



May Your Days Be Merry and Bright...

Holiday Wine Specials

Louis Jadot Rosé 2019: France \$28

A lively Rosé from the great Burgundy region of France. Dry, light, fresh and fruity. Serve chilled as an aperitif or with salads, pasta dishes in red or cream sauces, grilled fish, & cold meats.

Villa Sandi Sparkling Prosecco: Italian \$28

Aromas of ripe golden apples, acacia, and honeysuckle are exhibited on the nose. On the palate, the wine is dry, fresh and fruit-driven with citrus and stone-fruit flavors. Pairs well with cheese, pasta with white sauce, fruits and salads.

Esperto Pinot Grigio 2017: Italian \$28

Crisp and elegant with aromas of citrus orange flower and wild roses are accompanied by flavors of apricot and white peach. Pairs well with seafood, fish, cheese, fruits and salads.

Jacob's Creek Shiraz 2017: South Australia \$28

The wine exhibits intense plum and mulberry flavors with regional nuances of chocolate and spice. Pairs well with red meat, dark chocolate, classic Italian dishes in red or brown sauces.

Ruffino Salute Amico Toscano 2016: Italian \$28

Salute Amico is produced from grapes grown in the beautiful country of Italy. This red wine is a medium bodied ruby red wine that reveals both structure and grace with a fragrant aroma of plums and spicy hints and a soft, well balanced taste of ripe fruit. Pairs well with red meat, dark chocolate, classic Italian dishes in red or brown sauces.

Giulio Straccali Chianti 2018: Italian \$28

Youthful and medium bodied, this fruity red wine brims with flavors of ripe cherries. This wine is the perfect compliment to pasta with red sauces and pizza.



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Norton Barrel Select Malbec 2018: Argentina \$28

Aged in French Oak Barrels which grants it complexity before release, this wine is characterized by its elegant balance between fruit and oak, resulting in a firm structure, rich flavors, and a delicate finish. Pairs well with red meat, dark chocolate, classic Italian dishes in red, brown, or cream sauces.

The Hidden Cove Merlot 2018: California \$28

Soft, fruity and delightful, this medium bodied Merlot delivers velvet drinkability and compatible character for many dishes including beef, pork, and lamb, and pasta with red or creamy sauces.

Trapiche Chardonnay 2018: Argentina \$28

This chardonnay is oak cask aged and shows a yellow color with green hues. Toasted bread and apple pie aromas, typical fragrances of the variety combined with the elegance of the oak. Round wine with good acidity. Ideal to serve with fish, pasta with white sauce, asparagus, fresh cheese and fruit.

Yulupa Pinot Noir 2017: California \$28

Characterized by eclectic flavors and aromas of strawberry, black cherry, plum and potpourri with notes of forest floor, mushroom or black tea, this wine boasts a supple texture and good acidity, giving it the ability to improve with age. Pairs well with red meat, tomato based pasta sauces, and chocolate.

Benvolio Prosecco Vino Spumante Extra Dry: Italian \$28

This wine is notable for pleasant flavors of peach, pear, melon, green apple, and honeysuckle. Pairs well with aperitifs, cheese, pasta with white sauce, fruits and salads.

