



fine wines and bourbons

Menu

Reds

Taste/Glass

1) Sottano Clasico Malbec

5/10

2019 Spain: Deep red color, with bright purple hues. Aromas of ripe red fruits such as plums and raspberries, complexed by delicate chocolate and vanilla provided by the oak. Good structure and velvety tannins give it an elegant long end.

2) Portlandia Pinot Noir

6/11

2018 Oregon: Bright aromas of citrus zest and lemon meringue with crisp, mouthwatering acidity. Incredible minerality and a smooth finish, the citrus and tropical fruit flavors continue to linger on the palate for several minutes.

3) Tridente Tempranillo

7/12

Spain: 100% Tempranillo that has spent 15 months in French oak. Aromas of toasty oak, graphite, balsamic, incense, and black fruits are followed by a dense, powerful Tempranillo . Rich and savory.

4) Fleurie Beaujolais Robert Parker 93 Points

10/15

2017 France: Exhibiting notes of ripe, plummy fruit, rich spices and subtle hints of loamy soil. On the palate, it's medium to full-bodied, ample and expansive, with a generous core of fruit, framed by fine tannins.

5) Earthquake Cabernet Sauvignon Wine Enthusiast 92 Points 10/15

2017 CA: Deep red in color, this Earthquake Cabernet opens with ripe black fruit and cinnamon on the nose. Full-bodied in texture with supple tannins, this wine is bursting with flavors of juicy blackberries, toasted marshmallow, and chocolate mocha.



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Menu	Whites	Taste/Glass
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6) Astrolabe Sauvignoin Blanc		6/11
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2018 Marlborough: Pale straw with green highlights. Aromas of lemongrass, lime peel, and elderflower, with background notes of white currant and red pepper. Medium-bodied with white peach, gooseberry, and citrus flavors, and a dry mineral finish.

7) Zuani Vigne		5/10
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2018 Italy: Soft, complex, fruit-rich nose enhanced by lingering mineral notes. The warm, broad palate echoes the nose, revealing balanced acidity and impressively rich fruit on the long finish.

8) Honeymoon Blend (All Natural)		8/13
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2017 CA: This wine has a nice blend of racy qualities marked by a richness from eleven months of aging. A rich flaxen color in the glass, the nose has notes of melon, wool, and a touch of honey reminiscent of Chenin Blanc but a little more overtly ripe. This wine feels juicy and fleshy

9) House Of Brown Chardonnay		8/13
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2018 CA: Pineapple, starfruit, and guava with secondary notes of flowering star jasmine, orange blossoms, and traces of honeysuckle, lemon verbena, and meringue. Light, crisp, elegant, and juicy on the palate with a bright yet round mouthfeel.

10) Kind Stranger Rosé		7/12
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2019 WA: This blend of Grenache, Mourvèdre and Cinsault is a very pretty pale salmon color. The aromas pop with notes of sour cherry, watermelon and bubblegum. Bone-dry, crisp, light flavors follow with high-wire acidity. Pink grapefruit notes persist on the finish.



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Taste/Glass

11) Villa Jolanda Sparkling Moscato's Sweet

5/10

2017 Italy: Flavors Available - Peach , Pineapple and Strawberry and a regular flavored moscato (Blue)

12) Red Electra Moscato Sweet

5/10

2018 Ca: Bright violet color. Candied aromas and flavors of pear fruit cup and wrapped cherry candies with a clean, bright, sweet light body and a smooth, short finish with no oak flavor. A fruity quaffer to serve on ice.

13) Bariano Prosecco Extra Dry

5/10

Italy : Light and refreshing with soft fruit notes of lemon and peach, this wine is perfect for any bubble lover.

14) deMossa Sparkling Fruit Cocktail

5/10

Spain "Bright hazy golden yellow color. Aromas of freshly sliced oranges and pez candies with a glycerous, vibrant, spritzy, fruity medium body and a smooth, relaxed orange chewy candies, hay, dried apricots and pineapples. A fresh and fun mimosa for easy brunch fun. Made with valencia oranges 11% alc vol . Add a shot of vodka for an extra \$3.00.