy with floral notes and nice length on the finish.	2006		\$49

Gruner Veltliner

Gruner Veltliner is a white wine grape variety widely grown almostly exclusivly in Austria. The steep, Rhine-like vineyards of the Danube west of Vienna produce very pure, minerally Gruner Veltliners. Down in the plains, citrus and peach flavors are more apparent, with spicy notes of pepper and sometimes tobacco.

Food Pairing: It has a reputation of being a particularly food-friendly wine and pairs well with our surf and turf combination plates.

Bin	Veltliner	Year	Glass	Bottle
421	Federspiel Gruner Federspiel Veltliner Kollmutz Bursting with peach and nectarine, a tasty white.	2003	\$8.5	\$31
422	Jurtschitsch Sonnhof Steinhaus Gruner Veltliner Stark mineral and meaty smoke and cherry tobacco flavors.	2004		\$42

Semillon

Semillon is a golden-skinned grape used to make dry and sweet white wines, most notably in France and Australia. Semillon grapes make up 80% of the blend in the most expensive and famous dessert wine in the world, Chateau d'Yquem. Aromas and flavor vary from fig, lemon, pear, to saffron, grass, bell pepper and asparagus. Bouquets and flavors range from apricot and peach to butter and vanilla.

Food Pairing: Semillon compliments ceviche, curries and desserts such as angel food cake and cheesecake.

Bin	Semillon	Year	Glass	Bottle
440	Rolling Estate Central Ranges Sauvignon Blanc Semillon Juicy, tangy, with pineapple and lime flavors. Lively!	2006	\$7	\$26
441	Beringer Botrytised Nightingale Napa Valley Well-balanced and silky smooth with creme brulee, tobacco leaf, rich apple pie, peanut butter and toasted coconut notes. Served in a 375 ml bottle.	2005		\$120 On backorder

Chenin Blanc

Chenin Blanc is primarily made from a versatile grape from France's Loire Valley, and is also grown with much success in South Africa and California. This white wine can range from dry to very sweet depending on the time of harvest, producing flavors that vary from apple, melon, lime and pear with hints of vanilla and honey. The best Chenin Blanc offers high acidity combined with a touch of viscosity, leaving an oil-like feeling in the mouth.

Food Pairing: Chenin Blanc is ideal with our soup and salad wagon, mild to spicy rice dishes, seafood and white meats.

Bin	Chenin Blanc	Year	Glass	Bottle
461	Ste. Chapelle Soft Chenin Banc Light, bright and fruity with green apple flavor.	2006	\$6	\$21
462	Dry Creek Dry Chenin Blanc Clarksburg A crisp, juicy white that zings with apricot and nectarine flavors, bright and lively, off-dry and crisp.	2006		\$31

Adventurous Whites

These wines do not fit into any of the traditional varietal categories, yet (perhaps as a result) offer great values.
Step out on the wild side with us and try something new!

Bin	Whites	Year	Glass	Bottle
481	St. James Catawba Dessert Wine Beautiful rose dessert wine is soft and supple. Delicious red caramel apples. This wine is grown and bottled a half hour from our childhood home.	NV	\$6	\$21
482	Muscadet Sevre et Maine Surlie Domaine Clair Moreau Well structured, with honey and beeswax, smoke and spice flavors. Ripe apple notes on the finish.	2006	\$9.5	\$32
483	Menage a Trois - California White Rich but more overly-sweet, aromas of vanilla, pineapple and pear. Fresh finish.	2007		\$31
484	Chateau Roubaud Costieres de Nimes Rose Cuvee Prestige Bright juicy cherry and strawberry flavors. Pleasantly firm finish.	2005		\$22
485	Ferrari-Carano Sonoma County Fume Blanc Vibrant and lively with a delicious mix of orange rind, grapefruit, fig compote and subtle grass tones.	2006		\$34
486	Chateau Gravvas Sauternes Aromas of minerals, lemon, apple, and hints of apricot. Medium-bodied tangy tart lemon aftertaste.	2004		\$68
489	Caymus Conundrum Wonderfully complex with a a range of ripe pear, fig, nectarine, tangerine, vanilla and anise flavors and notes.	2006		\$48
487	Tahbilk Central Victoria Marsanne Well-modulated, appealing pear and herb flavors.	2002		\$35 Out of stock
488	Leo Hillinger Burgenland Zweigelt A vibrant, lively wine with floral aromas and flavors.	2005		\$40 Out of stock

Muscat

The Muscat family of grapes of the species *Vitis vinifera* range in color from white to almost black, but almost always have a pronounced sweet floral aroma. Muscat grapes are grown around the world in Bulgaria, Romania, Italy, Israel, France, Portugal, Greece, Spain, Australia, California, Hungary, Canada, Turkey and other places. The breadth and number of varieties of Muscat suggest that it is very old, perhaps the oldest domesticated grape variety.

Food Pairing: The smells and flavor elements of Muscat include terpine, coriander, peach and orange and pairs well with chocolate desserts.

Bin	Muscat	Year	Glass	Bottle
501	Renwood Orange Muscat Amador County Light, fizzy and refreshing. Orange, pear, peach and litchi-fruit flavors. Finish is sweet and balanced.	2004	\$8.5	\$29
502	Bonny Doon Muscat Vin de Glaciere Sweet, rich and profound, good depth and complexity. Rich apricot, golden raisin and honey flavors. With a long finish. Served in a 375 ml bottle.	1994	\$10.5	\$38 On backorder
503	Raz Wyoming Raspberry Wine Raspberry wine crafted just a few hours away, by Table Mountain Vineyards, in Huntley, Wyoming.	NV		\$36

Champagne

Champagne is a sparkling wine produced by inducing the in-bottle secondary fermentation of wine to effect carbonation. It is named after the Champagne region of France. While the term “champagne” is used by some makers of sparkling wine in other parts of world, numerous countries limit the use of the term to only those wines that come from the Champagne appellation. In Europe, this principle is enshrined in the European Union by Protected Designation of Origin (PDO) status. Other countries, such as the United States have recognized the exclusive nature of this name, yet maintain a legal structure that allows longtime domestic producers of sparkling wine to continue to use the term “champagne” under specific circumstances.

Bin	Champagne	Year	Split	Bottle
541	Korbel Ripe with banana, vanilla and green apple flavors.	NV	\$16	\$29
542	Andre Asti Spumante Expressive raisin, dried apple and bread dough flavors.	NV		\$16
543	Schramsberg Blanc de Blancs Crisp lemon curd and yeasty spice flavors.	2003		\$66

Tokaj

Tokaj is a famous, usually sweet white wine of Hungary, often called the “ultimate dessert wine” and has concentrated almost honey-like sweetness.

Food Pairing: Completes dessert.

Bin	Tokaj	Year	Glass	Bottle
521	Tokaji Aszu 6 Puttonyos Nyulaszo A broader style, showing fresh peach, apricot, mango kumquat notes. Good underlying acidity, but with sweetness and flesh to match it. A fine, refreshing finish. 500 ml.	2000		\$300 On backorder

Port

Port wine (also known as Vinho do Porto, Oporto, Porto, and often simply Port) is a sweet Portuguese fortified wine from the Duoro Valley in the northern provinces of Portugal. It is often served as a dessert wine. Several imitations of Port are produced around the world in several countries ~ most notably Australia, South Africa, India, Canada, and the United States. All wines officially marked as Port must be from Portugal.

Food Pairing: Port’s traditional pairing is with Stilton blue cheese but also agrees with peppered steak and chocolate desserts.

Bin	Port	Year	Split	Bottle
561	Sandeman’s Fine Ruby Port Focused spicy plum and chocolate flavors.	NV	\$6.5	\$27
562	Graham’s Six Grape Port Aromas of black fruit, plums and prunes. Sweet fruit, tart acidity and smooth substantial tannins.	NV	\$10.5	\$43
563	Quinta Do Crasto Vintage Port Racy, young vintage port. Intense aromas of raspberries and wet earth. Full-bodied, chewy tannins.	1998	\$14	\$52
564	Churchill Vintage Port - 10 yr. Intense dark chocolate and grape flavors.	NV	\$18	\$69
565	Dow Vintage Character Port - 20 yr. Smoke, caramel and walnut flavors with a balanced finish.	NV	\$29	\$109