

CHANDLER'S

Wine List

Table of Contents

White Wines by the Glass	2	Syrah	22
Red Wines by the Glass	3	Petite Syrah	22
Half Bottle Wines	4-5	Shiraz	23
Sauvignon Blanc	6-7	Zinfandel	24-25
Chardonnay	8-9	Malbec	26
Pinot Grigio	10	Unique Reds	27-29
Riesling	11	French Reds	30
Gewürztraminer	12	Italian Reds	31-32
Moscato	13	Cave Collection	33-38
Unique Whites	14-15	Sparkling Wines	39
Pinot Noir	16-17	Champagne & Ice Wine	40
Merlot	18-19	Dessert Wines	41
Cabernet Sauvignon	20-21	Beer	42

Wine, Food & Jazz Event

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

To make reservations, please call Chandler's at (413) 665-1277.

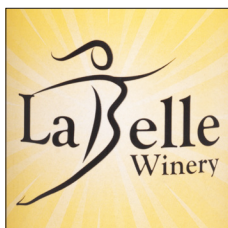
White Wines by the Glass

Monkey Bay Sauvignon Blanc, <i>New Zealand</i>	6.50
Flavors of grapefruit, kiwi and pineapple are overlaid with fresh cut grass	
Pomelo Sauvignon Blanc, <i>California</i>	7
Passion fruit, guava, quince and lime peel with an intense grapefruit nose	
Salmon Creek Chardonnay, <i>California</i>	6
Red apple, citrus and a hint of oak on the finish; balanced with bright acidity	
Toasted Head Chardonnay, <i>California</i>	8
Aromas of pear, lemon, peach and pineapple with a toasty finish	
Kendall-Jackson Chardonnay, <i>California</i>	9.50
Melon, ripe pear, fig and honeysuckle with a nice crisp finish	
Beringer Pinot Grigio, <i>California</i>	6
Clean aromas and delicious flavors of citrus, melon and tropical fruit	
Cavit Pinot Grigio, <i>California</i>	7
Dry, light and crisp with floral and fruit scents	
Schmitt Söhne Riesling, <i>Germany</i>	7.50
Crisp on the palate, notes of honeyed apple, hints of citrus and apricot	
Estancia Moscato, <i>California</i>	7
Aromas of jasmine, mandarin, orange and peach cobbler with ripe pear	
Beringer White Zinfandel, <i>California</i>	6
Strawberry, ripe pear, honeysuckle and sweet citrus flavors	
Ballet of Angels White, <i>Connecticut</i>	7.50
Refreshing citrus flavors reminiscent of peaches, pears and sweet grapefruit	
Wine Flight	20
A 2 oz. sample of any 6 wines by the glass	

Red Wines by the Glass

McManis Pinot Noir, <i>California</i> Notes of plum, raspberry and cherry with mocha notes on the finish	7.50
Angeline Pinot Noir, <i>California</i> Black cherry, earthy clay and sweet spice with flavors of cranberry	6.50
Salmon Creek Merlot, <i>California</i> Dark berry fruit with hints of cocoa, herb and earth with a soft structure	6
Hahn Merlot, <i>California</i> Aromas of black cherry and cassis with flavors of chocolate and cherry	7.50
Salmon Creek Cabernet Sauvignon, <i>California</i> Subtle coffee bean aroma with ripe blackberry fruit flavor	6
J. Lohr Cabernet Sauvignon, <i>California</i> Bouquet of cherries, blueberries, vanilla and violets with firm tannins	8.50
Vindicated Cabernet, <i>California</i> Dark berry and cedar aromas with rich plum and boysenberry flavors	9.50
Callia Alta Malbec, <i>Argentina</i> Color is deep purple with aromas and spices of cherries and plums	6.50
Caposaldo Chianti, <i>Italy</i> Aroma and flavor of red cherries with a smooth texture	6.50
Apothic Red, <i>California</i> Intense fruit aromas and flavors of rhubarb and cherry with hints of mocha	8
Wyndham Estate Shiraz Bin 555, <i>Australia</i> Plum, ripe berry and licorice with chocolate oak influences	7
Wine Flight A 2 oz. sample of any 6 wines by the glass	20

Half Bottle Wines

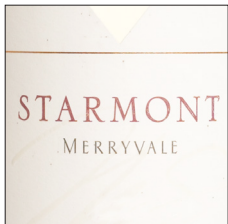


LaBelle Winery Granite State Apple, NH

32

Apples harvested from Alyson's Orchard in Walpole, NH. With a touch of locally produced maple syrup, this is the perfect beginning to dinner.

*Complements ham, pork and cheese platter
(Light-bodied)*



Merryvale Starmont Sauvignon Blanc, Napa 2010

25

Pungent aromas of Meyer lemon, key lime leaf, grapefruit, guava, passion fruit and a hint of herbaceousness with a nice refreshing acidity.

*Complements Asian noodles, roasted chicken and seafood
(Medium-bodied)*



Beaulieu Vineyard Chardonnay, California 2010

15

Aromas of grapefruit and green apple, on the palate, the wine reveals ripe apple-peach fruit flavors balanced by a creamy, round texture and firm acidity on the finish.

*Complements pasta with wild mushrooms and grilled chicken or fish
(Full-bodied)*

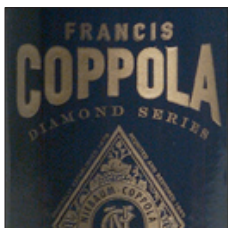


Bonny Doon Le Cigare Volant Red, California 2003

39

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
(Medium-bodied)*



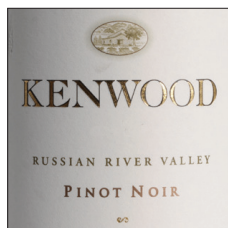
Francis Coppola Diamond Series Merlot, California 2010

20

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
(Medium-bodied)*

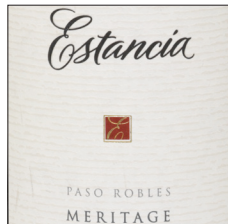
Half Bottle Wines



Kenwood Pinot Noir, *Russian River Valley 2010* 20

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

Complements meat dishes
(Medium-bodied)



Estancia Red Meritage, *Paso Robles 2008* 41

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

Complements hearty fare
(Full-bodied)



Merryvale Starmont Cabernet, *Napa Valley 2009* 32

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

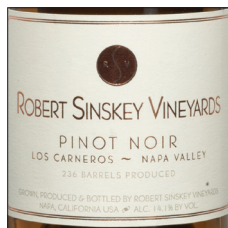
Complements beef, lamb, pasta and hearty cheese
(Full-bodied)



Ridge Lytton Springs Red Zinfandel, *Dry Creek Valley 2004* 46

Intense fruit, a rich structure and firm tannins from 13 months in air-dried American oak barrels.

Complements smoked or roasted meats
(Full-bodied)

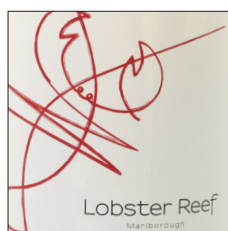


Robert Sinskey Pinot Noir, *Napa Valley 2006* 37

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

Complements hearty stews and roasted meats
(Full-bodied)

Sauvignon Blanc

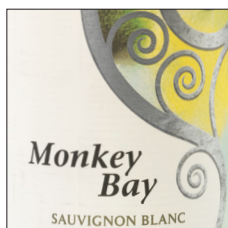


Lobster Reef, *New Zealand* 2014

23

It displays a crisp, mineral quality that is balanced by Marlborough's characteristic grapefruit and citrus notes.

*Complements seafood dishes
(Light-bodied)*



Monkey Bay, *New Zealand* 2013

24

With aromas of gooseberry, bell pepper, and newly mown grass, with some pineapple and melon notes, this wine is fresh, lively and approachable.

*Complements Caesar salads, fish and chicken
(Light-bodied)*



Château Ste. Michelle, *Columbia Valley* 2012

25

A bright fruit profile of apples and melons, the mostly stainless steel fermentation provides the crisp character to the wine.

*Complements halibut and Mediterranean or Asian dishes
(Medium-bodied)*



Domaine Fouassier Sancerre, *France* 2010

45

Light gold in colour with a medium intense nose. This wine features orange rind, fermented orange, dried apricots and capsicum.

*Complements mussels in a white wine sauce
(Medium-bodied)*



Kendall-Jackson Vintner's Reserve, *California* 2012

32

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
(Medium-bodied)*

Sauvignon Blanc

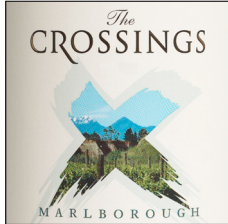


Pomelo, California 2011

30

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

*Complements shrimp, halibut and cheese
(Medium-bodied)*



The Crossings, New Zealand 2012

39

Soft gooseberry notes with wonderfully vibrant intensity, leading into a ripe and nicely textured mid-palate. Lime zest flavours play against the signature minerality.

*Complements summer roasted vegetables and creamy pasta dishes
(Medium-bodied)*

Chardonnay



Château St. Jean, Sonoma County 2010

28

This classic Sonoma County chardonnay displays bright aromas of lemon cream, mango and notes of toasted hazelnut.

*Complements seafood
(Medium-bodied)*



Château Ste. Michelle, Columbia Valley 2012

28

Bright apple and sweet citrus fruit character with subtle spice and oak nuances with a nice creamy finish.

*Complements crab, salmon, scallops and macaroni and cheese
(Medium-bodied)*



J. Lohr Estates 'Riverstone', Arroyo Seco 2011

29

Aromas of nectarine, pear and apple, combined with a perfumed roasted hazelnut and butterscotch bouquet. The flavors are very soft with ripe pear, tangelo citrus and vanilla.

*Complements grilled vegetables, lobster and butternut squash
(Medium-bodied)*



Joseph Drouhin Pouilly Fuissé, France 2013

52

Among the floral and fruity aromas, almond and ripe grapes dominate. On the palate, the wine is refreshingly pleasant.

*Complements cream sauces, shellfish and poultry
(Medium-bodied)*

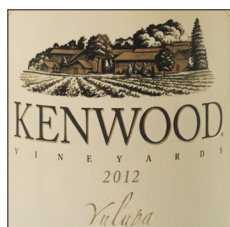


Kendall-Jackson Vintner's Reserve, California 2013

37

Tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth with a hint of toasted oak and butter.

*Complements seafood, fowl and clam bakes
(Medium-bodied)*



Kenwood 'Yulupa', California 2012

22

Certified Organic Bright aromas of juicy Bartlett pear and a subtle floral note give way to flavors of quince and vanilla. The mouthfeel is round and generous, with balanced acidity providing a clean finish.

*Complements cheese, shellfish and light pasta dishes
(Medium-bodied)*

Chardonnay

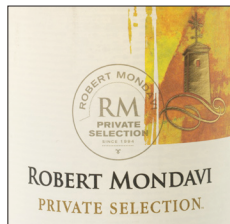


La Crema, Sonoma Coast 2012

49

Aromas of Meyer lemon and yellow apple with hints of butterscotch. The palate adds flavors of juicy plum, lemon curd, vanilla custard and tropical fruit tones.

Complements seafood, poultry and vegetable lasagna (Medium-bodied)

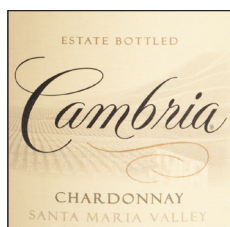


Robert Mondavi Private Selection, Central Coast 2011

26

Fruity aromas - juicy Honeycrisp apple, citrus-laced Asian pear, ripe melon and fresh quince - are intermingled with vanilla-scented crème brûlée, with traces of warm hazelnut and clove.

Complements poultry and seafood (Medium-bodied)

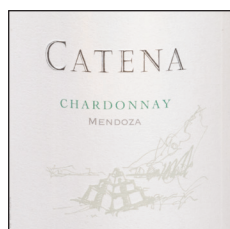


Cambria Katherine's Vineyard, Santa Maria Valley 2012

45

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 acidity and subtle oak spice.

Complements all fine food, especially seared scallops (Full-bodied)

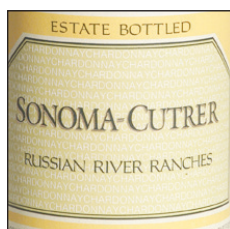


Catena, Argentina 2010

41

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 (Full-bodied)



Sonoma-Cutrer Russian River Ranches, Russian River 2011

50

Fruit aromas of white peach and nectarine are followed by honeysuckle, honey, and light floral with hints of toast, butterscotch, grapefruit, and cantaloupe.

Complements poultry or sea bass and halibut in a cream sauce (Full-bodied)



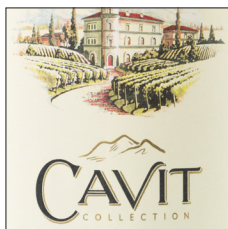
Toasted Head Barrel Aged, California 2012

35

Ripe pineapple and peach aromas with toasted graham cracker. On the palate rich tropical fruit, luscious stone fruit, toasted coconut and butterscotch with a creamy finish.

Complements poultry, seafood in lemon butter and creamy pasta (Full-bodied)

Pinot Grigio

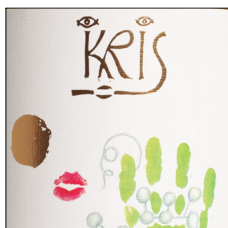


Cavit, Italy 2013

22

Balanced character, bright straw gold color, appealing aroma and fruit flavors.

*Complements grilled chicken and honeyed ham
(Light-bodied)*



Kris, Italy 2010

33

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

*Complements risotto, omelets, quiches and grilled white meats
(Light-bodied)*

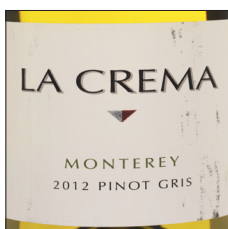


Primaterra, Italy 2012

24

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
(Light-bodied)*



La Crema, Monterey 2013

35

Aromas of fresh white peach, Meyer lemon and subtle herbaceous notes, accompanied by flavors of ripe pear, plum and baking spice.

*Complements roasted vegetables and teriyaki spare ribs
(Medium-bodied)*



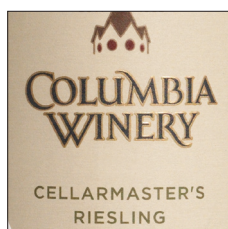
Luna, California 2012

24

Aromas of pear, green apple, white peach and jasmine carry the nose. Hints of Asian spice fill the mouth and a lemony finish.

*Complements white fish and shell fish
(Full-bodied)*

Riesling



Columbia Winery Cellarmaster's, *Columbia Valley* 2011

32

Aromas of peach, quince, lime and clove on the nose; rich and full-flavored fruit on the palate balanced by refreshing, crisp acidity.

Complements spicy food, cheeses and glazed ham
(Light-bodied)



Pierre Sparr, *France* 2011

33

Aromas of lemon peel and green apple, followed by a touch of light yellow banana and delicate green granadilla (passion fruit).

Complements fish, lobster and chicken
(Light-bodied)



Schmitt Söhne 'Kabinett', *Germany* 2013

27

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
(Light-bodied)



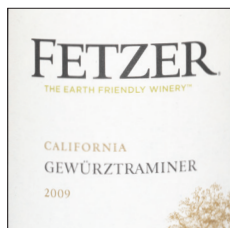
Chateau Ste. Michelle, *Columbia Valley* 2012

26

Light, tight and crisp, this dry style offers refreshing apple, pear and floral flavors.

Complements Asian dishes, fruit sauces, chicken salads and oysters
(Medium-bodied)

Gewürztraminer

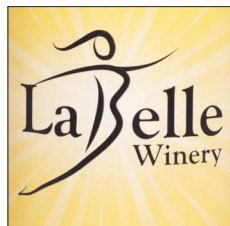


Fetzer Shaly Loam, *California 2011*

30

Honey, apricot and peach flavors mingle with aromas of rose petal and honeysuckle.

Complements hearty seafood, Asian dishes, fowl and ham (Light-bodied)

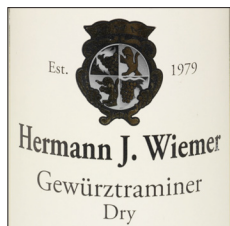


Labelle Winery, *New Hampshire*

35

Grapes grown at Walker's Farm in New York; deeply flavored and complex, with spicy aromas of apricots and pineapple, with honeysuckle overtones.

Complements sausages, cheeses and Asian dishes (Light-bodied)



Hermann J. Wiemer, *New York 2008*

46

Floral and spice notes with a vivid flowery bouquet, hints of peach and spice which prepare the way for a silky mouthful of melon and coriander.

Complements Asian dishes, pork and aromatic cheeses (Medium-bodied)

Moscato

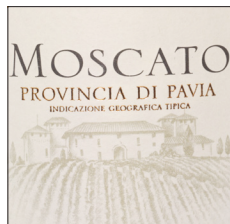


Cascinetta Vietti, *Italy* 2012

35

With a light frizzante, this moscato has intense aromas of peaches, rose petals and ginger and a finish of fresh apricots.

Complements lobster, fruit based and creamy desserts and blue cheeses (Light-bodied)



Castello del Poggio, *Italy* 2012

28

Very inviting bouquet with delicate scents of underbrush, musk and peaches. Flavors are sweet, well-balanced with an extremely refined fruitiness.

Complements jam tarts, fruit salads and pastry (Light-bodied)



Cavit, *Italy* 2013

22

Delicious notes of apricot, white peach and sage, with a wonderful sweetness and a refreshing quality.

Complements maple glazed ham (Light-bodied)



Estancia, *California* 2012

28

Aromas of jasmine, mandarin, orange, and peach cobbler, accompanied by flavors of sweet peach, honeysuckle, orange blossom, and ripe pear.

Complements creamy cheese dishes (Light-bodied)

Unique Whites

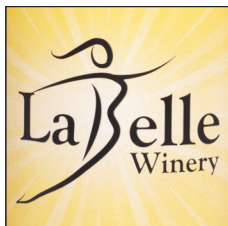


Ballet of Angels White, *Connecticut*

29

This wine has wonderful refreshing citrus flavors reminiscent of peaches, pears and sweet grapefruit.

Complements spicy foods
(Light-bodied)

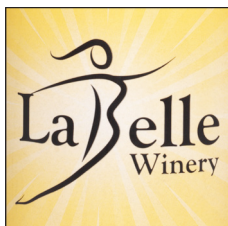


LaBelle Winery Cranberry, *New Hampshire*

35

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
(Light-bodied)

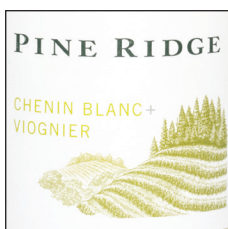


LaBelle Winery Seyval Blanc, *New Hampshire*

35

In this elegant, fruity wine, we slow-fermented the French hybrid grape Seyval Blanc resulting in a delicate and beautiful wine, replete with floral, fruity notes and soft tannins.

Complements seafood or creamy pasta
(Light-bodied)

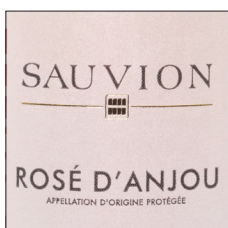


Pine Ridge Chenin Blanc 'Viognier', *California 2013*

25

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.

Complements cheese plates, halibut, shellfish and chicken
(Light-bodied)



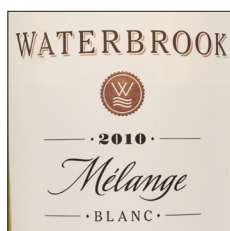
Sauvion Rosé d'Anjou, *France 2012*

22

Lively cherry and strawberry notes are made flattering by a slightly off-dry hint on the breezy, open-knit finish.

Complements vegetable lasagna and three cheese macaroni
(Light-bodied)

Unique Whites



Waterbrook Melange Blanc, *Columbia Valley 2010*

26

A beautiful nose of mango, peach and nectarine followed by floral notes of honeysuckle and jasmine. Tropical notes continue on the flavorful palate married with ruby red grapefruit and honey tangerines.

Complements shrimp and pasta in a cream sauce
(Light-bodied)



Castelo do Papa Godello, *Spain 2010*

33

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

Complements cheese and tapas
(Medium-bodied)

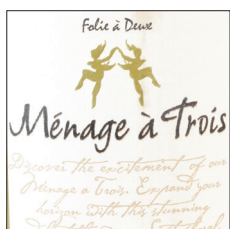


Cono Sur Viognier, *Chile 2011*

23

Sweet fruity notes of apricots, citrus and peaches combine with pleasant oak aromas.

Complements shellfish and salads
(Medium-bodied)



Folie à Deux Ménage à Trois, *California 2011*

31

Undeniably fruity and unabashedly easy, this blend of Chardonnay, Muscat and Chenin-blanc brings together citrus and tropical fruit flavors with crisp acidity.

Complements seafood, cheeses and lighter fare
(Medium-bodied)



Murrieta's Well 'The Whip', *Livermore Valley 2011*

39

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
(Medium-bodied)

Pinot Noir



Joseph Drouhin Laforet, France 2011

45

Bright ruby color and a nose rich with aromas of red fruit (raspberry, red currants, wild strawberry). On the palate, the wine is pleasant and refreshing, with light tannins and great elegance.

Complements poultry, roasted meat and soft cheeses
(Light-bodied)



Acacia Vineyards, A by Acacia, California 2011

43

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
(Medium-bodied)



Angeline, California 2013

26

Aromas of luscious cherries and spice with bright fruit flavors of fresh cranberry and Maraschino cherries with lively acidity and orange zest rounded out by a sweet, toasty oak on the finish.

Complements grilled salmon or seared tuna
(Medium-bodied)



A to Z, Oregon 2011

41

Elegant and complex aromas of Bing cherries, cranberries, red currants, raspberries and strawberries, followed with notes of wild flowers and fresh forest berries.

Complements pork, lamb and salmon
(Medium-bodied)



La Crema, Sonoma Coast 2012

55

Opens with lovely, vibrant aromas of cherry pie and sassafras, supported with hints of rose petal and vanilla. Vibrant pomegranate and cranberry on the palate, with notes of black licorice.

Complements beef and spicy poultry dishes
(Medium-bodied)

Pinot Noir

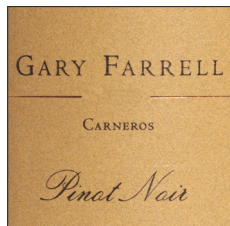


Parducci, California 2012

36

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
(Medium-bodied)*



Gary Farrell, Russian River Valley 2008

75

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.

*Complements pork, duck and grilled tenderloin
(Full-bodied)*

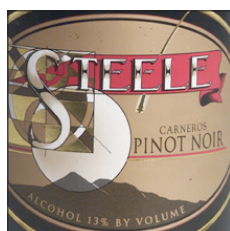


McManis Family Vineyards, California 2013

30

Strawberry preserves, fresh cherry mixed with Vanilla and Cream aromatics with hint of Blueberry.

*Complements grilled chicken, salmon and pork
(Full-bodied)*



Steele, Santa Barbara County 2010

49

Shows off its finesse and elegance with a pretty crimson hue with notes of strawberry and raspberry and rose petal.

*Complements blackened food and red meat
(Full-bodied)*

Merlot



Blackstone, California 2012

25

Opens with blackberry, currant, and plums on the nose, with flavors in that same dark-fruit range. The full tannins and rich, supple mouth are very lush, with lots of smoky, toasty oak.

*Complements braised short ribs and poached pears
(Medium-bodied)*

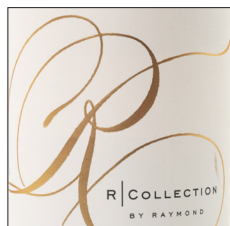


L de Lyeth, Sonoma County 2008

29

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

*Complements beef and game
(Medium-bodied)*



Raymond Estates R Collection Lot No. 3, California 2010

31

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
(Medium-bodied)*

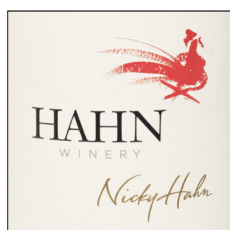


Chateau St Jean, Sonoma County 2007

53

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, lamb, sirloin and filet mignon
(Full-bodied)*



Hahn Estates, Central Coast 2012

28

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
(Full-bodied)*

Merlot

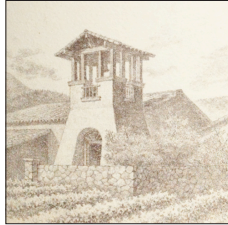


Parcel 41, *Napa Valley* 2012

41

Enormously rich, ripe and concentrated showing layers of blackberry, currant and mocha.

Complements grilled meats, steaks and stews
(Full-bodied)



St. Francis, *Sonoma County* 2007

45

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 and olive tapenade
(Full-bodied)

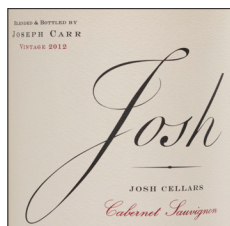
Cabernet Sauvignon



J. Lohr Estates 'Seven Oaks', Paso Robles 2012 34

Fruit Aromas are black cherry, plum and blueberry accented with a barrel bouquet of toasted pastry, dark caramel and vanilla.

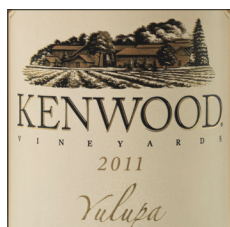
*Complements grilled and roasted red meat
(Medium-bodied)*



Josh, California 2012 32

Aromas of rich, dark fruits and baking spices on the nose, which yield fresh plum and blackberry fruit, violet, dried fig, vanilla bean and Chinese Five-Spice.

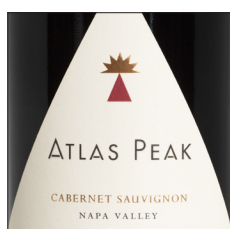
*Complements steak, venison or lamb
(Medium-bodied)*



Kenwood 'Yulupa', California 2011 24

Certified Organic Deep in color, this wine has rich, ripe fruit aromas with subtle toast and vanilla flavors.

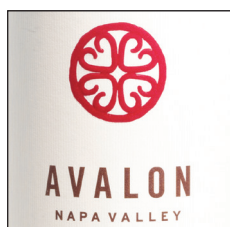
*Complements pork, lamb and pasta dishes
(Medium-bodied)*



Atlas Peak, Napa Valley 2008 67

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

*Complements filet mignon and roast sirloin
(Full-bodied)*



Avalon, Napa Valley 2009 41

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
(Full-bodied)*

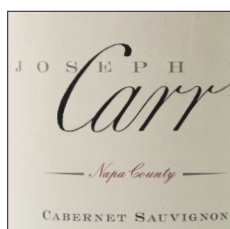


Chateau St. Jean, Sonoma County 2012 57

Vivid aromas of blackberries, fresh plum and chocolate follow through to rich flavors of black cherries, fresh pie and notes of black tea. Well structured with a juicy mouthfeel and a full, lingering finish.

*Complements all hearty fare and sauces
(Full-bodied)*

Cabernet Sauvignon

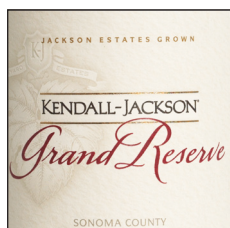


Joseph Carr, *Napa Valley 2009*

41

Scents of ripe black currant, smoke and saddle, while flavors include dark cherry and ripe plum with a hint of vanilla and cocoa dust with firm tannins.

Complements prime rib, beef tenderloin and barbecued foods
(Full-bodied)

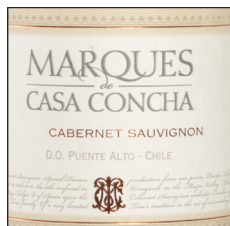


Kendall-Jackson Grand Reserve, *Sonoma County 2009*

55

Distinct flavors of blackberry, blueberry, red and black currants and 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
(Full-bodied)

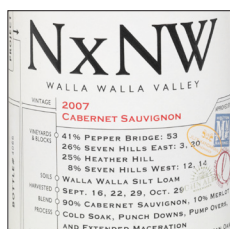


Marques de Casa Concha, *Chile 2009*

47

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

Complements steaks, robust sauces and strong cheeses
(Full-bodied)

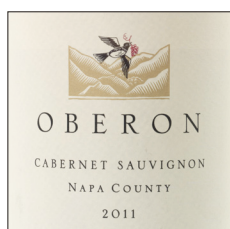


N x NW, *Walla Walla Valley 2007*

65

Aromas of roasted bell peppers, cinnamon, cedar and berries with lush flavors of cherry, olive, caramel and vanilla with soft, round tannins with a long toasty finish.

Complements hard cheeses, tapenade, and beef tenderloin
(Full-bodied)

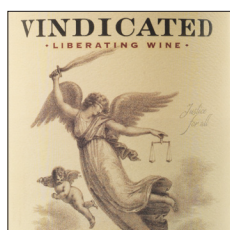


Oberon, *Napa Valley 2011*

41

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
(Full-bodied)



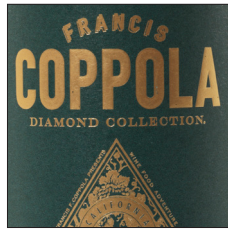
Vindicated, *California 2009*

38

Aromas of dark berry and toasted cedar lead to bursting rich plum, boysenberry and black current flavors. Full-bodied with soft tannins.

Complements grilled meat or heavy mushroom sauces
(Full-bodied)

Syrah



Francis Coppola, *California 2012*

35

Purple garnet color with aromas of cherries, blackberries, cocoa and leather. Flavors of plums, pomegranate, allspice and toasted oak.

*Complements grilled steaks and peppercorn tuna
(Medium-bodied)*



Cline Cellars, *Sonoma County 2009*

29

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

*Complements spicy and grilled barbecue foods
(Full-bodied)*



Shooting Star, *Lake County 2009*

31

Delicious fruit flavors of fresh plum and raspberry with firm tannins.

*Complements grilled meats, sausages, rib eye and rack of lamb
(Full-bodied)*

Petite Syrah

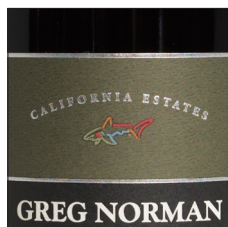


Concannon, *Livermore 2008*

32

Berry briar, cherry and black pepper and toasty oak spice.

*Complements beef and lamb
(Medium-bodied)*



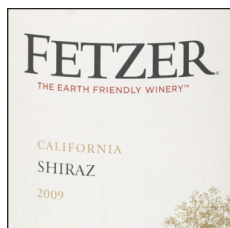
Greg Norman, *Paso Robles, 2008*

37

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

*Complements hearty beef and pork dishes
(Full-bodied)*

Shiraz

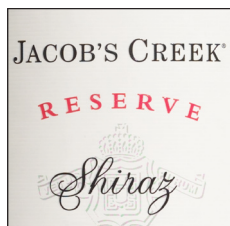


Fetzer Vineyards Anthony's Hill, *California 2010*

25

Aromas of ripe plums and blackberry jam, touched by white pepper and anise.

Complements hearty beef and pork dishes
(Medium-bodied)



Jacob's Creek Reserve, *Barossa 2010*

33

Complex flavors of mulberry, plum, chocolate and spice with excellent fruit length. The rich, spicy black fruits and stylish oak flavors are layered on a full bodied palate with the soft, silky tannins.

Complements braised lamb, fillet or hard cheeses
(Full-bodied)



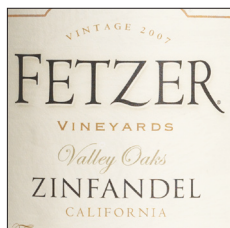
Wyndham Estate Bin 555, *Australia 2011*

24

A tremendous bouquet of ripe spicy plum and berry fruit coupled with vanillin American oak. The palate shows generous plum, ripe berry and licorice fruit flavours with chocolate oak influences.

Complements grilled beef, sausage and chicken
(Full-bodied)

Zinfandel



Fetzer Vineyards Valley Oaks, California 2010

27

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

*Complements grilled and barbecued foods
(Medium-bodied)*



Steele, Mendocino County 2007

49

Racy and intense, a touch earthy and rustic, with firm tannins and a slight metallic edge to the zesty wild berry and blackberry fruit flavors.

*Complements roasted meats, hearty stews and barbecued foods
(Medium-bodied)*

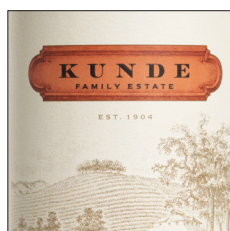


Four Vines "The Sophisticate", Sonoma County 2006

51

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
(Full-bodied)*



Kunde Family Estate, Sonoma Valley 2006

45

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
(Full-bodied)*



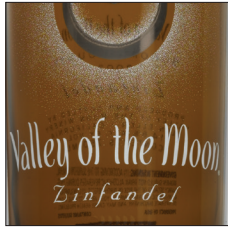
St. Francis 'Old Vines', Sonoma County 2007

46

Black cherry, raspberry, spicy toasted oak and black pepper.

*Complements grilled foods, lamb and spicy foods
(Full-bodied)*

Zinfandel



Valley of the Moon, *Sonoma County* 2006

39

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

Complements barbecued meats and hearty pasta dishes
(Full-bodied)



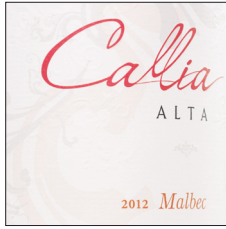
Villa Mt. Eden Grand Reserve, *Napa Counties* 2007

35

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
(Full-bodied)

Malbec

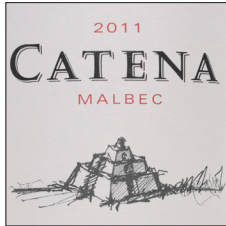


Callia Alta, Argentina 2014

25

Beautiful plums and cherries on palate: A balanced mouthfeel with flavors of redcurrant and black cherry supported by sweet, round tannins, with notes of cloves and cinnamon on the finish.

*Complements salads and pork
(Medium-bodied)*

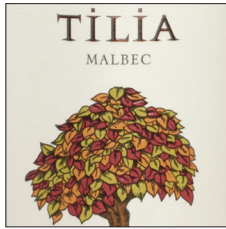


Catena, Argentina 2011

31

Aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha with a touch of leather and cinnamon.

*Complements roast turkey, steak, salmon and pasta with red sauce
(Medium-bodied)*

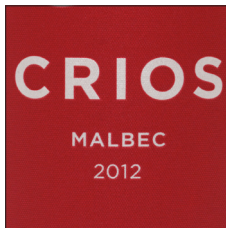


Tilia Malbec, Argentina 2013

25

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

*Complements pork, lamb and beef
(Medium-bodied)*



Crios, Argentina 2012

28

Aromas of freshly crushed black cherries and toasty/smoky, on the palate, the flavors of cherries and spice are obvious, and the jammy fruit quality just keeps coming on strong.

*Complements barbecued and grilled meats
(Full-bodied)*



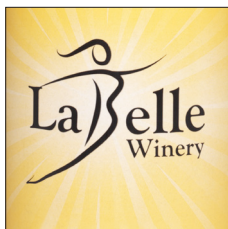
Graffigna Centenario Reserve, Argentina 2011

24

Very aromatic, the nose shows ripe plum combined with hints of chocolate and toasted notes from the oak aging.

*Complements roasted lamb and blackened chicken
(Full-bodied)*

Unique Reds

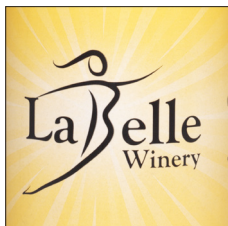


Labelle Winery Americus, *New Hampshire*

42

New England grapes surprise with rich tannin structure and loads of pepper on the palate. Big & bold with a savory, dark fruit and peppery finish.

Complements grilled meats and heavier dishes
(Light-bodied)



Labelle Winery Granite State Red, *New Hampshire*

35

Made from ripe blueberries from Nourse Farms in Whately. 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 desserts
(Light-bodied)



Ste Chapelle Soft Red, *Snake River Valley 2010*

23

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
(Light-bodied)

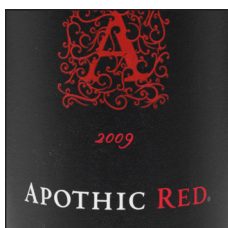


Acacia Vineyards, *A by Acacia, California 2007*

29

Well balanced and layered with aromas of rich, dark cherry, plums and raspberry; deep fruit flavors of cherry and ripe plum with hints of spice and mocha framed by velvety tannins.

Complements pork, salad and seafood
(Medium-bodied)

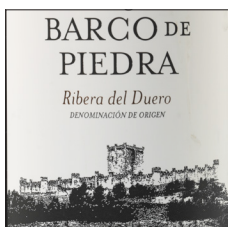


Apothic, *California 2013*

32

Bold dark fruit flavors and spicy notes, complemented by a soft mouthfeel with layers of smooth blueberry and ripe fruit flavors. This decadent blend is framed by hints of black cherry, vanilla, and mocha.

Complements salty cheeses, barbecue sauce and burgers
(Medium-bodied)



Barco de Piedra Tempranillo, *Spain 2012*

33

Raspberry and violet aromas with rose petal, blueberry and mineral notes.

Complements pork and veal
(Medium-bodied)

Unique Reds

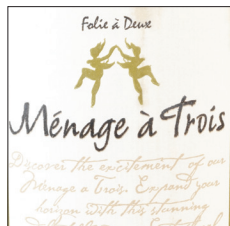


Cortijo, Rioja Spain 2012

25

Intense aromas of wild red berries with strawberry and raspberry fruit.

*Complements burgers, grilled chicken and rack of lamb
(Medium-bodied)*

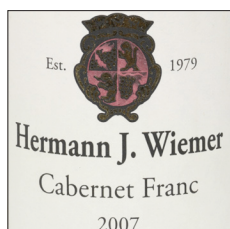


Folie à Deux Ménage à Trois Red, California 2010

30

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

*Complements fowl and pork
(Medium-bodied)*

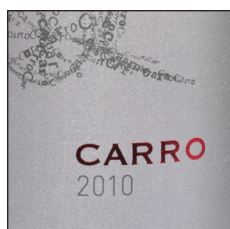


Hermann J. Wiemer Cabernet Franc, Finger Lakes 2007

45

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 meats
(Medium-bodied)*

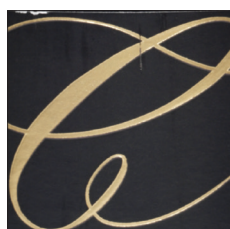


Carro, Yecla Spain 2011

23

Perfume of damp earth, pepper, cassis and blackberry followed by layers of ripe sweet fruit with excellence balance.

*Complements burgers, barbecued brisket and pulled pork
(Full-bodied)*

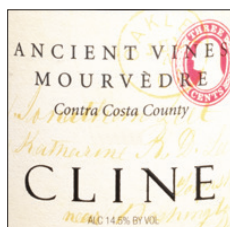


Cline Cashmere, California 2012

41

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
(Full-bodied)*



Cline 'Ancient Vines' Mourvedre, Contra Costa County 2008

39

Redolent of dark plum, chocolate and eucalyptus with a hint of oak.

*Complements roasted meats, grilled tenderloin and chocolate
(Full-bodied)*

Unique Reds

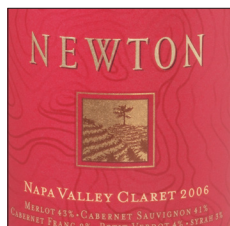


Ferrari-Carano Siena, *Sonoma County 2007*

59

Aromas of cherries, blackberries and currants with sweet vanilla oak and caramel. On the palate ripe, juicy, baked berry pie with anise, cocoa and cola flavors, and a lively acidity.

Complements hearty poultry dishes and braised pork (Full-bodied)

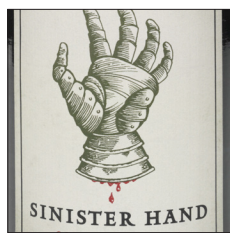


Newton Claret, *Napa Valley 2006*

51

Aromas of blueberries, cranberries and strawberries with a touch of cassis. The palate is full of blackberries and plum, with a hint of toasted oak with a long lasting finish.

Complements all hearty fare (Full-bodied)



Owen Roe Winery 'Sinister Hand', *Columbia Valley 2009*

57

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.

Complements fowl, pork and lighter beef dishes (Full-bodied)

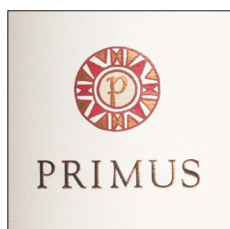


Raymond Estates R Collection Field Blend, *California 2009*

28

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 (Full-bodied)



Veramonte Primus, *Chile 2009*

51

Blackcurrant, blueberry, ripe cherry, chocolate, toasted oak, vanilla, pepper, anise, and rich chocolate all come together for an over-abundance of flavors.

Complements all hearty fare and savory dishes (Full-bodied)

French Reds



Domaine du Cheval Bordeaux, France 2012

28

A core of red currant, red licorice and bergamot. The long, earth-driven finish shows a tug of clay and warm stone, while a backdrop of bittersweet cocoa and dark tea waits in reserve.

*Complements hearty mushrooms and cheese pasta dishes
(Light-bodied)*



Chateau Tour Sieujean, Puaillac 2008

75

Well structured and complex wine with cedar, spice, a whisper of cinnamon, and tobacco along with black currant fruit and a touch of cream from the oak.

*Complements filet mignon
(Medium-bodied)*



Château du Trignon, Côtes-du-Rhône 2010

27

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

*Complements grilled tenderloin
(Full-bodied)*



Chateau Greysac, France 2010

47

Bouquet is of fresh red berries, with notes of cedar and spice. On the palate are lovely red fruits, with full rich flavors balanced by silky tannins.

*Complements grilled meats, beef or lamb
(Full-bodied)*



Domaine du Vieux Lazaret, Chateauneuf-du-Pape 2007

60

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

*Complements grilled meats, beef, duck and pork tenderloin
(Full-bodied)*

Italian Reds



Basarin Virna Gianmate Barbaresco, *Barbaresco* 2007 90

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 (Medium-bodied)



Caposaldo Chianti, *Italy* 2012 24

Ruby red with an aroma and flavor of red cherries, a smooth texture, excellent structure and a long, elegant finish.

Complements pizza, meaty mushrooms and grilled meats (Medium-bodied)



Lemole di Lamole Chianti Classico, *Italy* 2009 35

Complex aromas that range from violets to ripe fruit and spiciness, closing on a grace note of autumn leaves, before the palate unfolds with subtle savoriness and thrilling structure.

Complements au gratin potatoes, olives and grilled meats (Medium-bodied)



Piazza Barbera, *Piedmonte* 2008 21

Aromas are full of fresh and sappy raspberry/cherry fruit with hints of minerals and dashes of clove, pepper, and garrigue. Medium-bodied with high acidity.

Complements all fine Italian styled cuisine (Medium-bodied)

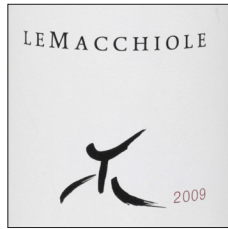


Soleto Primitivo, *Puglia* 2010 21

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

Complements pork, lamb and beef (Medium-bodied)

Italian Reds



Le Macchiole, *Bolgheri Rosso 2009*

50

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
(Full-bodied)



Piazza Barolo, *Barolo 2009*

67

Sweet vanilla and spice tones at the back of blueberry, cassis and cherry cola. The wine shows a softer, more immediate quality.

Complements all grilled meats and rich sauces
(Full-bodied)

Cave Collection

Chandler's Restaurant takes pride in providing our guest with an exceptional dining experience. That is why we have hand selected specific wines to help enhance and create a memorable experience. The Cave Collection represents the most difficult to come by and finest wines we carry. Our Cave Collection wines are among the highest rated. Truly rare and wonderful.

Cave Collection | Whites

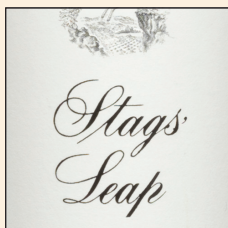


Conundrum White Blend, *California 2011*

50

Exotic with layers of peach, apriot, nectar, green melon and pear, overlaid with subtle notes citrus zest and spicy vanilla.

Complements spicy food and Asian dishes
(Medium-bodied)

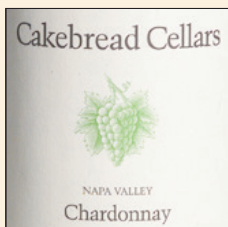


Stags' Leap Chardonnay, *Napa Valley 2011*

60

Inviting aromas of white peach, apple, spiced pear, and citrus join with floral notes of honeysuckle and roses. The fruity aromas carry over to the palate and marry with a subtle creaminess and a touch of warm brioche.

Complements crab cakes and roast chicken
(Medium-bodied)



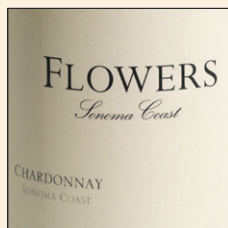
Cakebread Cellars Chardonnay, *Napa Valley 2010*

70

Buttery, ripe golden apple, pear and citrus aromas, complemented by vanilla and spice scents from oak aging. Lush, concentrated and creamy on the palate. Its ripe apple, melon, bright citrus and baking spice flavors culminate in a long, beautifully structured finish.

Complements seafood and poultry
(Full-bodied)

Cave Collection | Whites



Flowers Chardonnay, *Sonoma Coast 2008*

68

Light straw color with lemon-lime citrus aromas. Stone, minerals, and lemon custard flavors emerge with a lean fresh acidity.

Complements seafood
(Full-bodied)

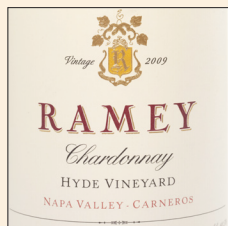


Lail Vineyard Sauvignon Blanc, *Napa Valley 2009*

63

Delicate pale straw robe, an elegant and intense floral perfume (geranium, melon and lime), and crisp fruit flavors with profound richness and length.

Complements salads, pasta, fish and poultry
(Full-bodied)

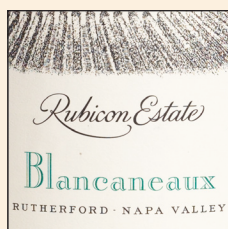


Ramey Chardonnay, *Sonoma Coast 2010*

75

Scents of poached pear, peach, iodine and toasty lees gives way to a lush and creamy texture. Exotic pit fruit flavors with bitter lemon zest on the finish.

Complements seafood
(Full-bodied)

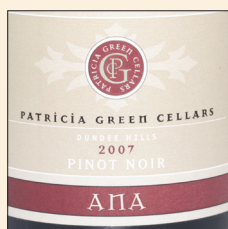


Rubicon Estate Blancaneaux White Blend, *Napa Valley 2006*

87

Bright, tropical fruit flavors of pear, white peach, melon, and citrus. There are also hints of ginger and allspice and a firm mineral note. Lots of charm and complexity with a texture is soft and velvety.

Complements lobster and scallops
(Full-bodied)

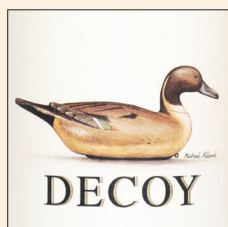


Patricia Green Cellars Pinot Noir, *Dundee Hills 2007*

67

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
(Light-bodied)



Duckhorn 'Decoy' Merlot, *Napa Valley 2011*

62

Lush and enticing with aromas that strike with vibrant cranberry and deeper, dark berry notes, with hints of white pepper and forest floor. The palate is richly structured, offering a lush core of dark, ripe fruit wrapped in smooth, firmly textured tannins.

Complements steak, pork and lamb
(Medium-bodied)

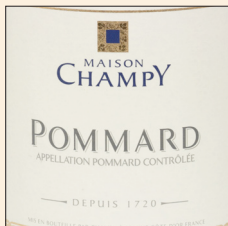
Cave Collection | Whites



Far Niente Cabernet Sauvignon, *Napa Valley 1997 180, 1999 150*

The wine displays the typical cassis and blackberry notes along with spicy oak aromas that have become synonymous with the Far Niente “house style.”

Complements flavorful steaks
(Medium-bodied)



Maison Champy Pinot Noir, *France 2009*

90

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
(Medium-bodied)



Opus One, *Oakville 1998, 1999, 2000*

187

1998 vintage has blackberry and vanilla aromas with a hint of espresso. Aromas of cassis, cloves and almonds are in the 1999 vintage. 2000 vintage has aromas of sandalwood, leather, caramel, anise and wild blackberry.

Complements steak, lamb and game
(Medium-bodied)



Steele Stymie Founders Reserve Syrah, *Lake County 2001*

73

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
(Medium-bodied)



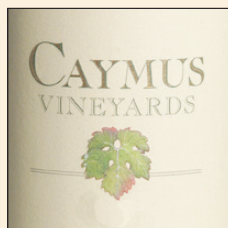
Cardinale, *Napa and Sonoma Counties 1992, 1996*

158

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
(Full-bodied)

Cave Collection | Reds



Caymus Cabernet Sauvignon, *Napa Valley 2009* 117

Scarlet color and brackish edges. Nose is of sweet fruit and smoked meats. This wine has a bouquet of truffles and vanilla style oak. The palate is creamy and rich with nuances of leather and a cocoa-style fine grain tannins.

*Complements lamb, filet and duck
(Medium-bodied)*



“Colle Cristi” Amarone Della Valpolicella, *Veneto 2006* 91

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.

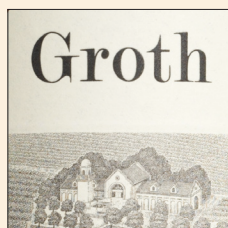
*Complements rich meats, game, poultry, and spicy cheese
(Full-bodied)*



Domaine de Beurenard ‘Boisrenard’, *France 2007* 120

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.

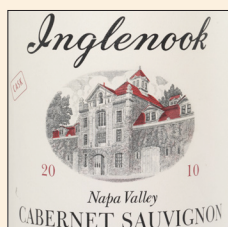
*Complements roast sirloin, lamb and grilled tenderloin
(Full-bodied)*



Groth Reserve Cabernet Sauvignon, *Napa Valley 2005* 155

Wonderful richness, density and focus, with tiers of smoky plum, currant, blackberry, loamy earth, sage and underbrush notes. Though firmly tannic, there's a measure of finesse and polish. Ends with a long, rich, persistent finish.

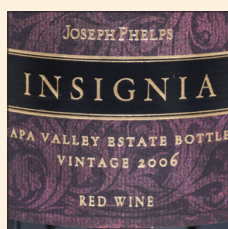
*Complements steak
(Full-bodied)*



Inglenook Cabernet Sauvignon, *Napa Valley 2010* 123

Pronounced aromas of dried cherries, coffee and fine tobacco precede rich flavors of black fruits and hints of licorice and spice.

*Complements steak
(Full-bodied)*



Joseph Phelps Insignia Red, *Napa Valley 2006* 193

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
(Full-bodied)*

Cave Collection | Reds



K Vintners 'Phil Lane' Syrah, Walla Walla Valley 2006 120

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

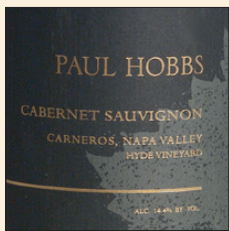
Complements duck, game, steak and beef
(Full-bodied)



Le Serre Nuove dell'Ornellaia, Bolgheri 2008 95

A very crisp, clean-edged bouquet of wild berry fruits and sweet violets, with hints of pungent spice and espresso bean.

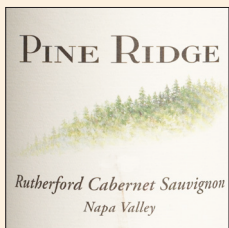
Complements meats and game
(Full-bodied)



Paul Hobbs Cabernet Sauvignon Crossbarn, Napa Valley 2002 91

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.

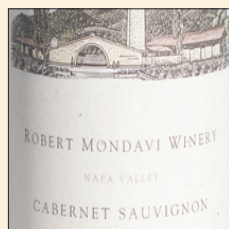
Complements grilled meats and lamb
(Full-bodied)



Pine Ridge Cabernet Sauvignon, Napa Valley 2005 84

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

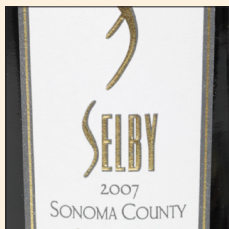
Complements beef tenderloin, grilled pork with savory sauces
(Full-bodied)



Robert Mondavi Cabernet Sauvignon, Napa Valley 1999 146

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
(Full-bodied)



Selby Winery Merlot, Sonoma County 2007 45

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
(Full-bodied)

Cave Collection | Reds



Silverado Cabernet Sauvignon, *Napa Valley 2007* 63

Dark cranberry in color with a hint of baking spices in the nose. At first sip there's a sweetness of ripe plum with a touch of vanilla and oak. Finishes mid-palate with focused acidity and ends with an explosion of fruit pie flavors.

Complements prime rib and beef tenderloin
(Full-bodied)



Spring Mountain Cabernet Sauvignon, *Napa Valley 2004* 83

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
(Full-bodied)



Stags' Leap Cabernet Sauvignon, *Napa Valley 2006* 92

A vibrant, rich ruby color segways into aromas of strawberry, blackberry and blueberry. Well-integrated aromatic notes of shortbread, vanilla, clove, white pepper and fresh herbs, particularly anise, provided layers of complexity. Supple and silky tannins lead to a lingering juicy berry finish.

Complements lamb and duck
(Full-bodied)

Sparkling Wine



Domaine Ste. Michelle Brut, *Columbia Valley*

31

Clean, crisp and dry with a gentle hint of fruit.

An excellent aperitif



Korbel Brut, *California*

37

Crisp and refreshing, with a light citrus and fresh pear-like note in the finish.

Complements all fine food (Also available in ¼ bottle 9)



Sofia Blanc de Blancs by Francis Coppola, *California*

43

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

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

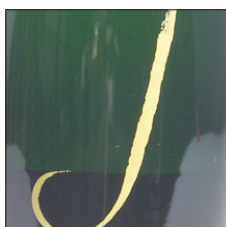


Chandon Extra Dry Riche, *California*

46

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*

55

A mix of Fuji apple and grapefruit interlaced with toast, caramel and almond flavors. The acidity adds enough liveliness and the citrus zest leads to a lingering, warm pear and lush finish.

Complements soft cheeses and creamy dishes

Champagne



Veuve Clicquot Ponsardin Reserve Cuvée Brut, *France* 105

Yeasty, baked flavors that are combined with apples and a bit of pear. It's a dry wine that's also fairly rich and robust.

Complements all fine food



Dom Pérignon, *France* 1998 186

On the nose, aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers. Classic toasted notes give a rounded finish and denote a fully realized maturity.

Complements all fine food

Ice Wine



Renwood Amador Zinfandel, *Amador County* 2007 & 2009 55

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

Complements a variety of desserts

Dessert Wine

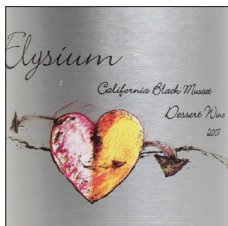


Beaulieu Vineyard Muscat, California

18

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

Complements a variety of desserts

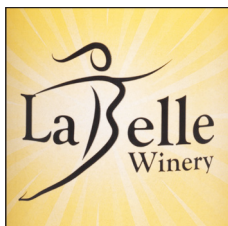


Quady Elysium, California 2007

29

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

Complements fine chocolate desserts



Labelle Red Raspberry, New Hampshire

35

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

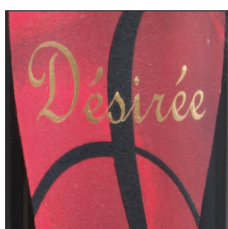


Quady Essensia, California 2003

37

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

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

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

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 Brew

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

Beer Flight

10

Try 5 oz of each brew

Bottled Beer

Regional Brews

Sam Adams Boston Lager, Mass.	4.75
Sam Adams Light, Mass.	4.75
Sam Adams Seasonal, Mass.	4.75
Harpoon I.P.A., Vermont	4.75
Harpoon Seasonal, Vermont	4.75
Long Trail Ale, Vermont	4.75
Long Trail Seasonal, Vermont	4.75

Imported Beers

Amstel Light, Holland	4.50
Guinness, Ireland	4.50
Heineken, Holland	4.50
Corona, Mexico	4.50
Stella Artois, Belgium	4.50

Domestic Beers

Budweiser	4
Bud Light	4
Blue Moon	4
Yuengling	4.50
Coors Light	4
Miller Lite	4
Michelob Ultra	4

Non-alcoholic Beers

Beck's	4.50
O'Doul's	3.50