il Vinaio Sommelier's Selections

Bubbles	Glass	Bottle
Weibel Amondage Sparkling, California	\$8.00	\$28.00
A smooth sparkler with nuances of tropical fruit and a delicate Almond essence.		
Foss Marai Roos Prosecco, Italy	\$12.00	\$40.00
Rosy pomegranate in color with a mouthful of berries with a fragrant refreshing finish.		
Villa Sandi Prosecco, Italy		\$38.00
Fruity and flowery with a dry finish and persistent perlage.		
Marilyn Blonde de Noirs Sparkling, California		\$60.00
Nose of toast and honey with a persistent grapefruit and green tea finish.		
Jacques Copinet Rose Estate Champagne, France		\$75.00
Soft pink with an amber hue, highlighted by a berry and stonefruit taste with gentle acidity.		
Jacques Copinet Brut Estate Champagne, France		\$75.00
Aroma of buttered toast and molasses with intense, elegant, caramel breadiness.		
Whites		
Kendall Jackson Grand Reserve Pinot Gris, Monterrey, CA 2008	\$11.00	\$40.00
A rich palate with lemon, apple, light spice and floral tones.	,	,
Kendall Jackson Vintner's Reserve Summation, California 2008	\$10.00	\$36.00
Soft, creamy mouthfeel with essence of honeysuckle and melon with a slightly dry finish.		
Palladino Gavi di Gavi, Piedmont Italy 2008		\$44.00
A well balanced delicate wine with stonefruit, nuts and ripe melon complimented by spice a light mineral note.		
Maryhill Viognier, Columbia Valley, WA 2007	\$10.00	\$36.00
Floral bouquet with crisp tree fruit, vanilla, honey. Light acidity and oak with a hint of sweetness.		
Melville Viognier, Santa Rita Hills, CA 2007		\$40.00
Exotic white floral and fruit nose followed by dried apricot, red pear and hazelnut.		
Truchard Rousanne, Carneros, CA 2007	\$11.00	\$40.00
Aromas of honeydew and lychee, hints of vanilla, with a crisp acidic finish of citrus, mineral and spice.		
Curran Grenache Blanc, Santa Ynez, CA 2007		\$44.00
Aromas of grapefruit, pear and summer flowers yield to lemon-lime balanced by juicy acidity.		
Truchard Chardonnay, Carneros, CA 2007		\$44.00
Tropical, floral nose with hints of vanilla and oak leading to a bright acidic, mineral finish.		
Lolonis Estate Chardonnay, Redwood Valley, CA 2006	\$11.00	\$40.00
A well balanced Chardonnay that hits all the right notes of cream, wood and citrus		
After Dinner		
Gagliardo Villa M Blanco Moscato D'Asti, Italy 3 oz glass	\$4.00	\$28.00
Almond, melon and ripe stone fruit tickle the nose. Small bubbles, pear, melon, passion fruit and crisp apple tones.	•	·
Gagliardo Villa M Rosso Brachetto, Italy 3 oz glass	\$4.00	\$28.00
Lightly sparkling rose color with refreshing citrus, a little lemon-lime and sweet pear. Very light and refreshing.		
Stanley Lambert Choc-a-bloc Tawny Port, Australia 3 oz glass	\$8.00	\$58.00
A chocolate lovers delight. Chocolate infused portyou know you want it!		
Yalumba Antique Tawny Port, Eden Valley, Australia (.375 L) 3 oz glass	\$9.00	\$32.00
Rich candy bouquet. Nutty, carmel, honey texture with a hint of berry and nutmeg. Very clean finish.		
Valley of the Moon Port, Sonoma, CA 2005 (.500 L) 3 oz glass	\$9.00	\$48.00
Portuguese Style with currants, dark chocolate and anise. Soft tannins on the finish provide excellent structure.		
Opolo Late Harvest Zinfandel, Paso Robles, CA 2007 (.375 L) 3 oz glass	\$15.00	\$54.00
Rich, concentrated berry syrup with a hint of chocolate. Velvety, seductive and silky with a lingering finish.		