

CONTENTS

ABOUT THE WINE LIST...	Page 2
WINES OF THE MOMENT	Page 3
WINES BY THE GLASS	Page 4-5
HALF BOTTLE SELECTIONS (SPARKLING, WHITE, RED, DESSERT)	Pages 6-7
CHAMPAGNE AND SPARKLING WINES	Pages 9
WHITE WINES FROM MENDOCINO	Pages 11
OTHER CALIFORNIA WHITE WINES	Pages 12-14
RED WINES FROM MENDOCINO	Pages 16-18
OTHER CALIFORNIA RED WINES	Pages 19-23
DESSERT WINES	Pages 25

The Wine List first considers the **Wines of Mendocino**. Anderson Valley is literally our back yard and only a short drive from the Mendocino Hotel and is home to a unique group of wineries producing a broad range of excellent wines. The Pinot Noirs from this region for example offer a multiplicity of styles ranging from wines that are forward and readily drinkable upon release to ones that need years to uncover deep-seated complexities that lie within. Here one can also discover Alsatian varietals such as delicately spiced Gewürztraminer and lightly leafy Sauvignon Blanc as well as a range of Chardonnays. Roederer, the French Champagne producer, selected this Valley to grow and produce its Sparkling wine considered by many to be the best in the United States. Many wines are certified organic or biodynamic and each have attributes where the science supports their contribution to good health.

As proud as we are of wines originating locally, we have selected other wines from other regions of Mendocino County as well as our neighbors in Lake County, Sonoma, Napa, Central Coast and elsewhere and these wines are listed in the sections **Other California Wines** and a separate section **Wines from the Old and New World** Each one of the bottles in our cellar has been selected so that you may experience the distinctive story of its origin, the soil, growing, the winemaker and the style of the grape.

The wine list also reflects the Sommelier who has the opportunity to open these singular wines and pair them with the food that is uniquely suited. Extensive and frequent travel is part of the Sommelier's career and Fabien Duboueix has a rich heritage in food and wine in Europe and at a number of prestigious establishments in the United States. The Sommelier collaborates closely with the Executive Chef, Joe Brown who has had extensive classical training at the Ritz -Carlton Half Moon Bay and Santee at the Sonoma Mission Inn where he learned how to match his culinary creations with wine from California and around the world. Together they bring a dining experience that **ZAGAT SURVEY** describes as "*A California Menu Right on the Mark*".

Please request the Sommelier to describe the chef's menu selections that are of interest to you and the regions, grapes, vineyards and vintages of wines on the list which may be appropriate for what we trust will be a memorable experience.

Wine of the moment

Featuring “Greenwood Ridge Vineyard” Anderson Valley, Mendocino County

Since 1980, Greenwood Ridge Vineyards has built a reputation for producing world class wines in small lots (total annual production is only 5000 cases). Greenwood Ridge Vineyards has been named one of America's top 30 wineries three times in recent years by *Wine & Spirits Magazine*.

2007 Pinot Noir

Receives Best of Show awards at major wine competitions. "Lasting and expansive, this dark pinot has the scent of the coastal forest, hinting at conifer and porcini. The tannins add to that earthy impression with a smoky mineral scent. A meaty pinot noir for coq au vin with morels." –*Wine & Spirits Magazine*

Bottle	\$87.00
Glass	\$16.00

2007 Zinfandel

"Dry and balanced, with a blast of black currant, beef jerky, cocoa and pepper flavors that are wrapped into firm tannins. A fine example of a big, lusty Sonoma Zinfandel." –*Wine Enthusiast Magazine*

Bottle	\$74.00
Glass	\$14.00

WHITE WINES BY THE GLASS (5oz)

SPARKLING

Roederer Estate, Brut, Anderson Valley

A delicious California sparkler with rich and toasty aromas up front, and a follow-up that features focused and complex lemon, grapefruit, herb, green apple and pear flavors. It's bright and clean on the finish, quite refreshing.

Vintage
NV **Price**
9.75

WHITE

Blend, Husch, La Blanc, Mendocino

A lean, grassy style, featuring slightly pithy citrus notes and juicy acidity.

Pinot Grigio, Nelson Family Vineyards, Mendocino

This is a crisp and lively wine with beautiful aromatics. It exhibits flavors of citrus and apple with a hint of mineral qualities.

Muscat Canelli, CEĀGO, Estate Grown, Biodynamic, Clear Lake

This wine has aromas of honeysuckle, apricot, white peach and orange blossom. Followed by delicate flavors of sweet tropical fruit. Pleasing and refreshing as an aperitif, brunch wine as well as a compliment to a variety of Asian style foods.

2007 5.75

2007 7.25

2007 8.25

SAUVIGNON BLANC

Handley Cellars, Dry Creek Valley

It offers aromas of daffodil and lemon zest with forward fruit, tropical flavors, and a creamy finish. This is an ideal wine to serve with a goat cheese.

CEĀGO, Estate Grown, Kathleen's Vineyard, Biodynamic, Clear Lake

Sauvignon Blanc has pure aromas of white peach and melon with hints of grapefruit that lead to well balanced fresh fruit flavors with a silky texture and a slight effervescence.

2007 8.50

2006 9.50

CHARDONNAY

Husch, Mendocino

A clean, flinty style, with citrus-laced green apple and pear flavors that are tightly focused, ending with a chalky, minerally aftertaste.

Navarro, Mendocino

Fresh earth, mineral and lemony citrus scents are crisp and vibrant, with a pippin apple flavor adding dimension. Clean, refreshing and focused on the finish.

Mary Elke, Sonoma

It is clean, crisp and refreshing like the sparkler for which it was intended, but has bright fruit characters, notably apple. This wine is best enjoyed with fish, white meats, and complex dishes.

2007 6.75

2006 8.75

2006 11.25

ROSE

Dry Rosé of Pinot Noir, Mary Elke, Donnelly Creek Vineyard Anderson Valley

The small lot production really shows here, with its delicate Pinot Noir flavors, bright fruit, and supremely long finish for a Rose.

2006 8.25

RED WINES BY THE GLASS (5oz)

	<u>Vintage</u>	<u>Price</u>
<u>HOUSE RED</u>		
Foppiano Vineyard, Lot 96, Red Wine, Healdsburg, Sonoma Valley Bright Bouquet full of red Fruit aromas, added notes of cherry blossom, scents of cedar, vanilla bean and toasty oak.		6.00
<u>PINOT NOIR</u>		
Navarro Vineyards, Méthode À L Ancienne, Anderson Valley Medium-bodied, offering a subtle mix of herb, dried cherry, berry and fresh earth notes.	2006	9.50
Breggo, Mendocino Intense and fleshy, with a tight beam of black cherry, wild berry and raspberry flavors that's full-bodied, complex and concentrated, ending with a delicate aftertaste.	2006	13.00
Bink, Weir Winery On the palate, this wine is medium bodied, smooth, and soft with delicious cherry and light raspberry flavors with notes of spice.	2005	11.00
<u>MERLOT</u>		
Shooting Star, Lake County Ripe and polished, with rich currant, black cherry, plum and cedary oak that fold together quite nicely.	2006	9.50
McManis Family Vineyards, San Joaquin County, California Young and unfocused, with simple cherry, vanilla and medicinal aromas and flavors.	2006	7.25
<u>SYRAH</u>		
CEĀGO, Biodynamic, Estate Grown, Del Lago, Clear Lake Soft and spicy with a deep red-purple hue. The nose, reminiscent of dark berry fruits with smoky oak and chocolate undertones, yields to rich plum and cherry flavors in the mouth.	2006	9.50
<u>ZINFANDEL</u>		
Seghesio, Sonoma County A seductive and vigorous Zinfandel offers smoky black cherry and blueberry aromas that lead to youthful wild berry, sage and cracked pepper flavors, with a lingering finish and zesty tannins.	2007	9.75
<u>CABERNET SAUVIGNON</u>		
Rutherford Ranch, Napa Valley Shows a modest yet pleasant grapey strawberry and black cherry profile, presented in an easy drinking style.	2005	8.75
<u>BLEND</u>		
Cain Cuvee <i>(Merlot 49%, Cabernet Sauvignon 41%, Cabernet Franc 9% Petit Verdot 1%)</i> Complex interplay of racy, stalky currant, black cherry, leather and mineral leads to dry, earthy tannins on the finish.	NV5	15.00

SPARKLING WINES

5	Henriot, Souverain, Champagne, France	NV	56.00
10	Schramsberg, Blanc de Blanc, Sparkling Wine, Napa	2005	36.00

WHITE

25	Sauvignon Blanc, Murphy-Goode, "The Fumé", Alexander Valley	2007	19.00
30	Chardonnay, Navarro Vineyards, Reserve, Mendocino	2005	23.00
31	Chardonnay, Clos Du Bois, Sonoma	2007	20.00
32	Chardonnay, Saintsbury, Carneros, Napa	2007	21.00

RED

100	Pinot Noir, Saintsbury, Carneros, Napa	2006	31.00
101	Pinot Noir, Stephen Ross, Edna Valley	2006	45.00
125	Syrah, Steele, Clear Lake, Lake County	2001	25.00
135	Merlot, Clos du Bois, Sonoma	2004	20.00
150	Zinfandel, Amici, Old Vines, Napa Valley	2003	24.00
151	Zinfandel, Seghesio, Old Vine, Sonoma County	2005	39.00
160	Cabernet Sauvignon, Murphy-Goode, Alexander Valley	2004	27.00
185	Blend, Ridge, Red Wine, Geyserville Vineyard	2005	62.00
190	Meritage, Joseph Phelps, Insignia, Napa Valley <i>Wine Spectator Wine of the Year 2005</i>	2002	160.00

SWEET WHITE or LATE HARVEST

5000	Roussane, Boony Doon, “Le Vol des Anges”, Monterrey County	2007	68.00
5001	Muscat Canelli, Bonny Doon, Vin de Glacière, Santa Cruz	NV	58.00
5101	Riesling, Greenwood Ridge, Late Harvest, Mendocino	2003	44.00
5102	White Riesling, Navarro, Late Harvest, Cluster Select, Mendocino	2004	34.00
5103	White Riesling, Nelson Family Vineyards, Late Harvest Estate Grown, Mendocino	2006	60.00
5120	Muscat Blanc, Navarro, Late Harvest, Cluster Select, Mendocino	2005	52.00

CHAMPAGNE AND SPARKLING WINES

Champagne is truly like no other beverage. The best are made from Chardonnay, Pinot Noir and Pinot Meunier grapes. Champagne and Sparkling Wine represents gaiety, celebration and success, and is capable of delighting us with its incomparable charm.

Tips: Champagne and Sparkling Wine is the quintessential wine for smoky and salty foods, as its dryness helps balance these flavors. Asian foods can be particularly well matched with Champagne / Sparkling Wines because of the contrast of their bold, often salty flavors with the brisk sharpness of the wine.

CHAMPAGNE AND SPARKLING WINES

FRENCH

251	Henriot, Brut	NV	82.00
252	G.H. Mumm & Co., Cordon Rouge, Brut	NV	83.00
253	Veuve Cliquot Ponsardin, Yellow Label, Brut	NV	92.00
260	Perrier Jouët, Fleur De Champagne, Brut	1998	215.00
262	Louis Roederer Cristal, Brut	2000	370.00

DOMESTIC

351	Scharffenberger, Brut, Mendocino	NV	45.00
352	Scharffenberger, Cremant, Mendocino	NV	41.00
353	Roederer Estate, Brut, Mendocino	NV	44.00
380	Jeriko Estate, Brut, Organic, Mendocino	2005	48.00
381	Roederer Estate, L'Ermitage, Brut, Mendocino	1999	82.00
382	Roederer Estate, L'Ermitage Brut, Mendocino	Magnum 1997	170.00
383	Robert Hunter, Brut de Noirs, Sonoma	1997	68.00
384	Iron Horse, Brut, L.D., Sonoma	1996	99.00
385	J Vineyards, Brut, Russian River Valley	2000	47.00
386	S. Anderson, Blanc De Noirs, Napa Valley	1999	54.00
390	Gloria Ferrer, Brut, Sonoma Valley	NV	50.00

ROSE

450	Roederer Estate, Brut Rosé, Mendocino	NV	57.00
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WHITE WINES

SAUVIGNON BLANC / FUME BLANC

Sauvignon Blanc / Fumé Blanc has had to follow a long and winding road towards achieving real respect as a grape variety. Its territory is found in New Zealand (Marlborough), France (Loire Valley and Bordeaux), and North America (California).

Tips: Sauvignon Blanc / Fumé Blanc is the best white wine choice for many salads, cold soups, smoked salmon and green vegetable dishes.

PINOT GRAPES (PINOT GRIS / PINOT GRIGIO, PINOT BLANC)

Pinot Gris / Pinot Grigio fares well as an afternoon sipping wine, but also shines as a partner to seafood dishes that require more acidity than what most other white wines offer.

Tips: Italian Pinot Grigio is ideally suited to lighter bodied dishes, particularly delicate seafood and shellfish. Pinot Blanc / Bianco from North America and France or Italy can withstand more full-bodied seafood, such as salmon or sea bass.

WHITE GRAPE VARIETALS and ROSÉ (CHENIN BLANC, ARNEIS, VIURA,...)

All these new or old grapes from everywhere in the world, America, Germany, France, Spain or Italy, the most mysterious of the wine producing country, will bring a great enjoyment to the wine connoisseur.

Tips: Chenin Blanc is a great companion to salads, seafood; Viura to vegetable dishes; Vernaccia to fresh seafood, sashimi or oysters; Arneis to scallops, shrimps.

RIESLING

Riesling is considered one of the world's great white wines since the nineteenth century. In Germany, Riesling is the most important grape. Varieties range from the driest, Kabinett, to the sweetest, Trockenbeerenauslese. They are found in the northern part of America, Washington and New York and in Alsace, France.

Tips: Riesling is particularly well suited to the contrasting flavors of smoked, salty or spicy dishes.

GEWURZTRAMINER (geh-VURTZ-trah-mee-ner)

Gewürz means "spice" in German because of its aromatic brilliance and its lush, exotic fruit flavors, and aromas of rose and cinnamon. Its territories: Germany and France, New York and Washington.

Tips: Pair with smoked, salty, slightly sweet, and spicy dishes for best results.

WHITE RHONE STYLE (VIOGNIER, MARSANNE, ROUSSANNE)

Viognier (VEE-oh-nyay) is an exotic, rich and fragrant grape found in the Rhône Valley in France. Marsanne and Roussanne are also part of the predominant grapes in that area, and also in California.

Tips: Viognier is the best match with smoky and rich dishes and with lobster and salmon. Marsanne and Roussanne are great with bass, salmon and scallops.

CHARDONNAY

Almost without question, Chardonnay is the world's greatest white wine. It can be found in California, Oregon, France (Bourgogne or Burgundy), Italy, Australia and New Zealand.

Tips: Lighter with fresh seafood, green vegetables; Medium Barrel-Aged with chicken, snapper, halibut; Full Barrel-Aged pairs nicely with tuna, turkey and many veal or pork entrees.

WHITE

501	Pinot Grigio, Nelson Family Vineyards, Mendocino	2005	32.00
510	Fumé Blanc, Lolonis, Organic, Redwood Valley	2006	32.00
511	Sauvignon Blanc, Husch, Mendocino	2007	25.00
512	Sauvignon Blanc, Navarro Vineyards, Mendocino	2006	31.00
513	Sauvignon Blanc, Yorkville Cellars, Organic, Eleanor of Aquitaine, Mendocino	2005	44.00
530	Gewürztraminer, Navarro, Mendocino	2006	36.00
540	Riesling, Esterlina, Cole Ranch, Mendocino	2006	35.00
541	White Riesling, Greenwood Ridge, Mendocino	2006	34.00
542	Riesling, Navarro Vineyards, Mendocino	2004	42.00
543	Riesling, Nelson Family Vineyards, Mendocino	2005	35.00
701	Chardonnay, Bonterra, Organic, Mendocino	2005	28.00
702	Chardonnay, Husch, Mendocino	2006	26.00
702	Chardonnay, Navarro, Mendocino	2006	32.00
703	Chardonnay, Navarro Vineyards, Reserve, Mendocino	2005	40.00
704	Chardonnay, CEÄGO, Del Lago, Biodynamic, Mendocino	2006	45.00
705	Chardonnay, Harmonique, Unoaked, Anderson Valley, Mendocino County	2007	96.00
800	Blend, Husch, La Blanc, Mendocino	2007	19.00

ROSE

901	Grenache Rose, McDowell Vineyards, Estate, Mendocino	2003	24.00
902	Vin Gris of Pinot Noir, Migration, Anderson Valley, Mendocino County	2006	40.00

FUMÉ BLANC / SAUVIGNON BLANC

1102	Murphy-Goode Reserve, Fumé Blanc, Sonoma, County	2005	30.00
1103	Robert Mondavi, Fumé Blanc, Napa Valley	2007	43.00
1150	CEĀGO, Biodynamic, Estate Grown, Kathleen's Vineyard, Clear Lake	2006	34.00
1151	Handley Cellars, Dry Creek Valley	2007	30.00
1152	Rochioli, Estate Grown, Russian River Valley, Sonoma	2007	48.00
1153	Selene, Hyde Vineyards, Carneros, Napa	2005	57.00
1154	Charles Krug, Napa Valley	2006	40.00
1155	Frog's Leap, Napa	2007	34.00
1156	Voss Vineyard, Rutherford, Napa Valley	2004	30.00

CHARDONNAY

1302	Byron, Santa Maria, Santa Barbara County	2002	52.00
1303	Cambria, Katherine's Vineyard, Santa Barbara	2004	45.00
1304	Candela, Central Coast	1998	35.00
1310	Kendall-Jackson, Grand Reserve Santa Barbara and Monterey Counties	2005	49.00
1321	Talbott, Robert Talbott Winery, Sleepy Hollow Vineyards, Monterey County	2003	70.00
1316	Miura, Arroyo Grande Valley	1998	64.00
1320	Steele, California Cuvee, Lake County	2006	42.00
1300	Arrowood, Sonoma	2003	65.00
1305	Chateau St. Jean, Sonoma	2006	35.00
1306	Ferrari-Carano, Sonoma	2006	48.00
1309	Jordan, Sonoma	2004	53.00
1312	Kistler, Les Noisetiers, Sonoma Coast	2006	128.00
1313	Landmark Vineyard, "Overlook", Sonoma	2004	43.00
1314	Macrostie, Carneros, Sonoma County	2006	50.00
1315	Matanzas Creek, Sonoma	2002	65.00
1316	Mary Elke, Sonoma	2006	47.00
1317	Pelligrini, Russian River Valley, Sonoma	2006	30.00
1318	Dehlinger, Russian River Valley, Sonoma	2006	42.00
1319	Rochioli, Estate Growth, Russian River Valley, Sonoma	2006	84.00
1320	Sonoma-Cutrer, Russian River Ranches, Sonoma	2006	44.00
1321	Petroni, Napa Valley	2006	57.00
1301	Benziger, Carneros, Napa	2006	41.00
1307	Groth, Napa Valley	2004	57.00
1308	Hess Collection, Napa	2005	56.00
1322	Truchard, Carneros, Napa Valley	2004	60.00

SPECIALTY WHITE WINE

1404	Dry Chenin Blanc	2005	24.00
1405	Muscat Canelli, CEAGO, Biodynamic, Estate Grown, Clear Lake	2007	48.00
1408	Viognier, Vinum Cellars, "VIO", Vista Verde Vineyard, San Benito County	2006	52.00
1409	Viognier, Bonterra Vineyard, 65% Mendocino, 35% Lake County	2007	39.00
1450	Blend, Robert Sinskey Vineyards, Abraxas, Los Carneros	2006	60.00

RED WINES

PINOT NOIR

Often called the “heartbreak grape” because of the difficulty in making it, it represents the quintessence of winemaking. Pinot Noir is grown on the terraces of Côte d’Or in Bourgogne, France, also in California, Oregon, and Germany, also is producing high quality in New Zealand.

Tips: Lighter with chicken, rabbit or seafood such as salmon and tuna; Medium-full with quail, pork, sweetbread, salmon and tuna.

SANGIOVESE

Sangiovese is born of hundreds of years of Tuscan tradition in Italy for the great Chianti, Brunello di Montalcino. Sangiovese has a captivating character in California according to his supporters.

Tips: Excellent with veal, pork or quail with tomatoes and fresh herbs.

ZINFANDEL

Zinfandel grape is considered California’s red wine grape because it’s not widely grown in other parts of the world. Some argue that Zinfandel is the Primitivo grape of southern Italy (in Puglia region) on the Balkan Peninsula but DNA studies by Dr Carole Meredith (UC Davis) show that Zinfandel is native to Croatia (as the Crljenak variety). Zinfandel vines were brought to California by Agoston Haraszthy (know as “the father of California wine”) in the 1850s.

Tips: Zinfandel or Primitivo work perfectly with braised, grilled or smoked meat such as beef, venison or duck in berries sauce.

SYRAH/SHIRAZ

All signs point to a very bright future for this noble grape, which is thought to have originated in the ancient city of Shiraz in. Also, Petite Syrah is thought to be the French Durif grape and has a similar (but not the same) qualities as Syrah.

Tips: Syrah/Shiraz or Rhône style match particularly well with full-flavored grilled meats and game such as beef, lamb, veal, venison, but also tuna or salmon.

MERLOT

In French, Merlot means “ little blackbird”. Merlot is the primary grape in Saint-Emilion and Pomerol, in the Bordeaux area in France. In California (Sonoma or Napa) and in Washington, Merlot was initially planted as a blending grape, but in the late 1970s, it began to stand on its own as a variety.

Tips: Merlot is always successfully paired with, pork, duck, and excellent in a red wine sauce.

CABERNETS

Cabernet Sauvignon is the primary grape in the vineyards of Médoc in Bordeaux (like MARGAUX,, SAINT JULIEN, SAINT ESTÈPHE, AND PAUILLAC are well know). In United States more than 75 percent of Cabernet Sauvignon in the blend can justify the name of the grape on a label. Sonoma county and Napa Valley in California are great areas to grow this varietal.

Tips: Some California Cabernets are made to be consumed early, and are then well matched with beef or venison in berries sauces. For the special Cuvée which needs to age longer, the pairing will be particularly good with lamb, duck, beef in red wine sauce with a touch of fresh herbs.

2001	Pinot Noir Amici, Mendocino	2003	65.00
2002	Pinot Noir, Costa Vineyard, Mendocino	2003	75.00
2003	Pinot Noir, Naughty Boy, Potter Valley, Mendocino County	2005	48.00
2004	Pinot Noir, Navarro Vineyards, Méthode À L' ancienne, Mendocino	2006	50.00
2005	Pinot Noir, Navarro Vineyards, Deep End Blend, Mendocino	2004	85.00
2006	Pinot Noir, Masút, Organic, Redwood Valley, Mendocino	2003	60.00
2016	Pinot Noir, Toulouse Estate, Anderson Valley	2003	67.00
2017	Pinot Noir, Black Kite Cellars, Anderson Valley	2005	57.00
2018	Pinot Noir, Breggo, Savoy Vineyard, Anderson Valley	2006	99.00
2019	Pinot Noir, Breggo, Anderson Valley	2006	68.00
2021	Pinot Noir, La Crema, Anderson Valley	2005	43.00
2022	Pinot Noir, Harmonique, Delicacé, Anderson Valley	2003	88.00
2023	Pinot Noir, Harmonique, The Noble One, Anderson Valley	2004	124.00
2024	Pinot Noir, Annahala Vineyard, "Expression 39", Anderson Valley	2007	47.00
2024	Pinot Noir, Goldeneye Vineyard, Migration, Anderson Valley	2006	62.00
2025	Pinot Noir, Goldeneye, Anderson Valley	2003	87.00
2026	Pinot Noir, Goldeneye, Anderson Valley, Gowan Creek Vineyard	2003	198.00
2027	Pinot Noir, Raye's Hill, Wightman House Vineyard, Anderson Valley	2003	52.00

2030	Merlot, CEĀGO, Biodynamic, Estate Grown, Mendocino	2002	50.00
2061	Merlot, Yorkville Cellars, Rennie Vineyard, Yorkville, Mendocino	2005	41.00
2062	Merlot Shooting Star, Lake County	2006	61.00
2050	Syrah, Eaglepoint Ranch, Mendocino	2002	34.00
2070	Petite Sirah, Eaglepoint Ranch, Mendocino County	2005	42.00
2071	Petite Sirah, Lolonis, Orpheus, Redwood Valley, Mendocino County	2001	56.00
2100	Zinfandel, Rosenblum Cellars, Eagle Point Vineyard, Mendocino County	2004	58.00
2101	Zinfandel, Navarro Vineyards, Mendocino	2005	38.00
2102	Zinfandel, Carol Shelton, Wild Thing, Old Vines, Mendocino County	2005	58.00
2103	Zinfandel, Edmeades, Mendocino	2006	38.00
2104	Zinfandel, Elyse, Eagle Point Ranch, Mendocino	2004	55.00
2105	Zinfandel, Claudia Springs, John Ricetti Vineyard, Redwood Valley, Mendocino	2004	50.00
2107	Zinfandel, Elizabeth Vineyards, Old Vines, Redwood Valley, Mendocino	2005	41.00
2108	Zinfandel, Lolonis Estate, Organic, Redwood Valley, Mendocino	2005	45.00

2201	Cabernet Sauvignon, CEÄGO, Biodynamic, Estate Grown, Camp Masút, Mendocino	2002	64.00
2202	Cabernet Sauvignon, CEÄGO, Biodynamic, Estate Grown, Clone 337, Mendocino County	2000	99.00
2203	Cabernet Sauvignon, Husch, Mendocino	2005	38.00
2204	Cabernet Sauvignon, Lolonis, Organic, Redwood Valley, Mendocino	2005	40.00
2302	Blend, Monte Volpe, Primo Rosso, Mendocino	2006	21.00
2303	Blend, Navarro Vineyards, Navarrouge, Mendocino	2004	39.00
2304	Blend, Eagle Point Ranch, Coro Mendocino, Mendocino	2002	71.00
2305	Blend, CEÄGO, Winemaker's Blend, Biodynamic, Estate Grown, Mendocino	2003	80.00

PINOT NOIR

3000	Stephen Ross, Edna Valley, Santa Maria Valley	2006	34.00
3001	Byron, Santa Maria Valley, Santa Maria, Valley	2004	52.00
3005	Lane Tanner, Bien Nacido, Santa Barbara	2004	56.00
3020	Surh Luchtel, Gary's Vineyard, Santa Lucia Highlands	2004	83.00
3021	Wild Horse, Pin Central Coast	2006	53.00
3022	Calera Mills, Mt. Harlan	1997	92.00
3023	Capiaux, Gary's Vineyard, Santa Lucia Highland	2005	84.00
3030	David Bruce Winery, Sonoma	2004	64.00
3031	Gary Farrell, Russian River Valley, Sonoma	2004	81.00
3032	Pelligrini, Olivet Lane Vineyard, Estate Bottled, Russian River Valley, Sonoma	2005	70.00
3033	Rochioli, Estate Grown, Russian River Valley, Sonoma	2005	84.00
3034	Kenwood, Russian River Valley, Sonoma County	2004	60.00
3035	Muira, Gary's Vineyard, Santa Lucia Highlands	2001	68.00
3036	Donum, Carneros, Napa Valley	2004	108.00
3037	Muira, Hudson Vineyard, Carneros, Napa Valley	2002	68.00
3038	Robert Sinskey Vineyards, Los Carneros, Napa Valley	2006	74.00
3039	Saintsbury, Napa	2004	59.00

MERLOT

3050	McManis Family Vineyards, California	2007	23.00
3055	Arrowood, Sonoma	1999	87.00
3056	Clos du Bois, Sonoma	2004	38.00
3057	Ferrari-Carano, Sonoma	2005	56.00
3058	Matanzas Creek, Sonoma	1998	79.00
3059	Rodney Strong, Sonoma County	2005	42.00
3060	S BRAGIA, Merlot, Home Ranch, Dry Creek Valley, Sonoma County	2005	50.00
3061	Shooting Star, Lake County, Sonoma County	2006	32.00
3062	St. Francis, Sonoma	2004	50.00
3065	Kendall-Jackson, Grande Reserve, Sonoma and Napa Counties	2003	61.00
3070	Beringer, Howell Mountain, Napa Valley	2001	125.00
3071	Freemark Abbey, Napa Valley	2005	57.00
3072	Shafer, Napa	2001	128.00
3073	Shafer, Napa	2003	113.00
3074	Shafer, Napa	2005	99.00

SYRAH

3101	CEĀGO, Biodynamic, Estate Grown, Del Lago, Clear Lake	2006	45.00
3102	Meyer Family, Sonoma County	2004	50.00
3115	ANTIQV2S, Carneros, Hudson Vineyard, Napa	2003	88.00
3116	Miner Family Vineyard, Napa Valley	2002	42.00
3117	Voss, Napa Valley	2003	38.00

ZINFANDEL

3202	Bogle Vineyard, Old Vines, Clarksburg	2005	37.00
3205	Folie à Deux, Amador County, Mendocino	2005	39.00
3208	Pelligrini Vineyards, Russian River Valley, Sonoma Eight Cousins Vineyard, Sonoma County	2005	58.00
3209	Seghesio, Sonoma County	2007	41.00
3200	Amici, Old Vines, Panek Vineyard, Napa Valley,	2003	68.00
3201	Bella Vetta Vineyards, "Rockpile", St. Helena, Napa Valley	2005	70.00
3206	Frog's Leap, Napa Valley	2005	45.00

CABERNET SAUVIGNON

3301	Meridian, Santa Barbara	2005	28.00
3309	Arbios, Alexander Valley, Sonoma	2002	50.00
3310	Silver Oak, Alexander Valley, Sonoma	2001	135.00
3311	Silver Oak, Alexander Valley, Sonoma	2002	170.00
3312	SBRAGIA, Andolsen Vineyard, Dry Creek Valley, Sonoma County	2005	70.00
3313	Petroni, Sonoma Valley	2006	129.00
3314	Selby, Sonoma County	2004	48.00
3315	Jordan, Sonoma	2004	88.00
3316	Laurel Glen Estate, Sonoma	2004	100.00
3320	Amici, Napa Valley	2002	63.00
3321	Caymus, Napa	2005	121.00
3322	Clos Du Val, Napa	2004	72.00
3323	Duckhorn, Napa	2003	99.00
3324	Elyse, Tietjen Vineyard, Napa Valley	2002	88.00
3325	Far Niente, Napa	2004	167.00
3326	Groth, Napa	2004	95.00
3327	Hess Collection, Napa	2003	86.00
3328	Joseph Phelps Vineyards, Napa Valley	2005	90.00
3329	Louis Martini Winery, St. Helena, Napa	2004	69.00
3330	Marston Family Vineyard, Proprietor Grown, Spring Mountain District, Napa Valley	2002	138.00
3331	Robert Mondavi, Napa	2005	68.00
3332	Rutherford Ranch, Napa Valley	2006	39.00
3333	Silver Oak, Napa Valley	2002	167.00
3334	Stags Leap, "ARTEMIS", Napa	2005	92.00
3335	Surh Luchtel, Napa Valley	2002	76.00

DISCOVER DIFFERENT GRAPE VARIETALS

3400	Barbera, Shooting Star, Lake County,	2003	35.00
3410	Cabernet Franc, CEÄGO, Biodynamic, Estate Grown, Del Lago, Clear Lake	2005	76.00
3420	Grenache, Mathis, Sonoma Valley	2004	56.00
3430	Tempranillo, Viader, Dare, Napa Valley	2003	75.00
3441	Sangiovese, Seghesio, Alexander Valley, Sonoma	2005	50.00
3442	Sangiovese, Petroni, Brunello di Sonoma	2004	59.00
3443	Blend, Petroni, Rosso di Sonoma	2006	53.00

BLEND/MERITAGE

3701	Bogle Vineyard, Phantom, California	2004	34.00
3706	Pelligrini, Milestone, Sonoma County	2005	75.00
3709	Foppiano Vineyard, Lot 96, Healdsburg, Sonoma Valley	2006	29.00
3710	Rodney Strong, Symmetry, Alexander Valley, Sonoma	2000	90.00
3715	Viader, Napa Valley (1.5 Liter)	2002	265.00
3716	ALMVS 7, Cuvee Kemiji & Portay, Napa	2000	80.00
3717	Robert Biale Vineyards, Zappa, Proprietary Red Wine, Napa Valley	2004	75.00
3718	Hyde De Villaine, "Belle Cousine", Los Carneros, Napa Valley	2004	48.00
3720	Cain Cuvee, Napa Valley	2006	52.00
3721	Cain Concept, Napa Valley	2002	90.00
3722	Cain Five, Cain Vineyard and Winery, St. Helena, Spring Mountain District, Napa Valley	2003	183.00
3725	Niebaum-Coppola, Rubicon, Napa	2000	165.00
3730	Opus One, Napa	1999	240.00
3740	Joseph Phelps, Insignia, Napa Valley	2002	290.00

DESSERT WINES

LATE HARVEST

A wine term referring to wines made from grapes picked toward the end of the harvest (usually late fall) when they are very ripe. These grapes have a higher sugar content, particularly if they've been infected with *Botrytis Cinerea*, a desirable fungus that shrivels and thereby concentrates the sugar.

Late harvest wines are noted for their rich, deep, honeyed flavors and are customarily served with foie gras as starter, or after the main course, often with dessert or with cheese such as Roquefort. The most popular grapes used for these dessert wines are Gewürztraminer, Riesling, Sauvignon Blanc, and Sémillon.

PORTS

A sweet fortified wine most often served after a meal. Port originated in northern Portugal's Douro Valley, and the best ports still come from that area. The name port derives from the fact that these wines are shipped out of the Portuguese city of Oporto and, in fact, such wines (true ports) are labeled Porto rather than port.

To make port, a neutral grape alcohol is added to the wine partway through fermentation. This stops the fermentation process while the wine still has plenty of natural sweetness and boosts the alcohol level to 18 to 20 percent.

SWEET WHITE or LATE HARVEST

5000	Roussane, Boony Doon, “Le Vol des Anges”, Monterrey County	375ml	2007	68.00
5001	Muscat Canelli, Bonny Doon, Vin de Glacière, Santa Cruz	375ml	NV	58.00
5101	Riesling, Greenwood Ridge, Late Harvest, Mendocino	375ml	2003	44.00
5102	White Riesling, Navarro, Late Harvest, Cluster Select, Mendocino	375ml	2004	34.00
5103	White Riesling, Nelson Family Vineyards, Late Harvest Estate Grown, Mendocino	375ml	2006	60.00
5120	Muscat Blanc, Navarro, Late Harvest, Cluster Select, Mendocino	375ml	2005	52.00

PORTS AND SHERRY

PORTS

5500	Meyer Family Port, Mendocino County		72.00
5601	Cockburns, 20 Year Tawny		99.00
5602	Fonseca Bin # 27		47.00
5603	Graham's Six Grapes		48.00
5604	Quinta De La Rosa, Vintage	1990	115.00
5605	Sandeman, Founder's Reserve		46.00
5606	Smith Woodhouse, 10 Year Tawny		61.00
5607	Smith Woodhouse, Lodge Reserve		40.00
5608	Taylor, Fladgate, Tawny		72.00
5609	Warre's Otima, Tawny		52.00
5610	Warre's Warrior, Porto		36.00

SHERRY

5701	Harvey's Bristol Cream		42.00
5710	Bodegas Dios Baco, Oloroso		39.00
5711	Bodegas Dios Baco, Cream Sherry		50.00
5712	Bodegas Dios Baco, Pedro Ximénez, Sweet Style		36.00