

# Wine List

## House wines by the glass

Reustle Gruner Veltliner	\$7.00	Henry Estates Merlot	\$5.00
Girardet Chardonnay	\$5.00	Henry Estates Pinot Noir	\$5.00
Delicato Pinot Grigio	\$4.00	Girardet Cabernet	\$5.00
Delicato White Zinfandel	\$4.00		
Washington Hills Riesling	\$4.00		

## Abacela

2007 Garnacha \$30.00

Anise, strawberry, raspberry and lavender scents coupled by crushed purple fruits and naturally balanced acidity

2006 Port \$34.00 Glass \$6.00

This opaque wine has aromas of raspberries, dried cherries, plums, cocoa, and exotic spice

2007 Tempranillo \$28.00

This Tempranillo delivers typical varietal character of blackberry, plum, cedar, spice and leather notes in both bouquet and flavor.

2008 Viognier \$24.00

Ripe peach, pineapple, grapefruit, and pear with rich flavors of dried apricot and lime are carried on a creamy texture.

## Girardet

2008 Estate Riesling \$20.00

Aromas of fresh apple cider and pear, with a light mineral quality. Mixed fruit flavors with tropical undertones.

2007 French Oak Chardonnay \$18.00

Floral and pear aromas. Buttery flavors of toasted almond, vanilla, and apple with a crisp finish.

2005 Cabernet Sauvignon \$20.00

Rich berry flavors with moderate French Oak carry through to a spicy finish.

2008 Baco Noir \$28.00

Aromas of juicy blackberries and dark roasted coffee. Flavors of plum and blueberry, finishing with toasted vanilla and chocolate

## Henry Estate

2007 Merlot \$24.00  
Plum, blackberries, and cedar aromas. A rich entry leads to a moderately full bodied palate and a finish that features ripe fruit and low acidity

2007 Pinot Noir \$24.00  
The aromas of sweet cherry with hints of earth and mint. The flavors of cherries and black pepper mixed with light, toasty overtones from the oak aging, compliment the overall ambiance of this wine.

## Reustle

2008 Gruner Veltliner \$30.00  
Ripe and concentrated, evoking complex, subtle aromas of pineapple, peach, honey and apricot. Cut apple, white pepper and lemon zest appear on the finish  
2009 National Women's Wine Competition "Bronze"

2007 Syrah \$42.00  
Delicious from start to finish and quite powerful, marrying wonderful floral notes of violet with black cherry, blackberry and red currant.  
2009 Grand harvest Wine Competition "Silver"

2007 Tempranillo \$36.00  
An extraordinary marriage between bright sensuous fruit showing delicate aromas of black cherry, plum, coffee and licorice with toasty oak flavors balanced by silky tannins that dance on the palate...  
2009 Grand harvest Wine Competition "Silver"

2007 Pinot Noir \$40.00  
The Fruit erupts like a volcano offering wonderful black cherry, plum, currant and violet fragrances.  
2009 National Women's Wine Competition "Gold"

## Spangler

2008 Unoaked Chardonnay \$25.00  
Subtle aromas of ripe pear, apricot and honeysuckle lead to lively green apple, pear and spice flavors.

2006 Reserve Merlot \$36.00  
A dark, ripe, extracted Merlot, with aromas of red fruit and sweet oak, followed by bright cherry, red currant and velvety tannins.

2007 Cabernet \$32.00  
A tightly structured wine showing aromas of ripe red fruits and sweet oak. Flavors of red currant, licorice, cassis and smoke linger.

2007 Syrah \$30.00  
Flavors of jammy black currant, ripe blackberry and dark, smoky oak with a rich, smooth velvety finish.

## Champagne

Freixent extra dry cordon negro	Split \$5.25	\$12.00
Ballatore Gran Spumante		\$15.00
Chandon Brut Classic		\$26.00

