

Our Wine Bar was created as a place to share our love of both great food and wine. We emphasize hard-to-find domestic artisan wines. Consistent with our philosophy on Extra Virgin Olive Oil, we hand-select only the finest wines to share with our customers.

TAKE A BOTTLE OF WINE HOME WITH YOU FOR \$10 LESS

& Wine Bar	Took	o Class	Dottle
rosé (more rosés on front) listed driest to sweetest	Tast I.5 o		Bottle Price
16. Rosé – 2021 Ciena, Breede River Valley, South Africa Produced from 30% Pinot Noir and 70% Chardonnay, this elegant wine is a harmonious blend of freshness and tropical fruits. A unique palate experience that walks a tight line between richness and sophisticated playfulness	2.75	5 11.00	34.00
17. Rosé – 2021 Sleight of Hands Renegade, Columbia Valley, WA 44% Grenache 31% Syrah 25% Mourvèdre - Layers of red fruits like pomegranates, tart cherries, and juicy strawberries, with underlying minerality, all of which is balanced with fresh, crisp mouthwatering finish.	2.75	5 11.00	34.00
18. Sparkling Rosé – 2021 Le Grand Courtâge Brut, Burgundy & Beaujolais, France An elegant bubbly blend with bright aromas of fresh strawberry, raspberry, and pomegranate. The Chardonnay provides depth, Ugni Blanc fresh acidity, and Gamay vibrant fruit expressions and smooth texture. 93 pts TP		14.00	40.00
reds listed lightest to fullest			
19. Valdiguié – 2021 'Wildflower', Monterey, CA Slightly chilled, displays fresh raspberry, cranberry, pomegranate, aromas, with a bit of black pepper and hibiscur Flavors of brambly, bright red berry with a touch of spice, mid-palate acidity, and a juicy, mouth-watering finish!		12.00	36.00
20. Pinot Noir – 2019 Jax Y3, Russian River Valley, CA This complex Pinot Noir is rich with ample notes of juicy Bing cherry, blackberry, vanilla, and up-front earthines Supple tannins and balanced acidity provide a luscious long finish!	4.50 ss.	18.00	48.00
21. Merlot – 2018 Luke, Columbia Valley, WA 85% Merlot 14% Cabernet 1% Malbec Aromas Fresh flavors of plum, cherry and blackberry dominate the midpalate while earthy flavors of tobacco, cedar and clove marry the spices of vanilla and mocha to extend the wine's long lingering finish.	2.75	11.00	34.00
22. Malbec – 2019 Punto Final, Uco Valley, Argentina 100% Malbec red fruits such as blackcurrant and raspberry. In the palate, the wine is smooth and silky with round tannins and a long and persistent finish. 90pts Wine Advocate 91pts James Suckling .	2.75	11.00	34.00
23. Dornfelder – NV Schlink Haus, Victoria, Nahe, Germany - SWEET RED! Irresistible flavor of matured plums, juicy red berries and sun-kissed cherries. Fruity full-bodied & sweet!	2.50	10.00	31.00
24. Barbera – 2019 Scott Harvey Mountain Selection, Amador County, CA This wine is produced in the Italian Old World style. Blackberry, currents, and spicy pumpkin pie notes with a rich, full, and balanced center flow into a flavorful lingering finish.	3.50	14.00	40.00
25. Red Blend – 2019 'Angels & Cowboys', Sonoma County, CA Juicy and plush with structured tannins, soft oak, and an abundant of blackberry, raspberry, plum, and blueberry notes. A blend of Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah, and Carignane that layers dark fruits and exotic spices to make this red delightful to drink. 92pts Somm Challenge	3.50	14.00	40.00
26. Red Blend – 2017 'Hidden Asset', Sana Barbara CA - London's Favorite Earthy, leathery, and wet oak aromas are enticing. A rich, elegant, and complex wine that delivers flavor notes of beef jerky, raspberry, pomegranate, black pepper, velvety chocolate tannins, and a long, luscious finish. 91pts V		19.00	50.00
27. Cabernet Sauvignon – 2018 'Into the Woods', Columbia Valley, WA A full-bodied wine, with pronounced elegant flavors of dark blackberry compote, fresh-picked blue plum, and subtle essence of orange zest providing bold flavors and perfect balance. Silky drawn out tannins leave you wanting more!	4.00	16.00	44.00
28. Zinfandel – 2019 'Inzenertor', Armador County, CA Full of big bold black cherry flavors, it is a lone warrior in the world of basic Zins. Oak aging contributes to the rounded complexity with just a hint of sweetness.	4.00	16.00	44.00

= Practicing Organic