

# BISTRO WINES

## *Reds by the Glass*



### **2009 Soiree Pinot Noir**

From the Willamette Valley in Oregon this is a well balanced wine with undertones of ripe fruit and dark berries. — \$10

### **2009 Hayman & Hill Pinot Noir**

From the Santa Lucia Highlands this is a rich, deep Pinot with overtones of chewy dark berries and fruits with a hint of cola and forest floor. — \$9

### **2008 Gouguenheim Malbec**

From the Tupungato Valley Argentina this red has a balanced chorus of fruit, spice and blackberry flavors. — \$8

### **2007 14 Hands Merlot**

From Washington State comes a Merlot with the expressive flavors of dark stone fruit joined with subtle notes of cocoa and toast. — \$8

### **2006 Verom Merlot**

From Patagonia, Argentina this wine has lightly hinted aromas of spice, dark fruits, pepper. — \$11

### **2008 Clayhouse Adobe Red Blend**

A Californian that has effusive aromas of cherry spice, blackberry, pepper and plum. — \$8

### **2008 Oveja Negra Cabernet Franc/Carmenere**

A Chilean wine with fabulous aromas of cassis, plum, blueberry, black pepper and touch of oak. — \$8

### **2008 Oveja Negra Cabernet Sauvignon/Syrah**

From Chili this wine has an expressive note with aromas of berries, cherries, spice, pepper and hint of oak. — \$11

### **2006 Black Stone Rubric Blend**

A Sonoma Reserve that is layered with the flavors of ripe black fruit intertwined with undercurrents of caramel, vanilla, herb and coffee. — \$14

### **2006 Obernon Cabernet Sauvignon**

A Napa Valley red loaded with rich dark cherry and cassis flavor leading to light coffee, toffee and vanilla. — \$15

### **2008 14 Hands Cabernet Sauvignon**

From Washington State this wine has sweet cassis and black cherries with a subtle hint of spice and dried herbs. — \$8

### **2008 Alpamanta Cabernet Sauvignon**

A wine from the Mendoza, Argentina vineyards this wine features organic hand picked grapes makes for pairing spices, fruit, soft tannins, traces of balsamic. — \$11

# BISTRO WINES

## *White by the Glass*



### **Martini & Rossi, Asti Sparkling Wine**

A fruity sparkling Italian wine made from the finest “Mascato Bianco” grapes.— \$8

### **2009 Beringer White Zinfandel**

A Californian native this wine boasts the flavors of fresh strawberries, honeydew, and citrus aroma. A distinctly sweeter flavor. — \$6

### **2009 Blufeld Riesling**

From the Mosel Valley this wine is crisp and refreshing, with the aroma of citrus, peach and floral notes. — \$8

### **2008 Clayhouse Adobe White Blend**

From California this wine boasts fine floral notes of orange blossom, lemon citrus, pear and rose petals. — \$10

### **2008 Tiziano Pinot Grigio**

An Italian wine that is pleasant, balanced, harmonious and fruity with hints of pear, apricot and floral notes . — \$8

### **2009 Ruffino Lumina Pinot Grigio**

Medium bodied with a hint of pears, meadow flowers and a touch of salt from the ocean — \$9

### **2007 Tilia Chardonnay Mendoza**

Concentrated pear and figs with a layer of vanilla and sweet spice from the light oak aging. — \$8

### **2010 Lonely Cow Sauvignon Blanc**

A Marlborough wine with aromas of white peach, lime, candied pineapple, tangerine and accents of white pepper — \$9

### **2010 Faultline Sauvignon Blanc**

A dry Marlborough wine, un-oaked with gooseberry, citrus and mineral complexities — \$9

# BISTRO WINES

## *Half Bottles*



### **Sparkling Wine**

- Bailly, “Lapierre, Cremant de Bourgogne”, France. — \$35
- Moet Chandon, Champagne, “White Star”, France. — \$78
- 2006 Banfi, “Rosso Regale”, Italy. — \$31

### **White Wine**

- 2007 BV “Vintners Select”, Chardonnay, Napa. — \$16
- 2008 Caymus, “Conundrum”, Napa. — \$36
- 2005 Frog’s Leap, Sauvignon Blanc, Napa. — \$31
- 2006 King Estate, Pinot Gris, Oregon. — \$28
- 2005 Sonoma–Cutrer, Russian River Chardonnay, Sonoma. — \$29
- 2007 Cakebread, Chardonnay, Napa. — \$73

### **Red Wine**

- 2005 BV “Vintners Select”, Cabernet Sauvignon, Napa. — \$16
- 2007 King Estate, Pinot Noir, Oregon. — \$40
- 2000 Beringer “Knights Valley”, Cabernet Sauvignon, Napa. — \$37
- 2004 M Goode, Cabernet Sauvignon, Napa. — \$28
- 2004 Grgich Hills, Cabernet Sauvignon, Napa. — \$83
- 2000 Louis Jadot, “Beaujolais Village”, France. — \$22

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## *Wine List*



### **SPARKLING WINE**

- 110 | Piper, "Select Cuvee", Sonoma Champagne. — \$55
- 111 | Louis Roederer, "Brut" — \$69
- 112 | Taittinger, "La Francaise" — \$122
- 113 | Veuve-Cliquot, "Yellow Label" — \$145
- 114 | 1998 Dom Perignon — \$418
- 115 | 1999 Perrier Jouet, "Blanc De Blanc" — \$535
- 116 | 1999 Louis Roederer, "Cristal" — \$663

### **DESSERT WINE**

- 130 | 2002 Lillypilly, "Noble Blend", Australia — \$42
- 131 | 2006 Robert Mondavi, "Moscato d'Oro", Napa — \$38
- 132 | 2004 King Estate, "Vin Glace", Oregon — \$72
- 133 | 2004 Elderton, "Botrytis Semillon", Australia — \$45
- 134 | 2004 Paradise Ranch, "Ice Wine Riesling", Canada — \$141
- 135 | 2002 Far Niente, "Dolce", Napa — \$178

### **WHITE WINE**

#### ***Sauvignon Blanc***

- 160 | 2007 Rancho Zabaco, "Reserve", Russian River — \$40
- 161 | 2008 Silverado, "Miller Ranch", Napa — \$50
- 162 | 2008 Brancott, Marlborough — \$45
- 163 | 2005 Joseph Phelps, Napa — \$54
- 164 | 2009 Orin Swift, "Veladora", Napa — \$68
- 165 | 2008 Cade, Napa — \$75

#### ***Gewurztraminer***

- 180 | 2006 Covey Run, Columbia Valley — \$30
- 181 | 2006 Columbia Winery, Columbia Valley — \$36
- 182 | 2004 Sparr, Alsace — \$44

#### ***Pinot Grigio***

- 200 | 2007 King Estate, Willamette Valley — \$39
- 201 | 2008 Banfi, "San Angelo", Tuscany — \$47
- 202 | 2007 Santa Margherita, Trentino-Alto Adige — \$72

#### ***Riesling***

- 215 | Biltmore Estate, North Carolina — \$36
- 216 | 2008 Moselland, "Qualitatswein", Mosel-Saar-Ruwer — \$36
- 217 | 2007 Noble House, "Bernkastel", Mosel-Saar-Ruwer — \$35
- 218 | 2009 Long Shadows "Poet's Leap", Columbia — \$55

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### ***Other White Wines***

- 252 | 2007 Nomade “Tarrantes”, Argentina — \$39
- 253 | 2007 Caymus, “Conundrum”, California — \$66
- 254 | 2001 Jermann, “Vinnæ”, Veneto — \$45
- 255 | 2009 Molly Dooker “Violinist Verdelo”, Australia — \$62
- 256 | 2003 Bartani, “Le Lave”, Veneto — \$57

### ***Chardonnay***

- 300 | 2008 Clos du Bois, North Coast — \$32
- 301 | 2008 Chateau St. Jean, Sonoma — \$41
- 302 | 2008 Hendery “Unoaked”, Napa — \$51
- 325 | 2005 Hendry “ Barrel Fermented” Napa — \$41
- 303 | 2007 Lincourt, Santa Barbara — \$50
- 304 | 2008 Sonoma-Cutrer, Russian River — \$54
- 305 | 2008 Miner, Napa — \$62
- 306 | 2006 Talbot “Logan”, Monterey County — \$64
- 307 | 2008 Jocelyn Lonen, Carneros — \$65
- 308 | 2006 Groth, Napa — \$75
- 309 | 2007 Trefethen, Napa — \$88
- 310 | 2005 Jordan, Russian River — \$79
- 311 | 2005 Stag’s Leap Wine Cellars, “Karia”, Napa — \$84
- 312 | 2008 Brewer Clifton “Santa Rita Hills”, Santa Barbara — \$88
- 313 | 2007 Plumpjack, Napa — \$127
- 314 | 2006 Stag’s Leap, Napa — \$130
- 315 | 2002 Louis Jadot, “Meursault”, Burgundy — \$107
- 316 | 2008 Cakebread, Napa — \$110
- 317 | 2007 Flower, Sonoma — \$117
- 318 | 2005 Patz & Hall, “Dutton Ranch”, Russian River — \$121
- 319 | Rochioli, 2007 Russia River — \$119
- 320 | 2006 Martinelli “Road”, Russia River — \$127
- 321 | 2007 Shafer “Red Shoulder Ranch”, Napa — \$127
- 322 | 2005 Williams Selyem, Russian River — \$117
- 323 | 2007 Far Niente, Napa — \$139
- 324 | 2002 Louis Jadot, “Puligny-Montrachet”, Burgundy — \$131

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### **RED WINE**

#### ***Pinot Noir***

- 350 | 2008 Grayson, California — \$45
- 351 | 2007 King Estate, Oregon — \$65
- 352 | 2006 White Haven, Marlborough — \$50
- 354 | 2008 Siduri, Santa Lucia — \$63
- 355 | 2006 Tuhu, Marlborough — \$71
- 356 | 2006 Clos Du Val, Napa — \$89
- 357 | 2006 Foley, “Rancho Santa Rosa”, Santa Rita Hills — \$ 103
- 358 | 2007 Brewer Clifton “Santa Rita Hills” Santa Barbara — \$87
- 359 | 2007 Flowers, Sonoma — \$133
- 360 | 2006 Patz & Hall, Russian River — \$118
- 361 | 2007 Rochioli, Russian River — \$155
- 362 | 2006 Martinelli “7 Mule”, Russian River — \$172
- 363 | 2006 Williams Selyem, Russia River — \$185
- 364 | 2007 Cake Bread, Napa — \$151

#### ***Zinfandel***

- 383 | 2009 Monte Vina, “Sierra Foot Hills”, Amador County — \$44
- 375 | 2005 Kunde Estate, Sonoma — \$54
- 376 | 2007 Rancho Zabaco, “Reserve”, Dry Creek Valley — \$40
- 377 | 2005 St. Francis, “Old Vines”, Sonoma — \$52
- 379 | 2006 Hendery “Block 7-22”, Napa — \$81
- 380 | 2006 Ridge, Geyersville — \$86
- 381 | 2007 Rosenblum “Rockpile”, Sonoma — \$91
- 382 | 2005 Mauritsen “Rockpile”, Sonoma — \$108

#### ***Shiraz and Syrah***

- 400 | 2002 Ballentine, “Old Vines”, Napa — \$56
- 401 | 2005 Penfolds, “Bin 28”, Eastern Australia — \$78
- 403 | 2007 Marquis Phillips, “Number 9”, Eastern Australia — \$107
- 404 | 2004 Penfolds, “RWT”, Barossa Valley — \$193
- 405 | 2005 Martinelli “Terra Felice”, Russia River — \$133
- 406 | 2005 Two Hands “Harry & Etdwards”, Langhorne Creek Australia — \$142
- 407 | 2005 Shafer “Relentless”, Napa — \$182
- 408 | 2006 Shafer “Relentless”, Napa — \$182
- 409 | 2005 Long Shadows “Sequel”, Columbia — \$117
- 410 | 2002 E & E, “Black Pepper”, Barossa Valley — \$233
- 411 | 2005 Colgin IX, Napa — \$571

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### **Other Reds**

- 420 | 2008 Chilensis, Carmenere, Chile — \$40
- 421 | 2006 Peltier Station, Petit Syrah, Lodi — \$55
- 422 | 2007 Hook & Ladder, Cabernet Franc, Napa — \$60
- 423 | 2007 Trefethan, Cabernet Franc, Napa — \$82
- 402 | 2005 Two Hands, Gnarly Dudes Grenache, Australia — \$84
- 424 | 2006 Erna Shein, Petit Syrah, Napa — \$149

### **Red Blends**

- 440 | 2007 Greg Norman "Estates", Limestone Coast — \$41
- 441 | 2006 Hook & Ladder "Tillerman", Sonoma — \$48
- 442 | 2006 Long Shadows "Saggi", Columbia — \$93
- 443 | 2007 Justin "Justification", Paso Robles — \$110
- 444 | 2006 Duckhorn, "Paraduxx", Napa — \$122
- 445 | 2007 Erna Shein "Kitchen Sink", Napa — \$120
- 446 | 2004 Franciscan, "Magnificat", Napa — \$131
- 447 | 2006 Blackbird "Arise", Napa — \$127
- 448 | 2005 Cain Five, Napa — \$273
- 449 | 2006 L'Aventure, Paso Robles — \$241
- 450 | 2006 Erna Shein "Cemetery", Napa — \$240
- 451 | 2005 Rubicon Estate, "Rubicon", Rutherford — \$245
- 452 | 2004 Ridge, "Monte Bello", Napa — \$318
- 453 | 1999 Dominus, Napa — \$288
- 454 | 2005 Joseph Phelps, "Insignia", Napa — \$375
- 555 | 2006 Opus One, Napa — \$412

### **Merlot**

- 575 | 2007 Sterling, "Vintner's Collection", Central Coast — \$37
- 576 | 2006 Clos Du Bois, North Coast — \$40
- 577 | 2005 Chateau St. Michelle, Columbia Valley — \$41
- 578 | 2007 Ferrari-Carano, Sonoma — \$49
- 579 | 2006 Charles Krug, Napa — \$55
- 580 | 2006 Markham, Napa — \$63
- 581 | 2009 Robert Sinskey, Napa — \$70
- 582 | 2005 Havens, Napa — \$62
- 583 | 2005 Clos Du Val, Napa — \$74
- 584 | 2006 Sbragia, Dry Creek Valley, Sonoma — \$69
- 585 | 2006 Stag's Leap, "Wine Cellars", Napa — \$79
- 586 | 2004 Kenwood, "Jack London", Sonoma — \$82
- 587 | 2006 Stag's Leap, Napa — \$120

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### **Merlot**

- 588 | 2006 Buccella, Napa — 195
- 589 | 2006 Blackbird “Illustration”, Napa — \$231
- 590 | 2006 Duckhorn Estate, Napa — \$211

### **Cabernet Sauvignon**

- 600 | 2007 Avalon, Napa — \$48
- 601 | 2007 Rodney Strong, Sonoma — \$40
- 602 | 2007 J. Lohr, “Seven Oaks”, Paso Robles — \$44
- 603 | 2006 Peltier Station, Lodi — \$50
- 604 | 2006 Franciscan, Napa — \$84
- 605 | 2006 Simi, Alexander — \$67
- 606 | 2006 J. Lohr, “Hilltop Vineyard”, Paso Robles — \$84
- 607 | 2007 Twenty Bench, Napa — \$55
- 608 | 2006 Clos Du Val, Napa — \$75
- 609 | 2005 Buehler, “Estate”, Napa — \$74
- 610 | 2006 Ferrari-Carano, Alexander — \$98
- 611 | 2005 Mount Veeder, Napa — \$101
- 612 | 2005 Silverado, Napa — \$94
- 613 | 2006 Ladera, Napa — \$104
- 614 | 2004 Jordan, Alexander — \$122
- 615 | 2005 Silver Oak, Alexander — \$166
- 616 | 2004 Chimney Rock, Stags Leap District, Napa — \$141
- 617 | 2005 Groth, Oakville — \$151
- 618 | 2008 Caymus, Napa — \$182
- 619 | 2004 Sebastiani, “Cherryblock”, Sonoma — \$181
- 620 | 2005 Long Shadows “Feather”, Columbia — \$162
- 621 | 2004 Grgich Hills, Napa — \$191
- 622 | 2006 Shafer “One Point Five”, Stags Leap District Napa — \$179
- 623 | 2004 Duckhorn, Napa — \$224
- 624 | 2004 Silver Oak, Napa — \$230
- 625 | 2002 Diamond Creek “Volcanic Hill” Napa — \$419
- 626 | 2002 Diamond Creek, “Gravelly Meadow”, Napa — \$419
- 627 | 2004 Shafer “Hillside”, Stags Leap District Napa — \$558
- 628 | 2006 Bond “Melbury”, Napa — \$792
- 629 | 2006 Bond “St Eden”, Napa — \$792
- 630 | 2005 Colgin IX “Estate”, Napa — \$945
- 631 | 2006 Buccella, Napa — \$396
- 632 | 2006 Harlan Estate, Napa — \$1241

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### **France**

- 650 | 2008 Louis Jadot, “Beaujolais Villages”, Burgundy Paullac — \$44
- 651 | 2000 Chateau Lalande, “St. Julien” — \$102
- 652 | 2003 Chateau Lascombes, “Margeaux” — \$147
- 653 | 2001 Cos D’Estournel, “Saint Estephe” — \$195
- 654 | 1998 Grand Vin de Chateau Latour — \$600
- 655 | 2000 Chateau Lafite Rothschild — \$2100

### **Italy**

- 670 | 2006 Banfi, Chianti Classico — \$40
- 671 | 2003 Ruffino, “Riserva” Ducale Oro — \$110
- 672 | 1998 Banfi, Summus — \$160
- 673 | 1999 Altesino, Vendemmia — \$157
- 674 | 2001 Castello Banfi, Chianti — \$112
- 675 | 2004 Antinori, Tignarello — \$82

### **Spain**

- 690 | 2005 Las Rocas de San Alejandro, Garnacha, Calatayud — \$37
- 691 | 2005 Marques de Caceres, Rioja — \$86
- 692 | 2002 Faustino V , “Reserve”, Rioja — \$58
- 693 | 2001 Vina Salceda, “Reserve”, Rioja — \$53

### **Argentina**

- 700 | 2007 Antigal “Uno”, Malbec — \$40
- 701 | 2009 Altos Loa Hormigas, Malbec, Mendoza — \$44
- 702 | 2007 Las Loicac “Reserva”, Malbec — \$45
- 703 | 2005 Normande, Malbec — \$49
- 704 | 2008 Trapiche, “Broquel”, Malbec — \$45
- 705 | 2005 Melipal, Malbec, Mendoza — \$51
- 706 | 2006 Conquista “Reserva”, Malbec — \$55
- 707 | 2006 Altos Loa Hormigas “Reserva”, Malbec, Mendoza — \$81
- 708 | 2006 Luigi Bosca, “DOC”, Malbec — \$63
- 709 | 2006 Catena, Malbec, Mendoza — \$64
- 710 | 2003 Vina Alicia, Cabernet, Morena — \$149