



Italian Wine Special Offering

We are having a Spring Wine Sale featuring some delicious whites and reds and a couple of Great sparkling wines. The ratings are mine ☺ means it is a very good wine and value that is great for everyday drinking. ☺ ☺ means that this is an excellent wine and example of its type, ☺ ☺ ☺ means that this is an outstanding wine period that will also reward with additional bottle aging. **Up to 67% OFF**

WHITES

- 2006 De Tarczal Muller Thurgau Trentino ☺ \$22.00 \$15.99
One of Trentino's great white wine producing Estates, De Tarczal takes the usually ordinary workhorse Muller Thurgau grape to lofty heights. Produced from 25 year old vines in small quantities, this aromatic White evokes sensations of white peach, pear and floral notes which lead you to expect a sweet wine but it is nearly dry. One would expect as much from the descendant of the Admiral who fooled a Countess into having dinner with him and ultimately marrying him as well. This is Benchmark Muller Thurgau. Also available Gewurztraminer ☺ \$17.99 reg, \$24.99 & Moscato Giallo ☺ \$14.99 reg \$17.99
- 2006 Canus Tocai Friulano Friuli ☺ \$32.99 \$18.99
Dario Rossetto produces some of the greatest Tocai in all of Italy. A white that is produced from vines that are 25 to 30 years old and from a grape that is known elsewhere as Sauvignonasse or Sauvignon Vert, a relative of Sauvignon Blanc. Starting in 2008 it will be illegal to label these with the Tocai name and henceforth will be known curiously as just Friulano Bianco. "On my short visit to Friuli I was particularly impressed with Canus Friulano 2006 that perhaps owed its hint of smokiness to a tenth of the Wine's having been fermented in Barrique, although it was easy to see the innate weight of the varietal" Jancis Robinson "Master of Wine" 2/23/2008 I agree that this is impressive Tocai that actually ages well.
- 2006 La Quercia Riflessi D'Oro Abruzzi ☺ \$15.99 \$ 9.99
A stylish blend of three indigenous Italian white varieties; Passerina, Montonico and Ansonica. Deeply colored for a young white that see's little oak. Substantial flavors beyond the simple citrus and apple you get in most Italian whites. Paired with grilled white fish, pork tenderloin or chicken, this makes a nice alternative to Sauvignon Blanc.
- 2007 Spellbound Chardonnay California ☺ \$17.99 \$13.95
Delicious California Chardonnay with just the right amount of oak influence to augment the juicy ripe fruit. The wine is varietally well defined with some very nice smoky and vanillin accents. Very easy to drink glass after glass. This is part of Michael Mondavi's Folio venture. Richer seafood, pork or chicken dishes would pair well here. This particular style of Chardonnay would also carry sauces done with citrus and a hint of sweetness or spiciness.
- 2007 Martin Codax Albarino Rias Baixas, Spain ☺ \$15.99 \$12.99
Martin Codax the legendary Trubador is the namesake for this delicious white made from the Albarino grape, one of Spain's great indigenous varieties. Citrus, apple, minerals with hints of apricot that would pair up nicely with shellfish, white fish and light meats. Made by Spain's famous

- 2006 Domaine Manciat Poncet Macon Charnay Macon \$22.99 \$14.99
Another Classic French Chardonnay from the famous Manciat Poncet Domaine and a Village specific Macon (Charnay). Delicious crisp styled Chardonnay matured in Stainless Steel. Hand harvested and low yield, this is a Chardonnay you can Cellar for a few years.
- 2004 Domaine Auvigue Pouilly Fuisse “Vieilles Vignes” Macon ☺ ☺ \$32.00 \$23.00
Most Pouilly Fuisse is over priced mediocre Chardonnay, so when you find the real deal it is a treat. This is a Robert Chadderon selection produced by J. Pierre and Michel Auvigue from Chardonnay vines that are truly “Vieilles Vignes” or old vines. These 45 year old vines produce intense fruit that only shows its stuff after a few years in bottle. Auvigue wines are characteristically ripe, textured and deliciously well balanced.
- 2006 Stonecap Riesling Columbia Valley, Washington \$12.99 \$9.99
Not normally a fan of dry styled Rieslings but this one is a charmer. Petrol notes in the bouquet, nice citrus and stone fruits flavors and it ends just barely off dry. Asian food, Mexican or Spanish, Argentinian or equally well with most fish dishes, pork loin and chicken.
- 2006 Valkenberg Gewurztraminer Rheinhessen Germany ☺ \$12.99 \$10.99
Deliciously well balanced example of a Gewurztraminer. Light residual sweetness perfectly balanced by crisp acidity, floral, classic and not cloying like so many domestic versions. Great with Asian food.
- 2007 Paraiso Santa Lucia Highlands Riesling California ☺ ☺ \$16.99 \$14.99
One of the very best domestic Rieslings on the market. Excellent acidity, crisp and elegantly framed. This one gives the German ones a run for their money. Great for fish, grilled pork tenderloin , chicken Asian fair and just sipping on the deck.
- 2007 Mount Nelson Sauvignon Blanc Marlborough, NZ ☺ ☺ \$19.99 \$16.99
Excellent New Zealand Sauvignon Blanc that balances the tropical gooseberry character of NZ Sauvignon Blancs with hints of classic Sancerre grassiness, grapefruit and lime. Very tasty great to sip but fabulous aired with shellfish, light meats and citrus sauced white fish.
- 2007 Manifesto Sauvignon Blanc Suisun Valley, CA ☺ \$14.99 \$12.99
Another winner from Jamey Whetstone. This is what California Sauvignon Blanc is supposed to be like. fresh lime, grapefruit and tropical notes, lush fruit, great acidity, long finish and just plain tasty. Part of the proceeds from the sale of this wine goes to worker housing, Latino education and to clean water projects
- 2006 H3 Chardonnay Horse Heaven Hills AVA, Washington ☺ \$17.99 \$13.99
Very well made Chardonnay our of the famous H3 AVA. Great balance of pure Chardonnay fruit with nice oak vanillin and butterscotch components. This is a sipper and one that will pair well with many foods. had it the other night with seared scallops in a Thai lime chili butter with saffron rice and it was good.
- 2008 Graham Beck Chenin Blanc South Africa ☺ ☺ \$15.99 \$13.99
This is an impressive dry styled Chenin Blanc that is World Class. Great fruit expression and balance. minerals, citrus, stone fruits and some floral notes. Nicolas Joly could take some lessons from this guy.
- 2006 Castell-Castell Sylvaner Trocken Franken, Germany \$16.99 \$13.99
Rare chance to taste a Franconian wine from Germany. This is a very good dry styled white made from the Sylvaner grape. There is no New World counterpart for this one. Nice clean citrusy and mineral aromatics lithe on the palate with great balance.
- 2007 Tangent Albarino California ☺ ☺ \$16.99 \$14.99
Simply, the best Albarino out of California that I have had so far and it is World Class. Delicious!

REDS

- 2004 Treggiaia Rosso Toscana Frattoria di Bibbiani \$11.99 \$8.99
 Here is a really good drinking Tuscan red from a 1000 acre Estate near Montalbano. About 50 acres of the Estate are planted to vines with a cepage of 90 % Sangiovese, 5% Canaiolo and 5 % Cabernet Sauvignon. The wine has an atypical soft fruit core with the traditional Tuscan accents. Uncomplicated and easy drinking and a good value. The Estate is 1300 years old and has been in the hands of the Luigi Donato family for 150 years. The Sangiovese is from a very rare clone called Pulignano and is made by expert winemaker and adopted son Fulvio Galgani and Enologist Atillio Pagli.
- 2005 Bocelli Poggioncino Tuscany ☺ ☺ \$41.00 \$32.00
 Famed Tenor Andrea Bocelli along with brother Alberto and top Enologist Paolo Caciorgna produce this classic Tuscan blend of 60% Sangiovese, 20% Canaiolo, 10% Colorino and 10% Malvasia Bianca. The end product is a delicious Tuscan with notes of earthiness, sweet spice, anise, cinnamon in a medium bodied frame. The tannins are softened by opening it 24 hours before serving and it rewards with a long finish. This wine reminds me of a very good Chianti Classico. The Bocelli Estate in Lajatico has been producing wine for over 300 years. Very Limited as only a few hundred cases are made.
- 2005 Podere Ciona Montegrossoli Tuscany SuperTuscan \$17.99 \$11.99
 A great buy in a pure Sangiovese from Tuscany. I tasted both the 2004 and 2005 recently and both showed nice clean fruit, balanced tannins and acidity. There is classic dried floral notes and earthy notes but mainly just nice black and red fruits. Great alternative to pricey Chianti Classico.
- 2005 Tre Donne Barbera D'Asti "Donna Bruna" Piedmont ☺ ☺ \$27.99 \$17.99
 Excellent Barbera from Asti great fruit balanced by soft tannins and acidity.
- 2007 Charles Smith's The Velvet Devil Merlot Washington State ☺ \$14.99 \$11.99
 Simply yummy Merlot from the Randall Graham of Washington State. Charles owns K Vintners as well as this project of complex gulpable wines which include BoomBoom Shiraz, Kung Fu Girl Riesling, Chateau Smith. Lots of ripe fruit with cinnamon and candyish smoky accents and an almost exotic Asian spice. This one rates high on the Yummy scale with me. Save even more by the case!!
- 2006 Martorana Colonna Sicily, Italy ☺ \$17.99 \$13.99
 Smoky, lush and wonderful blend of Nero D'Avola and Syrah from a top producer. This wine over delivers for the money with Syrah pepper spice and substance accentuated by the fruity richness and round Nero D'Avola. One of my favorites. ☺ and possibly ☺ ☺ with about a year or so bottle time. Barbecued meats, steak, ribs, gourmet burgers...this is a good match.
- 2007 Andeluna Malbec Tupungato, Mendoza, Argentina ☺ \$11.99 \$9.99
 Last year this one received 90 pts in the Wine Spectator and was the Best Buy selection and this year is a good follow up. Displays nice structure, good fruit, soft tannins and balancing acidity. Drinks very nicely now but will improve noticeably in 9 mths to a year. At this price stock your cellar and enjoy it as it evolves. I purchased what the Distributor had left, so when it's gone...it's gone.
- 2006 DeBartoli Petite Verdot Vat 4 South Australia ☺ \$17.99 \$14.99
 Normally a blending grape in Bordeaux, Petite Verdot, rarely produces wines of any complexity on it's own or as a primary grape but this one is just dynamite for the money.
- 2006 H3 Cabernet Sauvignon Horse Heaven Hills, Washington ☺ \$17.99 \$13.99
 Tasty Cab from one of the hot upcoming areas. Intense fruit forward style with hints of cherry blossoms. Earth, berry, cocoa and mineral notes. Consistently well reviewed WS89.

2002	Hawley Merlot	Dry Creek Sonoma	\$30.00	\$10.00
	Earthy medium full Merlot with black cherry, blackberry, currants, chocolate and vanilla oak notes from the 50% New French oak that is used. Pretty substantial Merlot. If you like earthy, your in Heaven			
2005	Hogue Genesis Cabernet Sauvignon	Columbia Valley, Washington ☺	\$17.49	\$14.49
	Full flavored smooth red from Washington with raspberry, chocolate, spice and oak coming through. delicious with that grilled steak. Blend has a little Merlot, Cab Franc and Lemberger thrown in.			
2004	Goosridge Red	Columbia Valley, WA	\$14.99	\$12.99
	This is another smooth easy drinking red blend out of Washington from the well known Goose Ridge Winery. Syrah, Cabernet Sauvignon and Merlot aged in French and American Oak for 20 months. Nice value.			

More Whites up to 35% off

2005	Carl Graff Urziger Wurzgarten Riesling Spatlese		\$19.99	\$14.99
2007	Carl Graff Graacher Himmelreich Riesling Spatlese		\$22.99	\$15.99
2007	Fiano D'Avellino Tenuta Ponte ☺ ☺		\$23.99	\$14.99
2007	Greco Di Tufo Tenuta Ponte ☺ ☺		\$23.99	\$14.99
2007	Perezetta Toscana Sara Bianco ☺		\$15.99	\$12.99
2007	Martin Codex Albarino ☺		\$15.99	\$12.99
2007	Burgans Albarino ☺		\$14.99	\$12.99
2007	Latitude 41 Sauvignon Blanc New Zealand ☺		\$16.99	\$14.99

Other Wines on Sale

Hans Fahden Cabernet Sauvignon ☺ ☺ This is what California Cabernet is all about. Small production and delicious

Beckmen's Cuvee Le Bec ☺ 88 pts Wine Spectator, this is a yummy Rhone blend from CA.

The Old Ghost - True Old Vine Zinfandel at its best. Holy smokes, get it before it's gone 5 Stars Bev Dynamics 96 pts

Beckmen's Syrah

MacMurray Pinot Noir ☺

Laetia Pinot Noir ☺ ☺ A Pinot Noir with some body, complexity and style

Spellbound Petite Sirah ☺

Klinker Brick Zinfandel ☺ ☺ 91 pts WS Gold Medal San Francisco chronicle Wine Competition, Gold IEWC

Folie A Deux Zinfandel

Klinker Brick Syrah ☺ ☺ Gold Medal Int'l Eastern Wine Competition (IEWC) & SFCWC Double Gold Outrageously good!!!

David Girard Couer de Terroir Blanc and Viogniere

Boeger Barbera

Renwood Syrah and Zinfandel

Stephen Vincent Crimson ☺ great value Syrah Cabernet Blend

Colosi Nero D'Avola ☺ ☺ OMG!! Smoky ripe fruit, exotic spice I drink it, I bathe in it, I put it in my coffee. Surreally good 17.5 acres on Salina in the Eolian Archipelago. "This is gorgeous full bodied Nero D'Avola bursting with sweet dark cherries, Menthol, sage & flowers. It offers notable clarity and elegance...Incredible value Antonio Galoni Wine Advocate. "This is an Absolutely sensational bottle of wine" 90 pts Gary Vaynerchuck

Just Arrived

Louis Latour's Grand Ardeche Chardonnay 2006 91 pts Wine Spectator \$12.99 !!!
Without a doubt the best French Chardonnay for the money, bar none. Minerally, lush, seamless.

Sunday Brunch

\$17.95

*Includes Seasonal Fresh Fruit, Gourmet Breads Bar
Juice and Three Choice Coffees*

11 am to 2 pm

Cape Cod Scramble

*Our seafood Scramble done with crab, crab flakes, shrimp, scallops
Artichoke hearts, sweet onions, fine cheeses, fresh Tomatoes, fine herbs
and seasonings and topped with creamy Hollandaise*

Aspen Scramble

*The Aspen is the Traditional Denver done up with glazed smoked bacon
Black Forest Ham, smoked pork chop, sweet onions, fresh tomatoes, sweet
Peppers, fine spices and herbs, wine and a fine blend of white and yellow cheeses*

Texas Scramble

*The Texas is a beef eaters dream dish with tender pieces of USDA choice
Beef, a special blend of fine cheeses, fresh tomatoes, sweet onions, wild mushrooms
Sweet peppers and special spices*

Smoked Salmon Scramble

*Tasty smoked salmon, sweet red onions, capers, fresh dill folded into
Fluffy eggs and topped with Creme Fraiche Hollandaise and
served with Bistro potatoes*

Cajun Smoked Pork Chop

*Boneless Pork Chops with our own Cajun spices and brandied wine
and cream sauce, served with our bistro potatoes & eggs*

Filet Mignon w/ Sauce Escoffier

*Our 8 oz. Tenderloin Filet cooked medium or medium rare topped
with our Sauce Escoffier and served with potatoes & eggs*

****The Bistro serves only scrambled, over easy, over medium
Eggs and our steaks are cooked to medium/medium rare only.*

*We do not customize our dishes. Each ingredient lends an essential
component to the final product. If you are allergic or have strong aversions
to certain ingredients then we suggest you try Chez McDonalds*