

Wines By-the-Glass

Cabernet Sauvignon, Merlot, Pinot Noir, Malbec
Chardonnay, Sauvignon Blanc, Pinot Grigio
Riesling, White Zinfandel, Shiraz

Champagne & Sparkling Wine

Champagne, region of northeastern France. Made from only three grapes: pinot and meunier (both black) and chardonnay (white). It generally has a crisp, flinty taste that varies in degree of sweetness, depending on the type. Countries limit the use of the term to only those wines that come from the Champagne.

Perrier Jouet Grand Brut, France
Pommery, France
Nicolas Feuillate Rose, France
Freixenet Carta Nevada, Spain 187ml

Chardonnay

Chardonnay is the white grape of the Burgundy region, where it yields such famous wines as Meursault, Pouilly Fuisse and Chablis. Californian Chardonnay is typically full-bodied and rich with ripe apple, buttery fruit and noses of vanilla and toast from oak ageing. These wines are at their best with white meats and rich seafood dishes.

Franciscan, Napa Valley
Cht. St. Jean, Sonoma County
Robert Mondavi, Napa Valley
Ferrari Carano, Sonoma County
Latour Pouilly Fuisse, Burgundy.....

Sauvignon Blanc / Fume Blanc

In France, Sauvignon Blanc is grown in the Loire Valley, where it is the only varietal allowed for Sancerre. Sauvignon Blanc is typically crisp and tangy with a certain citrusy / grassy edge.

Ribbonwood, Marlborough
Ferrari Carano Fume Blanc, Sonoma County
Kim Crawford, Marlborough

Pinot Grigio

Pinot Grigio is usually delicately fragrant and mildly floral with lightly lemon-citrus flavors. Depending upon ripeness at harvest and vinification technique, Pinot Grigio can be tangy and light, or quite rich, round and full bodied.

Terrazze della Luna, Italy
Santa Margherita, Italy
Santi Pinot Grigio, Italy.....

Riesling

Riesling wines originated in Germany's Rhein and Mosel river valleys, very aromatic with apple, peach and pear at the forefront mixed with delicate floral undertones and often honey and spice on the nose. May well be the most accommodating wine around for pairing with challenging flavors and spice profiles.

Cht. Ste. Michelle, Washington State.....
SA Prum, Germany.....

White Zinfandel and Rose

Red skins are peeled off the red zinfandel grapes. The resulting wine is light in color, sweet in flavor and without the harsh / rich flavors found in the reds. White zinfandel is delicious with fish and other light meals. It tends to have citrusy and light flavors - orange, vanilla, strawberry, raspberry, cherry. Rosés should be served chilled, and are often the ideal accompaniment to a summer meal.

Baron Herzog White Zinfandel, California
Planeta Rose, Sicily.....

Cabernet Sauvignon

Cabernet Sauvignon is the great classic red grape of Bordeaux. The varietal's small grapes with thick, dark skins yield full-bodied wines with deep black currant-like fruit. Cabernet Sauvignon is excellent with beef or lamb. Cabernet is often combined with softer varietals such as Merlot.

Cht. Ste. Michelle, Columbia Valley
Franciscan, Napa Valley
Geysler Peak, Alexander Valley.....

Merlot

Merlot can be thought of as a softer sibling to Cabernet Sauvignon. While still a wine best suited to red meats, the softness of Merlot will appeal to those who find Cabernet too strong.

Markham, Napa Valley
Franciscan, Napa Valley.....
Coppola Director's Cut, Sonoma County.....

Malbec

Argentina is now the home of Malbec. In Mendoza, under the shadow of the Andes Mountains, the grape enjoys its vacation from the more moderate climate of the Medoc in France. The best of Argentine Malbecs are deep inky reds with juicy dark fruit and soft tannins.

Ruta 22, Patagonia.....
Broquel, Mendoza.....

Pinot Noir

The Pinot Noir grape originated in Burgundy where it is still the only varietal permitted for red Burgundies. The varietal's characteristic flavors run to cherry and raspberry with cinnamon-like spice overtones.

Estancia, Monterey
Emeritus, Russian River Valley
Coppola Diamond Collection, Sonoma County

Shiraz

Shiraz pairs very well with beef and other hearty foods. It also goes well with Mediterranean, Indian and other spicy foods. Best known red wine of Australia.

Penfolds Koonunga Hills, Australia
Greg Norman, Australia.....

Tempranillo

Tempranillo is a wine grape variety grown for use in red wine, native to northern Spain, and widely cultivated in both northern and central Spain. It is the major component of the well-known and excellent Rioja wines. Its wines can be consumed when young, but is considered at its best when aged, especially when aged in oak.

Marques de Riscal, Rioja.....

Sangiovese

Chianti wines are prime examples of popular wines produced predominantly from Sangiovese. Typically Sangiovese grapes make medium to full-bodied wines with tannin structure ranging from medium-soft to firm. Dominate flavors associated with Sangiovese derived wines include: cherry, plum, strawberry, cinnamon vanilla.

Rocca Delle Macie Sasyr, Tuscany
Ruffino Chianti, Tuscany

Other Reds

Haras Pirque Carmenere, Chile.....
Callabriga Douro Red, Portugal.....
Elios Mediterranean White, Greece
Elios Mediterranean Red, Greece.....
Legaris RSV Ribera del Duero, Spain
Cht. De la Chaize, France.....
J Vidal Fleury, Cote Du Rhone
Poderi Colla Nebbiolo D'Alba, Italy
Les Bretches Red Chateau Kefraya, Lebanon / glass.....
Le Dame Blanche, Chateau Kefraya, White, Lebanon..... / glass.....

Dessert Wine Glass

Ramos Pinto Fine Ruby, Portugal
Sandeman Port Fine Tawny, Portugal