

# *Wines, Spirits & Beers*

## *Achaval Ferrer, Malbec 2008*

*Malbec Achaval Ferrer from Argentina, plush plum, racy raspberry and blackberry fruit is showcased in this stunning Syrah. Discreet, spicy wood notes add complexity and intrigue. Solid acidity enlivens the lengthy finish. As a young, fruit-focused wine, it is an excellent match for barbecued ribs and other grilled foods.*

**US \$37.00**

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## *Alain Cavailles, Blanquette de Limoux NV*

*Blanquette de Limoux from France is a sparkling wine that some claim was even around before the production of Champagne. Either way, you'll enjoy this sparkler for all it has to offer: smoky and floral aromas, pearly bubbles - all with a dry finish.*

**US \$29.00**

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## *Bass Tuba, Moscato D'Asti 2007*

*Moscato D'Asti from Italy has a key feature which is its low alcohol content, making it a wine everyone can drink. It is perfect for toasts on any occasion. It should always be stored and served well chilled. Bava are still convinced we have chosen the right instrument for the label, suggesting celebrations and rich band sounds, as distinctive as the aroma of Bava Moscato.*

**US \$32.00**

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## *Crois de Susana Balbo, Rose of Malbec 2008*

*The 2008 Rose of Malbec, from the first female wine maker in Argentina, is a saignee of Malbec sourced from 30-year-old un-grafted vines. It exhibits a fragrant bouquet of cherry and wild strawberries leading to a medium-bodied, dry, concentrated wine with lots of spicy red fruits and excellent balance.*

**US \$30.00**

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## *Delamotte Brut Champagne NV*

*The non-vintage brut (which is a blend of wines from several vintages) is composed of 50% Chardonnay, 30% Pinot Noir and 20% Pinot Meunier. This is everything a great non-vintage Champagne should be, seemingly dancing on the palate with notes of apple, peach, minerality and a nice floral component.*

**US \$66.00**

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## *Elk Cove Vineyards Estate, Riesling 2007*

*Five Stars. Dry, with power, fresh purity, and depth. One of the finest estates in Oregon, USA for Riesling. 2009-2014.*

**US \$48.00**

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## *Falchor Chardonnay 2005*

*Durell Chardonnay Falchor is a top California wine from Sonoma which is lavishly layered and complex. The 2005 Durell Vineyard Chardonnay exudes sensations including spice, butter, ripe apples, pears and vanilla flavors. It also showcases a bouquet of caramel and grapefruit with soft mineral characteristics. Flanked by seductive toasty oak and refreshing acidity with hints of mango are front and center in this Burgundian style wine. Displaying power and grace, Durell Chardonnay is approachable on release yet can merit three to five years of aging.*

**US \$49.00**

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## *Joseph Faiveley Pommard 1er "Clos Du Verger" 2006*

*French premier cru from Burgundy that is sumptuous to taste. Full-bodied and elegant.*

**US \$64.00**

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## *Laetitia Estate, Pinot Noir*

*Laetitia's best reserve ever. In one word: gorgeous. There's a soft silkiness, a caressingly smooth mouthfeel that just seduces the palate into submission. Then the deliciousness sinks in, all red currants, cherries, mocha, licorice, pepper and smoke, set off with fine acidity and tannins. So compulsively drinkable, you can't keep your hands off it.*

**US \$48.00**

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## *Ra Nui, Sauvignon Blanc 2008*

*A great Sauvignon Blanc from New Zealand; it is hard not to drink the whole bottle of this wonderful summer sipper in one sitting. Ra Nui will really start to show off its lemon zest, peach, cut grass, and other citrus notes when it is warmed up to about 70 degrees.*

**US \$45.00**

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## *Russiz Superiore, Merlot 2006*

*Perfect red for this climate, Russiz Superiore Merlot from Italy has a deep red color with garnet tones. The nose, reminiscent of raspberries, wild berry jam, and cherries steeped in alcohol, is fresh and fruity with vanilla undertones. In the mouth, fresh, fruity-jammy flavors and a long, persistent finish deliver what the nose promises.*

**US \$33.00**

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## *Russiz Superiore, Pinot Grigio 2008*

*The Pinot Grigio, Collio from Italy is golden yellow in color with glimmers of copper. The nose has pronounced aromas of ripe apples and pears with a whiff of broom. In the mouth, a citrus-apple fruitiness plays off a crisp acidity that lingers on the palate.*

**US \$41.00**

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## *Bruno Paillard Brut Premiere Cuvee*

*A wonderful elegant Champagne with delicate freshly baked bread and citrus aromas. The palate is crisp, fresh and complex with grapefruit, lime and subtle red berry fruit alongside the richer brioche notes.*

**US \$107.00**

This wine is available at Reception; please see Concierge for assistance.

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## *Chateau Gloria 2003*

*A sexy, smoky nose of tapenade, black cherry jam, cedar, and Asian spices soars from the glass of this expressive 2003. Once past the flamboyant aromatics, the wine reveals broad, expansive flavors, medium to full body, low acidity, and an undeniably exciting style. Consume it over the next decade. It is a sleeper of the vintage."*

**US \$101.00**

This wine is available at Reception; please see Concierge for assistance.

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## *Fernandez, Alejandro Pesquera Tinto Proprietary Blend 1995*

*It exhibits an opaque ruby/purple color, as well as a wonderfully sweet, jammy black cherry and cassis-scented nose with hints of roasted herbs, vanillin, and spice. Thick, juicy, and full-bodied, this low acid, huge, accessible, and flamboyantly fruity Pesquera should drink well when released, yet age well for 10-12 years.*

**US \$161.00**

This wine is available at Reception; please see Concierge for assistance.

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## *Inniskillin, Niagara Peninsula (Canada) Vidal Icewine 2005*

*Vidal is a French hybrid grape of Ugni Blanc and one of the parents of Seyval Blanc. Beyond the obvious grape difference, the aromatics of this wine hints more at ripe apricots, again with a faint trace of waxy botrytis, while the flavors are rich, creamy and layered with ripe stone fruits like apricots. Nicely balanced, this is a lovely wine.*

**US \$81.00**

This wine is available at Reception; please see Concierge for assistance.

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## *Krug Grande Cuvee Champagne NV*

*Vibrant and beautifully fresh, this wine evolves in the glass as it yields layers of toast, lime, stone and honey-like the vibrating scent of the hive. The multivintage blend creates multidimensional complexity, with the broad richness of older reserves and the breezier, tart red apple lift of younger wines.*

**US \$314.00**

This wine is available at Reception; please see Concierge for assistance.

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## *Joseph Faiveley Puligny-Montrachet 2007*

*From the renowned village of 'montrachet', where the chardonnay grape originally comes from in France. For 7 generations Faiveley have been producing this '1er Cru' single vineyard 'Champgain' a good vintage. Will last 5-7 years, and will become more creamy and buttery with age. Drink slightly chilled or perfect with Lobster or Coquilles St Jacques.*

**US \$96.00**

This wine is available at Reception; please see Concierge for assistance.

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*Johnnie Walker, Red Label*  
*US \$30.00*

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*Appleton Estate V/X, "Jamaica Rum"*  
*US \$26.00*

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*Absolut Vodka*  
*US \$20.00*

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*Tanquerary Gin*  
*US \$30.00*

*Amstel Light 6-Pack*  
*US \$14.00*

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*Heineken 6-Pack*  
*US \$14.00*

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*Corona 6-Pack*  
*US \$14.00*

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*Caybrew 6-Pack*  
*US \$14.00*