

Wine List

WINES BY THE GLASS

- Sauvignon Blanc, Jolivet “Attitude”, Loire Valley.....9 36
A beautiful freshness in mouth, delicate green and lemon flavors, citrus fruits, green apple and kiwi aromas. The minerality gives a long finish to the wine, a smoothness and elegance.
- Pinot Gris, Solena, Willamette Valley9 36
Opens up with notes of just picked Asian pear and a hint of meyer lemon zest, which is bolstered by elements of honeysuckle and orange blossom which carries through to its crisp and refreshing palate.
- Rosé, Fontsaite “Gris de Gris” Corbières8 32
Notes of raspberry, cherry and freshly picked strawberries - followed by exotic aromas such as pineapple and mango.
- Chardonnay, Goodfellow, Willamette Valley12 48
Medium rich, quite tasty, with an appealingly smooth, lightly buttery character, a nutty flavor and a lime-inflected finish.
- Riesling, Dr. Loosen, Mosel.....8 32
A nicely balanced, off-dry Riesling, with vanilla spice framing the core of white peach and cardamom. The acidity is firm and refreshing.
- Sparkling Wine, Roederer, Anderson Valley10 40
Seamless and silky, showing an almost effortless sense of complexity, with notes of lemon and pear paired with toasty brioche, fresh ginger and hazelnut details.
- Pinot Noir, Roco “Gravel Road”, Willamette Valley ...12 48
Straightforward and snappy, with approachable cherry, spice and orange zest accents.
- Merlot, Steele, Lake County.....9 36
Floral cherry aromas and appealing flavors of plum, tomato leaf and cedar.
- Syrah, Château Ste Cosme, Côtes-du-Rhône9 36
Ripe, with vivid blueberry and boysenberry fruit, harnessed on the back end by a bold graphite edge. Anise and violet notes add range.
- Malbec, Château La Grave, Cahors10 40
Dried red berry, herb and spice notes are accentuated by zesty acidity in this medium-bodied red.
- Zinfandel, Turley “Juvenile”, California12 48
Loaded with pepper and smoky sweet anise flavors. The raspberry flavors take on tannins toward the finish.
- Cabernet, Eos Estate, California.....8 32
Easy-drinking, with toast and cedar notes framing the smooth and juicy flavors of cranberry, cherry and cassis. Spice, cigar and herb details grace the finish.
- Cabernet, Wines of Substance, Columbia Valley12 48
Dark and spirited, with appealing blackberry, black olive and smoked anise flavors that build toward big but polished tannins.

HALF BOTTLES

- 1. Sancerre, Domaine Pascal Jolivet**
Loire Valley 2016 \$34
Light thyme and lime notes mingle here, with a flicker of flint on the tangy, high-toned finish.
- 2. Chardonnay, Miner Family Vineyard**
Napa 2016 \$34
Intense and fruit-driven, with ripe tropical fruit flavors. Full-bodied and focused, ending with an elegant mouthfeel.
- 3. Champagne, Veuve Fourny et Fils**
Champagne NV \$53
A lithe and lively rosé Champagne, with exotic hints of ground cumin and cardamom lacing the flavors of white raspberry, orange blossom, fleur de sel and blanched almond. Elegant, featuring vibrant acidity and a satiny mousse.
- 4. Bandol Rose, Tempier**
Bandol 2016 \$40
This has a lovely balance of zip and richness, with peach, mango and blood orange notes, lifted by bright savory and rosemary accents. Shows a stony edge on the finish.
- 8. Pinot Noir, Raptor Ridge "Reserve"**
Willamette Valley 2015 \$39
Taut, minerally and expressive, with blackberry, cherry, pear and balsamic flavors that extend into the long, refined finish.
- 9. Pinot Noir, Soter "Mineral Springs Ranch"**
Yamhill-Carlton 2014 \$49
Vibrant, expressive and multi layered, offering black cherry, red plum, saffron and dead leaf flavors on a long and silky frame. The tannins are submerged, allowing the gorgeous flavors to float through the finish.
- 10. Pinot Noir, Steele**
Carneros 2014 \$22
Pleasantly done, easy to enjoy and modestly complex, with dusty berry, savory herb and gravelly notes on the finish.
- 11. Cabernet Franc, Lang & Reed**
North Coast 2014 \$30
Strikingly complex, dense and aromatic, with a rich core of vivid, graphite-laced dark berry, loamy earth, underbrush and melted chocolate flavors. Gains depth and nuance on the finish.
- 12. Cabernet Sauvignon, Pride**
Napa-Sonoma 2015 \$68
Well-built, with firm tannins framing a core of dark berry, cedar, sage and tobacco leaf flavors.
- 13. Merlot, L'Ecole No. 41**
Columbia Valley 2015 \$29
Firm, focused and dense, with green olive-accented black fruit flavors, finishing with licorice and fine-grained tannins galore. This has depth and length.
- 14. Cabernet Sauvignon, Jarvis**
Napa 2008 \$132
A pretty, layered wine graced with lovely delineation in its dark red fruit, licorice, tobacco and sweet herbs.
- 15. Côtes du Rhône, Pallieres**
Gigondas 2006 \$45
The dense ruby/purple hue is accompanied by an extraordinary bouquet of black raspberries, kirsch, licorice, crushed rocks, and flowers.
- 16. Brunello d'Montalcino, Col D'Orcia**
Brunello di Montalcino 2012 \$66
Ripe, silky tannins frame expressive red cherries, flowers, licorice and tobacco. Sweet floral notes add lift on the delicate finish.

SPARKLING WINE & ROSE

- 30. Brut Sparkling Wine, Domaine Carneros**
Carneros 2007 \$58
Soft and delicate, this glides toward rich complexity, offering notes of fresh vanilla, creamy apple, pear and lingering spice.
- 31. Brut Rose, Schramsberg**
North Coast 2014..... \$88
This wine is ripe, broad, savory, shows tiny bubbles, comes across fresh with kirsch-like aromatics and flavors.
- 32. Sparkling Wine, Sea Smoke “Sea Spray”**
Santa Rita Hills 2012 \$153
The nuanced nose expresses jasmine, rising dough and nectarine. The wine enters the palate with energetic freshness, and finishes with delightful length.
- 33. Brut Sparkling Wine, Argyle “Extended Trirage”**
Willamette Valley 2005 \$125
A stunner. Pear, apple and orange marmalade flavors weave through a delicate structure and a flavor profile with distinct toastiness.
- 34. Champagne, Veuve Clicquot Ponsardin**
Reims NV..... \$105
Bright and lightly toasty, this elegant Champagne layers flavors of cassis, crushed hazelnut and lemon meringue pie on the creamy bead.
- 35. Brut Rosé, Veuve Fourny et Fils**
Champagne NV..... \$110
A lithe and lively rosé Champagne, with exotic hints of ground cumin and cardamom lacing the flavors of white raspberry, orange blossom, fleur de sel and blanched almond.
- 36. Champagne, Bollinger “Special Cuvée”**
Champagne NV..... \$156
Vibrant and well-knit, this layers a refined texture and mouthwatering acidity with a rich profile of dried white cherry, raw almond, mandarin orange peel and smoke-tinged minerality.
- 37. Champagne, Louis Roederer “Cristal”**
Champagne 2002..... \$440
Subtle notes of pears, flowers, spices, mint, minerals and oak are woven into a cashmere-like frame of extraordinary grace and elegance.
- 38. Brut Champagne, J Lassalle**
Champagne NV..... \$90
Open-knit and accessible, with a lively bead and flavors of apple puree, briny mineral, pastry and mandarin orange. Balanced, with a mouthwatering, chalk-tinged finish.
- 39. Rose, Patrick Bottex “Bugey-Cerdon”**
Savoie NV \$40
Patrick Bottex’s non-vintage Bugey Cerdon is a deeply pink sparkling Gamay that only a hardened wine snob could resist, much less hate. An unmatched conglomeration of red and black fruits soars from the glass and floods the palate along with a fine mousse, and a lip-smacking hint of salt and citrus zest in the finish.
- 40. Prosecco, Ca’ Vittoria**
Valdobbiadene NV \$33
Fabulously fresh, focussed and pure fruit make this a very pretty tippie. It is slightly sweet on the finish and generous, fruity and appealing with great grape and pear flavors.

LIGHT, CRISP WHITES

45. **Sauvignon Blanc, Loveblock**
Marlborough 2017..... \$42
Winemaker Kim Crawford has made a wonderfully balanced and classic New Zealand Sauvignon Blanc with white peach and passion fruit aromatics followed by tropical fruit flavors and beautiful acidity.
46. **Sauvignon Blanc, Honig**
Napa 2017..... \$30
This white offers lip-smacking acidity to accentuate the crisp lemon, Key lime pie and ruby grapefruit flavors at its core. Smooth and refreshing, accented by floral and honeysuckle details.
47. **Sauvignon Blanc, Ladera**
Napa 2015..... \$35
Brilliant to the eye with beautiful golden hue and crystal clean edges. Tends toward the flavors of a cool climate wine. There are green apple, pear, grassy and melon aromas, along with hints of vanilla.
50. **Sancerre, Domaine Roger Neveu “Côtes des Embouffants”**
Sancerre 2016..... \$47
Tangy and lively, with lemon pulp, talc and gooseberry notes imparting a brisk, high-pitched feel. Shows good zip through the finish.
51. **Marsannay, Bouvier**
Burgundy 2015..... \$69
Fresh and zippy, offering lemon and green apple flavors, with a hint of stone. Lingers on the lean, taut finish.
52. **Chablis, Domaine Coastal “Les Truffieres”**
Chablis 2015..... \$60
Round and bright, with white peach, grapefruit and stone notes backed by a steely structure. Firms up on the finish, with a lemony aftertaste. A collaboration between Chablis powerhouse Bernard Raveneau and renowned importer Kermit Lynch.
53. **Olivier LeFlaive “Charmes”**
Meursault 1^{er} Cru 2011..... \$150
Starts out rich and smooth, with peach, apple, vanilla and clove notes, turning tight and compact on the finish. A vivid acidity underpins this white, leading to a lingering aftertaste.
54. **Domaine Arnaud Ente “Clos des Ambres”**
Meursault 2010..... \$325
Impeccable. It is the minerality that dominates, but there is no denying the wine’s pedigree and sheer class. With air, the aromas and flavors become vivid, nuanced and breathtakingly beautiful. The airy, ethereal finish is the stuff dreams are made of. This is simply drop-dead gorgeous.
55. **Domaine Follin-Arbelet**
Corton-Charlemagne Grand Cru 2013..... \$295
An elegant and integrated, medium straw colored wine with a refined perfume of smoky oak, resin, and honey. Chalky minerals show on the attack with a melange of ripe melon, guava, and smoke.
56. **Saumur, Thierry Germain “Clos de l’Ecotard”**
Loire 2014..... \$75
Straw yellow in color, bright and shiny embellished with green and silver highlights. The nose combines concentration, freshness, generosity and power. Shows a multitude of fruity and floral notes with a beautiful freshness.
57. **Vouvray, Champalou**
Loire 2016..... \$38
Ginger, cardamom and McIntosh apple notes weave together, with a hint of brioche and a slightly soft, off-dry finish.

DOMESTIC CHARDONNAY

- 60. Sea Smoke**
Santa Rita Hills 2013 \$113
A rich, earthy style that's intense, powerful and full-bodied. This is marked by a nice mineral and graphite edge, along with ripe, spicy pear. Gains body and depth on the finish.
- 61. Steele "Steele Cuvée"**
California 2015 \$34
Classic Chardonnay with tropical pineapple and nectarine from Santa Barbara, lemony citrus and spice from Carneros and Sonoma and an underlying earthiness and minerality from Mendocino.
- 62. Sonoma Cutrer**
Sonoma Coast 2016 \$39
Pure and focused, with fresh, vibrant citrus, green apple and honeydew melon flavors that flow along easily.
- 63. Kistler "Les Noisetiers"**
Sonoma 2016 \$110
Floral-laced white and yellow orchard fruits jump from the glass in a wine that is open and accessible. The finish is creamy and expressive.
- 64. Neyers "304"**
Sonoma Coast 2016 \$50
Finds a groove between ripeness, oak, flavor and finesse, folding together with a mix of fig, pear, nectarine and tangerine notes. Glides along, with a citrusy aftertaste.
- 65. Jordan**
Alexander Valley 2014 \$63
Aromas of tangerine and nectarine lend this a zesty vibrancy, delivering fresh ripe apple and pear notes, with a touch of honeydew and spicy oak.
- 66. Acacia**
Carneros 2016 \$38
An easy-drinking style, this complex version offers a leesy, spicy citrus edge to its green apple and pear flavors.
- 67. BK Wines "One Ball Kenton Valley"**
Adelaide Hills 2012 \$36
With a nose redolent of apricots, honeyed pears and guava accented by nuances of baking bread and ginger, it has a light to medium-bodied palate possessing a great acid line that cuts through intense tropical fruit and toasty flavors.
- ## FULL-BODIED WHITES
- 79. Pinot Gris, Solena**
Willamette Valley 2015 \$38
Bright and tangy, with Meyer lemon, pear and apple flavors, dancing deftly into a zippy finish.
- 80. Pinot Gris, Au Bon Climat**
Central Coast 2015 \$34
Captivating aromas of lemon, apple, oatmeal, orange oil and spices, complicated by floral, mineral and fresh herbal qualities. Lively acids framing the flavors of peach, pineapple, orange and grapefruit.
- 81. Pinot Gris, Elk Cove**
Willamette Valley 2017 \$35
Peachy fruit wreathed in smoke and honeysuckle billow across a lush, schmaltzy palate, while hints of orange rind, sage and brown spices lend invigoration to a lusciously lingering finish.
- 82. Pinot Blanc, Ostertag "Barrique"**
Alsace 2015 \$45
Lightly perfumed with spice, citrus and floral notes, this is fresh and clean-cut, offering creamy pear, blanched almond and glazed apricot notes. Minerally finish.
- 83. Viognier, Melville "Verna's Estate"**
Santa Barbara 2013 \$38
Exotic aromas of grilled pineapple, macadamia, honeycomb and prickly pear mix with intriguing notes of ginger, sage, tuberose and yellow blossom. A rich mouthfeel is balanced by a crisp acidity.
- 84. Riesling Kabinett, Dr. Loosen "Blue Slate"**
Mosel 2015 \$45
Shows lively snap to the lemon-lime and fresh-cut apple flavors, featuring some saline and minerally notes. The finish is crisp and zesty.
- 85. Riesling, Château Montelena "Potter Valley"**
Napa 2013 \$34
A pretty wine with attractive scents of green apples, flowers and mint. It shows good body and plenty of character.

CALIFORNIA PINOT NOIR

- 90. Brewer Clifton**
Santa Rita Hills 2014 \$92
Exhibits full-bodied wild berry and raspberry flavors, with a touch of spice and anise, gaining depth and body on the finish.
- 91. Belle Glos “Clark & Telephone Vineyard”**
Santa Maria Valley 2016 \$105
Presents a distinctive mix of raspberry and huckleberry flavors that border on jammy, shaded by smoky, toasty oak. Turns graceful and elegant, with supple, refined tannins and lingering flavors of herb and black olive.
- 92. Au Bon Climat**
Santa Barbara 2016 \$44
Floral, perfumed and peppery berry aromas are medium-weight, delicate and easy-drinking, turning simpler on the finish.
- 93. Steele “Goodchild Vineyard”**
Santa Barbara 2010 \$75
Dark, rich and earthy, with racy dill, wild berry and touches of herbaceousness. Complex, mouthcoating flavors are focused and full-bodied, ending with ripe tannins.
- 94. Talbott “Diamond T Vineyard”**
Carneros 2012 \$88
Offers good intensity, with flavors of cherry-strawberry rhubarb, loamy earth, anise and sage. Full-bodied, gaining dimension on the finish.
- 95. Littorai**
Sonoma Coast 2016 \$98
Modestly ripe, with plum, strawberry and blueberry notes that turn delicate. Well-balanced and easy to enjoy and drink.
- 96. Sea Smoke “Southing”**
Santa Rita Hills 2015 \$125
Delicate yet powerfully built, with concentrated spiced cherry and rhubarb flavors. Cardamom and smoky accents show on the finish.
- 97. Acacia**
Carneros 2015 \$35
An open, direct wine, with ripe, snappy plum and raspberry flavors, offering graphite-laced tannins and a clean, fresh finish.
- 98. MacRostie**
Carneros 2012 \$63
Presents a mix of loamy earth, dark berry, black licorice and tea notes, framed by chewy tannins that lead to a chewy finish.
- 99. Writer’s Block**
Mendocino 2013 \$30
Medium-bodied, with good complexity of aromatics and a supple mouth-feel, while bright acidity finishes dry. Red cherry fruit is very youthful and bright, complex aromatics linger.

OREGON PINOT NOIR

100. Willamette Valley Vineyards

Willamette Valley 2017 \$41
Bright, with a silky feel to the red berry and raspberry flavors, which linger against a touch of lime on the lively finish.

101. Domaine Drouhin

Willamette Valley 2015 \$85
Firm in texture, with a grip of tannins around generous red berry, tobacco and floral flavors, which persist into the lively, deftly balanced finish.

102. Natalie's Estate "Big Sky Collection"

Willamette Valley 2016 \$53
Fairly light in body, though intense in flavor. Aromas of fresh cherries and blackberries give way to enticing juicy red fruit with a nice earthy undertone.

103. Ken Wright

Willamette Valley 2015 \$50
Light in color, with firm tannins and smoky notes around a core of raspberry and cherry flavors, lingering quietly.

104. Archery Summit "Premiere Cuvée"

Oregon 2015 \$63
The blackberry and cherry flavors play against a hint of smoky barbecue as the firm tannins frame the finish. Has intensity that will soften with age.

105. Alexana "Revana Vineyard"

Dundee Hills 2014 \$90
An uncomplicated nose of blackberry and bilberry fruit. The palate is medium-bodied with supple tannin, moderate weight in the mouth.

106. Eyrie "Reserve"

Dundee Hills 2012 \$150
Reserved nose at first, raspberry and black plum at the front of the march, more cold stone scents in the next row and then a sprig of wild heather at the rear. The palate is medium-bodied with superb salinity on the entry before the wave of black cherries, boysenberry and sea salt fans out toward the structured finish. This is a very intense Pinot Noir.

107. Beaux Freres

Willamette Valley 2015 \$113
Taut, exhibiting good density to the blackberry and floral flavors, without excess weight. Shows depth and intensity, with fine tannins on the finish.

BURGUNDY

- 115. Beaujolais, Château Thivin**
Côte de Brouilly 2015 \$43
A savory version, with a hint of smoky mesquite underscoring the grilled plum, dried currant and crushed peppercorn notes.
- 116. Domaine Tortochot**
Bourgogne 2016 \$62
Pretty strawberry and Morello cherry nose that is playful. The palate is fresh and crisp with good depth for a bourgeois Burgundy with a pleasant, simple saline finish.
- 117. Domaine Gachot Monot**
Côtes du Nuits 2014 \$57
Very pretty reddish pink tint. On the nose, aromas of cherry, herb, lavender and roses. In the mouth more cherry, mineral, strawberry and a really distinct sandalwood, rose water, perfumed finish.
- 118. Marc Colin**
Santenay 2013 \$78
A beautifully complex and notably ripe nose of red currant liqueur and plenty of earth influence introduces round, supple and mouth coating flavors that possess plenty of structure-buffering extract. There is equally good depth on the firm, rustic and impressively long finish.
- 119. Bruno Colin**
Chassagne-Montrachet 2015..... \$95
Cherry, earth and spice flavors. A firm edge of tannins lends support through the moderately long finish.
- 120. Joseph Faiveley**
Gevery-Chambertain 2010..... \$155
Perfumed, showing smoky, sandalwood and floral aromas. Spice accents the strawberry and currant flavors in this long and lean version.
- 121. Michel Magnien “Les Argillières”**
Chambolle-Musigny 2015 \$150
Shows red berries and floral aromas on the nose with an underpinning of minerals. Medium weight and fine tannins make for a more elegant finish.
- 122. Domaine Follin-Arbelet**
Corton 2013 \$350
A somber and mildly rustic nose speaks of plum liqueur and violets that are in keeping with the rich, serious and velvety big-bodied flavors that also exude a fine minerality on the dense, firmly structured and palate staining finish. It is a classic Corton of power and muscle.
- 125. Domaine de la Romanée-Conti “Romanée St. Vivant”**
Romanée-Conti 2004 \$1,625
- 126. Domaine de la Romanée-Conti “Echezeaux”**
Romanée-Conti 2012 \$1,200
- 127. Domaine de la Romanée-Conti “Grands Echezeaux”**
Romanée-Conti 2012 \$1,900
- 128. Domaine de la Romanée-Conti “La Tâche”**
Romanée-Conti 2012 \$4,000
- 129. Domaine de la Romanée-Conti “Richebourg”**
Romanée-Conti 2010 \$2,400
- 130. Domaine de la Romanée-Conti “Romanée St. Vivant”**
Romanée-Conti 2015 \$4,200
- 131. Méo-Camuzet**
Clos de Vougeot 2002 \$600
Concentrated black cherry and black currant aromas and flavors mark this rich, full-bodied Pinot, whose purity of fruit is matched by a phalanx of ripe, integrated tannins. The flavor intensity is almost kirschlike.
- 132. Méo-Camuzet “Aûx Brulées”**
Vosne Romanee ‘98..... \$650
Amazing quality, virtually grand cru level. Thick, rich and elegant, with ripe fruit balancing the supple but massive tannic structure. This wine is a monument to local soil and microclimate conditions. Above all, pure fruit and little new wood here.

ZINFANDEL

- 140. Four Vines “Biker”**
Paso Robles 2015 \$35
Racy and bursting with fruit, showing smoky black pepper and black cherry aromas that lead to supple, layered flavors of huckleberry, earthy licorice and toasty sage, which linger toward zesty tannins.
- 141. Turley “Pesenti Vineyard”**
Paso Robles 2015 \$65
Ripe, rich and extracted, with floral blackberry and crushed stone aromas and plump, effusive flavors of berry cobbler and smoky cracked pepper.
- 142. The Prisoner**
Napa 2016 \$95
Ripe, jammy and sweet, this is loaded with toasty oak. Subtle this is not, loaded with flavor, offering notes of black cherry, chocolate, licorice and cinnamon spice. Should appeal to fans of the style. Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah and Charbono.
- 143. Green & Red “Chiles Mill Vineyard”**
Napa 2014 \$45
Sleek and focused, with appealing cherry and herb aromas and layered raspberry, mineral and cedar flavors, slowly revealing the tannins on the finish.
- 144. Robert Biale “The Black Chicken”**
Napa 2016 \$55
Striking. It is one of the most primal, unevolved zinfandels. Shows vibrancy and purity of the dark fruit. With time in the glass sweet scents of licorice, tobacco and spices appear.
- 145. Ridge “Three Valleys”**
Sonoma 2015 \$60
Zesty, if a bit lean and earthy in style, with notes of cherry, dill and spice. Petite Sirah, Carignane, Mataro and Alicante Bouschet.
- 146. St. Francis “Old Vine Zin”**
Sonoma 2014 \$44
A zesty Zin, offering floral black cherry and toasted sage aromas, with lively, well-balanced flavors of plum, licorice and fresh pepper.
- 147. Seghesio “Rockpile Road Vineyard”**
Sonoma 2015 \$68
Focused like a razor, with bright raspberry, cinnamon and licorice aromas and complex, zesty cherry, toasty sage and peppered beef flavors that linger toward ripe but firm tannins.
- 148. Steele “Catfish Vineyard”**
Mendocino 2014 \$38
A zesty, old-school style, showing focus and a touch of elegance while maintaining appealing notes of briary berry, grilled anise and smoked pepper.

MERLOT

150. Shafer

Napa 2014 \$107
Sleek and supple, this is exactly the style of Merlot that made the wine so popular. Floral red currant and cinnamon spice aromas lead to rich, ripe flavors of black cherry and toasty oak, with a hint of earth.

151. Keenan

Napa 2014 \$77
Wonderful smoky espresso-scented nose with a hint of black cherry liqueur. Medium-bodied and moderately colored, it is lush, velvety and endearing.

152. Duckhorn

Napa 2015 \$93
Sleek and complex, with appealing aromas of red currant and spicy tomato leaf and layered flavors of black cherry and mocha. Turns slightly firm and leathery on the finish.

153. Robert Sinskey

Carneros 2012 \$85
A pure expression of cool climate Merlot with rich, yet bright, aromas and flavors of red berries, hard candy, cassis, and earthy spice.

154. Rombauer

Carneros 2013 \$55
Ruby color with black cherry, plum, leather, and a hint of mint aromas. On the palate, it's deftly balanced fruit, acid, and supple tannins, and shows black cherry, black currant, plum, vanilla flavors.

155. Whitehall Lane

Napa 2014 \$52
Ripe, rich currant, plum and blackberry aromas lead to a tight, intense core of flavors, shaded by intense yet integrated tannins. Hints of mineral, sage and dusty berry show on the finish.

156. Robert Foley

Napa 2013 \$41
A good, chunky, chocolaty style of with some coffee bean notes, underbrush, as well as plenty of black cherry and blackcurrant fruit in a fleshy, succulent style.

157. Steele "Stymie"

Lake County 2012 \$79
Deep, dark red color with aromas of chocolate, jammy fruit, tobacco and a hint of pepper. The palate shows flavors of ripe red currants and coffee with a long finish.

DOMESTIC SYRAH

160. Eberle “*Steinbeck*”

Paso Robles 2015 \$37
Pure, rich layers of blackberry and wild fruit are intense and focused, firming with a crushed rock minerality and a long, persistent finish.

161. Qupe

Santa Barbara 2012..... \$49
Offers a tight core of pepper-laced dark berry, hot brick, game and cedar, ending with firm, cleansing tannins.

162. Ramey

Sonoma Coast 2014 \$70
Firm and intense, with a mix of smoked meat, dried berry, spice, mineral and sage notes. Full-bodied, complex and layered, ending with a rich berry pie and mineral aftertaste.

163. Shafer “*Relentless*”

Napa 2012 \$165
Firm, rich and dense, this combines power with finesse, offering a deep mix of chewy dark berry, dark chocolate, black licorice, road tar, tobacco and loamy earth flavors, tightly wound and leading to a long finish. Syrah and Petite Sirah.

164. Shooting Star

Lake County 2012 \$23
Ripe, softly textured, lightly oaked, with good depth of flavor and a medium long finish. It tastes of black plum, cedar, and spicy oak.

165. Petite Sirah, Orin Swift “*Machete*”

California 2014 \$95
Concentrated yet light-weight, fragrant and juicy, with aromas of toasted cumin, gingerbread and Earl Grey tea surrounding the core of wild blueberry and huckleberry flavors. The firm tannins stay in the background, allowing this to finish on the juicy side. Petite Sirah, Syrah and Grenache.

166. Reynvaan “*In The Rocks*”

Walla Walla 2015..... \$100
Dark and dense, this presents a formidable phalanx of blackberry, blueberry, black olive and cracked pepper flavors that push against refined tannins, persisting into the long, expressive finish.

167. K Vintners “*Riverrock*”

Walla Walla 2013..... \$83
Full bodied, loaded with fruit and texture, has good tannin that comes through on the finish. A hedonistic beauty with loads of damp earth, underbrush, pepper, iron, and tobacco leaf.

168. Cayuse “*En Cerise*”

Columbia Valley 2012..... \$190
Wonderful aromatics backed up with incredible richness and extract on the palate. Smoked earth, currants, herbs de Provence and olive tapenade are just some of the nuances here and it has incredible density, richness and depth, without seeming the least bit heavy.

RHÔNE VALLEY

- 175. Châteauneuf du Pape, Vieux Télégraphe “La Crau”**
Southern Rhône 2014..... \$163
Coated with unctuous linzer torte, warm plum sauce and pure cassis fruit flavors, while notes of maduro tobacco, mint, green fig and toasted anise flutter throughout. This is lush and dense, but well-harnessed through the finish, with a mouthwatering roasted apple wood note and lingering fresh acidity.
- 176. Châteauneuf du Pape, Télégramme**
Southern Rhône 2015..... \$90
Revealing structure and tannin, this wine is deep and complex and offers up beefy black raspberry and cherry notes with some Provencale spiciness in the background. Second label of Vieux Telegraphe.
- 177. Côtes du Rhône, Andre Brunel**
Southern Rhône 2014..... \$29
Very direct, with a beam of raspberry and black cherry fruit that mingles with lively spice and fruitcake notes. Stays fresh enough on the light raisiny finish.
- 178. Côtes du Rhône, Domaine Les Pallieres “Les Racines”**
Gigondas 2015..... \$90
Very juicy but refined, featuring a blood orange and clove frame to the core of blackberry, plum and cherry fruit. Alder and singed vanilla bean hints, along with an echo of tobacco, grace the finish.
- 179. Philippe Faury “L’Art Zélé”**
Rhodaniennes 2015..... \$54
A juicy, lively, berry-fruited and floral effort that’s reminiscent of mid-weight Côte Rotie.
- 180. Northern Rhône, Auguste Clape**
Cornas 2012..... \$205
Densely packed, with fine, juicy acidity running throughout, this sports intense boysenberry and raspberry fruit along with plenty of bramble, black pepper and chalk notes, grounded in terroir and exhibiting good cut. Shows a lovely echo of tar and chestnut leaf through the finish.
- 181. Côtes du Rhône, Domaine de la Colline St. Jean**
Vacqueryas 2015..... \$42
Plump and fleshy, with layers of linzer torte, currant confiture and cherry preserves laced with toasted anise and backed by a long, graphite-filled finish. Offers nice grip.
- 182. Crozes Hermitage, Château de Saint Cosme**
Crozes-Hermitage 2015..... \$45
Touche of smoke, black tea and singed mesquite give this a perfumed feel, while the core of cherry and plum fruit stays tightly coiled around an iron note. Should unwind well, as the acidity ripples underneath.
- 185. Cabernet-Shiraz, Penfold’s “Bin 389”**
South Australia 2014..... \$120
Velvety, vibrant and vivid, offering plum and currant at the core, with subtle spice overtones set on a dynamic frame. Expressive and deftly balanced, this has intensity without extra weight.
- 186. Shiraz, 2 Hands “Angel’s Share”**
McLaren Vale 2014..... \$63
Dark and dense in color, opening a bit in texture, with grippy tannins wound around a solid core of blackberry and red plum flavors, lingering on the expressive finish.
- 187. BK Wines**
Adelaide Hills 2012..... \$85
It has a wonderful bouquet of black cherry fruit and quality oak, and the palate builds on the promise of the bouquet in an effortless display of cool climate shiraz at its best.
- 188. Flametree**
Margaret River 2011..... \$57
Chewy in texture, with slightly bitter notes around a dense core of blackberry, currant and roasted pepper flavors that push past the tannins on the finish.

DOMESTIC RED BLENDS

- 190. Valo**
Washington 2016..... \$55
Bright, fresh and balanced with layers of dark fruit with firm acidity.
- 191. Soos Creek “Champoux Vineyard”**
Horse Heaven Hills 2014..... \$56
Firm and focused, with earthy overtones of clove and wet soil to the dark berry and pepper flavors, lingering against crisp tannins. Cabernet Sauvignon and Cabernet Franc.
- 192. Saviah “Big Sky Cuvée”**
Columbia Valley 2015..... \$55
Lively ripe currant and blackberry fruit plays against lightly crisp tannins on a medium-weight frame in this fresh and vibrant red, which finishes with zest.
- 193. Inglenook “Rubicon”**
Rutherford 2010..... \$375
A classy, well-structured effort, with flavors that build and gain depth around a core of loamy earth, espresso, dark berry, cedary oak and tobacco. Most impressive on the graceful, long and persistent finish.
- 194. Colgin Estate “IX Estate”**
Napa 2010..... \$685
Pleasing for its richness, elegance and finesse, this graceful red presents a delicate mix of dark berry, licorice, light cedar and loamy earth, gliding along on the finish, where the wine is amazingly polished.
- 195. Sleight of Hand “The Conjuror”**
Columbia Valley 2015..... \$63
Fullbodied and rich with a little oak this wine is brimming with fresh red fruit. Bright and lush the the fruit blends beautifully with the fine tannins.
- 196. Chappellet**
Napa 2016..... \$64
Featuring vivid fruit and rich, soft tannins this red blend beautifully expresses the distinctive qualities of the traditional Bordeaux varietals. The aromas and flavors entice with dark berries, ripe plum, vanilla and spicy oak.
- 197. G.B. Crane “el Coco”**
Napa 2015..... \$145
Decadent and rich, the nose opens with ripe boysenberry, blackberry and dark chocolate. Expansive and weighty with dark berries, ripe stone fruits, a hint of bing cherry with a long chain of white pepper.
- 198. Marietta “Angeli Cuvée”**
Alexander Valley 2014..... \$58
Created from old vines zinfandel with small amounts of petite sirah and carignane, this cuvée is full of rich, velvety, intense fruit. Gorgeous scents of ripe berry fruits, spice, licorice and black pepper form the complex nose, giving way to lush and ripe fruit and berry flavors and a long, satisfying finish.

DOMESTIC CABERNET SAUVIGNON

- 200. Heron**
California 2016 \$32
This luscious wine captures the full, sensuous features of Cabernet Sauvignon. It has a bright ruby color and is intensely fruity on the nose with ripe cherry, cassis and blackberry flavors.
- 201. Justin**
Paso Robles 2016 \$60
A rich, saturated style that delivers straight-ahead power driven by potent loamy earth, cigar box and tobacco leaf notes supported by gutsy, extracted tannins.
- 202. Schug**
Sonoma 2014 \$50
A ripe mouthful of currant and cherry flavors is framed by fine tannins and a touch of spicy oak. It has a classic bouquet bursting with berries, cassis and spice.
- 203. Jordan**
Sonoma 2013 \$103
A reined-in style that's successful and appealing, with a narrow band of cedary oak cloaking modest dark berry and underbrush flavors. Keeps the focus on nuance and detail.
- 204. Pride Mountain Vineyards**
Napa-Sonoma 2015 \$135
A deep, brooding style, with rich fruit notes but also damp, cedary oak flavors and chewy tannins.
- 205. Ridge**
Santa Cruz Mountains 2014 \$108
Well-constructed, with firm tannins and acidity framed by a tight core of dusty blackberry and wild berry, showing cedary oak and woody touches. Slowly eases into a dusty black licorice and anise center.
- 206. Honig**
Napa 2014 \$79
On solid footing, with sassy tannins, this offers a core of mocha, blackberry and dark berry flavors that are pure, dense and chewy, accented by tobacco leaf and cigar box notes.
- 207. Mt. Veeder**
Napa 2015 \$74
Offers an appealing mix of red plum and cherry fruit that's elegant and delicate, with a hint of sage and vanilla.
- 208. Buehler**
Napa 2015 \$64
The wine is brimming with fruit aromas and flavors biased to the black fruit end of the cabernet spectrum: plums, blackberry, black currant. Rich and full-bodied on the palate.
- 209. Lail Vineyards "Blueprint"**
Napa 2013 \$143
A beautiful dense ruby/purple, with ripe, blackcurrant fruit and licorice, a subtle hint of oak, silky tannin, full-bodied opulence, and very approachable and delicious, forward fruit.
- 210. Joseph Phelps**
Napa 2014 \$145
Very appealing, with a mix of lively dark berry, currant and black cherry flavors, showing touches of charry, toasty, cedary oak and ending with a woody presence and gripping tannins.
- 211. Caymus**
Napa 2015 \$182
Supple and fruit-forward, this is designed to win broad appeal, with easygoing plum, black cherry, loamy earth and blueberry flavors, supported by vanilla bean-accented oak.
- 212. Caymus "Special Selection"**
Napa 2013 \$375
This zeroes in on a rich, hedonistic core of wild berry, blackberry, plum and currant flavors, with a graceful, elegant mouthfeel and supple, caressing tannins.
- 213. Heitz "Martha's Vineyard"**
Napa 2005 \$375
Minty bay leaf aromas are pure, with a spicy edge, leading to firm dark berry, mocha, mineral and sage flavors that are tight and well-structured, with firm, ripe tannins that provide an excellent backbone.
- 214. Paul Hobbs "Stagecoach Vineyard"**
Napa 2012 \$275
Complete and compelling, with a balanced mix of dark berry, dusty, cedary oak, anise, currant and olive flavors. The finish is long and supple.

- 215. Keenan**
Napa 2013 \$92
Rich with cassis, tar, camphor and an attractive, fleshy, full-bodied mouthfeel, impressive ripeness and body.
- 216. Duckhorn**
Napa 2014 \$145
A claret style that's dry and savory, with dusty currant, oak and earth notes.
- 217. Spottswoode**
Napa 2011 \$275
Admirable purity, plenty of floral blackcurrants that this property is known for and beautiful texture in a medium to full-bodied style.
- 218. Orin Swift "Palermo"**
Napa 2014 \$85
A powerful, explosive mix of extracted dark berry, cedary oak, loamy earth and crushed rock flavors that combine to create a genuine mouthful.
- 219. Groth**
Oakville 2014 \$110
Rustic, displaying a loamy, earthy streak that runs through a tight mix of graphite, dried currant and herbal sage notes. Full-bodied, ending with drying tannins.
- 220. Tor Kenward "Beckstoffer To-Kalon Vineyard"**
Oakville 2010 \$270
Beautifully crafted, rich and seamless, this delivers a weave of ripe plum, blackberry and currant, joined by mocha, espresso and mineral notes. Full-bodied without being weighty, leading to a long, graceful finish.
- 221. Shafer "One Point Five"**
Stag's Leap District 2014 \$175
Rustic, with a chewy edge to the loamy earth and cedar. The core currant and dark berry flavors are intense and concentrated, and this ends with chunky tannins.
- 222. Shafer "Hillside Select"**
Stag's Leap District 2007 \$425
Impressive for its richness, elegance and grace, this is spicy and supple, with full-bodied plum, currant and black licorice notes, gaining momentum and ending with a silky aftertaste of loamy earth.
- 223. 2008** \$475
Muscular and tightly wound, yet beautifully focused and proportioned, dense and chewy, delivering rich layers of dried currant, blackberry, spice and licorice flavors. Demands cellaring.
- 224. 2011** \$465
Openly rich and plush, with a dense core of mocha-laced blackberry, charry oak, subtle spice, hot brick and earthy notes, this hints at a rustic character and is edgy at points, yet the core intensity persists. Ends with drying tannins.
- 225. Ladera "Reserve"**
Howell Mountain 2013 \$180
Has a dense ruby/purple color, notes of lead pencil shavings, white chocolate, cassis and blueberry, it is very perfumed, medium to full-bodied, with real purity, texture and overall balance.
- 227. Amavi**
Walla Walla 2014 \$50
Rich and ripe, playing the blueberry, plum and spice flavors against nubby tannins, round and expressive finish.
- 228. Woodward Canyon "Artist Series #22"**
Walla Walla 2014 \$92
Firm in texture, with a roasted red pepper edge to the dark berry and herb flavors, coming together on the harmonious finish. Has presence and length.
- 229. Dunham "XIX"**
Columbia Valley 2013 \$83
Precise and well-built, with cherry and savory aromas and layered flavors of currant, spice and licorice.
- 230. Tamarack Cellars**
Columbia Valley 2013 \$62
Plush and well-structured, with floral blackberry and spice aromas and rich, expressive flavors.
- 231. Reininger**
Walla Walla 2013 \$63
Firm in texture, with crunchy tannins and crisp acidity to the dark berry flavors. Comes together on the finish.
- 232. Leonetti**
Walla Walla 2011 \$183
Dense with tannins, sporting flavors of licorice, blackberry and smoke that push to get through. Finishes big, but glows with fruit and savory notes on the long aftertaste.

BORDEAUX & OTHER FRANCE

- 251. Château Joinin**
Bordeaux 2014..... \$29
A lush and inviting red, exhibiting notes of raspberry, fig and boysenberry preserves that are layered with toasted spice and melted black licorice. Yet this is nicely grounded on the finish, with a charcoal thread to keep it honest.
- 252. Château Gombaude-Guillot**
Pomerol 2009..... \$125
Plenty of red cherry and cranberry fruit on the nose, pastille-like with a pinch of white pepper underneath. The palate is sweet on the entry, fleshy in mouthfeel with an almost Pinot Noir-like personality.
- 253. Belles-Graves**
Lalande de Pomerol 2012..... \$58
Solid, with smoke-infused plum, blackberry and bitter cherry notes, revealing nice loam and smoldering tobacco hints on the finish. A touch shy on the vintage's grip, but alluring, perfumy accents waft through the finish.
- 254. Pichon-Longueville "Reserve de la Comtesse"**
Paulliac 2010 \$125
Soft, round tannins, endearing elegance, and up-front fruit. Its lush, richly fruity style is charming and seductive, with raspberry, blueberry, mocha and blackcurrant fruit and a deep ruby/purple color.
- 255. Pichon-Longueville "Baron"**
Paulliac 2006 \$425
More red than black fruit on the nose, quite showy with hints of crème de cassis and then later it calms down to reveal classic pencil lead aromas.
- 256. Château Cheval-Blanc**
St.-Emilion 2012..... \$1,450
This wine is gorgeous in all facets, offering a simultaneously loamy and creamy mouthfeel, seamless layers of red and black currant, cherry, raspberry and blackberry fruit, and a long, tobacco-fueled finish that features alluring hints of black tea and incense. The fruit and terroir shine in this broad, deep and defined style.
- 257. Château Simard**
St.-Emilion 2009..... \$94
Fresh mushroom, tobacco and berry aromas follow through to a full body, with an aftertaste of stone and berry. Silky, chewy, rich and long.
- 258. Château Ducru-Beaucaillou "Croix de la Beaucaillou"**
St.-Julien 2011 \$100
Offers a vivid bolt of dark currant and blackberry fruit, lined with briar, ganache and tar notes that drive the finish along. Packed but sleek, showing good energy overall.
- 259. Cambon la Pelouse**
Haut-Medoc 2010 \$55
Dense but fresh, with a saturated core of blackberry pâte de fruit, anise and plum sauce that races along with vibrant spice and graphite notes. The long finish shows cut and drive, with enough grip to cellar short term.
- 260. Château Margaux**
Margaux 2012 \$2,025
Bay leaf and menthol hints lift a core of crushed plum and warm cherry confiture notes while the background fills steadily with black tea, singed alder and iron elements. Turns a little darker on the finish, with a coating of bittersweet cocoa powder and roasted vanilla bean accents, while the minerality stays buried for now. Remarkably dense and packed, yet refined.
- 261. Southwest France, Clos la Coutale**
Cahors 2015 \$32
A burst of red currant flavors gives this a lively profile. Mineral and fresh-crushed cherry notes emerge on the finish.
- 262. Bandol Rouge, Tempier**
Bandol 2015..... \$85
This offers a dense core of plum, cassis and cherry fruit, with rosemary and bay accents, all of which unfurl wonderfully through the rich yet fresh finish.

SPAIN & PORTUGAL

- 280. Dehesa la Granja**
Castilla y Leon 2008 \$35
Dark ruby colored, it offers up a nose of red cherry accompanied by a whiff of incense. Sweet, ripe, and tasty on the palate.
- 281. Faustino**
Rioja 2005 \$69
A modern rendition of the old-time classical Riojas, with black rather than red fruit notes and developed aromas of leather and game, black licorice and Chinese ink.
- 282. Izadi**
Rioja 2013 \$32
This plump red offers black cherry and plum flavors, with licorice and baking spice notes that linger on the finish. Features light tannins and orange peel acidity. Expressive.
- 283. Pasanau Germans “Finca La Planeta”**
Priorat 2008 \$88
This red shows an earthy character, with tarry, sanguine and gamy notes framing a core of dried cherry and mushroom. The tannins are still firm, and balsamic acidity keeps this lively.
- 284. Poeira “Po de Poeira”**
Duoro, Portugal 2011 \$49
This juicy and crisp red offers concentrated cherry and raspberry flavors, accented by intense green herbal notes. The sinewy finish is firmly tannic.
- 287. Malbec, Vina Cobos “Felino”**
Mendoza ‘ \$34
Offers lots of tealike notes to the red plum, dried berry and ripe currant flavors, supported by crisp tannins. Bittersweet chocolate details show on the finish.
- 288. Malbec, Tikal “Amorio”**
Mendoza 2014 \$60
An angular red, with iron notes to the dried blackberry and blueberry flavors, mixed with forest floor details. Accents of anise and pepper show on the finish.
- 289. Malbec, Bramare**
Mendoza 2013 \$78
Soft and approachable on the nose, with red cherries, blackberry, Dorset plum and a hint of marmalade. The palate is full-bodied with a sweet, cassis-driven entry. It is very polished with rounded, silky tannins and a touch of white pepper and even ginger towards the concentrated finish.
- 290. Malbec, Achaval Ferrer**
Mendoza 2014 \$53
There’s an enticing floral quality to the cherry, plum and wild berry flavors, with juniper notes midpalate. Features plenty of fresh acidity, with a complex, minerally finish that delivers hints of hoisin sauce.
- 291. Malbec, Vina Cobos “Marchiori”**
Mendoza 2011 \$225
The wine shows notes of black cherries, creamy oak, vanilla and sweet spices. The full-bodied palate shows supple fruit, and a long, intense finish. A powerful Cabernet rounded by the Malbec. If you like powerful, concentrated wines, this is one of the best.
- 292. Malbec, Achaval Ferrer “Finca Bella Vista”**
Mendoza 2009 \$175
A robust red that’s full of red plum, dark plum and dried cherry flavors. Green olive notes show midpalate, with a lithe finish that offers minerally and light smoky details.
- 293. Carmenere, Montes “Purple Angel”**
Colchuaga Valley 2013 \$130
A dark, ambitious red, with ample toast and mocha to the macerated plum skin, dark cherry and grilled fig fruit, pumping out layers of humus, iron and olive paste before the fruit returns for an encore on the finish.

ITALY

- 300. Chianti Classico, Cecchi**
Tuscany 2014.....\$35
This red shows moderate intensity, offering black cherry, raspberry, graphite and earth flavors. Bright and focused, with a peppery finish.
- 301. Toscano, Felsina “Fontalloro”**
Tuscany 2006..... \$95
Chocolate, blackberry and black cherry aromas lead to a full-bodied palate, with velvety tannins and a deep concentration of fruit. Powerfully rich and polished. Big and structured. A blockbuster Sangiovese.
- 302. Brunello di Montalcino, Rodolfo Cosimi “Terra Rossa”**
Tuscany 2011..... \$90
This pure red displays cherry, raspberry, iron and tobacco notes, backed by firm, but ripe, tannins. Lingers with a mineral element.
- 303. Bolgheri, Ca’ Marcanda**
Bolgheri 2003 \$125
Offers plenty of currant and chocolate on the nose and palate. Medium- to full-bodied, with fine tannins and a fresh finish. A tiny bit lean, but nicely balanced.
- 304. Bolgheri, Chiappini “Guado de Gemoli”**
Bolgheri Superiore 2009 \$250
Endowed with Indian spice, black soya, espresso and blackberry essence. Finely chiseled mineral tones of granite and smoke snap it back into immediate focus.
- 305. Bolgheri, Tenuta dell’Ornellaia**
Bolgheri Superiore 2013 \$400
Vanilla, toast and smoke notes shade the black cherry and plum aromas, while the spicy oak theme carries over on the palate. A brash style that shows fine balance, but this will require time to find equilibrium.
- 306. Barolo, Damilano “Lecinquevigne”**
Barolo 2013..... \$77
Very firm and tightly wound, offering a peek at the cherry, wild berry, floral and tobacco flavors. Lean and dry, with mouthcoating tannins guarding the finish.
- 307. Valpolicella Ripasso, Le Salette “I Progni”**
Veneto 2015..... \$80
This is medium-bodied and well-knit, with light, supple tannins framing subtle notes of wild raspberry and cherry fruit, ground anise and clove, smoke and herbes de Provence.
- 308. Rosso, Quintarelli “Ca del Merlot”**
Veneto 2009..... \$190
A fresh, vinous red loaded with perfumed red fruits, spices and sweet herbs.
- 309. Amarone della Valpolicella, Speri**
Veneto 2012..... \$145
A mouthwatering red, well-meshed and expressive, offering fine-grained tannins layered with crushed cherry and raspberry, spice box and orange peel flavors, with rich notes of loamy earth and smoke. Long and lasting on the zesty finish.
- 310. Morus Negra, Vignai Da Duline**
Friuli 2013 \$100
A soft and jammy wine, with an inky dark appearance and obvious aromas of blackberry and dark plum. Soft shadings of spice and leather appear at the back.
- 311. Barolo (D.O.C.G.), Palladino**
Piedmont-Serralunga d’Alba 2013..... \$88
Taut and linear in profile, with dense, beefy tannins shoring up the cherry, strawberry and iron flavors. Spice and earth elements emerge as this cruises to a long finish. The mouthcoating tannins are ripe.
- 312. Etna Rosso, Pietradolce “Vigna Barbagalli”**
Sicily 2011 \$175
There is dried fruit, cassis, mineral, ash, pressed rose petal and dusty earth. Dry tannins form a firm backbone that holds the wine together.