

By The Glass White Wine Specials:

NV* (2) Gruet Winery Blanc de Noirs Methode Champenoise (Albuquerque, NM) 35 – 7.50

75% Pinot Noir / 25% Chardonnay – Dry with crisp acidity & fine, persistent mousse. Light brambly raspberry & tart cherry.

2008* (3) Estacion Chardonnay (Colchagua Valley, Chile) 25 – gl WW - 6

Aromatic with tropical fruits, white peach. Unoaked & clean. More peach & pineapple on the palate. Mineral notes on finish.

2007* (2) Lockwood Vineyard Chardonnay (San Lucas, Monterey, CA) 30 – 7.50

A fine aperitif wine. Straight forward with peach, apricot & vanilla. Medium body that will pair nicely with fish or fowl.

2007 Fall Creek Vineyards Viognier (Tow, Texas) 31 – 7.50

Pear on the nose... Ripe & peachy fruit without the more perfumy style of some viogniers. Likes seafood and other white meats.

2006* (3) Louis Latour Pouilly-Fuisse (Chardonnay) (Pouilly-Fuisse, Mâcon, S. Burgundy) 42 - 10

Gold with green notes. Stone fruit & grapes on nose. Round & fruity. Crisp acidity. Subtle herbiness, lengthy on palate.

NV* (2) Adami Prosecco di Valdobbiadene “Garbèl” (Veneto) 35 – 7.50

Quinine & apple & pears on the nose, along with flowers, white peaches.

Citrusy with nice off-dry character, tangerine on the palate. Apple & melon. Light & nutty flambéed cream finish.

NV* (1) Fleuraison Blanc de Blancs Brut (Arien) (La Mancha, Spain) (Languedoc, France) 36 – 7.50

“Flowering” – light & floral with buttery bread dough on the palate, almond & hazelnut finish. Good acidity.

2007* (2) Algameiro Albariño (Rias Baixas) 42 - 10

Hand picked & selected. Floral note. Crisp & subtle. Grapefruit, green apple, tart & bracing - mineral with pear & peach hint.

By The Glass Red Wine Specials:

2005* (2) Fall Creek Merlot (Tow, Texas) gl RW - 6

Plummy with cherry fruit & fig & oak. Juicy acids. Smooth & medium bodied. Medium tannins from ripe skins and oak.

2005 Rutherford Hill Merlot (Blend) (Napa Valley, CA) 43 - 10

Bordeaux Blend including Cab, Cab Franc, Malbec, Syrah. Chocolate & cherry on the nose with hard baking spices. Rich. Cherry & deep plum flavors from volcanic soil. Less spicy on the palate. Silky but firm tannins.

2007 Hedges CMS (42% Cabernet Sauvignon, 51% Merlot, 7% Syrah) (Columbia Valley, WA) 31 – 7.50

Black cherry & blackberry. Sweet vanilla rounds out & softens mid-palate. A little more acids & tannin than recent years.

2005 Chateau Bellisle Mondotte Saint Emilion AOC (Libournais, Grand Cru, Bordeaux) 58 – 12.50

Extracted. Nice & framed by dusty tannins. Blackberries & cedar. Rustic & earthy. Fruit increases as wine opens up. Decant.

2005* (2) Château Pipeau Saint Emilion AOC (Bordeaux) 63 - 15

Lavender & cherry nose. Dark plum fruit & classic Bordeaux structure. Still pretty young with fruit a bit muted. Opens up nicely.

2005* (2) Château Corbin Saint Emilion AOC (Grand Cru Classé) 73 - 15

Great Merlot based offering from the regions only women owned winery with a female winemaker. Blackberry & licorice. Lush with sweeter black cherries, spice & vanilla. Medium bodied. From an exceptional vintage, one the best wines ever from Corbin.

1978* (3) Château Troplong-Mondot Saint Emilion AOC (Grand Cru Classé) 75 - 15

Our oldest Bordeaux, from old vines. Will open for a brief time only – truffles & blackberries, light choco-cherry, complex tannins.

2005* (2) Amiot Guy Bourgogne Rouge (Pinot Noir) (Burgundy) 49 - 10

Cherry fruit from the warmer vintage – red berries, pretty tight tannins, with good fruit, acidity, & lengthy finish. Rustic.

By The Glass Red Wine Specials, continued...

2005 Chinon Domaine de la Noblaie – "Les Chiens – Chiens" - (Cabernet Franc) (Chinon) 40 - 10

Tiny allocation for US. Bright acidity. Stone. Light bodied with allspice & cherry & black raspberries. Herbaceous. Old vines.

2006* (2) Colosi Rosso Dry Red Wine (Nero d'Avola & Nerello Mascalese) (Sicilia I.G.T) 29 – gl rw - 6

Full of fruit. Dark plum & cherry flavors & chocolate. Six months in oak. Drinking right now! Pasta, beef, roasted meats, cheeses.

2003 Casaloste Chianti Classico D.O.C.G. (Panzano, Chianti Classico, Tuscany, Central Italy) 53 – 12.50

100% Sangiovese. Earthy, leathery, dried fruit. Strong alcohol from hyper-ripe vintage. Spice, medium tannin. Organic.

"Essere piccolo per fare grandi vini" – "Be small to make great wines". Pasta, beef, & game dishes, strong cheeses.

2005 Castell del Remei –Gotim Bru (Costers del Segre D.O., Catalonia, N.E. Spain) 37 – 7.50

(65% Tempranillo, 20% Merlot, 15% Cabernet Sauvignon) Blackcurrant. Dark cherry, lots of fruit, spicy. Great acidity & peppery finish.

2003* (1) Chateau Nakad (Cinsault / Carignan) (Jdita, Bekaa Valley, Lebanon) 40 - 10

Fresh cherry & red berry fruit. Smoke. Complex, with medium body. Rustic tannins. Perfect with red meats.

Our new and massive wines by the glass selection, with 64 wines available by the glass, gives lots of options for working interesting new wines into your cocktail hour or dinner. There are many off the beaten path things to try here, and the wines in the first section list their original bottle price first, followed by the price per glass. We have things for every occasion and everything on the menu.

If you buy a bottle, it will be at the price of 4 glasses, (30, 40, 50, or 60), as opposed to the original list price. We hope you find something that you have not tried before, and can test it out with a smaller portion.

Over the ten years that I have been buying wines for the Headliners Club, we have greatly increased both the cellar's depth and its flexibility. I hope the tasting notes help; let me know if you would like any more information about any of the wines before trying them.

- Sam Hovland, Headliners Club Sommelier

NEW WORLD HOUSE WINES BY THE GLASS

Langtry Estate Guenoc Culinary Reserve Chardonnay (Lake County, CA)

High altitude vineyards. Stone fruit & baking spices. Quite clean & fruit forward. Pretty rich & pleasant at the price.

Beaulieu Vineyard BV Chardonnay Coastal Estates (CA)

Vibrant. Baked apple & pears, toasty oak & vanilla. ½ Malolactic, some lees contact for biscuit note. Try with the scallops.

Excelsior Chardonnay (South Africa)

Peach and floral notes on nose. Light oak on a medium body green apple palate, plus cream. Try with grilled fish.

Los Vascos Rosé Cabernet Sauvignon (Colchagua, Chile) (Regularly \$40)

From the Lafite Rothschild team – great berry & cherry flavors, orange zest- pairs well with cold meat appetizers & chicken.

Beaulieu Vineyard BV Merlot Coastal Estates (CA)

Cherry, berry, plum & oak on the nose. Same on the palate. Dry. Try with the pork or a steak. There is a little Cab for spice.

Canyon Road Merlot (Sonoma, CA)

Black cherry fruit, pretty soft, rich tannins. Slight oak from barrel aging. Good deals sourced from all over = Sideways.

NEW WORLD HOUSE WINES BY THE GLASS, continued...

Beaulieu Vineyard BV Cabernet Sauvignon Coastal Estates (CA)

Ripe & rich with blackberries, cherries, cassis. Smooth, ripe tannins. Toasty oak. Pork & grilled steaks, mini-burgers.

Excelsior Cabernet Sauvignon

Deep red with currant, plum pie & spice on the nose. Sweeter fruit with cocoa & a bit of toasty oak. Ripe tannins. Grilled meats!

OLD WORLD HOUSE WINES BY THE GLASS

La Vieille Ferme Ferme Blanc (Grenache Blanc, Bourbelenc, Ugni Blanc, Roussanne) (Côtes du Luberon, France)

From Perrin. Granny Smith apple on the nose, pears, nutty. Light and lemony on the palate. Tasty goodness.

Gabbiano Pinot Grigio delle Venezie (Italy)

Cirtus with more tropical fruit than many. Fragrant, with a fresh palate & juicy acidity. A long finish for a value pinot grigio.

Fâmega White Vinho Verde DOC (Avesso, Azal, & Pedernã) (Amarante, Portugal)

Uncomplicated. Low alcohol. Lightly spritzzy. Citrusy aperitif. Fresh pear & citrus zest. Mineral notes. Dry. Try with the salads.

Beaulieu Vineyard BV Pinot Noir Coastal Estates (Languedoc, France)

Baking spices & red fruit, with light floral on the nose. Cherry on the palate with juicy acids, nice earthiness. Vin de Pays d'Oc.

La Vieille Ferme Rouge (Grenache, Syrah, Carignan, Cinsault) (Côtes du Ventoux, France)

Ripe Rhone grapes in a classic style. Berry fruit, juicy acids, and light tannins. Peppery quaffer that pairs nicely with lots of foods.

Famega Red Wine (Touriga Nacional) (Portugal)

Nice violet color. Light. Fruity & refreshing. Red fruit. Balanced. It makes for a nice aperitif.

Dario d'Angelo Montepulciano d'Abruzzo (Giulianova, Teramo, Abruzzo, Italy)

Pretty dark fruit with oak character. Pretty simple, with sweet berry fruit. Interesting nose, licorice on mid-palate. Wants food.

OLD WORLD SPARKLING HOUSE WINES BY THE GLASS – (All at 7 a Glass)

Segura Viudas Brut Reserva (Macabeo / Parellada / Xarel-lo) (Alt Penedès, Spain)

Fresh fruit & light floral notes, with light buttery toast. Dry apple flavors. This is great wine, delicate while rich.

Segura Viudas Rosé Brut Cava (Trepas, Monastrell, Garnacha) (Alt Penedès, Spain)

Great raspberry fruit & light pomegranate on the nose. Cherry on the palate that carries through on the finish. Really enjoyable.

Other House Wines: NEW WORLD WINES

Brownstone Sauvignon Blanc, CA

Castle Rock Sauvignon Blanc Russian River Valley, CA

Cederberg Sauvignon Blanc, South Africa

Paringa Chardonnay, South Australia

JT Cellars Chardonnay, Mendocino, CA

Pine & Post Chardonnay, Washington State

Estrella River Winery White Zinfandel, Paso Robles, CA

Beringer White Zinfandel, Napa, CA

Pope Valley Winery Sangiovese Rosé, Napa, CA

Dolium Malbec Rosé, Mendoza, Argentina

Other House Wines: NEW WORLD WINES, continued...

La Flor de Pulenta Wines Malbec Rosé, Mendoza Argentina

Arauco Winery Carmenere Reserva, Maule Valley, Chile

Dolium Syrah, Mendoza, Argentina

Arauco Winery Shiraz Reserva, Maule Valley, Chile

Paringa Merlot, South Australia

Other House Wines: OLD WORLD WINES

Dario D'Angelo Trebbiano D'Abruzzo, Giulianova, Italy

San Silvestro Langhe DOC Finalmente, Piedmont

Solnia Rioja DOC, Spain

Ribera del Queiles Red Guelbenzu, Spain

Kinneret Merlot, Ella Valley - Israel

House Wine pricing at \$6 a glass & \$24 a bottle for still wines, but availability for wines may change.

LIST WINES BY THE GLASS

2008 Santa Margherita Pinot Grigio Valdadige DOC (Valdadige) 12 Glass

Clean, crisp fragrance of quince. Fresh fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.

2008 Trevor Jones Virgin Chardonnay (South Australia) 8.50 Glass

White peaches & pears. Dry in a fruity style, bright acidity & medium body for ripe chardonnay. Free-run juice, lightly herby.

2008 Ramspeck Napa Valley Pinot Noir (Napa, CA) 9.25 Glass

Bright & fresh with umami! Lots of red cherry, with an herbal note. A bit atypical in nature, a dense, luscious, concentrated wine.

2005 DeLoach Russian River Valley Merlot (Sonoma, CA) 10.50 Glass

Blackberry & black cherry nose, cassis, leather & cedar box. Root beer note with cocoa & blend of different nationalities of oak.

2007 B. R. Cohn North Coast Silver Label Cabernet Sauvignon (Sonoma, CA) 10.50 Glass

A blend of Olive Hill Estate fruit and sourced North Coast. Classic cassis & kirsch & berry, fresh black cherry & French Oak.

NEW WORLD WHITE WINES, Sparkling

NV Gruet Winery Rosé Methode Champenoise (Albuquerque, NM) 35

100% Pinot Noir signée. Very dry with cranberry notes. Strawberry, citrus & earth. Refreshing. Very slight dosage.

5. NV Domaine Chandon, Brut Classic Methode Champenoise (Carneros, CA) 44

Citrus & tree fruit nose with spice, bread, & wood, with apple, pear, lemon & cream on palate- complex & lengthy finish.

1999 Roederer Estate L'Ermitage Brut Methode Champenoise (Anderson Valley, CA) 81

Golden hue & tiny bubbles. Quince jam & honey on nose, white flowers. Creamy palate follows nose. Elegant & excellent.

NEW WORLD WHITE WINES, Riesling

2007 Beaulieu Vineyard BV Coastal Estates Riesling (Riesling, Viognier, Gewurztraminer) (California) 25

Ripe pear & orange blossom nose, with juicy peach on the palate. Round with a touch of sweetness, bright acids.

Pinot Grigio

2007 Flat Creek Estate Pinot Grigio (Marble Falls, TX) 42

Ripe Texas fruit goes past tree fruits (apple & pear) & citrus (lemon) into honeydew melon. Great with seafood.

NEW WORLD WHITE WINES Sauvignon Blanc

2007 Hogue Cellars Fume Blanc (83% SB / 17% Semillon) (Columbia Valley, WA) 25

Light citrus & herb nose. Ripe grapefruit & peach on the palate. Crisp acidity with nice weight & smokiness. Grilled shrimp.

2009 Postales Del Fin del Mundo (65% Sauvignon Blanc / 35% Semillon) (Neuquén, Patagonia, Argentina) 26

Fruit forward. Citrus aromas with some honey notes. Tropical fruit with medium acidity. Herby & well-balanced.

15. 2006 Robledo Family Winery “Seven Brothers” Sauvignon Blanc (Lake County, Sonoma, CA) 41

Light tropical pineapple & mango, pear & apple. Floral. Simple & clean. Drink a couple of bottles of this with your fish. Oysters.

2008 Dog Point Vineyard Sauvignon Blanc (Marlborough, New Zealand) 43

Honeysuckle & citrus nose. Light on the palate with full flavors- tart lime & tangerine. Passion fruit. Juicy acidity.

9. 2008 Mulderbosch Sauvignon Blanc (Stellenbosch, South Africa) 43

Tropical nose with guava & lychee. Bright lime & grapefruit acidity. Ripe fruit, fresh cut grass. Mineral on finish. Grilled fish.

2008 Duckhorn Sauvignon Blanc (Napa Valley, CA) 54

76% Sauvignon Blanc, 24% Sémillon. Bright lemon & kaffir lime. Palate shows banana & lychee. French oak. 5 months sur lie.

Chardonnay

2007 Powers Winery Chardonnay (Columbia Valley, WA) 27

Big & ripe tree fruit & melon nose. Golden apple & tropical palate with baking spices from oak. Long finish with crisp acids.

2008 Lange Twins Family Winery & Vineyards Chardonnay – Estate (Clarksburg, Lodi, CA) 31

Tropical fruit & light oak. Zippy acids with pineapple and baked apple, lemon zest. Pretty big, with French & American oak.

2008 Lorca Fantasia Chardonnay (Mendoza, Argentina) 32

Fresh. This is a huge amount of fruit. Apples, pears, lemons. White flowers on the nose. Citrus & ripe tropical fruit. Long finish.

2007 Glen Carlou Vineyards Chardonnay (Paarl, South Africa) 33

Green fruit & oak aromas. Ripe apple, caramel, juicy. Full style, fruit & oak in balance, nice bottle age. Light melon & spice.

18. 2008 Trevor Jones Virgin Chardonnay (South Australia) 34

White peaches & pears. Dry in a fruity style, bright acidity & medium body for ripe chardonnay. Free-run juice, lightly herby.

7. 2007 Sonoma Cutrer Russian River Ranches Chardonnay (Sonoma, CA) 43

Jasmine & rose petals. Great value – fresh lemon custard & brioche, acidity & minerality to back it up. Tropical fruits. Seabass!

2007 Mer Soleil Unoaked Chardonnay (Santa Lucia Highlands, Central Coast, CA) 47

Complex. Green apple & honeydew & tropical notes. Fat fruit, but precise & bright. Dry finish but with a rich honey note.

NEW WORLD WHITE WINES Chardonnay continued...

13. 2006* (2) Jordan Chardonnay (Russian River Valley, CA) 60

Retained Russian River acidity with Fuji apples & spice, light toasted oak. Pears, key lime. Almond. Rich with lengthy finish.

13. 2007* (2) Jordan Chardonnay (Russian River Valley, CA) 60

Retained Russian River acidity with Fuji apples & spice, light toasted oak. Pears, key lime. Almond. Rich with lengthy finish.

20. 2005* (1) Chalk Hill Estate Bottled Chardonnay (Sonoma County, CA) 78

Deep & dense nose. Good vibrant juicy apples acidity with deeper spice & mission fig. Toast. Complex with l-o—n-g finish.

2006 Chalk Hill Estate Bottled Chardonnay (Sonoma County, CA) 81

Barrel fermented. Ginger & peach, with a palate combining pear & jasmine with citrus & minerality. Toasty new French oak.

Viognier

10. 2007 McPherson Cellars Viognier (Lubbock, Texas) 32

Dry & soft with rich aromas of tree fruit & citrus, heading towards tropical fruit, with light oak. My favorite from them yet.

OLD WORLD WHITE WINES, France, Sparkling

NV Compte Audoin Dampierre Cuvée de Ambassadeurs (Champagne) 70

Fine mousse. Grapefruit & fresh cashew/almond bread. Textbook, drier than many Brut. Good composition & integration.

NV* (2) Moët & Chandon White Star (*The Last of the White Star*) (Épernay, Champagne) 83

Golden yellow. Flowers, hazelnuts, & biscuits. Slightly less dry. Harmonious & delicate. Soft, fruity with a peach & pear finish.

1997* (3) Eric Rodez Brut Cuvee Millesime (Ambonnay, Champagne) 93

This is a great wine. Cool site with great acidity. Intense Chardonnay in 50/50 blend w/ Pinot Noir. Pear & brioche.

France, Still

2005 Frey – Sohler Muscat (Muscat d'Alsace / Muscat ottonel) (Alsace) 27

A great aperitif. Very aromatic, without the sweetness of other Muscats. Pairs well with grilled fish & scallops.

2007 Joseph Drouhin Saint-Véran (Chardonnay) (Saint-Veran, Mâcon, S. Burgundy) 32

Super-clean with light lemon, green apple & flowers. Mineral. Great with a little age on it, pairs with our appetizers & shellfish..

2005 Maison F.E. Trimbach Riesling (Ribeauvillé, Alsace) 41

Bright straw, clean. Complex nose with minerals & stone fruit. Dry, peach & quince with lemon finish. Intense & lingering finish.

2004 Ramonet Chassagne-Montrachet (Chardonnay) (Beaune, Burgundy) 98

Minty-herby nose. Juicy acidity, with white flowers. Fresh village wine. Laser-beam acidity. Spicy & mineral. Good persistence.

2001* (2) Château Guiraud, 1^{er} Cru 375 ml bottle (1/2) (Sauvignon Blanc / Semillon) (Sauternes) 87

96 WS. Golden with butterscotch nose, golden apples. Concentration. Spicy apricot honey finish. Super rich botrytis finish.

Italy, Still

2008 Barone Fini Pinot Grigio Valdadige DOC (Valdadige) 31

Fresh tree fruit & flowers & nuts & herbs on the nose. Soft & ripe sweetness of apples & lichee nuts, along with citrus & almonds on the palate, with juicy acidity. This will go well with the shellfish dishes or the chicken.

OLD WORLD WHITE WINES, Italy, Still, continued...

2008 Zenato Lugana San Benedetto DOC (Trebbiano) (Lugana, Veneto) 32

Peach & citrus with light tropical note. Balanced acidity, lightly bitter mineral finish. Great with appetizers & fish.

3. 2008 Santa Margherita Pinot Grigio Valdadige DOC (Valdadige) 48

Clean, crisp fragrance of quince Fresh fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.

NEW WORLD RED WINES, Pinot Noir

2007 Muirwood Vineyards Arroyo Seco Pinot Noir (San Martin, CA) 29

Limited production affordable pinot from Arroyo Seco Vineyards. Smoke, berries, orange peel – earthy & elegant. Grilled tuna.

2007 Baqueano Pinot Noir Reserva (Neuquén, Patagonia, Argentina) 31

An intense ruby pinot with berry aromas, fruit forward with cocoa, lengthy & velvety finish. An over-performer at the price.

2006 Elizabeth Rose Pinot Noir (Napa Valley, CA) 31

Earthy & smoky nose leads to much fruitier palate, with both black plum & red raspberry fruit, then some pepper, light anise.

17. 2008 Devil's Corner Pinot Noir (Tamar Valley, Kayena, Northern Tasmania) 33

Spicy plum & black cherry & strawberry. Savory & complex. Fine tannins. Warm, dry, sunny vintage. Risotto, grilled salmon.

2007* (2) Rowland Cellars Ramspeck Napa Valley Pinot Noir (Napa, CA) 37

Very nice weight, darker fruit from the lower yield vintage. Rose petals & raspberry. Cherry & blueberry & oak. Great!

2008 Rowland Cellars Ramspeck Napa Valley Pinot Noir (Napa, CA) 37

Bright & fresh with umami! Lots of red cherry, with an herbal note. A bit atypical in nature, a dense, luscious, concentrated wine.

2007 Argyle Willamette Valley Pinot Noir (Dundee, OR) 57

Very ripe candied cherry fruit, at the top of the alcohol spectrum for me, a little heat & spice there. Food wine: Salmon, steak, brie.

2007 Joseph Swan Vineyards Pinot Noir Cuvée de Trois (Russian River Valley, Sonoma, CA) 67

Wild berry & dark red fruits – black cherry. Mineral. Swan's tangy acids make this a great food wine. Well balanced. A favorite.

Merlot

2008 Estacion Merlot (Colchagua Valley, Chile) 25

Cherry nose & palate with sweet & spicy notes on the nose. Pretty delicate and smooth, with fruit compote on the palate. Lush.

2007 Casa Lapostolle Merlot (Rapel Valley, Chile) 28

A lot of bang for the buck. Clean & ripe with Provencal herbiness & freshness. Medium body is under control, tannins in balance.

2006 Doña Paula Estate Merlot (Lujan de Cuyo, Mendoza, Argentina) 32

Cherry & vanilla from oak on the nose, black cherry & pepper on palate, with medium tannins, lengthy herb & mint finish.

2005 Gundlach-Bundschu Merlot Rhinefarm Vineyard (Sonoma Valley, CA) 37

Sweet black fruit on the nose. Dark fruit and spice on the palate, with cedar & tea. Balanced bright acidity. Flavors sweeten.

2006 Gundlach-Bundschu Merlot Rhinefarm Vineyard (93%, 5% Malbec, 2% Syrah) (Sonoma Valley, CA) 37

Red cherry. A little more blueberry than the '05 – juicy acids and even more dense palate has finer tannins supporting long finish.

2005 Wildhurst Vineyards Merlot Reserve (Lake County, CA) 38

Plummy merlot notes, with cola – toasty American oak. Undergrowth. Complex resolution with depth and integrated tannins.

NEW WORLD RED WINES, Merlot, continued...

2005 DeLoach Merlot (Russian River Valley, CA) 42

Blackberry & black cherry nose, cassis, leather & cedar box. Root beer note with cocoa & blend of different nationalities of oak.

2003 Three Rivers Winery Merlot (Columbia Valley, WA) 43

Cherry & mocha, oak. Pretty full fruit forward style, herb & vanilla. Tannins are there, but well integrated & ripe. Cherry end.

Malbec

2008 Postales Del Fin del Mundo Malbec (Neuquén, Patagonia, Argentina) 26

This is an extracted, rich Malbec with plum fruit & vanilla from the oak. Soft tannins & a long finish. Great with chicken & pork.

Zinfandel

Lot 50 Marietta Old Vine Red (Mainly Zinfandel, Petite Sirah, Carignane) (Healdsburg, CA) 28

Fruit forward. Spicy blackberry zinfandel with gamey Syrah note from Mendocino Hill vineyard. Ripe & round plum fruit.

Lot 51 Marietta Old Vine Red (Mainly Zinfandel, Petite Sirah, Carignane) (Healdsburg, CA) 27

Still super fruit forward, still incredibly affordable. Ripe bramble berries & dried cherry notes. Dense dark purple Zin.

2007 Arzezin Wines Zinfandel (91% Zin, 9% Petite Syrah) (Ukiah Valley, Mendocino County, CA) 31

Ripe berry fruit on the nose with spices. Bramble berries & red cherry palate with baking spices & rosemary. Soft tannins.

8. 2007 Four Vines "The Sophisticate" (Sonoma County, CA) 52

Spicy berry & cedar, pretty elegant. Old vine fruit from Russian River Valley. Pretty graceful & integrated for over 14% alcohol.

2005 Ridge Geyserville 40th Vintage (375 ml bottle) (Alexander Valley, Sonoma, CA) 44

77% Zinfandel, 17% Carignane, 6% Petite Sirah. Full-bodied & rich. Velvety, dark fruit & blueberry. Not overly ripe or alcoholic.

Cabernet Sauvignon & Meritage Wines

2008 Estacion Cabernet Sauvignon (Colchagua Valley, Chile) 25

Red fruits & fresh ground black pepper. Rich palate backed up by tannic structure – balanced, with enough acidity for ripe fruit.

12. 2005 Bass Creek Cabernet Sauvignon (CA) 25

Warm & pretty round on the nose with cherry pie flavors, juicy acids, & ripe tannins. Clean & pure with medium finish.

2006 Haras de Pirque S.A. Estate Cabernet Sauvignon (Pirque, Maipo Valley, Chile) 28

Pretty dense cassis & black fruit. Dark chocolate, cigar box, bay leaf, some mint. Firm tannins, stays fresh through finish.

2007 Viña Los Vascos Cabernet Sauvignon (Cañeten Valley, Colchagua, Chile) 28

Big & ripe cherry & plum. Red fruit preserves, black pepper, & mint. Sweet with fully ripe tannins, acidity is just right.

4. 2006 McPherson Cellars Cabernet Sauvignon (100% Cabernet) (Lubbock, Texas) 38

One of my favorite TX wines. Dry. Soft tannins & high acid cherry & berry with smooth & plummy finish. Nice oak. Drinking.

19. 2007 B. R. Cohn North Coast Silver Label Cabernet Sauvignon (100% Cabernet) (Sonoma) 42

A blend of Olive Hill Estate fruit and sourced North Coast. Classic cassis & kirsch & berry, fresh black cherry & French Oak.

2006 Beaulieu Vineyard – BV Rutherford Cabernet Sauvignon Reserve (Napa, CA) 43

Dark fruit- blackberry, black cherry, black currants. Light licorice & cola notes with dried herbs. Rich with sweet oak & cedar.

Cabernet Sauvignon & Meritage Wines, continued...

2007 Beringer Cabernet Sauvignon Knights Valley (100% Cabernet Sauvignon) (Sonoma, CA) 45

Plum on the nose, with anise. Secondary leather note. Juicy, spiced fruit with blackberry & blueberry & dusty tannins.

2007 Mount Lawson Bunnamagoo Estate (100% Cabernet Sauvignon) (Mudgee, NSW, AU) 47

Cool high altitude vineyards. Light floral. Black fruit & mint & cigar box. Sweet fruit at front & drying tannins on finish.

1. 2005 Franciscan (87% Cabernet Sauvignon, 11% Merlot, 2 % Cabernet Franc, Petite Verdot and Malbec) (Napa, CA) 50

Cassis & ripe cherry, smoke, herb & pepper. Big mouthfeel with blackberry & more spice. Rich chocolate notes & supple tannins.

2006 Thelema Cabernet Sauvignon (100% Cabernet Sauvignon) (Stellenbosch, South Africa) 78

Smoky cherry. Lean. Tannic but opens into herby, high acid wine with great finish. Beat out Napa competitors to win its spot.

New World Shiraz & Syrah

2004 Aussie Vineyards Shiraz (Barossa Valley, QLD, Australia) 25

Dark berry fruit aroma. Licorice bouquet. Black currant and cassis with pepper. Rich, with ripe tannins. Red meats, please.

OLD WORLD RED WINES, Bordeaux : Left Bank : Médoc

2000* (2) Château Prieuré-Lichine Margaux AOC (Quatrième Grand Cru Classé) 91

Violet & black cherry & chocolate & graphite nose. Dense with dark berry & silky tannins. Finesse. Lovely, and getting better.

2003* (1) Château Prieuré-Lichine Margaux AOC (Quatrième Grand Cru Classé) 83

WS Top 100 '06. Primary blackberry & smoke & oak (nuttness). Full & ripe ('03), with tannins still firm, can wait a few years.

2005 Château Tour St. Bonnet Médoc AOC (Cru Bourgeois) (Saint-Christoly, Gironde) 32

Cherry picking from 2005 – a bit austere for the warm year, nose is the star. Cherry & blue fruit on the palate. Leather.

Bordeaux: Right Bank:

2005* (2) Château de Sales Pomerol AOC (Grand Vin de Pomerol) 71

Decant...Red berries & smoke, fennel. Palate of cherry & cocoa, that opens to light peach aromas. Roasted dishes.

2005 Château Lusseau Saint Emilion AOC (Grand Cru Classé) 77

Red and dark fruits & nutty oak on nose. Full wine with currant & mocha plus pepper & spice notes. Ripe tannins.

2002 Château Pavie Macquin Saint Emilion AOC (Grand Cru Classé) 82

A little shy on the nose- Soft berry fruit & graphite. Velvety cherry on palate, with smoky dark fruits. Good extraction.

Bordeaux: Pessac-Léognan & Graves

2000* (1) Château La Louvière Graves (Cru Classé Pessac-Léognan) 85

Blackberry nose. Some ripe floral character. Ripe plum fruit, full-bodied. Minerality. Fine tannins, medium long finish. Awesome.

Burgundy: Côte de Beaune

2002 Clos des Mouches Premier Cru Drouhin - 99

Black cherry & spices, earth on the nose. Plummy & black cherry fruit. Elegance. Round & balanced with deep intensity. Toasty.

The Rhône Valley:

2005* (3) E. Guigal Côtes-du-Rhône Rouge, Côtes-du-Rhône AOC (Rhône) 36

50% Syrah / 50% Grenache. Sweet dark berry & violet nose. Dense & ripe cherry on palate, juicy. Silky. Great producer.

2004 Domaine de la Charbonnière Mourre des Perdix Châteauneuf-du-Pape AOC 79

Grenache-y. Berry, violet, incense. Coming in to balance. Dried herby garrigue. Silky, with low+ acids & ripe tannins. Lush.

2005 Domaine de Vieux Télégraphe "La Crau", Châteauneuf-du-Pape AOC (375 ml ½ bottle) 80

Nose of blackberries & kirsch & pepper. Tangy acidity. Full & concentrated with length finish. Hazelnut & firm tannins.

The Loire Valley

2006 Marc Bredif Chinon (Cabernet Franc) (Chinon) 46

100% Cabernet Franc in stainless. Intense nose. Cherry, berry spice. Light structure, fresh. Roasted chicken, braised dishes.

Italy

2006 Fattoria di Bibbiani Rosso Toscano Treggiaia (Tuscany, Central Italy) 27

Ripe cherry nose. Violets & hard spices. Cherry fruit, a little Cab brings cassis, light herb & spice notes. Dried fruit. A steal.

2008 Tere di Sole Sangiovese (Daunia, Sicily) 31

Fresh & ripe & full, with bright acidity. Nose of red plum & cherry. Ripe red fruit, berry, & tobacco on the palate. Plums.

2007 "Le Crete" Borgo Pretale Chianti Classico (Tuscany, Central Italy) 45

Cherry, violet, tobacco, plum, berry, black cherry, tobacco, earth, & licorice on the nose.

Blackberry, raspberry, herbs, spices, earth, & cherry on the palate. Round on the mid-palate.

2001* (3) L'Arco Pario Veronese I.G.T. (Valpolicella, Veneto, N. Italy) 83

(corvina, rondinella, molinara, cabernet, nebbiolo, croatina, sangiovese- (50% Amarone, 50% Valpolicella Classico Superiore)

Nice sweet cherry, chestnut & earthy nose. Light pomegranate fruit, violet pastilles. Rippasso? Medium body. Smooth tannins.

Spain

2006 Finca Monte Carrascal G4 Vinos Sin – Ley (Garnacha) (Cariñena) 29

Smoky meat & ripe jammy raspberry. Pretty high alcohol. Mid-palate has some mocha & toffee notes. Lingering finish.

Portugal

2008 Herdade do Esporão Monte Velho Red (Aragonês, Trincadeira, Castelão) (Alentejo, Portugal) 31

Ripe berries & oak on the nose. Strawberry & roses, earthy. Dry, with pretty high acidity, soft tannins. Aragonês is Tempranillo.

Wine Dinner April 6th to Celebrate Thomas Jefferson's Birthday

Fortified Wines: Portugal - Port (3 oz. glass)

Fonseca Tawny* (2) 20 yrs in barrel Port, 750 ml, 11.75 Glass, 94 Bottle

Almond nuttiness & raspberry. Acidity balanced sweetness with citrus & maraschino cherry.

Fortified Wines: Spain - Sherry (3 oz. Glass)

NV* (2) Lustau Rare Cream Superior Sherry, 750 ml, 5 Glass, 38 Bottle

Mahogany, aromas of smoky, dried fruits. Luscious & smooth, rich, complex, & very long on the palate, clean acid finish.

Sandeman “Royal Corregidor” Oloroso Sherry, 500 ml, 4.25 Glass, 24 Bottle

Mahogany, deep complex aroma of raisin from PX with smoothness. Velvety. Lots of nut & almond on the palate.

Non-alcoholic Beverages & Dealcoholized Wines

NV Welch’s Sparkling White Grape Juice Cocktail (Concord, MA)

NV S. Martinelli & Company Gold Medal Sparkling Cider (Pajaro Valley, CA)

NV J. Lohr Winery Corporation Ariel Blanc Premium Dealcoholized Wine (San Jose, CA) 21

07 J. Lohr Winery Corporation Ariel Chardonnay Premium Dealcoholized Wine (San Jose, CA) 31

NV J. Lohr Winery Corporation Ariel Rouge Premium Dealcoholized Wine (San Jose, CA) 21

2006 J. Lohr Winery Corporation Ariel Merlot Premium Dealcoholized Wine (San Jose, CA) 31

Wine Events in the Dining Room with Sommelier Sam Hovland

Invitations are sent via email, so we are able to nimbly book events. Wine charges for the tastings are based on consumption, with lots of wines to choose from. Appetizers are served at the tastings. To get on the email list to be invited to wine dinners and wine tastings, send an email to sam@headlinersclub.com. At the tastings we will talk about the wines, and where they are from, and their flavor profiles, and the history of the grape.

Alternating with tastings are dinners, with a wine theme that a menu is built around, or a menu that we plan and then pair wines from our list to. Our next big wine dinner will center on the wines of Bordeaux, with special entertainment to be revealed soon. I am also currently planning an Italian wine dinner for the near future. I hope to find and show you great wine and food combinations at these dinners. It is my goal to make these dinners special, and relaxed, so that everyone will feel comfortable asking questions about the wines. The list changes and evolves throughout the year so I am often able to pair the wines when they are drinking at their best, and utilize the dinners to showcase new favorites. –

Next up –

**Wine Dinner April 6th to Celebrate Thomas Jefferson’s Birthday,
with Musical Accompaniment by Anton Nel.**

Wine Events in Private Side Rooms with Sommelier Sam Hovland

I am able to put together great tastings and paired dinners centered on wines or foods that you are interested in, or come up with something around a theme from me. I am happy to create menus specifically for your party or event. Members have had great customer appreciation dinners, informative wine classes, spectacular anniversary dinners, and themed instructional birthday parties centered on wines of a particular region or favorite distillates.

I can assist you in setting up a “host your own” wine tasting. I can also apply the wine tasting concept to the wider world of food and beverages, so that you can pick an item or area of the world that you would like to focus on, and then we will have a fun and interactive tasting.



Hello – I'm Sam Hovland, Sommelier for the Headliners Club. I create the wine list, deal with about 40 local wine representatives & suppliers, and maintain the wine cellars for the club. I have been involved in the Austin food and wine industry for over 20 years as a kitchen manager, bartender, & captain. Concurrently while at the Headliners Club, I have expanded my wine career at Sardine Rouge, Demi-Epicurious, The Lakeway Inn and Conference Resort, and Twin Liquors, and as wine buyer for Mars Restaurant & Bar, Wild Wood Art Café, and Gourmage of Texas, in New Braunfels, and now for East End Wines here in Austin. I also continue to host private wine tastings & work as a freelance wine consultant.

My current wine credentials include certification as a 2005 graduate of the International Sommelier Guild Sommelier Certification Program. The International Sommelier Guild is one of the few institutions with a diploma program specific to sommeliers. The extremely broad ranging curriculum covers viticulture, vinification, tasting techniques, cellaring, investment strategy, menu design, and regional analysis of wines, spirits, and beer. Tasting is comprehensive and in-depth with regard to wine components and regional wines. In the 6 months of the final course, over 400 wines, beer & spirits are tasted. To achieve certification, candidates must successfully pass all parts of a 5-part, 2-day examination that covers wine knowledge, restaurant wine management, wine service, and blind tasting.

On the next few pages are the wines that comprise our special vault list...

SPECIAL VAULT LIST**NEW WORLD WHITE WINES**

7. 2006 Newton Unfiltered Chardonnay (Napa Valley, CA) 107

Consistent stellar ratings. Rich, full bodied. Floral. Baked apple acid & creamy crème Brûlée & white peach. Balanced.

OLD WORLD WHITE WINES, SPARKLING

NV Veuve Clicquot-Ponsardin Brut Champagne (Reims, Champagne) 112

Consistent. Light nose with some brioche & nougat. White fruit, apple. Deliciously clean. Medium, creamy, lemony acidity.

2002 Charles Gardet Rose de Saignee Champagne (Champagne) 139

Pinot Noir aromas. Persistent mousse. Red berry fruit, strong, will pair with food well. Lots of structure. Lasting finish.

1999* (2) Veuve Clicquot-Ponsardin Brut Rosé Champagne (Reims, Champagne) 156

Highly lauded pink bubbles with subtle cherry & European strawberry overtones. Toasty with good balance with the acidity.

1998* (2) Moët & Chandon Cuvee Dom Perignon Champagne (Épernay, Champagne) 314

Elegant. Fresh & vibrant. Apple at the core & lemon & toast, mineral. Marzipan note. Long, complex finish. Seafood.

OLD WORLD WHITE WINES, STILL

2005 Phillippe Colin Chassagne-Montrachet (Chardonnay) (Beaune, Burgundy) 106

Fresh. Green tea & some floral notes on the nose. Apple & pear & ripe peach. Vibrant with excellent mineral streak at finish.

1999* (1) Bouchard Meursault 1^{er} Cru “Les Perrières” (Chardonnay) (Côte de Beaune, Burgundy) 119

Sweet cream butter on nut bread. Mineral(slate & flint) holds lemon & apple in check. Ripe acidity. Mineral & oak increase.

2003* (3) Grivault Meursault 1^{er} Cru “Les Perrieres” (Chardonnay) (Côte de Beaune, Burgundy) 119

This should be a Grand Cru. Full bodied & rich texture. Very dry. Hazelnuts & butter without overdone oak. Ripe year – drinking now.

1999* (1) Château d’Yquem, 1^{er} Cru 375 ml bottle (1/2) (Sauvignon Blanc / Semillon) (Sauternes) 187

Golden. Prominent botrytis. Spectacular balance, plush with crème brûlée & stone fruits, honey & beeswax. Long finish.

NEW WORLD RED WINES

2003 Shafer Merlot (Napa Valley, CA) 122

Ripe & fruity. Rich with currant, oak, licorice & leather. Solid & earthy. Tannins integrating – decant. Drinking now.

1999 Deerfield Ranch DRX (55% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc) (North Coast, CA) 129

Blackberry & plum, cedar, olives, dark chocolate. Sweet merlot, lots of tannins that have settled down to add to great balance.

2003 Constant Diamond Mountain Vineyard Napa Valley Estate Cabernet (Blend) (Napa, CA) 165

Generous & concentrated. Black cherry nose. Ripe & smooth blueberry. Cab franc pepper notes & oak spice. Supple tannins.

2001* (1) Dunn Vineyards Howell Mountain Cabernet (100% Cabernet Sauvignon) (Napa Valley, CA) 194

Full bodied. Massive & legendary. Flowers & dense blueberry, & bramble. Intense. Firm tannins have smoothed out. Young.

2003* (3) Chateau Montelena Estate – Calistoga / Napa Cabernet (Mount St. Helena, Calistoga, CA) 198

(100%) Complex black fruits. Forest floor. Oak & plum. Secondary leathery notes. Purity. Lasting, grippy finish.

SPECIAL VAULT LIST, NEW WORLD RED WINES, continued...

- 1991 Jordan Sonoma Coast (81.2% Cabernet Sauvignon, 16% Merlot, 2.8% Cabernet Franc) (Sonoma, CA) 209
Black currant & cedar. Bought as a library release. Balanced ripe cherry with French oak. Baking spices. Tannins are ready, balanced.
- 2003 Spottswoode Winery (Organic) (96% Cabernet Sauvignon & 4% Cabernet Franc) (St. Helena, CA) 216
Brash ripe & soft fruity steak wine. Tobacco & smoky blackberry. Fleshy without tons of oak tannins. High performer from '03.
- 2003 Dominus Estate (88% Cabernet Sauvignon, 7% Cabernet Franc, 5% Petit Verdot) (Napa Valley, CA) 225
Bordeaux stylings from Napa –wet earth, black licorice, young cherry nose. Dark cherry chocolate, balanced alcohol. Great wine.
- 1998* (3) Opus One Cabernet Sauvignon (Napa Valley, CA) 276
(91% Cabernet Sauvignon, 7% Cabernet Franc, 1% Merlot, 1% Petit Verdot & Malbec)
Wants decanting. Dark berries & balance. Cedar & smoke. Pretty elegant – Opus waited and made more concentrated '98. Lamb.
- 2000 Opus One Cabernet Sauvignon (Napa Valley, CA) 258
(84% Cabernet Sauvignon, 6% Merlot, 5% Cabernet Franc, 3% Malbec & 2% Petit Verdot)
Still firm but drinking. Jammy currant & dill, berries leading into cedar & pencil. Rich. Strong showing for vintage.
- 2001 Opus One Cabernet Sauvignon (Napa Valley, CA) 275
(87% Cabernet Sauvignon, 6% Merlot, 2% Cabernet Franc, 3% Malbec & 2% Petit Verdot)
Opulent. Intense nose of cassis. Dark currant & cherry on palate. Great length on finish, still young. Nice tannins, decant. Balanced.
- 2002 Opus One Cabernet Sauvignon (Napa Valley, CA) 284
(86% Cabernet Sauvignon, 6% Merlot, 3% Cabernet Franc, 3% Malbec & 2% Petit Verdot)
Powerful wine from a great vintage. A bit more lean, but with cassis & black fruit concentration, juicy acids. Supple tannins.
- 2005 Red Car Wine Company Shake Rattle & Roll Syrah (Santa Maria Valley, N. CA) 121
“Riveting” Dense, rich complexity. Plum & currant fruit with smoke & blackberry. Plush but full-throttle. Drink through 2011.

OLD WORLD RED WINES

- 1998 Cos d’Estournel - Saint-Estèphe AOC (Deuxième Grand Cru Classé) 147
Peppery spice & berry on the nose. Gobs of cherry with fruit dropping towards mid-palate. Medium-Full body. Drinking well.
- 2003 Lynch Bages - Pauillac AOC (Cinquième Grand Cru Classé) 153
Nutty and stewed fruit on the nose from the heat. Dry with low+ acidity. Ripe & silky tannins, with darker Cabernet fruit. Lengthy.
- 2005 Château Lagrange Saint-Julien AOC (Troisième Grand Cru Classé) 132
Youthful. Still mainly primary fruit character – sweet, oaky dark fruit. Drying tannins for now. Balanced if still pretty dense.
- 2005 Château Branaire-Ducru - Saint-Julien AOC (Quatrième Grand Cru Classé) 161
A little lighter for '05. Red berry character, peppery, violets. Vibrant fruit shines through the finish. Dense structure. Tannic core.
- 2000 Château Leoville-Las Cases - Saint-Julien AOC (Deuxième Grand Cru Classé) 390
Very young. I bought this as a future based on weather reports and how over-performing the house is. WS 100pt. Check back in ten years.
- 2002 Château Palmer - Margaux AOC (Troisième Grand Cru Classé) 177
A-. Flowers & fruit & peat. Deep & rich, but tannins are still pretty firm for Margaux. A tad austere & tight, with alcohol showing.
- 2000 Château Certan Marzelle - Pomerol AOC 131
Complex, harmonious nose. Blackberries & mineral. Full & velvety with rich berry fruit, chocolate notes. Long & refined finish.

SPECIAL VAULT LIST, OLD WORLD RED WINES, continued...

1998 Château Troplong-Mondot - Saint Emilion AOC (Grand Cru Classé) 138

Elegant. Balanced with blueberry & blackberry & caramel, secondary leather & cedar & tobacco emerging.

2002 Château Pape-Clément (Cru Classé Pessac-Léognan) 148

Red & black currants & raspberry. Plum & cigar. Gravel & spicy fruit, mocha, nutty smoky oak. Concentrated, with ripe tannins.

1994* (3) Château Haut Brion (Premier Cru Classé des Graves) 256

Black currant & leather. Great mature Bordeaux, dense, with tar & espresso secondary bouquet. Lengthy finish & light acidity. Earthy.

2002 Château Haut Brion (Premier Cru Classé des Graves) 316

Stony minerals and black fruit. Floral & earthy. Almost ready – super complex and mouth-filling, with fine tannins building towards finish.

2004 Domaine Leroy Bourgogne Rouge – Burgundy AOC (Burgundy) 260

Plum & dark cherries. A little veg on the nose but beautiful palate helped along by declassified Grand Cru fruit. This goes forever.

1999 Domaine Leroy - Monthlélie AOC (Côte de Beaune, Burgundy) 179

Delicate & elegant fruit. Lavender & red fruits – strawberry, cherry, raspberry. Opens to forest floor & leather, with fruit to the end.

2001* (3) Premier Cru Grand Clos des Epenots - Pommard AOC, Courcel (Côte de Beaune, Burgundy) 106

Excellent. Lovely cherry & flower nose & medium cherry color. Soft start, with lots of fruit to balance high tannins & acid. Great.

2003 Premier Cru "Boudriotte" (Rouge) Ramonet - Chassagne-Montrachet AOC (Côte de Beaune) 117

Ripe & pungent from hot vintage. Exotic, rich, & earthy minerality. More robust flavors. Edgy, ripe acidity. Firm, dry finish.

1999* (2) Premier Cru Domaine de la Romanée-Conti "Cuvée Duvault-Blochet" Vosne-Romanée AOC 345

This wine retails for more than this! Red currant, spicy aromas. From declassified grand cru grapes. Seamless & silky. Pure & earthy.

2001 Premier Cru Les Beaux Monts, Grivot - Vosne-Romanée AOC (Côte de Nuits) 104

Well structured with complexity, length, & breadth. Drinking now. More firm than 2000, less sweet than 2002. Crisp acids.

2001* (2) Château de Beaucastel, Châteauneuf-du-Pape AOC, Perrin (The Rhône Valley) 125

This wine is awesome. Intense with pure cherry fruit & dried darker berries, herbes de Provence & secondary leathery notes.

Full, starting to develop, with lots of acidity & fine grain tannins. Floral notes towards the start of the very long finish.

2001 Costers de Mas Igneus (Priorat D.O.Ca., Tarragona, Catalonia, N.E. Spain) 160

(80% Garnatxa Negra / 20% Cariñena) This wine is only produced in the best vintages. Hand selected grapes with 45 day ferment & maceration. From the six oldest parcels (1901-1920). Dense Chambord like nose with flowers & rock to round it out. Pretty high tannins are starting to calm down as it edges into maturity, which will probably last for another five years of peak drinking.

Jammy & huge for the neighborhood.

Fortified Wine – Portugal

1977 Warre's Vintage Porto 242 Bottle

Cedar & tobacco on nose, with chocolate & roasted nuts. Hazelnuts & walnuts on the palate as well, and plums & cherries & raisin fruit with endless finish. Really intense, with force slowly becoming subtlety, coffee & fig & more cherry notes on finish. Smooth.

Wine Dinner April 6th to Celebrate Thomas Jefferson's Birthday,
With Musical Accompaniment by Anton Nel. Details soon via e-mail.