

Branko, Chardonnay, Friuli, Italy, 2007\$45.00
fresh forward fruit, aromas of wildflowers, bright and juicy melon and tropical fruit, beautiful balance and soft wood on the finish

White Varietals

Borgo Boschetto, Pinot Grigio, Friuli Venezia, Italy, 2008\$30.00
intense boquet, nice balance and fruit, solid structure and good persistence

Villa Erbice, Soave Superiore, Veneto, Italy, 2007\$32.00
straw yellow color, fragrance of field flowers and cherry, superbly round, balanced and velvety

La Caplana, Gavi Di Gavi, Piedmont, Italy, 2008\$35.00
30 year old cortese vines offer apple and white flowers on the nose, fresh, crisp and dry with rich structure and a long pleasing finish

Branko, Sauvignon Blanc, Friuli Venezia, Italy, 2007\$45.00
mint, sage and rosemary on the nose with full bodied grapefruit and gooseberry in the mouth

Branko, Pinot Grigio, Collio, Friuli Venezia, Italy, 2007.....\$45.00
Tre Bicchieri winner 3 years, fruity and toasty on the nose, soft and warm, apple, pineapple, and minerals

Red Varietals

Masciarelli, Montepulciano D'Abruzzo, Abruzzo, Italy, 2006\$26.00
smokey, earthy nose with red berries, long and dry, concentrated cherry, blackberry and chocolate

Maggio Vini, Nero D'Avola, Sicily, Italy, 2004.....\$28.00
intense red with purple tones, balanced taste of red berries with a soft, round, persistent finish

Del Pallio, Sangiovese, Emilia Romagna, Italy, 2007\$30.00
fresh and fruity, wild berries and violets, generous and rich yet well balanced and lingering

Tormaresca, Neprica, Italy, 2007\$30.00
ripe berry, cassis, molasses and cola lead to thick texture and smooth density

Marco Sclaris, Collio, Pinot Nero, Friuli, Italy, 2006\$32.00
fresh cherry and raspberry notes with sweet spices, smooth and elegant, beautifully balanced

Vigne & Vini, Primitivo, "Papale", Apulia, Italy, 2002.....\$32.00
solid red fruit with notes of rose petal, red earth, cedar and mint, round and smooth on the palette

Aurelio Settimo, Dolcetto D'Alba, Piedmont, Italy, 2006.....\$35.00
fruit-driven, powerful berry with bitter almond tones, spicy tannins flowing into a clean, long finish

Giacomo Fenocchio, Barbera D'Alba, Piedmont, Italy, 2005.....\$36.00
ruby red and garnet hues, very fresh and fruity, unfiltered, light-medium body, dry, smooth and balanced

Anna Maria Abbona, Sori Dij But, Dolcetto Di Dogliani, Piedmont, Italy, 2007\$38.00
expressive and fruity nose, prune and raspberry characters, intense and full, almond in the end

Cantina Sociale, "Gallura", Cannonau, "Templum", Sardinia, Italy, 2007.....\$38.00
medium-deep red, fresh violets on the nose with lively acidity leading to black fruits, and pepper

St Francis, Merlot, California, 2006.....\$38.00
ripe, vibrant mouth-feel, rhubarb and dry cherry, notes of cocoa, espresso and vanilla

Collelungo, Chianti Classico, Tuscany, Italy, 2006.....\$40.00
gorgeous fruit with dusty cedar, vanilla, blackberry, and cherry notes, plenty of underlying richness

Valori, Montepulciano D'Abruzzo, Abruzzo, Italy, 2006.....\$40.00
intense, refined bouquet with cherry, red fruit, violet, and leaf tobacco on the palate

Gini, Sangiovese Di Toscana, "Messere", Super Tuscan, Tuscany, Italy, 2000.....\$40.00
soft textures with a generous bouquet of cherry, oak aged to develop chocolate and spice on the finish

Giacomo Fenocchio, Nebbiolo Langhe, "Bussia", Piedmont, Italy, 2005\$42.00
deep plum and cherry scents, licorice, dried roses, and earth blend in a dry, harmonious structure

St Francis, Cabernet Sauvignon, California, 2006.....\$43.00
ripe, rich blackberry and currant lead to cedar notes, tobacco, spice and vanilla

Ruffino, "Modus", Super Tuscan, Italy, 2006\$45.00
blackberry, violet and licorice aromas, full-bodied with silky tannins

J. Lohr, "Hilltop", Cabernet Sauvignon, California,\$49.00
black cherry and currant on the palate, supple yet ample texture and balance

Villa Carafa, Zine, Aglianico, Campania, Italy, 2004\$50.00
powerful and complex, superb pepper, dark-berries, coffee and a hint of intertwined chocolate

San Vincenti, Chianti Classico, Reserva, Tuscany, Italy, 2003.....\$50.00
*ripe, decadent nose, with lots of blueberry and flowers, full-bodied silky tannins and a long finish
make this, "a lot of Chianti for the money", Wine Spectator-91 points*

Recchia Ca'Bertoldi, Classico, Amarone, Italy, 2003\$65.00
sweet red berry with cedar, spice and vanilla, oak on the long lingering finish

Capanna, Brunello Di Montalcino, Tuscany, Italy, 2003\$70.00
graceful and elegant, a rich concentrated wine, loaded with dark red fruit, smoke, tar, and licorice

Giacomo Fenocchio, Barolo, "Cannubi", Piedmont, Italy, 2003\$70.00
*the king of wines the wine of kings, made from nebbiolo vineyards where Tortonian soils meet
Helvetian, classic Barolo textures and tastes from the most sought after cru*

Swanson, "Alexis", Cabernet Sauvignon, California, 2005.....\$89.00
delivers subtle, complex, black cherry, currant, spice and cedary oak, deep and rich

Dessert Wine

De Bortoli, 8 year Tawny, Australia..... \$8.00/Glass
*deep toffee color, refined rancio flavors enhanced by rich chocolate, coffee
and sweet almond characters, smooth and concentrated*