



CHANDLER'S

WINE CELLAR LOUNGE

Please join us on the first Friday of every month for Chandler's wine tasting featuring the great music from Espresso Jazz and samples of different varietals and vintages of wines which match elegantly with our culinary creations in the cozy atmosphere of Chandler's Wine Cellar Lounge.

**FOR RESERVATIONS
PLEASE CALL 413.665.1277**

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Look for the Chandler's Signature symbol to represent the highest quality of wines that have been hand selected by Chandler's wine director to enhance your dining experience.

WINE BY THE GLASS



WHITE WINES

Monkey Bay Sauvignon Blanc, *New Zealand* \$6.00

Flavors of grapefruit, kiwi and pineapple are overlaid with fresh cut grass

Kendall-Jackson Sauvignon Blanc, *California* \$7.50

Lime, melon and pear flavors complemented with stone like mineral quality

Salmon Creek Chardonnay, *California* \$6.00

Notes of red apple, citrus and a hint of oak on the finish; nicely balanced with bright acidity

Benziger Chardonnay (organic), *California* \$7.50

Stone fruit aromas and tropical fruit flavors which are echoed on the palate

Cambria Chardonnay, *Katherine's Vineyard* \$11.50

Aromas of fresh mango, white peach, citrus, vanilla bean and spice

Beringer Pinot Grigio, *California* \$6.00

Clean aromas and delicious flavors of citrus, melon and tropical fruit

Collavini Pinot Grigio, *Italy* \$7.00

Bright fruit, creamy yet crisp on the palate with citrus aromas and flavors

Schmitt Söhne Riesling, *Germany* \$6.50

Crisp and lively on the palate, showcasing notes of honeyed apple, hints of citrus and a drop of apricot

Columbia Cellarmaster's Riesling, *Columbia Valley* \$8.00

Fragrant honey, pear and apricot aromas with crisp acidity

Beringer White Zinfandel, *California* \$6.00

Strawberry, ripe pear, honeysuckle and sweet citrus flavors

A to Z Rose, *Oregon* \$7.00

Aromas of strawberries, raspberries, pomegranates, cranberries and cherries

Umani Verdicchio, *Italy* \$6.00

The bouquet is fresh and delicate with a dry palate notes of almond

WINE FLIGHT

A 2 oz. Sample of any 6 wines by the glass for \$20.00

WINE BY THE GLASS



RED WINES

McManis Pinot Noir, *California* \$7.00

Fresh strawberry, cherry pie filling and black cherry aromas, joined by hazelnut and vanilla on the finish

Parducci Pinot Noir, *California* \$8.50

Aroma of juicy, ripe raspberries and strawberries with a hint of cedar on the finish

Salmon Creek Merlot, *California* \$6.00

Dark berry fruit with hints of cocoa, herb and earth with a soft structure

Hahn Merlot, *Central Coast* \$7.00

Ripe dark fruits evolve into a wild mix of bittersweet chocolate and cherry

Parcel 41 Merlot, *Wapa* \$9.50

Layers of blackberry, currant and mocha

Salmon Creek Cabernet Sauvignon, *California* \$6.00

Subtle coffee bean aroma with ripe blackberry fruit flavor

J. Lohr Cabernet Sauvignon, *Pasa Robles* \$8.00

Bouquet of cherries, blueberries, vanilla and violets with firm tannins

Benziger Cabernet (organic), *Sonoma* \$10.00

This Cabernet is chock full of plum, loganberry and black cherry flavors

Tilia Malbec, *Argentina* \$6.50

Bright cherry aromas with light floral notes and a touch of toast

Cortijo Rioja, *Spain* \$6.50

Full of pleasant ripe fruit with a well balanced finish

Da Vinci Chianti, *Italy* \$8.00

Aromas of dark fruit and spice with flavors of raspberry, cherry and plum

Jacob's Creek Reserve Shiraz, *Australia* \$8.50

Intense ripe plum flavors with pepper spice, balanced by soft tannins

WINE FLIGHT

A 2 oz. Sample of any 6 wines by the glass for \$20.00

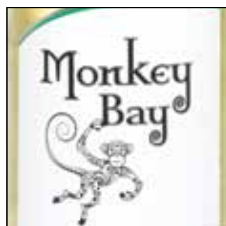
SAUVIGNON BLANC



Château Ste. Michelle, Columbia Valley 2011 \$23.00

The mostly stainless steel fermentation and cooler vintage led to a more herbal style with aromas of grass, fresh herbs and grapefruit

Complements halibut and dishes with cream sauce



Monkey Bay Sauvignon Blanc, New Zealand 2011 \$23.00

Pale lemon in colour, with green tints and brilliant clarity. A vibrant bouquet of citrus and tropical fruits, with hints of cut grass. A fresh, lively, approachable wine overflowing with ripe grapefruit, lemon and passion fruit and infused with delicate herbaceous characters.

Complements Caesar salads, fish and chicken



Pomelo, California 2011 \$25.00

Mouth-watering and vivid; explodes with delicious flavors of passion fruit, guava, quince and lime peel with an intensely grapefruit nose

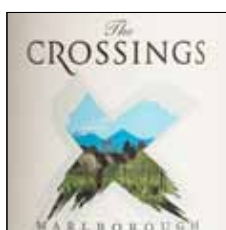
Complements cheese, salads and seafood



Merryvale Starmont, Napa 2010 (1/2 bottle) \$24.00

Aromas of peach, citrus and melons with oak aging contributing to the rich texture and long finish

Complements seafood and light cream sauces



The Crossings, New Zealand 2009 \$27.00

Aromas of passion fruit, lime and herb, with melon and stone fruit flavors

Complements summer salads, light pasta dishes and scallops



Kendall-Jackson Vintner's Reserve, California 2011 \$32.00

Succulent melon, ripe pear and fresh lemon grass aromatics; fresh lime complements the subtle mineral quality while added layers of fig and honeysuckle round out this crisp, aromatic wine

Complements poultry, seafood, and Asian dishes



Sterling, Napa Valley 2011 \$45.00

Fragrant passion fruit and floral aromas leap from our 2011 Sauvignon Blanc. The palate follows with clean, tropical fruit and citrus flavors, touched with a hint of grassiness that reflects the cool conditions of the vintage. Lees stirring lends depth and texture to the palate, accentuating the notes of honeydew through the middle. Grapefruit flavors as a sweet-tart element that rides the long finish

Complements chicken, salads and pasta

SAUVIGNON BLANC



Domaine Fouassier Sancerre, *France 2010* \$45.00

Nose of subtle orange, vanilla and spice with superb acidity and a long and complex finish

Complements fresh seafood and citrus sauces



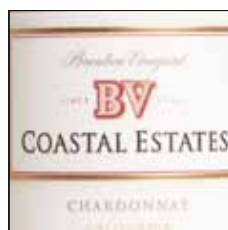
Lail Vineyard 'Blueprint', *Napa Valley 2009* \$63.00

Exhibits fabulous acidity, minerality and amazing purity. Produced with a focus on preservation of aromatics and acidity; it has a delicate pale straw color and an elegant and intense floral perfume of geranium, melon and lime with crisp fruit flavors and a profound richness and length

Complements salads, pasta, fish and poultry



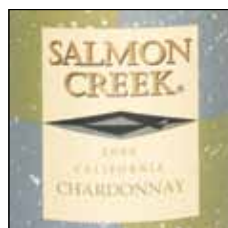
CHARDONNAY



Beaulieu Vineyard, California 2010 (1/2 bottle) \$15.00

Golden apple, pear and tropical fruit flavors with toasty vanilla oak nuances

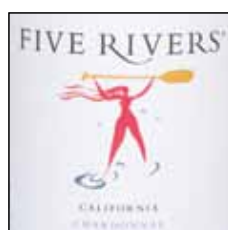
Complements pasta with wild mushrooms and grilled chicken



Salmon Creek, California 2011 \$21.00

Notes of red apple, citrus and a hint of oak on the finish; nicely balanced with bright acidity

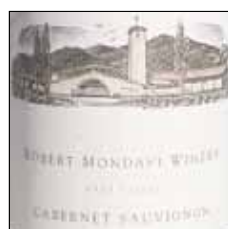
Complements all lighter fare, Caesar salads, light pasta dishes



Five Rivers, California 2010 \$23.00

Characteristic aromas of lemon-lime and lemon drop, joined by the tropical flavors of papaya, guava and melon, followed by passion fruit, some floral notes and a touch of jasmine

Complements poultry and pork loin



Robert Mondavi Private Selection, California 2010 \$25.00

Lemon blossom, pineapple, and peach aromas with smoky oak nuances along with enticing vanilla spice and toasty brown sugar flavors. The creamy palate creates a lush impression and is balanced by a rich, lingering finish

Complements poultry and seafood



Château Ste. Michelle, Columbia Valley 2010 \$26.00

Opens sharp and spicy, with light but juicy fruit flavors of clean apple and pear, and hints of peach, then resolve with a creamy finish

Complements crab, salmon, scallops and poultry



Chateau St. Jean, Sonoma County 2010 \$27.00

Bright tropical fruit aromas. The pineapple, citrus and delicate floral notes lead to a well structured, fleshy palate. Flavors of lemon, melon and coconut are pronounced. The wine is well-balanced with lively acidity which persists in the finish and leaves a refreshing lemon-lime character lingering on the palate

Complements seafood



J. Lohr Estates 'Riverstone', Arroyo Seco 2011 \$28.00

Aromas of pear, apple and stone fruits with a perfumed roasted hazelnut and butterscotch bouquet from the barrel fermentation and sur lie aging; flavors are very soft with ripe pear, tangelo citrus and vanilla toastiness, producing layers of complexity with a silky balance of fresh fruit acidity and palate-weight

Complements seafood and creamy pasta dishes

CHARDONNAY



Benziger (organic), California 2010 **\$29.00**

This richly textured, full-bodied Chardonnay has a mouth watering array of stone fruit aromas and tropical fruit flavors which are echoed on the palate

Complements poultry dishes, pork and seafood



Frei Brothers, Russian River 2010 **\$36.00**

Soft and complex with flavors of green apple, orange zest, and apple pie, which are complemented by buttery and toasty notes, nutty and rich flavors, finishing with a silky, full mouth feel

Complements seafood and pasta dishes



Kendall-Jackson Vintner's Reserve, California 2010 **\$36.00**

Citrus-kissed flavors of mango, papaya and pineapple explode on the palate; aromas of vanilla and honey intertwine to create depth and balance

Complements seafood, fowl and cheese based dishes



Toasted Head Barrel Aged, California 2011 **\$36.00**

This brilliant, golden-straw-colored Chardonnay opens with bright and delicate aromas of pears citrus and what can only be described as apple blossoms, followed by flavors of pear, lemon, toasty coconut and hints of peach, pineapple and cinnamon. Barrel fermentation and aging on the lees contribute a creamy mouth feel and our hallmark toasty finish

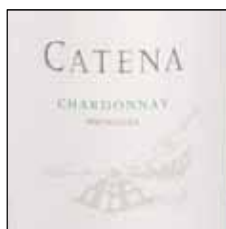
Complements poultry, seafood in lemon butter sauce and creamy pasta



Westport Rivers, Southeastern New England 2009 **\$37.00**

Apple crème and honeysuckle on the nose with flavors of rich fruit and a zesty finish

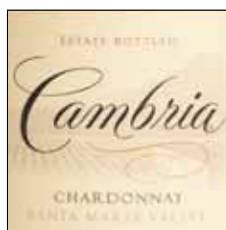
Complements shellfish and mild cheeses



Catena, Argentina 2009 **\$41.00**

Greenish yellow color with aromas that show ripe pineapple and banana fruit flavors with notes of white stone and hints of sweet spices

Complements shellfish, fish and pork



Cambria, Katherine's Vineyard 2008, 2010 **\$45.00**

This Chardonnay has aromas of fresh mango, white peach, citrus, vanilla bean and spice. The same fruit characters are on the palate and are accentuated by a bright, balanced acidity and subtle oak spice. The finish is lingering, clean and crisp

Complements all fine food, especially seared scallops

CHARDONNAY



La Crema, Sonoma Coast 2009

\$47.00

Opens with an intriguing interplay of lively citrus and subtle toasted oak; laced with just a kiss of butterscotch, the palate is round and nutty, with flavors of yellow apple and orange adding lushness, while well-balanced acidity creates a lovely vibrancy

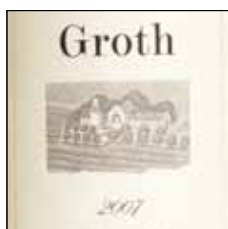
Complements seafood and poultry



Sonoma-Cutrer Russian River Ranches, Sonoma Coast 2011 \$50.00

Aromas of jasmine and rose petal give way to tropical fruits. Roasted hazelnut joins nougat and almond butter, finishing with a touch of lime and lychee. The wine expands in the glass, offering up grapefruit, lemon, pear and kumquat with subtle vanilla bean and herbal mushroom. The finish displays hints of minerality, along with apple, lime and a kiss of strawberry. A market basket of aromas and flavors

Complements poultry or seabass and halibut in a cream sauce



Groth, Napa Valley 2007

\$50.00

The fruit from the cool Oak Knoll District provides the tropical fruit, citrus and mineral notes, while the warmer Oakville vineyards give the Chardonnay its distinctive green apple character

Complements fresh crab and lobster

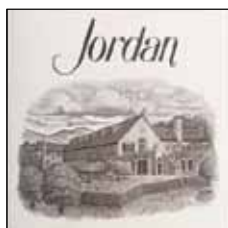


Joseph Drouhin Pouilly Fuissé, Bourgogne 2009

\$51.00

Brilliant emerald golden hue with a seductive bouquet of floral and fruity notes with a dominance of ripe fruit and fresh almonds

Complements cream sauces, shellfish and poultry

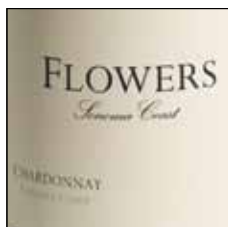


Jordan, Russian River Valley 2009

\$54.00

Marked by understated elegance, the clean freshness of the nose opens up with vivid fruit aromas of green apples, pears and peach, and a touch of quince and kiwi; on the palate, similar notes are evident: bright fruits braced by crisp acidity and a lingering minerality

Complements poultry and seafood



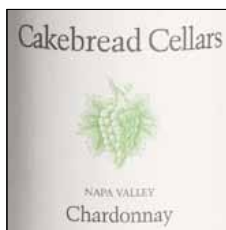
Flowers, Sonoma Coast 2008

\$68.00

Showing balanced depth and complexity, light straw to golden color. White peach and lime citrus aromas while a lean acidity refreshes the palate. Stone minerals and luscious melon equally contend for attention in this mouth filling, delicious wine. Showing very well now and will continue to gain complexity

Complements seafood

CHARDONNAY



Cakebread Cellars, Napa Valley 2010 \$75.00



Boasts an attractive light golden-straw color and fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon/nutmeg scents from oak aging and subtle yeast tones from lees contact. Lush, concentrated and creamy on the palate, its ripe apple, melon, bright citrus and baking spice flavors culminate in a long, beautifully structured finish boasting crisp acidity and zesty mineral and spice tones.

Complements seafood and poultry



Grgich Hills, Napa Valley 2007 \$75.00



The enticing aroma displays a subtle combination of varietal fruit and oak followed by a cornucopia of delicate tropical fruit flavors such as pineapple, mango and lemon

Complements poached salmon, roasted chicken and creamy cheeses



Hanzell Vineyards, Napa Valley 2006 \$92.00



An elegant fragrance of chamomile, lemon and grapefruit pith, with darker tones of honey and bees wax followed by hazelnut and even savory elements of thyme and walnut

Complements seafood, poultry and cheese

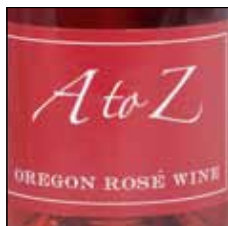
ROSÉ



Beringer White Zinfandel, California 2011 **\$22.00**

Strawberries, ripe pears, honeysuckle and sweet citrus flavors

Complements most lighter fares



A to Z Rosé, Oregon 2010 **\$28.00**

Aromas of strawberries, raspberries, pomegranates, cranberries, pie cherries, red currants, rosewater and hibiscus; bright, zippy and creamy all at once with a juicy explosion of flavors that linger and linger finally finishing crisp

Complements cheese plates, summer salads and fruit tarts



Folie à Deux Ménage à Trois Rosé, California 2011 **\$30.00**

Blend of Merlot, Syrah and Gewürztraminer with raspberry and strawberry aromas and hints of lychee nuts and flowers

Complements salads and all lighter fare

PINOT GRIGO



Beringer, California 2011

\$22.00

Clean aromas and delicious flavors of citrus, melon and tropical fruit

Complements light appetizers and creamy pasta dishes

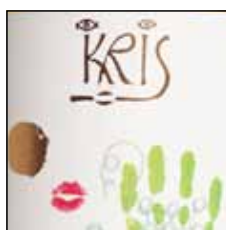


Primaterra, Italy 2011

\$24.00

A well balanced, crisp, fresh, very lively fruity wine showing hints of apples and fresh flowers on the palate and a very clean, medium lasting soft finish.

Complements all lighter fare

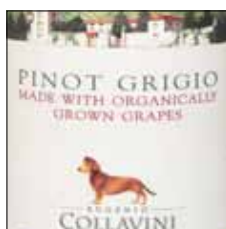


Kris, Italy 2010

\$27.00

Aromas of acacia flowers, citrus, tangerine, and hints of apricots and almonds

Complements risotto, omelet's, quiches and grilled white meats



Collavini, Italy 2010

\$30.00

Bright fruit, creamy yet crisp on the palate with citrus aromas and flavors; pleasant floral notes, highlighted by a long layered finish

Complements all lighter fare



Rex Hill, Willamette Valley 2009

\$41.00

Nose is complex with fresh orange, pineapple and minerals while the palate shows bright juicy fruit of lime, mango lemon blossom; lingering notes of ginger tea lead to a bright, clean and crisp finish

Complements appetizers, seafood; an excellent aperitif

RIESLING



Schmitt Söhne 'Kabinett', Germany 2011 \$25.00

Crisp and lively on the palate, showcasing notes of honeyed apple, hints of citrus and a drop of apricot

Complements mild cheeses, shellfish, salads and poultry



Chateau Ste. Michelle, Columbia Valley 2011 \$26.00

Crisp, dry and refreshing. It exhibits fresh flavors of white peach and mandarin orange, and ends with a clean finish

Complements Asian fare, fruit sauces, chicken salads and oysters



Pierre Sparr, France 2009 \$27.00

Floral with scents of lime and apple, fruity with mineral undertones

Complements fish, lobster and chicken

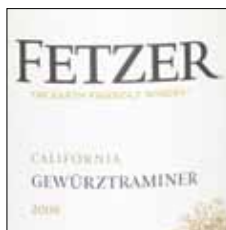


Columbia Winery Cellarmaster's, Columbia Valley 2010 \$32.00

Floral aromas with hints of peach, quince, lime and clove delight the nose; rich and full-flavored fruit on the palate is balanced by refreshing, crisp acidity

Complements spicy food and fresh fruit desserts

GEWÜRZTRAMINER



Fetzer Shaly Loam, California 2010 **\$29.00**
 Honey, apricot and peach flavors mingle with aromas of rose petal and honeysuckle
Complements hearty seafood, Asian foods, fowl and ham



Labelle Winery, New Hampshire **\$35.00**
 Hand crafted from grapes grown at Walker's Farm in New York; off-dry, deeply flavored and complex, with spicy aromas of apricots and pineapple, with honeysuckle overtones
Complements sausages, cheeses and Asian dishes



Hermann J. Wiemer, New York 2008 **\$46.00**
 This wine draws from the oldest planting of Gewürztraminer in the region and subsequently exhibits outstanding depth and maturity. This dry-style wine accentuates characteristic floral and spice notes with a vivid flowery bouquet, hints of peach and spice which masterfully prepare the way for a silky mouthful of melon and a touch of coriander.
Complements Asian cuisine, pork, aromatic cheeses

INTERESTING WHITES & WHITE BLENDS



Cono Sur Viognier, Chile 2011 \$23.00

Sweet fruity notes of apricots, citrics and peaches combine with pleasant oak aromas. Fresh and lively in mouth, this Viognier with concentrated stone fruits, is fresh, tasty, full and savory.

Complements Asian cuisine, shellfish, sushi and salads



Umani Ronchi Verdicchio, Italy 2011 \$25.00

A young wine, brilliant straw yellow in colour with pronounced greenish tints. It appeals to the nose with its delicate fruity aromas and pleasant freshness. On the palate it is dry and of medium structure, with a slight aftertaste of bitter almonds.

Complements lighter fare and summer salads



Pine Ridge Chenin Blanc-Viognier, California 2009, 2011 \$25.00

Opens with a dazzling spectrum of fruit and floral aromas, from crisp white peach, honeyed pear and sweet mango, to touches of fresh jasmine blossom and white chai tea. Filled with bright and juicy fruits, flavors of succulent white nectarine, candied pineapple, green fig and subtle grapefruit.

Complements cheese plates, halibut, shellfish and chicken



Folie à Deux Ménage à Trois White Table Wine, California 2011 \$31.00

Marries rich and firm Chardonnay, wild and exotic Muscat and soft and supportive Chenin Blanc, each individually harvested, gently crushed and cold fermented in small stainless steel tanks to retain the juicy fruit aromas and citrus and tropical fruit flavors

Complements seafood, cheeses and lighter fare



LaBelle Winery Granite State Apple, NH (1/2 bottle) \$32.00

This specialty wine is made from apples harvested from Alyson's Orchard in Walpole, New Hampshire, with a touch of locally produced maple syrup, this is the perfect beginning to a dinner

Complements ham, pork and cheese platter



Castelo do Papa Godello, Valdeorra, Spain 2010 \$33.00

Aromas of peach, lime and herbs with flavors of cantaloupe, pineapple, fig, spice and mineral

Complements cheese and tapas



LaBelle Winery Cranberry, New Hampshire \$35.00

Made from 100% New England cranberries, this wine's brilliant red color and bright flavor entice with light sweetness and tart cranberry, the perfect match for a traditional turkey dinner

Complements turkey and roast beef

INTERESTING WHITES & WHITE BLENDS



Labelle Winery Seyval Blanc, *New Hampshire* \$35.00

If you like Pinot Grigio, you'll love this wine replete with citrus tones! This elegant, fruity wine was slow-fermented with the French hybrid grape Seyval Blanc, resulting in a delicate and beautiful wine, replete with floral, fruity notes and soft tannins. The grapes are grown and harvested from Walker's farm in the Finger Lakes region of New York

Complements seafood or creamy pasta



Murrieta's Well *The Whip*, *Livermore Valley 2010, 2011* \$39.00

This is a tribute to all the great white blends of the world; a sophisticated yet approachable blend of aromatic white grapes. This wine displays full-bodied aromas and flavors of white peach, vanilla, butterscotch and orange blossom with an extended and balanced finish

Complements fish, pasta and vegetarian dishes



Conundrum, *California 2011* \$50.00

Layered floral, tropical and spicy flavors with a lush texture that is pleasing to the palate. The varietal composition is not revealed, the wine is meant to be explored and enjoyed

Complements spicy food and Asian cuisine

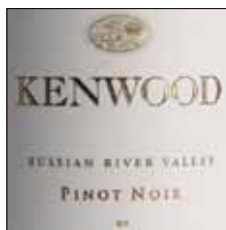


Rubicon Estate Blancaneaux, *Napa Valley 2006* \$87.00

Blancaneaux is a blend of Roussanne, Marsanne and Viognier. The Viognier leads the aromatics with a perfume of peach and passion fruit. The lush, full bodied palate delivers juicy flavors of honeydew melon, fresh nectarines, pears and allspice. Though rich with fruit density and weight, this wine is simultaneously delicate with lively acidity and refreshing citrus and spice aromas.

Complements lobster and scallops

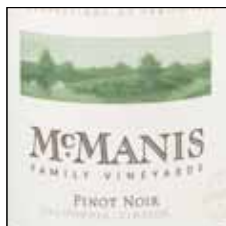
PINOT NOIR



Kenwood, Russian River Valley 2008 (1/2 bottle) \$20.00

Grapes grown in the cool Russian River Valley exhibit powerful fruit characters. The wine was aged in new French oak for one year. Fruity floral aromas with wild berry flavors and a smooth finish

Complements meat dishes



McManis Family Vineyards, California 2011 \$29.00

Fresh strawberry, cherry pie filling and black cherry aromas, joined by hazelnut and vanilla bouquet, can be discerned. Bountiful sweet red fruit flavors are perceptible as the round silky wine passes through the mouth. Carmelized sugar and vanilla, lent to the wine from oak aging, are perceptible in the finish

Complements grilled chicken, salmon and pork



Joseph Drouhin Laforet, France 2009 \$33.00

Aromas of crushed raspberries, red currants and black currants with light elegant tannins

Complements poultry, roasted meat and soft cheeses



Parducci, California 2011 \$36.00

Aromas of juicy, ripe raspberries and strawberries. Its berry flavors are full and rich on the palate, picking up a hint of cedar on the finish

Complements salmon, pork tenderloin and red meats



Robert Sinskey, Napa Valley 2006 (1/2 bottle) \$37.00

Bramble and wild berry join licorice and cinnamon, leaving your mouth watering for more

Complements hearty stews and roasted meats



A to Z, Oregon 2010 \$41.00

Elegant and complex aromas of Bing cherries, cranberries, red currants, raspberries and strawberries, a combination of wild flowers and fresh forest berries that epitomize Oregon Pinot Noir. The wine shows ripe tannins and a succulent texture that gives definition and lift to the surprisingly long finish.

Complements pork, lamb and salmon



Acacia Vineyards, A by Acacia, California 2011 \$43.00

Aromas of violets, spice and black cherry with hints of vanilla; rich flavors of dark fruits — plum, black cherry and fine tannins leading to a finish of spice with a hint of oak

Complements salmon, chicken, lamb and wild mushrooms

PINOT NOIR

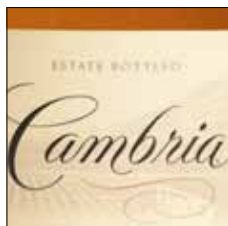


Steele, Santa Barbara County 2007

\$49.00

Bright and elegant fresh raspberry and cherry notes; dark, rich and complex with dried cherry, herb, cola, sassafras and mineral flavors

Complements blackened food and red meat



Cambria Julia's Vineyard, Santa Maria Valley 2009

\$53.00

Develops aromas of ripe cherry, strawberry, cranberry and blueberry fruit on the palate; red fruit, vanilla and cinnamon are balanced with subtle earthy flavors and the mid-palate has a silkiness that continues into a long finish

Complements duck, meat and poultry



La Crema, Sonoma Coast 2009

\$53.00

Nuanced aromas of fresh Morello cherries, violets and black licorice; vibrant red plum and cranberry join in on the palate with notes of tea leaves, orange zest and cocoa

Complements beef and spicy poultry dishes



Domaine Carneros, Carneros 2006

\$57.00

An authentic Carneros beauty. Fruit tones of black cherry, raspberry and black current overlaid with notes of chocolate, toast, clove and exotic spices; luscious flavors end in a very long and silky finish. Savor its raspberry and cherry freshness, crispness and silky texture

Complements roasted meats and poultry, duck confit and wild mushrooms



Sonoma Cutrer, Russian River Valley 2008

\$63.00

The first impression is of intense berries: raspberry, blueberry and blackberry all take a turn showcasing their unique flavor. Black cherry and currant also appear with notes of cedar and allspice with a strong floral component married with a full fruit bouquet

Complements fresh salmon and spring lamb tenderloin

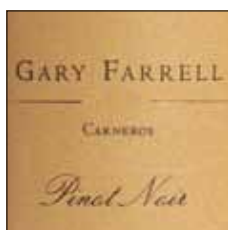


Patricia Green Cellars 'Ana', Dundee Hills 2007

\$67.00

Sexy aromas of raspberry and blackberry preserves, cherry-cola and Asian spices, along with a floral topnote; cherry-cola quality repeats on the palate

Complements roasted meats and duck



Gary Farrell, Russian River Valley 2008

\$75.00

Shows powerful aromas of black cherry, cola, plums, rose petal, licorice, baking spices and vanilla. The palate shows juicy dark fruits, candied cherry, spicy tobacco notes and cinnamon with a silky texture and medium body and acidity

Complements pork, duck and grilled tenderloin



PINOT NOIR



Maison Champy, France 2009

\$90.00



Nose displays notes of ripe cherry, blueberry and earth; rich, big-bodied and relatively powerful flavors and firm tannins on the long and complex finish

Complements grilled meats and roasted vegetables



Firesteed Cellars Citation, Oregon 2000

\$92.00

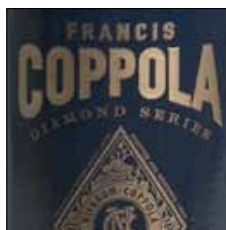


Earthy, with forest floor, cedar and leather aromas. Delicate with raspberry and vanilla flavors and hints of toast and caramel on the finish

Complements fresh salmon



MERLOT



Francis Coppola, *California 2008* (1/2 bottle) **\$20.00**

Wild blueberry, raspberry and spice aromas with flavors of crushed ripe berries, sweet vanilla and mild mint with soft smooth tannins

Complements braised beef, roasted chops and pesto sauces



Salmon Creek, *California 2011* **\$21.00**

Deep, dark berry fruit and nuanced hints of cocoa, herb and earth with a soft structure

Complements meat dishes and chocolate desserts



Raymond Estates R Collection Lot No. 3, *California 2010* **\$25.00**

Aromas and flavors of cherry, raspberry and plum with hints of earth, spice and a toasty vanilla finish

Complements pork tenderloin, barbecued ribs and pulled pork



Hahn Estates, *Central Coast 2010* **\$26.00**

Sweet aromas of black cherry and cassis underscored with delicate allspice from the French oak. Ripe dark fruits evolve into a wild mix of bittersweet chocolate and cherry

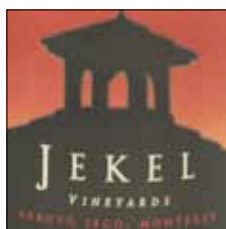
Complements shrimp, sausage and beef tenderloin



Wente Vineyards 'Sandstone', *Livermore Valley 2007* **\$26.00**

Exhibits aromas and flavors of black cherry and plum with hints of black tea and toasted oak; smooth mouthfeel and inviting tannins leads to a long, fruity finish

Complements beef, pork and lamb



Jekel Vineyards, *Monterey 2009* **\$27.00**

Forward aromas of black cherry, boysenberry, plum, vanilla and smoky oak

Complements blackened food and meat dishes



Blackstone, *California 2010* **\$28.00**

The wine opens with blackberry, currant and plums on the nose. The full tannins and rich, supple mouth are very lush and the wine is big and bold, with lots of smoky, toasty oak

Complements braised short ribs and poached pears

MERLOT



L de Lyeth, Sonoma County 2008 **\$29.00**

A soft lush texture while offering dense plum, cherry and raspberry flavors with nicely integrated tannins

Complements beef and game



Parcel 41, Napa Valley 2006 **\$41.00**

This limited production Merlot is enormously rich, ripe and concentrated, showing layers of blackberry, currant and mocha

Complements pork tenderloin and is also a perfect match with chocolate



Selby Winery, Sonoma County 2007 **\$45.00**

Delicious blend of dark cherry flavors, with intense nutmeg and clove aromatics; opulent, yet elegant, with concentrated fruit on the front palate, a rich, velvety mouthfeel and a lingering chocolate finish

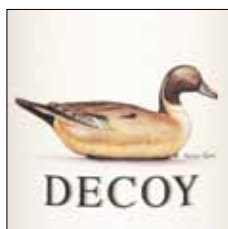
Complements duck and lamb



St. Francis, Sonoma County 2005 **\$45.00**

Spicy herb, with vanilla overtones gives way to luscious plum and cherry flavors on the palate, with hints of chocolate and generous tannins on the finish

Complements lamb with rosemary, olive tapenade



Duckhorn Vineyards 'Decoy', Napa Valley 2008 **\$50.00**

On the palate, the tannins are smooth and the flavors are rich and mouth filling, with abundant ripe fruit and layers of vanilla and sweet oak

Complements steak, pork and lamb

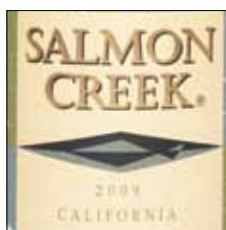


Chateau St Jean, Sonoma County 2006 **\$53.00**

Wonderful aromas of black plums, ripe blueberries, cassis, fresh violets and mocha; on the palate, a soft, creamy and pleasant entry leads to a silky texture with gorgeous, round tannins

Complements duck and lamb to sirloin and filet mignon

CABERNET SAUVIGNON



Salmon Creek, California 2011

\$21.00

Aromas and flavors of dark berry fruit, a hint of spice and clove on the smooth finish

Complements burgers, pork loin and roasted sirloin



J. Lohr Estates 'Seven Oaks', Paso Robles 2010

\$32.00

Red-purple in color with bright hue at release. Ripe fruit aromas of black plum, blueberry and cherry are mixed into a bouquet of roasted hazelnut, vanilla and coconut from a year in a barrel. Mature and round on the palate, this well structured vintage has a generous fruit signature and soft finish

Complements grilled and roasted red meat



Merryvale Starmont, Napa Valley 2006 (1/2 bottle) \$32.00

This wine is richly textured, loaded with dark berry flavors and a very supple, silky tannin structure

Complements beef, lamb, pasta and hearty cheese

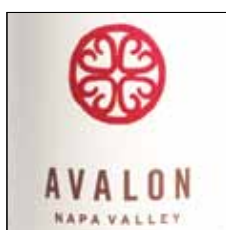


Hawk Crest, California 2006

\$33.00

Lush scents of bright cherry and wild strawberry mingle with cassis and plum flavors with a wood scented finish

Complements hearty fare



Avalon, Napa Valley 2009

\$39.00

Drinks of red raspberries, plums and quintessential dark cherries. Notes of cedar and spice from oak aging. Amazing velvety tannins, depth of fruit flavors and length

Complements red meats and spicy chicken dishes

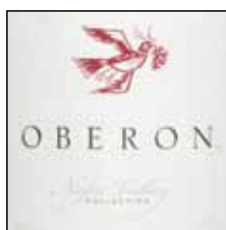


Benziger (organic), Sonoma 2008

\$40.00

This Cabernet is chock full of plum, loganberry, and black cherry flavors. Hints of tea, cocoa and cassis aromas snare the olfactory while a well supported mid palate gives way to a polished, soft finish

Complements grilled meats



Oberon, Napa Valley 2010

\$41.00

Classic Napa Valley with deep, rich color and concentrated black fruit character. Lush, dark berry and cassis flavors complemented by 18 months of French oak barrel aging and a supple tannin structure

Complements beef, lamb and pork dishes

CABERNET SAUVIGNON



Joseph Carr, Napa Valley 2009

\$41.00

Bouquet offers scents of ripe black currant, smoke and saddle, while flavors include dark cherry and ripe plum with a hint of vanilla and cocoa dust. Firm but approachable tannin structure accents a balanced and long finish

Complements prime rib, beef tenderloin and barbecued foods

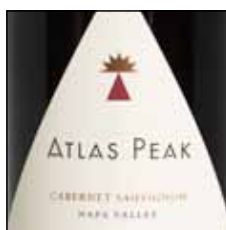


Marques de Casa Concha, Chile 2009

\$47.00

Intense black cherry aroma and fig flavor with generous hints of coffee and vanilla

Complements steaks, robust sauces and strong cheeses



Atlas Peak, Napa Valley 2008

\$50.00

This wine's nose shows lovely rosehip, black cherry and black currant, with deep wood and vanilla spice

Complements filet mignon and roast sirloin



Chateau St. Jean, Sonoma County 2007

\$57.00

Inviting aromas of blackberry, black tea and hints of leather; concentrated and structured with a ripe fruit core of dark berry fruit. The palate is round and full and leads to a lingering finish

Complements all hearty fare and sauces

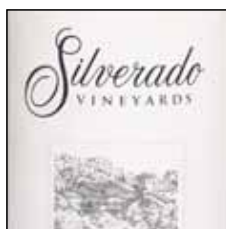


Kendall-Jackson Grand Reserve, Sonoma County 2009

\$59.00

This Cabernet has distinct flavors of blackberry, blueberry, red and black currants with enticing fragrances of mocha and nutmeg. Subtle notes of slate, cedar and tobacco leaf round out the fine grained tannins on the finish.

Complements grilled meats and game



Silverado, Napa Valley 2007

\$63.00

Showcasing the best of our two Cabernet Sauvignon vineyards that define our Napa Valley blend. Lovely dark red color. Ripe black cherry. Earth and dried herb aromas. Medium to full body with dense fruit and oak flavors. Chewy, but balance tannins

Complements prime rib and beef tenderloin



N x NW, Walla Walla Valley 2007

\$65.00

Subtle aromas of roasted bell peppers, cinnamon, cedar and berries with lush flavors of cherry, olive, caramel and vanilla; chewy but soft, round tannins, long toasty pepper finish

Complements hard cheeses, tapenade, and beef tenderloin



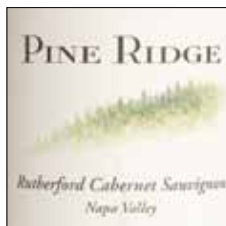
CABERNET SAUVIGNON



Spring Mountain Vineyard, Napa Valley 2004 \$83.00

Laden with loads of chocolate and rich, ripe fruit, specifically blackberry, cherry and plum. The palate is bright, full-bodied and balanced with jammy fruit, toasty oak and hints of licorice and spice

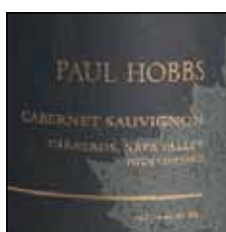
Complements hearty fare



Pine Ridge, Napa Valley 2005 \$84.00

Aromas of blueberry, red cherry and raspberry are accented by darker notes of coffee bean, spicy bramble and hints of caramel

Complements beef tenderloin, grilled pork with savory sauces



Paul Hobbs, Napa Valley 2002 \$91.00

Deep garnet in color, this wine has aromas of milk chocolate, dark roasted coffee and plum which opens to an impressive palate with a core of black stone fruit, cassis and toasted pecans. It finishes with firm, chewy tannins, smoke and spice

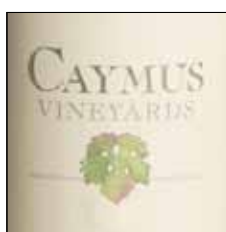
Complements grilled meats and lamb



Stags' Leap, Napa Valley 2006 \$92.00

Aromas of freshly picked strawberries, followed by hints of ripe blackberries and blueberries. Well-integrated aromatic notes of shortbread, vanilla and clove, white pepper and fresh herbs, particularly anise, provide layers of complexity. Supple and silky tannins lead to a lingering juicy berry finish

Complements lamb and duck



Caymus, Napa Valley 2009 \$117.00

This wine already has some bouquet – truffle mushrooms, vanilla style oak. The palate is creamy richness with nuances of leather and a cocoa-style fine grain tannin. The flavors and structure of this vintage are consistent with the caymus style – spice, toast, cassis – fully rich, yet supple

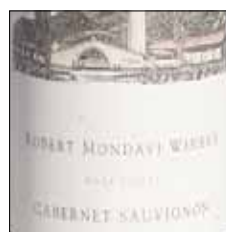
Complements lamb, filet or duck



Silverado Vineyards Limited, Napa Valley 2001 \$134.00

Deep red-purple color; aromas of cassis, cherry fruit, clove and cocoa, hints of bay leaf and earth; lush fruit and spice on the palate with firm tannins and balanced acidity, full body; long concentrated finish. 95% Cabernet Sauvignon, 5% Cabernet Franc

Complements prime rib and beef tenderloin



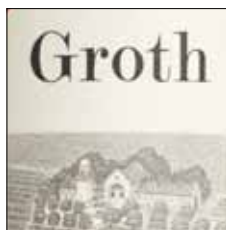
Robert Mondavi Winery Reserve Unfiltered, Napa Valley 1999 \$146.00

Opulent dark fruit notes of cassis, black cherry and berry with nuances of spice, minerals, licorice and violet that weave through the highly extracted, velvety flavors

Complements beef and lamb



CABERNET SAUVIGNON



Groth Reserve, Napa Valley 2005

\$155.00



Aged 24 months in 100% new French oak, shows intrinsic black stone fruit nuances and soft tannin structure of the Oakville, Napa Valley-floor Cabernet Sauvignon

Complements steak



Far Niente, Napa Valley 1997 \$180

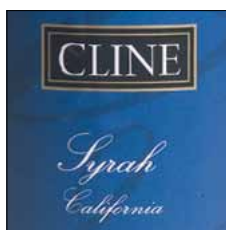
1999 \$150.00



Displays substantial cassis and dark blackberry aromas that are mirrored on the palate with extra density and depth. The lush ripeness marries particularly well with the toasty char of the French oak

Complements flavorful steaks

SYRAH & SHIRAZ



Cline Cellars, Sonoma County 2009 \$29.00

Fresh blueberry and blackberry flavors; jammy fruit spiced with cracked black pepper aromas

Complements spicy and grilled barbecue foods



Shooting Star, Lake County 2009 \$31.00

Delicious lasting fruit flavors of fresh plum and raspberry- with firm tannins

Complements grilled meats, sausages, rib eye and rack of lamb



Andrew Murray, Central Coast 2007 \$37.00

Young and racy with aromas of cassis, black cherry, crushed pepper and vanilla that create an everlasting finish

Complements beef and pork dishes



Steele Stymie Founders Reserve, Lake County 2001 \$73.00

A rich well structured wine with flavors of ripe red currants, a peppery mild palate and just a hint of coffee with a long lasting finish

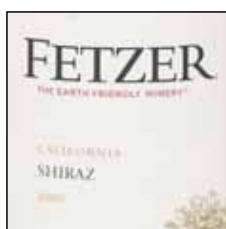
Complements stews, game and braised shanks



K Vintners 'Phil Lane', Walla Walla Valley 2006 \$113.00

Aromas of violet and lavender with flavors of ground white pepper, blackberry brambles and floral lilacs with distinct earthiness

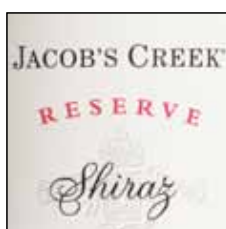
Complements duck, game, steak and beef



Fetzer Vineyards Anthony's Hill, California 2010 \$24.00

Aromas of ripe plums and blackberry jam, touched by white pepper and anise. This is a substantial wine, medium to full on the palate, with a juicy, long, smooth finish balanced and rounded out by the soft supple tannins. In tune with the wonderful aromas, flavors of plum and raspberry fruit are accented by some spicy oak smoke with soft vanilla

Complements hearty beef and pork dishes



Jacob's Creek Reserve, Barossa 2009 \$33.00

A rich core of ripe black fruits, layered subtly with black pepper and restrained, stylish oak, supported by softly textured fruit tannins and concluding with a long, savory finish.

Complements braised lamb, fillet or hard cheeses

PETITE SYRAH



Concannon, Livermore 2008

\$30.00

Notes of berry briar, cherry, black pepper and toasty oak spice

Complements beef and lamb

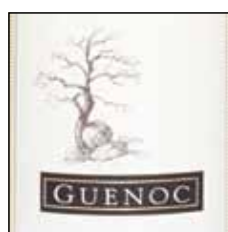


Greg Norman, Paso Robles, 2008

\$37.00

Scents of violet and raspberry with cascading flavors of blackberry, plum and anise

Complements hearty beef and pork dishes



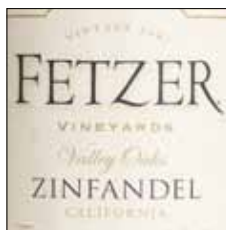
Guenoc, Lake County 2009

\$41.00

Rich berry and chocolate tones, a hint of vanilla, and a long cracked black pepper finish

Complements venison and beef

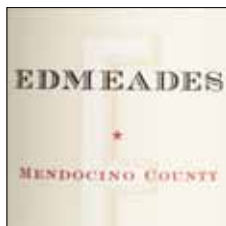
ZINFANDEL



Fetzer Vineyards Valley Oaks, California 2007 **\$24.00**

Deep ruby color with concentrated aromas of black pepper and spice, balanced with wonderful dark berry flavors

Complements grilled and barbecued foods



Edmeades, Mendocino County 2006 **\$35.00**

Dollops of smoke, graham cracker, chocolate and fruit

Complements grilled foods, lamb and spicy dishes



Villa Mt Eden Grand Reserve, Napa Counties 2007 **\$35.00**

Big, rich and generous with intense raspberry and blueberry fruit, briar and exotic spice all wrapped in vanillin oak

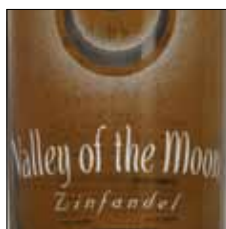
Complements tomato sauce dishes, barbecued meats



Kenwood Jack London Vineyard, Sonoma Valley 2007 **\$37.00**

Distinctive Zinfandel characteristics that exude fruit aromas of blueberry and blackberry combined with spicy notes of cumin and pepper; delicate, well structured tannins and a hint of vanilla gives way to a lingering finish

Complements tomato sauce dishes, grilled fish and steaks



Valley of the Moon, Sonoma County 2006 **\$39.00**

A lovely bouquet with intense aromas of raspberry jam and ripe strawberries

Complements barbecued meats and hearty pasta dishes



Sebastiani, Sonoma County 2007 **\$43.00**

Cranberry and raspberry fruit aromas with flavors of pure raspberry fruit and nuances of cedar and vanilla oak

Complements grilled meats and dark chocolate



Kunde Family Estates, Sonoma Valley 2006 **\$45.00**

Concentrated core of rich raspberry and cranberry flavors, brimming with zesty fruit that is accented by a soft edge of green herbs, caramel and vanilla

Complements red meats and spicy pasta dishes

ZINFANDEL



St. Francis 'Old Vines', Sonoma County 2007 \$46.00
 Black cherry, raspberry, spicy toasted oak and black pepper
Complements grilled foods, lamb and spicy foods



Steele, Mendocino County 2007 \$49.00
 Exhibits earthy, brambly and mildly tarry flavors
Complements roasted meats, hearty stews and barbecued foods



Ridge Lytton Springs, Dry Creek Valley '04 (1/2 bottle) \$46.00
 Intense fruit, a rich structure and firm tannins from 13 months in an air-dried American oak barrel
Complements smoked or roasted meats



Four Vines "The Sophisticate", Sonoma County 2006 \$51.00
 Nose with velvet vanilla oak tones followed by rich berry fruit and a hint of cedar, big flavors, yet refined and stylish
Complements heartier fare and spicy foods

INTERESTING REDS



Ste Chapelle Soft Red, Snake River Valley 2010 **\$23.00**

Shows notes of licorice, strawberry and plum; made up of mostly Bordeaux varieties it is finished sweet, but with enough acid to keep it in balance

Complements grilled salmon, pork chops and soft cheeses



Cortijo, Rioja 2011 **\$25.00**

This Rioja is full of intense aromas of wild red berries with strawberry and raspberry fruit

Complements burgers, grilled chicken and rack of lamb



Tilia Malbec, Mendoza, Argentina 2011 **\$25.00**

Bright black cherry aromas with light floral notes and a touch of toast

Complements pork, lamb, and beef



Ergo Martin Codax Tempranillo, Rioja 2010 **\$25.00**

Exudes fresh aromas with decadent flavors of sweet dark cherry integrated with nuances of vanilla and oak

Complements grilled chicken and beef



Barco de Piedra Tempranillo, Ribera Del Duero 2008 **\$31.00**

Aromas of spice-box, white pepper, plum, and black cherry carry through to the palate where they are enhanced by earthy and herbaceous undertones with a medium to long finish; rich and well-balanced

Complements hearty meats and stews and strong cheeses



Labelle Winery Granite State Red, New Hampshire **\$35.00**

Made from ripe blueberries from Nourse Farms in Whately, MA and the French hybrid red grape Marechal Foch to create a uniquely New England red wine. Aromas of ripe berries and plums, on the palate it is silky smooth with berry flavors, floral notes, and soft tannins.

Complements spicy main course or sweet dessert



Cline 'Ancient Vines' Mourvedre, Contra Costa County '08 **\$39.00**

Mourvedre is particularly resistant to oxidation and is capable of producing wines with firm structure and rich, dark fruit that will age for over a decade. Redolent of dark plum and chocolate and eucalyptus with a hint of oak

Complements roasted meats, grilled tenderloin and chocolate

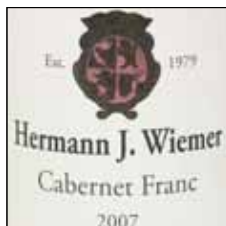
INTERESTING REDS



Labelle Winery Americus, New Hampshire **\$42.00**

New England grapes surprise with rich tannin structure and loads of pepper on the palate. Big & bold, savory, dark fruit and peppery finish. First year produced: 2010, released in September 2011, 50% Cabernet Franc, 50% Noiret

Complements grilled meats and heavier dishes



Hermann J. Wiemer Cabernet Franc, Finger Lakes 2007 **\$45.00**

Although it is often used as a base for a blend, this grape stands beautifully on its own as a full bodied wine with exceptional depth of character. The deep color matches ripe fruit and earthy tones as a prelude to velvety firm tannins and rich black cherry flavor.

Complements beef, lamb and grilled meat



Ferrari-Carano Siena, Sonoma County 2007 **\$59.00**

Delicious aromas of cherries, blackberries and currants complemented by sweet vanilla oak and caramel. On the palate, this wine offers ripe, juicy, baked berry pie with anise, cocoa and cola flavors, with lively acidity, supple tannins and a lingering finish

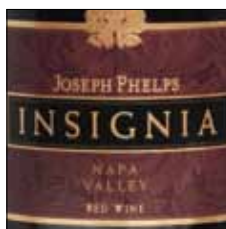
Complements hearty poultry dishes and braised pork



Cardinale, Napa and Sonoma Counties 1992, 1996 **\$158.00**

Bright medium ruby color, aromatic nose combines roasted plum and black raspberry, lush and lively in the mouth, with bright, complex flavors of raspberry, plum, and smoked meat. Finished with ripe, oak-sweetened tannins and excellent persistence

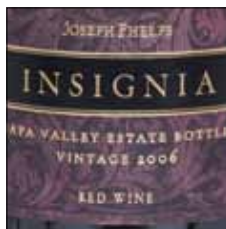
Complements duck



Joseph Phelps Insignia, Napa Valley 2002 **\$193.00**

Full of black cherry and allspice aromas with luscious notes of boysenberry, ripe plums, toasted oak and tobacco all add to its lengthy textured finish. 78% Cabernet Sauvignon, 14% Merlot, 7% Petit Verdot, 1% Malbec

Complements soft pungent cheese and pasta

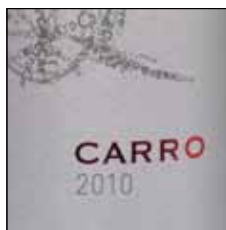


Joseph Phelps Insignia, Napa Valley 2006 **\$193.00**

The opaque, inky color of the 2006 Insignia is followed by concentrated aromatics of lush black fruit, graphite, coffee, dark cocoa powder, licorice, and cola syrup. The dense flavors and balanced tannins integrate beautifully for a long, layered finish

Complements pasta, grains and heavy sauces

RED BLENDS



Carro, Yecla 2010

\$21.00

Perfume of damp earth, pepper, cassis and blackberry followed by layers of ripe sweet fruit with excellence balance Blend of Monastrell (Mourvedre), Syrah, Tempranillo and Merlot

Complements burgers, barbecued brisket and pulled pork



Apothic Red, California 2010

\$25.00

A captivating blend of three distinct grapes; dark fruit flavors of Syrah, brambly spice of Zinfandel, and a smooth elegance of Merlot. Reveals intense fruit aromas and flavors of rhubarb and black cherry that are complemented by hints of mocha, chocolate, brown spice and vanilla

Complements salty cheeses, barbecue sauce and burgers



Raymond Estates R Collection Field Blend, California '09

\$25.00

Opens with aromas of ripe red fruit and spice; flavors of tangy raspberry, fresh picked blueberries and ground white peppercorns

Complements grilled sirloin, and roast lamb



Acacia Vineyards, A by Acacia, California 2007

\$29.00

Rhone styled blend, well balanced and layered with aromas of rich, dark cherry, plums and raspberry; deep fruity flavors of cherry and ripe plum with hints of spice and mocha framed by velvety tannins

Complements pork, salad and seafood



Cline Cashmere, California 2011

\$29.00

Very flavorful, smooth wine offering big cherry, raspberry and chocolate notes with hints of cracked black pepper and plum

Complements grilled salmon, pork and roast duck



Folie à Deux Ménage à Trois Red, California 2010

\$30.00

A blend of Zinfandel, Merlot and Cabernet; shows floral aromas with succulent hints of blackberry and spice

Complements fowl and pork



Lyeth Meritage, Sonoma County 2010

\$35.00

Flavors of fresh strawberries and boysenberries are lush and pronounced on the palate, followed by hints of roasted coffee and maple. This is a big wine that is well-structured and has long, smooth finish

Complements beef, pork and game

RED BLENDS



Bonny Doon Le Cigare Volant, California 2003 **\$39.00**

Very rich and unctuous, with a decadent smoky, bacon fat nose and a raspberry, anise and Montmorency cherry fragrance. Rhone blend - Mourvedre, Syrah, Grenache and Cinsault

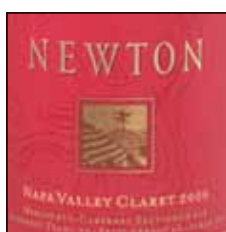
Complements hearty fare



Estancia Red Meritage, Alexander Valley 2008 **\$41.00**

Aromas and flavors of spearmint envelope the essences of black cherries and plums. Bordeaux blend of Cabernet Sauvignon and Merlot

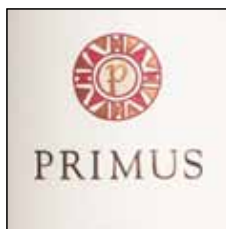
Complements hearty fare



Newton Claret, Napa Valley 2006 **\$51.00**

Opens with aromas of blueberries, cranberries and strawberries with a touch of cassis. The palate is full of ripe tannins surrounded by rich black cherries, blackberries and plum flavors with a hint of toasted oak

Complements all hearty fare



Veramonte Primus, Chile 2009 **\$51.00**

Telltale "Chilean" menthol and eucalyptus on the nose. Blackcurrant, blueberry, ripe cherry, chocolate, toasted oak, vanilla, pepper, anise and rich chocolate all come together for an over-abundance of flavors. Very unique

Complements all hearty fare and savory dishes



Owen Roe Winery 'Sinister Hand', Columbia Valley 2009 **\$57.00**

Notes of wild strawberries, tayberries, black pepper and red and black currants; precise acid structure lends the framework for the ripe black fruit and baked brown earth finish. Grenache provides red fruit flavors while Syrah and Mourvedre add savory notes of stewed dark fruits, sweet herbs and complex earthiness

Complements fowl, pork and lighter beef dishes



Opus One, Oakville 1998, 1999, 2000 **\$187.00**

The original California Meritage from Mondavi and Baron Rothschild. The 1998 vintage is supple and lush with blackberry and vanilla aromas with expressions of roasted espresso. Aromas of cassis, cloves and roasted almonds are present in the 1999 vintage with a creamy texture. The 2000 vintage showcases aromas of sandalwood, leather, caramel with a hint of anise and wild blackberry flavors

Complements steak, lamb and game



FRENCH REDS



Château du Trignon Côtes du Rhône, Côtes du Rhône 2007 \$27.00

Delicate fruity aroma with a structured finish, showcasing dark plum and cherry fruits with a hint of cracked pepper

Complements grilled Tenderloin



André Brunel Cuvée Sabrine, Côtes du Rhône Villages 2009 \$37.00

Composed of 80% Grenache and 20% Mourvedre; Aromas and flavors of blackberry, blueberry, lavender, tobacco leaf and meaty notes

Complements hearty fare and fowl



Domaine du Vieux Lazaret, Châteauneuf-du-Pape 2007 \$60.00

Full of flavors of dark fruit and spice with aromas of leather and earth

Complements grilled meats, beef and pork tenderloin



Chateau Tour Sieu Jean, Puaillac 2008 \$75.00

Well structured and complex wine with cedar, spice, a whisper of cinnamon, and tobacco along with blackcurrant fruit and a touch of cream from the oak; palate is lit up from the perfectly ripe grapes

Complements Filet Mignon



Domaine de Beurenard 'Boisrenard', Châteauneuf-du-Pape 2007 \$120.00

Dark red color with a purple hue; fruit-driven nose has intense aromas of dark berries, raspberries, plums, and licorice, black cherries and dark chocolate on the midpalate. Strong structure and lengthy finish.

Complements roast sirloin and lamb, grilled tenderloin

ITALIAN REDS



Piazzo Barbera, Piemonte 2008 \$21.00

Medium-bodied with bright, red fruit tones that feature hints of violets, earth and plum with just a whisper of tannin

Complements all fine Italian styled cuisine



Soletto Primitivo, Puglia 2010 \$21.00

Aromas of ripe fruit and sweet spices with a long soft finish

Complements pork, lamb and beef



Da Vinci Chianti, Chianti 2010 \$32.00

Aromas of ripe fruit and flavor of fresh strawberry and plum

Complements pasta and meat dishes



Le Macchiole, Bolgheri Rosso 2009 \$50.00

Intense ruby color with violet reflections; spicy notes of green pepper, vanilla and red fruits. Very intense and persistent; the tannins give a long fresh sensation, with a sweet closing

Complements all fine Italian styled cuisine



Piazzo Barolo, Barolo 2007 \$67.00

Considered the king of Italian wines, this Barolo has a complex bouquet with light vanilla and tar scents. The taste is rich and full bodied with a pleasant, noble tannin finish; hearty and austere yet velvety

Complements all grilled meats and rich sauces



Basarin Virna Gianmate Barbaresco, Barbaresco 2007 \$91.00

Perfumed and floral with complex bouquet of violets and spice; generous on the palate with layers of strawberry, dark fruit and chewy tannins

Complements grilled and roasted meats, hearty fare



"Colle Cristi" Amarone Della Valpolicella, Veneto 2006 \$91.00

Very well balanced yet juicy, shows dried berry, spice and cigar box notes, full-bodied, with round, caressing tannins and lots of ripe fruit and toasty oak

Complements rich meats, game, poultry, and spicy cheese

ITALIAN REDS



Le Serre Nuove dell'Ornellaia, *Bolgheri 2008* \$95.00

Shows spice and well-ripened fruit on the nose, and an intense ruby red color. The body is remarkably generous and full-volumed, showing profound depth, resulting from the union of Merlot's classic softness complemented by the firmness and vibrant tannins of the Cabernet Sauvignon and Cabernet Franc

Complements meats and game

SPARKLING WINE



Domaine Ste. Michelle Brut, Columbia Valley **\$31.00**

Clean, crisp and dry with a gentle hint of fruit
An excellent aperitif



Korbel Brut, California **\$37.00**

A classic choice to celebrate a special occasion; dry and elegant with delicate bubbles

Complements all fine food

Also available in ¼ bottle \$9
Or ½ bottle \$19



Sofia Blanc de Blancs by Francis Coppola

California **\$43.00**

Mellow flavors of apples and pears are topped by a hint of citrus and honeysuckle. Elegant in character; lightly textured and vibrant through the finish

Complements cheese, pasta and risotto

Also available in ¼ bottle \$9



Chandon Brut Classic, California **\$45.00**

Complex apple and pear flavors with a hint of spice that builds to soft finish

Complements salty or creamy foods, Caesar salads and seafood dishes



Chandon Extra Dry Riche, California **\$46.00**

Luscious sparkling wine with hints of honey, fresh peach and nectarine flavors with an extra-dry finish

Complements spicy and rich dishes, fruit based tarts



J Cuvée 20 Brut, Russian River Valley **\$60.00**

Fresh exuberance showcasing layers of depth and complexity

Complements soft cheeses and creamy dishes

CHAMPAGNE



Veuve Clicquot Ponsardin Reserve Cuvée Brut, France \$93.00



Clicquot's signature brut is loved the world over for its crisp, full flavors, consistent quality and celebratory yellow label. This classically styled, dry Champagne is a blend of two-thirds black grapes (Pinot Noir and Pinot Meunier) for body, balanced with Chardonnay for elegance

Complements all fine food



Dom Pérignon, France 1998

\$186.00



Dom Pérignon is celebrated for developing the art of blending wines to create Champagnes with superior flavor. One of the world's best

Complements all fine food

DESSERT & ICE WINES



Beaulieu Vineyard Muscat, California **\$18.00**

This wine has a nose and palate of apricot, honey, vanilla and raisin

Complements a variety of desserts



Quady Elysium, California **\$29.00**

Made from the black Muscat grape, provocative rose and litchi aromas

Complements fine chocolate desserts



Labelle Red Raspberry, New Hampshire **\$35.00**

This sinfully good wine is sweet but not cloying, intense but soft. The texture is clean, medium-bodied, and ripe, with seductive aromas of fresh raspberries from Nourse Farms in Whately, MA. This wine smells as good as it tastes.

Complements chocolate, fresh fruit and cheese platters



Quady Essensia, California 2003 **\$37.00**

Made from the orange Muscat grape, this wine has a nose and palate reminiscent of apricots, peach, strawberry, citrus and black tea

Complements salads, desserts and sherbets



Rosenblum Cellars Desirée, California **\$43.00**

This dessert wine is crafted in a rich, tawny port style with heady, dark fruit and enticing chocolate character. On the nose, chocolate, vanilla and coconut aromas swirl around a rich fruit core

Complements a variety of desserts or simply on its own



Merryvale 'Antigua' Muscat de Frontignan, Napa **\$59.00**

Fortified with California brandy and aged 11 years in French oak, aromas and flavors of nuts and orange peel

Complements a variety of desserts



Renwood Amador Ice Zinfandel

Amador County 2007 & 2009 **\$55.00**

Aromas and flavors of fresh raspberry and pear followed by caramel and berries with a hint of vanilla

Complements a variety of desserts

DRAUGHT BEER

Berkshire Brewing Company

Steel Rail Extra Pale Ale 12 oz - 4.75, 16 oz - 5.75

a light-colored medium-bodied American ale with a balanced blend of malt & hops

Berkshire Traditional Pale Ale 12 oz - 4.75, 16 oz - 5.75

a traditional English-style pale ale, assertively hopped with a distinctive malty character

Drayman's Porter 12 oz - 4.75, 16 oz - 5.75

a rich, dark, full-bodied brew with strong malt and chocolate flavors

Seasonal 12 oz - 5.25, 16 oz - 6.25

please ask your server about our seasonal selection and enjoy some of the new, exciting concepts in brewing

BBC Sampler 10.00

try 5 ounces of each brew

BOTTLED BEER

domestic

Budweiser 4.00

Bud Light 4.00

Miller Lite 4.00

Coors Light 4.00

Michelob Ultra 4.00

Blue Moon 4.00

imported

Amstel Light, *Holland* 4.50

Heineken, *Holland* 4.50

Corona, *Mexico* 4.50

Stella Artois, *Belgium* 4.50

Pub Draught Guinness, *Ireland* 4.50

micro-brew

Sam Adams Boston Lager, *Massachusetts* 4.75

Sam Adams Light, *Massachusetts* 4.75

Sam Adams Seasonal, *Massachusetts* 4.75

Long Trail Ale, *Vermont* 4.75

Long Trail Seasonal, *Vermont* 4.75

Harpoon IPA, *Massachusetts & Vermont* 4.75

Harpoon Seasonal, *Massachusetts & Vermont* 4.75

non-alcoholic beers

O' Douls 3.50

Becks 4.50

DRAUGHT & BOTTLED BEER