

LISTA DE VINHOS

QUICK
FAST
HURRY
NEVERMIND
RELAX

SPARKLING WINES

OLD WORLD (SPAIN)

- 2006 Raventós i Blanc L'Hereu Reserva Brut Cava**43.
(Catalonia) (Macabeo, Xarel-lo, Parellada) Biodynamically farmed and certified. Bright and lively with fruity aromas of lemon and green apple and more complex notes of fresh baked bread. 28-32 months on lees; disgorged to order.
- 2006 Mont-Marcal Cava Brut Reserva**34.
(Penèdes) (Macabeo, Xarel-lo, Parellada, Chardonnay) Clean, elegant and complex. Fresh bread aromas and the flavors of ripe apple and creamy mousse. Aged 18 months on the yeast and disgorged upon order.

NEW WORLD (THE AMERICAS)

- NV Reginato Metodo Tradicional Rosé of Malbec**46.
(Argentina) Light berry flavors with the richness of Malbec. Crisp, dry, and refreshing finish. Strawberry and rhubarb bouquet accompanied by plenty of bright fruit, savory flavors, and a medium-long finish. Enjoy with any course—even steak!
- NV Domaine Carneros Damask Rosé**52.
(Napa/Carneros) (Pinot Noir) Established by Claude Taittinger. 100% Carneros grapes. A pretty and festive wine, with fresh raspberry notes that give way to a depth of character. No chemical fertilizers or pesticides are used.

WHITE WINES

OLD WORLD (SPAIN & PORTUGAL)

BIN

- 902-a 2008 Avinyo Vi d'Agulla Blanco**29.
(Penedes, Spain) Free-run Muscat Petit Grain fermented in stainless steel. Aguja (fizzy), with a floral nose and delicious grapefruit acidity. 10.5% alcohol. Excellent aperitif, or to complement fish crudo, ceviche or fresh salads.
- 905-a 2008 Xarmant Arabako Txakolina**34.
(Hondarribi Zuri) (Txakoli, Spain) Moderately fizzy, bright lime and mineral notes. Served well chilled in Basque tapas bars. Very nice aperitif, and especially good with garden selections, and ceviche.
- 701-b 2008 Talai Berri Getariako Txakolina**48.
(Hondarribi Zuri) (Txakoli, Spain) From Basque country. Slightly effervescent, complex bouquet with mineral and citrus notes in a complex and structured mid-palate. Perfect with seafood and as a celebrative aperitif.

- 702 **2008 Can Feixes Penedes Blanc**35.
(Parellada, Macabeo, Chardonnay, Malvasia de Sitges) (Penèdes, Spain) Fragrant, firm and minerally dry. Lime and melon on the nose. Nice crispness and acidity on the palate with a touch of peach.
- 703 **2008 António Esteves Ferreira Soalheiro Alvarinho**48.
(Vinho Verde, Portugal) Very clean bouquet, great tropical fruit and touch of white flower in the nose. Well defined, fresh, slightly sweet, long aftertaste, perfectly balanced. Perfect with seafood and exotically spiced cuisine.
- 704 **2007 Lagar de Cervera Albariño**46.
(Rias Baixas, Spain) A delicious, full, rich and intensely fruity wine. Aromas and palate of peaches, apricot, melon and citrus. Situated in Galicia in north-west Spain, Lagar de Cervera has established an almost cult status for superb Albariño in the area.
- 705 **2008 Laxas Albariño**43.
(Rias Baixas, Spain) Wonderfully crisp, dry with intense fruit and floral aromas. Typical Albariño freshness with integrated notes of apple and apricot upheld by a perfectly structured balance of acidity and weight.
- 706 **2008 Bodegas Angel Rodriguez Martinsancho Verdejo**49.
(Rueda, Spain) Aromas of pear, white flowers and honey. Peach, melon and guava integrate with vibrant citrus and quartz-like minerality. In the 1970's, Rodriguez refused to pull up his historic, pre-phylloxera Martinsancho vineyard in Rueda (dating from 1784), thus saving the Verdejo grape from extinction in Spain. Perfect with seafood, raw and cooked.
- 707 **2008 Montebaco Verdejo**38.
(Ribera Del Duero, Spain) Elegant and fresh, yet full through the mid-palate. An interesting mix of cream and apples in a very long finish. Can move into sweetbreads, and even pork. No chemical products used, and all harvesting is done by hand.
- 705 **2007 Luis Pato Vinhas Velhas Branco**38.
(Bairrada, Portugal) (Bical, Cerceal/Arinto & Sercialinho) A complex, full flavoured white with the depth and texture of a good white burgundy. Combines fresh citrusy fruit with toasted nut flavors in a lingering finish.
- 708 **2007 Mengoba Godello & Dona Blanca**59.
(Bierzo, Spain) Left on the lees for 7 months before bottling. Finely balanced and gently expressive, this top shelf white exudes rounded notes of peach, melon and lemon zest, with vanilla bean in the background. Impressively textured.
- 709 **2008 Abad dom Bueno Godello**42.
(Bierzo, Spain) (Organic) Expressive aromatic nose with white peach, nectarine, and honeysuckle. The palate offers flavors of stone fruit, almond skin, and ripe pears. Fermented with native yeasts and no sulfites added.
- 710-a **2004 Viña Valoria Rioja Crianza Blanco**45.
(Viura) (Rioja Alta, Spain) Crianza's must age at least 12 months before release with at least 6 months in cask. This one goes far beyond with a honeyed texture and notes of marzipan, lemon zest and golden apple, integrated minerality and food-friendly acidity.
- 710-b **2007 Louis Rodriguez Viña de Martin**59.
(Ribeiro, Spain) (Treixadura, Torontes, Albariño, Lado) Made by a tiny producer in Ribeiro; only 500 cases. Native yeasts and bottled unfiltered. Highly focused in the attack, it widens to delicate and layered flavors of grapefruit, nutmeg, and a long developing finish.
- 603 **2007 Roland Rosario Tempranillo**40.
(Alta Mesa, Lodi) Domestic Tempranillo in a Rioja style = the best of both worlds. Lovely aromas of dried cherry and earth followed by a medium bodied concentration of cocoa dusted cherry and white pepper. Bright acidity makes this one really open up with food. Only 25 cases produced!
- 604 **2005 Storrs Saint Clare Bordeaux Blend**40.
(Santa Cruz Mountains, CA) Aromas of cassis, black cherry, and sweet oak, with a hint of wet stone. Round, supple and full-bodied on the palate with layers of cassis, ripe plum, cigar box and notes of vanilla. Leaves a rich impression on the finish.
- 605 **2006 Tudal Cabernet Sauvignon**89.
(Napa Valley, CA) At last a legacy styled California cab! Not a fruit bomb, but with a deep and layered complexity that again shows what the grape is capable of in the new world. Look for notes of dried thyme and sage along with red and black cherry, a perfectly balanced mid-palate, and an elegant, satisfying finish.
- 606 **2007 Sineann Abondante**45.
(Columbia Valley, OR) (Syrah, Merlot, Grenache, Zin, Cinsault) First, enjoy the unusual glass "cork." Winemaking is meticulous. Fruit is hand sorted, punched down by hand, and gravity racked. Aromas of plums and cassis, cedar and smoke. Black fruits and a luxurious mouthfeel.
- 607 **2007 Tamarack Cellars Cabernet Franc**60.
(Wahluke Slope, WA) Elegant aromas of spiced cherry, blackberry and boysenberry. A hint of oak undergirds rich fruit with notes of spice and tobacco, smooth chocolate and mocha on the palate. Nicely structured tannins and a fine-grained finish.
- 608 **2003-06 J. Bookwalter Subplot No.22**40.
(Columbia Valley, WA) (Cab Sauv, Merlot, Malbec, Cab Franc, Syrah, Petit Verdot) Each vintage in this blend is aged independently in small 100% French oak barrels. Blending across vineyards, varieties and vintages creates a wine with structure, pronounced aromatics and rich flavors.
- 609 **2005 Sage Vineyards Veedercrest Napa Red**46.
(Cabernet Sauvignon, Cab Franc, Merlot) Bordeaux-style blend. Sweet and enticing scents of blackberry, cinnamon, vanilla and hints of sage, laurel and forest-floor, edged with dark chocolate. Complexity of plush red fruit, zesty acid and some firming tannins lead to a long and delicious finish that develops a nice savory herbal undercurrent.
- 610-a **2006 L'Aventure Optimus**65.
(Paso Robles, CA) (Syrah, Cab, Petit Verdot) A suave and persistent nose of cherry-vanilla and blueberry leads to a deliciously muscular wine of both strength and finesse. Blackberries, coffee, and tar are held together by textbook acid/tannin balance. Flavors resolve beautifully in a sweet and voluptuous finish.

Corkage at Bocanova is \$15/btl. 2 bottle limit. One corkage waived for each bottle purchased from this list.

- 504 2004 Bodegas El Porvenir de los Andes “Laborum” Malbec/Cabernet**56.
(Cafayate Valley, Argentina) The vineyards are situated at 5,740 feet above sea level. Intense ruby red, with violet notes. Aromas of ripe plums and cassis from Malbec join the spicy, peppery Cabernet perfume with a slight toastiness. Perfectly structured with vibrant acids, sweet tannins, and all the briarberry and dark cocoa these varietals can muster.
- 505 2004 Axel Primero**55.
(Colchagua Valley, Chile) *(Cab, Cab Franc, Syrah, Carmenere, Merlot)* Aromas of fresh cherries, plums and figs, along with tobacco, licorice, nutmeg and cocoa. A lively palate delivers a unique flavor profile comprised of the best qualities of the constituent grapes. A superbly blended wine with a complexity that carries through a lengthy finish.
- 506 2005 Bodegas El Porvenir de los Andes “Laborum” Tannat**56.
(Cafayate Valley, Argentina) This is the grape used to make “the black wines of Madiran” in the southwest of France. A beautiful wine, winner of the Mundus Vini International Silver Medal, it is big, powerful, and intensely flavored—yet exquisitely balanced with bright acidity and sweet but firm tannins.
- 410 2007 Juanico “Don Pascual” Cabernet Franc Reserve**31.
(Juanicó, Uruguay) Aromas and body similar to Loire Valley Cab Franc’s, with plum, almond and sweet red pepper nicely knit through an integrated minerality. Emerging, prominent notes of blackberry and chocolate lead into a lingering, complex finish.
- 507 2006 Duxoup Charbono**38.
(Dry Creek Valley, CA) An obscure Italian varietal with a long history in California. Opens with an enticing bouquet of plum juice, wild grape skin, licorice and leather. Both bright and dense, then silky and smooth on the palate, with a chocolate-cordial note on the finish.
- 508 2005 Ca' del Solo Syrah**35.
(Central Coast, CA) *(Syrah w/ 4% Grenache)* Delightfully reminiscent of Northern Rhône wines such as Cornas and St. Joseph. Refined and seductive perfume leads seamlessly into complex flavors of licorice, anise, wintergreen, violet, and exotic spices, underscored by a stony riverbed minerality. A remarkable wine at this price.
- 509-b 2007 Spicerack Punchdown Syrah**43.
(Sonoma Coast, CA) Sustainably farmed and aged in “neutral” barrels. Warm aromas of strawberry and olallieberry with hints of sage and black figs. The lively palate shows dark fruit, clove, and notes of Rhône violet and white pepper. Deep and lingering in the finish.
- 510 2006 Januik Merlot**58.
(Columbia Valley, WA) *(Merlot w/ 3% Cabernet Sauvignon)* Raspberry, vanilla and spice notes in the nose complement rich black fruit and cocoa flavors in the mouth. Generous in texture and length, mature and richly flavored. Ends with a long and lush finish.
- 601 2005 Milbrandt Legacy Merlot**56.
(Columbia Valley, WA) *(Merlot, Cabernet, Petite Verdot)* Consistent aromas and flavors of ripe blackberry, spice, tobacco, plum, cherry, and coffee. Dense, lush and voluptuous on the palate. Both hedonistic and intellectually compelling, with a rich fruit finish.
- 602 2006 Valdez Zinfandel**68.
(Rockpile Road Vineyard, Sonoma) Ripe, full-bodied, and filled with personality. Shows dark blackberry and briary notes with a hint of dried sage in the nose. Dense and mouthfilling, yet supple. Huckleberry, cracked pepper and dried anise flavors linger through a ripe finish.

- 902-b 2005 Campolargo “Branco” Arinto**46.
(Bairrada, Portugal) Fermented with wild yeast. Bright aromas rounded by notes of banana and toasted almond. Appealing combination of lemon zest and vanilla from oak aging lingers in a flavorful palate with zesty acidity, mouthcoating density, and a long finish.
- 801 2008 Quinta da Romeira Arinto**32.
(Bucelas, Portugal) Winery established in 1703 in the Lisbon bay area. Rich lime and lemon blossom flavors open to show terrific depth as well as length. Often compared to German Riesling. Beautiful with seafoods and fresh salads, as well as cheeses.
- 701 2007 Paulo Laureano Reserve Branco**48.
(Alentejo, Portugal) *(Antao Vaz)* Aromatic nose of white peach, tangerine, marmalade and blossoms. Full bodied, with excellent balance between a bright acidity and a rich texture of opulent roundness. Pairs well with chicken, pork and richer seafood.
- 802 2008 Herdade do Esporão Reserve White**44.
(Alentejo, Portugal) *(Antão Vaz, Roupeiro, Arinto)* Round and creamy, with underlying minerality and ripe peach, orange blossoms and some tropical notes of bananas and cream. Great for the California Chardonnay lover looking for something different.
- 803 2008 Viñedos de Ithica Odysseus Garnatxa Blanca**48.
(Priorat, Spain) Grown in famous “Licorella” (slate) soil, forcing roots to a great depth. Mineral driven with unique notes of dried herbs, anise, and dried white fig. Silky and richly bodied. Fermented with native yeasts in temperature controlled stainless steel. The Spanish equivalent of a Chateauf-neuf-du-Pape blanc.

NEW WORLD (THE AMERICAS)

- 804 2009 Crios de Susana Balbo Torrontes**29.
(Mendoza, Argentina) A fragrant bouquet of spring flowers, honey, and tropical aromas leads to a creamy texture backed by vibrant acidity. A refreshing aperitif; but plenty of body for seafood. From 31-year-old vines in Cafayate (where the finest Torrontes grows).
- 805 2007 Jean Bousquet Chardonnay/Pinot Gris**44.
(Mendoza, Argentina) Rich fresh tropical fruit aromas with citrus notes. Crisp acidity of focused Chardonnay fruit (stainless steel) rounded by pear and spice of Pinot Gris. Great balance of sweetness and acidity. Especially delightful with seafood pairings.
- 806 2007 Husch Dry Gewurtztraminer**30.
(Anderson Valley, CA) Floral, rose petals and ginger in the nose. Dried flowers, melon and spice on palate, with nice textural weight. A dry and spicy style, well suited as a refreshing aperitif, or paired with spiced seafood offerings.
- 807 2007 Brandborg Gewurtztraminer**38.
(Umpqua Valley, OR) Aromatics are pure and true to type with lychee fruit, clove and stick cinnamon, and a hint of orange peel. Citrus elements combine with a rich and supple mid-palate, and a lingering spicy fruit finish. Off-dry at 2.5% residual sugar.
- 808 2007 Pey-Marin Riesling**42.
(Marin County, CA) Appealing lemon zest in the nose, with a follow-through of dry, firm citrus and green apple flavors, then a sweeter peachy quality on the back end. An organic wine of great delicacy and subtlety, and a beautiful pairing for any lighter fare.

- 809 2007 Amity Riesling**38.
(Willamette Valley, OR) Opens with lemon-lime aromas, and maintains notes of grapefruit zest and a flinty mineralality throughout a bright mid-palate. An intriguing interplay between sweet fruit and pointed acidity marks the lingering finish.
- 810 2008 Ca' del Solo Estate Muscat**36.
(Monterey County, CA) From biodynamically grown fruit. A super floral nose with notes of rose petals resolves into a crystal-clear minerality typical of Monterey County soils, delivering flavors of musky melon and honey into an off-dry finish. Lovely as an aperitif.
- 901-a 2008 Palmina Tocai Friulano**44.
(Honea vineyard, Santa Ynez Valley, CA) Light, spun straw color. Ripe apricot and white citrus flower aromas evolve into notes of key lime, nectarine and even a bit of marzipan. Round and rich in texture with a refreshing finish of hazelnut and white peach
- 901-b 2007 Andrew Rich Rousanne**42.
(Columbia Valley, OR) The great white grape of France's Rhone Valley. Scents of flowers, honey, minerals and stone fruits, with a creamy, almost voluptuous palate that is structured and elegant. Finishes with a firm dry edge that makes this a great food wine.
- 903 2008 Seghesio Fiano**45.
(Sonoma County, CA) Fiano originates in Southern Italy on the slopes of Mt. Vesuvius. This is a rich wine endowed with notes of honey and hazelnuts framing a core of apple and pear fruit. The mouthfeel is buttery and the finish is long with a hint of beeswax.
- 904 2008 Roland Rosario Verdelho**35.
(Silvaspoon Vineyard, Galt, CA) Only 50 cases made in tribute to this Portuguese/Spanish varietal. Butterscotch nose leads to round and complex flavors of citrus, pineapple and papaya. Fresh acidity of a sauvignon blanc, but 10% neutral French oak imparts a creamy mouthfeel and lingering finish.
- 905-b 2007 Frog's Leap Chardonnay**52.
(Napa Valley, CA) Aromas of wet stone and white peaches layered with delicate notes of honeysuckle. Just a hint of lemon butter under the clean and taut acidity. Oak and malolactic fermentation make it distinctly "California," but with great restraint and finesse.
- 906 2005 Hamacher Cuvee Forets Chardonnay**60.
(Willamette Valley, OR) An inspiringly elegant and delicate chardonnay of great textural complexity. Citrus, ripe pear and crème brûlée notes dominate with subtle hints of anise and pineapple upside-down cake. A mouthwatering wine of perfect balance.
- 907 2008 Au Bon Climat Chardonnay**42.
(Santa Barbara County, CA) *(Organic)* Old World sensibilities meet New World flair. Aromas of pear, melon and white peach, a hint of lemon rind, and sweet buttered toast in the mid-palate combine with some minerality for a rich and lingering finish.
- 404 2008 Festivo Malbec**27.
(Mendoza, Argentina) Aromas of dark fruit with whiffs of black tea and eucalyptus. Juicy, expressive flavors of plum and blueberry, held together in a pliable structure that emphasizes the softer side of Malbec. Ends with some earth and spice in a lasting finish.
- 405 2005 Melodia Malbec**34.
(Mendoza, Argentina) A rich and plummy nose with hints of espresso barely prepares you for the saturated body with a fig paste coating over deeper flavors of blackberry and dark chocolate, then a long, smooth finish. A delicious and intriguing side of Malbec's multivarious personality.
- 406 2007 Pascual Toso Reserve Malbec**40.
(Mendoza, Argentina) Dark and briary aromas yield to coconut and subtle black fruit notes. The full and rich palate is densely structured with cherry, cassis and clove flavors, and the impression of sweetness. Finishes with a deliciously long cocoa and berry fade.
- 407 2006 Lindaflor Malbec**70.
(Mendoza, Argentina) Absolutely ethereal aromatics of wood smoke, pencil lead, lavender, spice box, black cherry, and black raspberry. The remarkably complex palate is dense, rich, and opulent with layers of savory black fruits and exotic spices. Owned by Château Le Gay in Pomerol (Bordeaux) and hand-crafted by Michel Rolland. Decant.
- 408 2007 Monteviejo Petite Fleur**40.
(Mendoza, Argentina) *(Malbec, Merlot, Syrah)* Saturated purple color. Elegant first impression with complex aromas of black cherry, mineral, violets and cassis. Medium-bodied on the palate with layers of dark fruit compote and warm spices. Hint of vanilla in a long finish.
- 409 2006 Ben Marco Expresivo**62.
(Mendoza, Argentina) *(Malbec, Cab, Syrah, Petit Verdot, Tannat)* Profound aromas of red currants and black cherries with smoky and sweet vanilla oak. Hugely layered dense black cherry, dark chocolate, and hints of sandalwood. Amazing evolution in the glass. Perfect balance, with great concentration and length.
- 501 2006 Monteviejo "Monteviejo" Blend**58.
(Mendoza, Argentina) *(Malbec, Merlot, Cabernet Sauvignon, Syrah)* Opaque purple color. Expressive perfume of warm toast, black cherry, blueberry, and licorice. A hint of lavender infuses a palate that is full-bodied, dense, and layered. It has that extra dimension of broad complexity in a mouthcoating concentration of delicious ripe fruit. 45 second finish?
- 502 2006 Santa Ema Amplus One**52.
(Cachapoal Valley, Chile) *(Carmenere, Syrah, Carignane)* Expressive aromas of red and black cherries, prunes and a touch of tobacco. Flavors progress from sweet black fruits through roasted red peppers and back again. Well-structured and powerful with rounded tannins that lead to a broad and seductive finish.
- 503 2006 Buehler Cabernet Sauvignon**54.
(Napa Valley, CA) Aromas of ripe black cherries and black plums, with hints of cola and spice. Deeply extracted flavors derive from the mature hillside vineyards: a sweet and savory palate with black olive, coffee, dried currant and mineral notes with approachable tannins and a restrained elegance.

- 306 2007 Carter Hillblock Pinot Noir**76
(Willamette Valley, OR) Jack and Kathleen Carter have supplied fruit to the best Oregon producers, including Dom. Serene. The burgundian nose predicts the delicately fruity flavors of cassis, black cherry, and boysenberry underlain by earthy, chocolate spice and deliciously ripe tannins. These knit together in a long, evolving finish.
- 307 2007 Sequana Sarmento Pinot Noir**50.
(Santa Lucia Highlands, CA) From a family-owned, sustainably-farmed vineyard. Pretty and bright aromas of Bing cherries and strawberries. Delicious, complex, silky and crisp all at once. Flavors of red cherries, cola, licorice, cedar, and a dose of peppery spice.
- 308 2006 Pey-Lucia Frisquet Pinot Noir**52.
(Santa Lucia Highlands, CA) Dark ruby with rich and sumptuous aromas of black cherries, rose petals, earth and vanilla spice. High-toned and refined flavors of black raspberry, bitter chocolate and savories are deep and focused. Ends with a delicious and warm finish.
- 309 2007 Saintsbury Pinot Noir**58.
(Carneros, CA) Classic Carneros Pinot Noir. Appealing red berry aromas, boldness of fruit and an elegant structure that show a balance of tannin and acid, with rich and complex fruit flavors concluding in a stylish and mouthwatering finish.
- 310 2007 Emeritus Pinot Noir**62.
(Russian River, CA) 90% dry-farmed, single vineyard harvest. Expressive bouquet of red and black cherry with seductive herbal and smoky notes. Finesse and crisp acidity deliver red and black fruit flavors in a silky texture with hints of cola and dark chocolate. The long and suggestive finish is an attention grabber.
- 401-b 2006 Domaine Serene Evenstad Reserve Pinot Noir**96.
(Willamette Valley, OR) One of the most celebrated Oregon Pinots. Pommard, Dijon and Wadenswil clones of Pinot Noir, thinned to one cluster per vine shoot. Fifteen months in French oak barrels. Finely balanced tannins support a hedonistically lush body. Look for a progressive unfolding of dark berry, violet and lavender, with hints of dark chocolate and raspberry cordial.
- 401-a 2005 JC Cellars Frediani Vineyard Petite Syrah**86.
(Calistoga, CA) Absolutely opaque color. Blackberry compote and black pepper in an intense nose. Port like density on the transportive palate carries vanilla, dark berry, tar and eucalyptus notes via crushed rock minerality and mouthcoating tannins into a beautifully integrated finish of cooked dark fruit laced with allspice.
- 402 2007 Montes Alpha Carmenère**42.
(Colchagua Valley, Chile) Mint, plum, blackberry and cola aromas. A forward but balanced mid-palate with black fruit and an array of spice, lavender, incense, smoke, and blueberry flavors. Layered, plush, and concentrated with rounded tannins and a long elegant finish.
- 403 2007 La Playa Block Selection Reserve Carmenère**27.
(Colchagua Valley, Chile) Deep ruby color with notes of ripe red fruits, spices, tobacco, pepper and cedar. Very approachable thanks to ripe tannins and good balance. Notes of blackberry jam, dark chocolate and sweet fruits. Offers good length in a pleasant finish.
- 509-a 2006 Ojai Vineyard Grenache**60.
(Santa Barbara, CA) (80% Grenache; 20% Syrah) Lovely raspberry ripeness in the nose leads to a unique combination of bright and forward cherry lushness tempered by the depth and restraint of Bien Nacido Syrah, a delicious textural quality and great balance.

ROSÉ WINES

OLD WORLD (SPAIN)

- 908 2008 Los Bermejos Rosado**45.
(Canary Islands, Spain) (*Listan Negro*) An indigenous grape grown in volcanic soil and extensively tended by hand. Deep salmon color. Exotic in character with smokey fruit aromas, leading to a transportive palate of mineral, raspberry tart, and a hint of rose.
- 909-a 2008 Piedra Rosado**38.
(Toro, Spain) (*Tempranillo*) Brilliant and shiny strawberry pink. Fresh and intense aromas of sweet forest fruits, and a rounded, sensual but well structured palate, retaining lively acidity. A touch of Tempranillo's dark cherry notes in a persisting finish.

NEW WORLD (THE AMERICAS)

- 909-b 2009 Donkey & Goat Isabel's Cuvée Grenache Rosé**32.
(McDowell Valley, CA) Brilliant pale salmon color, with aromas of strawberry and rhubarb carried by a tangerine-like acidity. Neutral French oak provides substantial texture and depth. The fine integration of a Provençal rosé combined with new world juiciness.
- 910 2009 Calcu Rosé**24.
(Colchagua Valley, Chile) (*Malbec, Syrah & Carmenère*) A blend of grapes grown in Andean foothills, lower valleys, and near the sea, yields a rich and complex, bright yet subdued palate of fresh red berries, engaging minerality, and a deliciously long finish.

RED WINES

OLD WORLD (SPAIN & PORTUGAL)

- 101 2008 Doniene Gorrondona Bizkaiko Txakolina Tinto**44.
(Txakoli, Spain) (*Hondarribi Beltza*) Quite a rare wine from pre-phylloxera Hondarribi Beltza vines! Deep, dusky nose of cassis, licorice and herbs. Powerful flavors of dark berry, bitter cherry with mineral undertones. Presents a long evolving finish. Steak.
- 102 2007 Forja de Salnes Goliardo Loureiro**60.
(Rias Baixas, Spain) (*Loureiro*) Old vines, extremely low production (250 cs) and artisanal winemaking. Aromas of blue fruits, savory herbs and earthy chocolate. A juicy acidity complements a soft and elegant mouthfeel with blueberry, cocoa, and sweet tobacco.
- 103 2008 Vinos de Terruños Esencia de Monte Tinto**30.
(Castilla, Spain) (*Cencibel; aka Tempranillo*) Organically farmed. Pleasing red fruit ripeness in the nose. Typical bright cherry notes and a forward fruitiness lead to a surprising complexity for a medium bodied wine. Nice acidity makes it very versatile with food.
- 104 2007 Mengoba Vinyedos Viejos Mencia**75.
(Bierzo, Spain) Absolutely artisanal production. Organic grapes from 80-year-old vines, ploughed by cows, with integrated pest management instead of pesticides. Intense, with dark fruits spiced by pepper, tar and oak. Extracted cherry notes are buoyed by a firm minerality.
- 105 2006 Abad dom Bueno Roble**44.
(Bierzo, Spain) (*Mencia*) Dry farmed, fermented with indigenous yeasts, no sulfites added. Rich, dusty aromas of black cherry, blackberry and minerals. Evolving complexity in mid-palate with dark fruit, spice and toasty wood notes. Nice length in the spicy finish.

- 106 2007 Guimaro Mencia**32.
(*Ribeira Sacra, Spain*) Violet perfume with some earthiness on the nose. Silky and elegant on the palate, with notes of tart cherry, dark raspberry and even some rose petal. Well balanced acids and tannins carry the fruit into a pleasing finish spiced with white pepper.
- 107 2007 Louis Rodriguez Dos Pasas Tinto**59.
(*Ribeiro, Spain*) (*Caiño, Ferrol, Brancello*) Fresh red and dark berry aromas with smoke, earth and *garrigue*. Almost pinot-like silken texture holding bitter cherry and black raspberry flavors in elegant balance. Dark chocolate and berry notes emerge in a long, peppery finish with a hint of anise. Tank fermented with native yeasts and bottled unfiltered.
- 108 2007 Padrina Mantonegro**38.
(*Balearic Islands, Spain*) (*Mantonegro, Callet, Cab Sauv, Merlot, Syrah*) Represents the revival of traditional Majorcan winemaking. Fruit-driven and juicy aromas soon reveal a spicy and earthy mid-palate of raspberry, strawberry and red cherry accented by notes of mineral, dark earth, and floral hints; then a lingering, focused finish.
- 109 2007 Bodegas Aruspide Ardales**38.
(*Valdepeñas, Spain*) (*Tempranillo*) Organic. Forward aromas of ripe cherries, violets and a hint of cedar. Medium-bodied with black cherry, vanilla and plum in excellent balance with negligible tannins and tart acidity. Nice chocolate and vanilla in the finish.
- 110 2007 Bodegas Ochoa Tinto**29.
(*Garnacha, Tempranillo*) (*Navarra, Spain*) Winery dates from 1370 C.E. and still family owned. Aromatic nose of ripe red and black fruit. Combines the elegance of Tempranillo with Garnacha's round fruitiness, with some earthiness and a mouthwatering finish.
- 201 2006 Monasterio de Corias Monasterio**43.
(*Asturias, Spain*) (*Carrasquin, Verdejo Negro, Mencia*) Old vines of indigenous grapes planted in pure slate yield a mineral depth that uplifts aromas of wild red fruits and crushed grapeskins. Fresh, ripe fruit on the palate with a creamy texture and spicy finish.
- 202 2001 Bodegas Margués de Arviza Rioja Crianza**46.
(*Rioja Alta, Spain*) (*Tempranillo*) Aromas of strawberry, raspberry, vanilla and coconut. Dry and full-bodied with intense and complex flavors of cherry compote, red currant and subtle oak and spices. Soft tannins carry into a medium long finish.
- 203 2000 La Rioja Alta Viña Ardanza Rioja**68.
(*Rioja Alta, Spain*) (*Tempranillo, Garnacha*) Long the benchmark of classic Rioja, this wine is just entering its peak years, with a garnet center and fading orange rim. Bouquet of cedar, spice box, cherry-vanilla and blackberry. Medium bodied with complex flavors, excellent balance and great finesse, and astonishing evolution in the finish.
- 204 2004 Baron de Oña Rioja Reserva**56.
(*Rioja Alta, Spain*) (*Tempranillo, Mazuelo 5%*) Dark cherry robe. Aroma of blackberries and cranberries and fresh menthol. Slight balsamic background supports flavors of chocolate, cedar and liquorice. Well structured with a long and elegant finish.
- 205 2007 Sogevinus Veedha**28.
(*Duoro, Portugal*) (*Tinta Roriz, Touriga Franca, Touriga Nacional*) Made from grapes typically used for port. Strong hints of violets in the nose lead to flavors of ripe dark fruits with sexy floral notes and a velvety texture. The fresh acidity makes for a great food wine.
- 206 2006 Vinos de Terruños Mas Negre Priorat**52.
(*Priorat, Spain*) (*Samso & Garnacha*) From the village of El Molar in Priorat. 12 months in French and American oak; bottled unfiltered. Pronounced aromas of slate, mineral, black cherry, and blueberry compote. Dense but elegant, with excellent length on the palate.
- 207 2007 Viñedos de Ithica Akyles**54.
(*Priorat, Spain*) (*Garnacha Tinta, Cariñena, Garnacha Peluda, Cab Sauvignon*) Direct vinification in 400 liter French oak casks with native yeasts. Black fruits, orange, toffee and mint aromas succeeded by a complex and silky palate that is ripe and persistent. Sweet and mature tannins provide a beautifully integrated finish.
- 208 2005 Quinta de Cabriz Reserva**43.
(*Dão, Portugal*) (*Alfrocheiro, Tinta Roriz, Touriga Nacional*) Deep purple with aromas of blackberry, cherry cola and allspice. Forward flavors of dried cherry, black fig, and hints of blueberry and brown sugar are carried by bright acidity and soft tannins into a flavorful finish.
- 209 2004 Cartuxa Evora**48.
(*Alentejo, Portugal*) (*Trincadeira, Castelão Alfrocheiro, Tinta Caiada*) Compelling nose of cranberry, leather and spice with a bit of earthiness. Well structured with a fine balance of spiced red fruits, mineral, acidity, and tannin. The finish is sumptuous and long.
- 210 2006 Herdade dos Grous Tinto (Organic)**43.
(*Alentejo, Portugal*) (*Aragonez, Allicante Bouschet, Touriga Nacional, Syrah*) Deep aromas of black cherry with whiffs of violets and savory herbs lead to flavors of raspberry chocolate and coffee in a medium weight wine balanced by firm tannins and good acidity.
- 301 2006 Paulo Laureano Singularis**37.
(*Alentejo, Portugal*) (*Aragonés, Trincadeira*) Aromas of cocoa, blueberries, black cherry, and spice box lead to a plush palate packed with ripe black fruit and some underlying minerality. Lively acidity, soft tannins and a lingering finish.
- 302 2005 Herdade do Esporão Red Reserva**58.
(*Alentejo, Portugal*) (*Aragonés, Trincadeira, Cabernet Sauvignon*) Prominent aromas of bittersweet chocolate, ripe blackberries, tar, and baking spice. Densely layered flavors of black fruits, cocoa and a touch of rich earth show off this wine's delicious mix of strength and finesse. Leaves a supple and spicy impression in a long finish.
- 303 2005 Quinta de Chocapalha**45.
(*Estremadura, Portugal*) (*Touriga Nacional, Tinta Roriz, Alicante Bouschet, Castelão and Cab Sauvignon*) An eclectic blend that is deep coloured, with beautifully vivid pure fruit on the nose. The palate is ripe and full with deep dark fruits and spicy, chocolatey richness. A hearty wine that really struts its stuff with rich, meaty dishes.
- NEW WORLD (THE AMERICAS)**
- 304 2008 Viña Litoral "Ventolera" Pinot Noir**56.
(*Leyda Valley, Chile*) Combines the delicacy and grace of a Burgundian Pinot Noir with a Sonoma Coast, marine-infused freshness. Restrained bouquet of blackberry and ripe cherry, then a palate of penetrating depth and layers of flavor that evolve in the glass.
- 305 2006 Hamacher Pinot Noir**75.
(*Willamette Valley, OR*) One of the most elegant domestic pinots available. Starts with a perfume of strawberries, spice box and cedar. A plump and smooth-textured mouthfeel accompanies succulent cherry and raspberry fruit, hints of allspice and cinnamon held in excellent balance. The lush finish just refuses to let go.