



Fall Wine List

California

Chalone Chardonnay- \$10.99- Our 2006 Estate Chardonnay captures the expression of Chalone terroir with layers of citrus, guava, apple and pineapple character. Hints of brioche, hazelnut and mineral weave through the lush fruit flavors. “The distinctive minerality in this wine comes from our vineyard’s unique limestone and decomposed granite soils,” says Winemaker Robert Cook.

Kendall-Jackson Chardonnay- \$13.99- this wine is bursting with tropical fruit flavors of mango, pineapple and papaya. The finish reveals beautiful hints of citrus and apple that balance the wine nicely.

BV Chard- \$10.99- Yellow-gold color. Strong, fresh apple-citrus aromas with a hint of vanilla. Medium full-bodied, with creamy texture and round, succulent, juicy flavors, this vintage reveals ripe apple fruit combined with hints of green almond and pear in the finish. Moderate acidity heightens the wine's approachable softness

BV Sauv. Blanc- \$10.99- Pale, green-yellow color. Distinctive grapefruit, honeydew and lemon zest aromas are very forward and fresh, with a touch of green apple adding a high note. Medium bodied, with melon-citrus fruit flavors framed by ripe acidity. Zesty, highly aromatic, yet richer than previous vintages

BV Pinot Noir- \$10.99- Youthful, medium ruby color. Quite aromatic, this vintage showcases black cherry, anise, and dried herb aromas reflecting its cool-climate origins and outstanding fruit maturity. On the palate, it is already quite rich in fruit, with medium body, a round velvety texture meshed with balanced acidity and lots of spicy-cherry, cocoa and mineral flavors

BV Merlot- \$10.99- Dark ruby color. Fully ripe plummy aromas with hints of dark chocolate, subtle herbs and black cherry herald similarly intense fruit flavors. Medium-full bodied, with a velvety texture and ripe, lush fruit balanced by subtle acidity and mild tannins. This Coastal Merlot is juicy and deep

BV Cabernet- \$10.99- Dark ruby-violet color. This Coastal Cabernet Sauvignon promises much, and delivers more! The aromas suggest black and green peppercorn, with currant-mint and black tea overtones. Medium bodied, the aromas are echoed on the palate, and completed by hints of dark chocolate. Finishing with a light, velvety texture, this wine is very easy to drink

Cottage Rd Chard \$8.99- Aged in 20% new barrels, this Chardonnay exhibits the perfect balance of fruit, acidity and oak. A hint of creaminess interplays nicely with peach & tropical fruit notes braced by vanilla and just a touch of spice on the finish. A Chardonnay that doesn't overpower food—a perfect match where a Pinot Grigio and Riesling are too light but a lavishly oaked Chardonnay would overpower. Only 1000 cases produced by a well-known boutique California winemaker

Cottage Rd Merlot \$8.99- Cottage Road Merlot is deep ruby red in color with medium body, moderate acidity and soft tannins. It offers aromas and flavors of plums, blackberries, black cherries, vanilla and floral notes, with a light touch of oak. This is an approachable, well balanced wine with an artisanal touch. It is rich and long on the finish.

Cottage Rd Cabernet \$8.99- Blackberry, cassis and a touch of earth is nicely framed by hints of vanilla, making this wine eminently suitable as a companion to grilled meats, roasts, game and heartier fare.

Big House Wht- \$10.99- Crisp, fragrant and persistent with loads of citrus, flower, peach and mango. Great acidity with subtle hints of earth, tobacco and herb notes.

Big House Red- \$10.99- Lush tannins, bright fruit and big jammy flavors of blackberry, raspberry and hints of black pepper.

Washington State

Columbia Crest Chard- \$9.99- The Two Vines Chardonnay offers fruit-forward apple and pear aromas with a hint of lemon citrus leading into a balanced crispness and creaminess on the palate and a lingering, lushly fruity finish

Columbia Crest Riesling- \$10.99- Enticing aromas of baked pear and fresh peaches are complemented by a touch of sandalwood. A bright, sweet-tart finish follows loads of generous fruit salad flavors

Columbia Crest Merlot- \$9.99- This fruit-forward wine is defined by aromas and flavors of raspberry and blackberry. Expressions of coffee and cocoa frame the mid-palate, and spice round out the soft velvety finish

Columbia Crest Cabernet- \$9.99- This minimally oaked Cabernet Sauvignon offers fruit-forward aromas and flavors of slight cherry and blueberry throughout. The balance of fruit and soft oak provides a lingering finish with hints of cocoa

Columbia Crest Shiraz- \$9.99- The Two Vines Shiraz features New World-style ripe, jammy fruitiness blended from varieties traditional in the Rhone Valley. Black cherry and white pepper aromatics are also pronounced on the palate along with hints of boysenberry and raspberry. The lingering finish is pleasingly supple.

Italian

Moncaro Esino Bianco- \$8.99- 80% Verdicchio, 20% Trebbiano. Terrazzo Bianco's fresh aromas, lively, clean flavors and crisp, light dry finish define the idea of a thirst-quenching white wine to enjoy everyday with a wide variety of food. Try it with melon and proscuitto, smoked fish, clams and oysters, roast chicken salad and grilled shrimp

Mocaro Esino Rosso- \$8.99- 40% Montepulciano, 60% Sangiovese. Bright berry fruit, hints of earth & oak and a fresh smooth finish make Terrazzo Rosso a satisfying, refreshing red for all occasions. Enjoy with antipasto or cured meats, olives and cheeses and tomato-basil bruschetta or add a little spice to accent the fruit with zesty garlic toast, pepperoni focaccia or jambalaya

Stellina di Notte Pinot Grigio- \$12.99- Aromas of melon, kiwi and golden apple. Smooth and silky on the palate, it offers lush tropical fruit and citrus flavors balance by a pleasant minerality.

Morasutti Pinot Grigio- \$8.99- this is a medium body wine with crisp citrus aromas and flavors of ripe apple and pears. Its refreshing flavor is excellent before dinner or with light pasta, grilled fish or herbed chicken.

South African Wines

Boschendal "Pavilion" Chard/Semillon- \$9.99- A youthful, lively but smooth wine full of irresistible charm. Delicate Lemon and Lime aromas with hints of honey. Flavoursome Limey and leesy tones elegantly finished with a creamy texture. Careful blending has produced a fruity, zesty wine that can be served on all occasions

Boschendal "Pavilion" Shiraz/Cab- \$9.99- This ripe, plum coloured wine has upfront pepper and mulberry aromas. The wine has friendly tannins and a lingering, juicy aftertaste. This delightful easy-drinking wine and will complement most foods.

Chilean Wines

Cono Sur Riesling- \$9.99- Bright, appealing yellow-green colour. A wine of delicate grace and aromatic intensity. The nose is fresh and crisp, with citrus and floral notes. In mouth citric flavours like grapefruit mingle in with mineral hints. This riesling is fresh and young, with great volume and minerality.

Cono Sur Merlot- \$9.99- This wine's colour is dark and intense. In nose, notes of black fruit and soft hints of sweet toasted oak. In mouth, this merlot surprises with its excellent structure, balanced acidity and fruity intensity. Ripe tannins.

Cono Sur Cabernet- \$9.99- In nose, notes of plum, raspberry and sweet spices, and in mouth, chocolate and hints of vanilla. A structured, balanced, long and elegant cabernet sauvignon.

Cono Sur Sav Blanc- \$9.99- This Sauvignon Blanc impresses with its citrus notes of grapefruit and green apple, which mingle in with herbaceous hints. In mouth, its freshness and balance specially stand out. It's a great aperitif.

Argentinean Wines

Septima Malbec- \$10.99- intense aroma's of sweet fruits like plum, blackberries, and quince preserve with hints of spice and green herbs. Pleasant on the palate with soft tannins, toast and vanilla nuances on a long finish.

Pannotia Torrontes- \$11.99- Pannotia's Torrontes shows intense jasmine and rose aromas, but unlike other intensely aromatic Torrontes, this is never heavy, ponderous or sweet. Instead the wine shows citrus elements, from orange to lemon to grapefruit and a little note of green apple. This is an almost definitively aperitif-styled wine, but it's delightful with lighter Vegetarian dishes and shellfish

Pannotia Malbec-\$11.99- Pannotia Malbec has an intense ruby color with aromas of fresh red and black cherries, blueberries and a hint of chocolate. This full-bodied wine is rich with ripe fruit, lush tannins and a good amount of sweet oak. It has flavors of plums, berries, black currant and hints of pepper with a long supple finish.

Pannotia Riesling-\$11.99- Pannotia's Riesling shows soft citrus, white peach, light floral notes and green pear aromas, while the palate has all those notes plus some lemon zest and both green and red apples.

New Jersey Wines

Tomasello Blueberry- \$10.99- For over a decade Tomasello Winery has been producing 100% pure blueberry wine from cultivated high bush blueberries grown on the Atlantic Blueberry Company farms. The wine is semi-dry with soft and perfumed hints of blueberry.

Tomasello Blackberry-\$10.99- Made from 100% Marion Blackberries, Tomasello Blackberry Wine is a full-bodied blackberry wine with dominant cassis and brambleberry character. It is moderately sweet and can be served either as a dessert wine or in a dessert like English Trifle with Tomasello Blackberry Wine.

Tomasello Cherry- \$10.99- Made from 100% Cherries, this premium Cherry Wine has a pronounced Cherry character. Balanced with a bit of sweetness.

Tomasello Cranberry-\$10.99- Tomasello Cranberry Wine is a perfect balance of light sweetness and tart, refreshing cranberry. The color is an intense cranberry red and the aroma enticing, especially when served room temperature. This 100% natural cranberry wine complements an array of foods or can be served alone.

Sparkling Wine

Verdi Spumante- \$7.99- Sweet and lush with ripe candied pear, melon and peaches on the palate. The finish is long and sweet and is perfect for any desserts or toast!

Pearly Bay- \$8.99- This South African sparkling is easy drinking, soft and fruity with a slightly sweet finish. Good balance and complexity on this crisp, refreshing well made sparkling. Good for any occasion.

Korbel Extra Dry- \$14.99- Korbel Extra Dry is a crisp, off dry champagne, which is light, refreshing and very easy to like. Extra Dry has flavors of citrus, melon and spice. Korbel Extra Dry is a good pairing for salads with sweet fruit-based dressings, and spicy foods, especially Thai or Vietnamese cuisine using cilantro, ginger and chilies

Korbel Brut- \$14.99- Korbel Brut is light and crisp, with spicy fruit flavors. It is finished with a 1% dosage for a balanced medium-dry finish. Korbel Brut is perfect for every celebration and many meals. Try it with chicken dishes, oriental foods, especially those using lemon grass or mild curries. Korbel Brut is also great served with many fruits and milder cheeses.