

SPARKLING

GLORIA FERRER, BLANC DE NOIRS, SONOMA.....\$37.00
(Made from hand harvested pinot noir grapes, which give it a vibrant, red fruit character.)

"Remember, gentlemen, it's not just France we are fighting for, it's Champagne!"
-Winston Churchill

CHARDONNAY

LIBERTY SCHOOL, CENTRAL COAST, 2010.....\$25.00
(Light, with lush fruit flavors of fig, melon and pear.)

BR COHN "SILVER LABEL," NORTH COAST, 2010.....\$34.00
(Bruce Cohn is the proprietor of this winery and olive oil company. He is also (still to this day) the manager of The Doobie Brothers. Every year, half of the juice that makes this chard is aged in French oak and the other half in cement barrels. The flavors of green apple, lemon and toasty French oak are rich, and the finish is long-lasting.)

LA CREMA, SONOMA COAST, 2011.....\$36.00
(Buttery & smooth. Every barrel is hand-stirred twice monthly, enhancing the flavors of the wine.)

CHAMISAL, "STAINLESS" UNOAKED, CENTRAL COAST, 2011.....\$39.00
(The "unoaked movement" in chards has become increasingly popular, opening the door to new chard drinkers scared of oak and showcasing the full characteristics of the grape. Chamisal sources their grapes for this wine from estate vineyards and other sustainably-farmed vineyards from Monterey to San Luis Obispo Counties, bringing together the aromatic warm weather fruit with bright cool climate fruit. In this wine, the complexity comes from laying different profiles of the same fruit instead of oak and other flavor-enhancing elements. Crisp and refreshing, snappy citrus and green apple, honeydew and spice capped by a clean finish.)

PARAISO, SANTA LUCIA HIGHLANDS, 2010.....\$48.00
(Paraiso is run by The Smith Family, pioneers in SLH winemaking. The chardonnay is produced in small quantities every vintage. They have been farming sustainably since Day One of winemaking, and actually were a part of the committee that developed the sustainable farming certification program, SIP. Their '10 boasts orange blossoms and lemon peel on the nose, followed by crisp apple & pear flavors; a very well-balanced, food-friendly wine.)

JUSTIN, CENTRAL COAST, 2011.....\$54.00
(Nice balance of wine styles; bright citrus aroma and juicy peach flavor w/ just hints of oak; medium-bodied & versatile)

THE CALLING, RUSSIAN RIVER VALLEY, DUTTON RANCH, 2011.....\$56.00
(For years, Jim Nantz has been a living legend of sports broadcasters, announcing everything from The Masters to the Final Four to the Super Bowl. Now, he's found new callings: making his own wine to advance the Nantz National Alzheimer's Center in Houston, a cutting-edge, world-renowned research center that Jim built in honor of his father who suffered from the disease. He nails it with this chard: classic, rich & smooth w/ subtle oak, crisp lemon, ripe melon. Food-friendly with a long, full finish.)

AU BON CLIMAT, SANTA BARABRA COUNTY, 2011.....\$59.00
(From famed winemaker Jim Clendenen comes the latest vintage of this classic California chard... butter, delectable oak notes, tropical fruit on the lingering finish.)

"Wine is the most healthful and most hygienic of all beverages."
-Louis Pasteur

SAUVIGNON BLANC & FUME BLANC

THE CROSSING, AWATERE VALLEY, MARLBOROUGH, 2012.....\$29.00
(Bright, refreshing fruit flavors: citrus, nectarines & peaches, with hints of herbs and lemongrass on the finish.)

GIESEN, MARLBOROUGH, 2011.....\$34.00
(Lively w/ a Marlborough kick; gooseberry flavors w/ distinctive grassiness & herbal notes. An "unsnooty" wine.)

HANNA, RUSSIAN RIVER VALLEY, 2011.....\$42.00
(Rated 86 pts. by Wine Spectator, "Passion fruit, pineapple & peach flavors are juicy, ripe & tasty")

"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."
-Benjamin Franklin

MISCELLANEOUS INTERESTING WHITES

BIG HOUSE WHITE, CENTRAL COAST, 2012.....\$20.00
(The grapes at Big House are harvested at night so the cool air will help them retain the fresh fruit characteristics. Blend of Viognier, Chenin Blanc, French Colombard, and Sauvignon Blanc. Clean & refreshing.)

HOGUE, GEWURTZTRAMINER, COLUMBIA VALLEY, WASHINGTON, 2011.....\$21.00
(Rich fruit & spice flavors tempered by fruit forward sweetness. A great wine with appetizers.)

FIRESTONE RIESLING, SANTA YNEZ VALLEY, 2010.....\$23.00
(Subtle sweetness balances with crisp acidity. A very soft start with a full, complex finish.)

KING ESTATE, PINOT GRIS, OREGON, 2012.....\$29.00
(Silver Medal in San Francisco wine competition. Creamy & rich, lemon, pineapple & spice. A DISH staff favorite!)

TREFETHEN DRY RIESLING, OAK KNOLL DISTRICT OF NAPA VALLEY, 2010.....\$45.00
(Back in the 60's when the Trefethen family settled down to start a vineyard in Napa Valley, everyone called them crazy. After all, there hadn't been a successful vineyard in Napa since Prohibition. They quickly earned high international accolades, however, and gained prominence in the winemaking world. Their Dry Riesling is highly sought-after year after year, and this vintage is no exception. A floral bouquet on the nose; a beautiful balance of minerality and soft citrus, melon & stone fruit flavors; and a bright, lively, lingering finish.)

EPIPHANY, GRENACHE BLANC, SANTA BARBARA CO., CAMP FOUR VINEYARD, 2010.....\$48.00
(Epiphany holds one of the most highly-coveted portfolios from the Central Coast. From Gary Vaynerchuk's wine vlog "The Daily Grape" – "Extremely floral aromatics, white flower and lychee with hint of lemon peel as well. Aromatically very nice. Adore the mouthfeel of this wine; with its appearance of residual sugar makes this extremely delicious with a nice, sweet and sour complexity. Makes my mouth water!")

"Penicillin cures; but wine makes people happy."
-Alexander Fleming, who discovered penicillin

PINOT NOIR

- QUERY, CENTRAL COAST, 2012.....\$ 38.00
(Well-balanced and smooth; subtle strawberry & cedar aromas, bright cherry & plum flavors highlighted by subtle oak tones and an all-too-quick finish.)
- LA CREMA, SONOMA COAST, 2011.....\$46.00
(Rated 86 pts. by Wine Spectator, "Delicate spice, mineral, plum & black cherry fruit. Modestly complex.")
- LE BARON RANCH, SAN LUIS OBISPO COUNTY, 2008.....\$ 51.00
(Fruit-forward aromas & flavors; medium-bodied; black cherry, juicy plum and spice dance on the palate; long finish.)
- IRONY, SMALL LOT RESERVE, RUSSIAN RIVER VALLEY, 2012.....\$ 55.00
(Deep, supple dark berries, herb, mint & sage provide a complex flavor mix.)
- BANNUS, RESERVE, SONOMA COAST, 2011.....\$60.00
(Nice berry nose; friendly berries and ample tannins balance out the flavor; light-bodied, quick finish.)
- FOXEN, SANTA MARIA VALLEY, 2006.....\$69.00
(Fruit forward & full of "Pinot Candy". Flavors of raspberries, cherries, & earthiness. Elegant wine.)
- FIDDLEHEAD 7-28. "FIDDLESTIX", SANTA RITA HILLS, 2006.....\$80.00
(One of the world's first biodynamic vineyards, found in the heart of the Santa Rita Hills where everything important to great Pinot Noir pulls together. Well-drained soil & a cool climate, tempered by fog until mid morning. Excellent wine.)

"Jeremiah was a bullfrog;
Was a good friend of mine.
Never understood a single word he said,
But I helped him a-drink his wine
And he always had some mighty fine wine."
-Three Dog Night

SYRAH

- PLUMPJACK, NAPA VALLEY, 2005.....\$67.00
(Dark, intense, spicy and voluptuous. Zesty blueberry & huckleberry fruit.)

"Go, eat your food with gladness,
and drink your wine with a joyful heart,
for God has already approved what you do."
-Ecclesiastes 9:7

MERLOT

- FRANCIS COPPOLA "DIAMOND COLLECTION," SONOMA, 2011.....\$29.00
(Dark, succulent fruit flavors balanced nicely by the wine's natural acidity. A soft, silky wine w/ intense berry aromas.)
- RAVENSWOOD, CALIFORNIA, 2006.....\$34.00
(Bright plum flavors, mouth-watering acidity & fine tannins. Racy, lingering finish of raspberries, cloves, & vanilla.)
- VILLA SAN-JULIETTE, PASO ROBLES, 2010.....\$40.00
(A gem of a merlot... unlike most merlots I have ever tried. Deep, rich dark chocolate and cherry aromas w/ layers of cedar and dried herbs; flavors of dark red fruit with unbelievable tannins that melt in your mouth. The delicious flavors linger for a while, thank goodness.)

"Once... in the wilds of Afghanistan, I lost my corkscrew,
and we were forced to live on nothing but food and water for days."
-W.C. Fields in *My Little Chickadee*, 1940

MISCELLANEOUS INTERESTING REDS

- ELIOS, MEDITERRANEAN RED BLEND, PELOPONNESE, GREECE, 2009.....\$24.00
(Nice start with aromas of blackberry, black cherry and pepper; medium-bodied, rich, silky. Rich fruit flavors which linger on the finish, along with subtle chocolate notes. Easy to sip and satisfying; 30% cabernet sauvignon, 30% syrah and 40% Agiorgitiko, one of the most popular wine grapes in Greece, which softens up the wine from the complex grapes.)
- CONSILIENCE, PETITE SIRAH, SANTA BARBARA COUNTY, 2007.....\$54.00
(Only 455 cases of this straight-forward, bold wine were produced; fruit-forward and jam-packed with dark berry flavors highlighted by coffee and smoky caramel. Rich & juicy; pairs perfectly w/ the BBQ Pulled Pork Sandwich or a burger.)
- IRON HORSE, ROSÉ DE PINOT NOIR, GREEN VALLEY, 2009.....\$59.00
(This chilled Rose de Pinot Noir is a remarkably fun and easy wine to drink. Watermelon and raspberry on the nose with flavors of melon and lime finishing on a crisp note. Pairs perfectly with a spicy or barbecue meal, and is a great appetizer wine for the table. A rare find with only 530 cases produced.)

"When men drink, then they are rich and successful and
win lawsuits and are happy and help their friends.
Quickly! Bring me a beaker of wine,
so that I may wet my mind and say something clever."
-Aristophanes, *Knights*, 424 B.C.

ZINFANDEL

GNARLY HEAD, "OLD VINE ZIN," LODI, 2011.....\$25.00
(From 100-year-old vines come a z̄in that's rich, with dark berry flavors and layers of spice, plum & pepper, balanced by a hint of toasted oak.)

CLINE, CALIFORNIA, 2011.....\$36.00
(A wide array of dark berry fruit, spice notes & a lasting finish of vanilla & oak.)

RIDGE, "THREE VALLEYS," SONOMA CO, 2011.....\$48.00
(Ridge is one of the most highly-regarded producers of great z̄infandels, and California's oldest z̄infandel vineyards. This is a classic, rich, peppery z̄in; blended with a touch of petite sirah and carignane.)

"Wine can of their wits the wise beguile
Make the sage frolic, and the serious smile."
-Homer, *Odyssey*, 9th Century B.C.

CABERNET SAUVIGNON & BORDEAUX STYLE BLENDS

THE SHOW, CALIFORNIA, 2009.....\$32.00
(Big & bold, dominated by full flavors of dried black cherries, jammy preserves, & layers of spice & sweet vanilla.)

FRANCIS FORD COPPOLA "DIRECTOR'S CUT," ALEXANDER VALLEY, 2008.....\$49.00
(The Director's Cut series is the cornerstone of the Coppola family winery resort in Sonoma Co. Primarily Cabernet Sauvignon with 12% Merlot for depth and 1% Cab Franc for a touch of spice to the aroma. Rich flavors of cherries, currants and cassis with a hint of anise and vanilla.)

HEARST RANCH WINERY, "BUNKHOUSE," PASO ROBLES, 2009.....\$56.00
(The 'Bunkhouse' at the Hearst Ranch was originally used for ranch hands & cowboys and still used today by guests of the Ranch and the family themselves. This Cab is layered w/ blackberry flavors, cheny tannin & cassis. A creamy cherry & cinnamon finish surrounded by French oak tannins & a rocky minerality represent Paso Cabs at their finest.)

DUCKHORN, NAPA VALLEY, 2004.....\$70.00
(Rich & concentrated, w/ a tight, plush mix of currant, fresh earth, herb, anise & mocha; deep & complex.)

HIDDEN RIDGE, "55% SLOPE" PASO ROBLES, 2007.....\$79.00
(The 55% Slope Vineyard is just that – on a hillside with a 55% grade, one of the most adventurous vineyards to cultivate. Aged for 20 months in French oak, then bottled unfiltered. A very deep ruby black color w/ aromatics of cedar, blackberry & spices. Rich flavors w/ traces of black tea & mocha and a creamy core of dark cherry fruit.

"I have enjoyed great health at a great age
because everyday since I can remember
I have consumed a bottle of wine
except when I have not felt well.
Then I have consumed two bottles."
~A Bishop of Seville Baron