

OUR WINE LIST REFLECTS OUR BASIC PHILOSOPHY OF SUPPORTING LOCAL INDUSTRY AND BEING AS TRUE AS POSSIBLE TO THE GASTRONOMIC HISTORY OF SPAIN. FOR OUR OREGON LIST WE HAVE CHOSEN WINES PRODUCED PREDOMINANTLY IN THE SOUTHERN OREGON APPELLATION, WHILE OUR SPANISH LIST CONTAINS A VARIETY OF EXCELLENT WINES FROM SEVERAL OF THE DIFFERENT WINE PRODUCING REGIONS OF THAT COUNTRY. THE ONLY EXCEPTIONS TO OUR RULE ARE IN SPARKLING WINES (WHERE WE INCLUDED SOME WINES FROM FRANCE), AND PORTS (WHICH INCLUDE WINES FROM PORTUGAL).

OREGON WHITE

	<u>2oz</u>	<u>Glass</u>	<u>Bottle</u>
Brandborg Riesling, 2006 Umpqua Valley. Done in an "old world" traditional German style, this dry wine has a nose of graphite with strong minerality, crisp acidity, and flavors of green apple and honeysuckle.	\$2.25	\$6	\$23
Foris Pinot Blanc, 2007 Illinois Valley. A complex nose of anise and wildflower is complimented by clean bright stone fruit flavors that are ripe, but not sweet.	\$2.75	\$7	\$25
Wooldridge Creek Chardonnay, 2007 Applegate Valley. Barrel fermented in French oak, this crisp, clean wine has flavors of passionfruit and citrus with a rich, creamy texture.	\$2.75	\$7	\$26
Pebblestone Cellars Pinot Gris, 2006 Rogue Valley. This lightly pressed wine displays flavors of peach and pear, and has a light refreshing finish.	\$2.75	\$7	\$27
Valley View - Anna Maria Viognier, 2006 Applegate Valley. Tropical fruits dominate this award winning dry Viognier, offering aromas of apricot and citrus, with a strong complex finish.	\$3	\$8	\$31

SPANISH WHITE

Rene Barbier Mediterranean White, 2007 Catalunya. Xarel-lo, Macabeo, and Parellada grapes create a light citric background with apple and pineapple flavors in this approachable dry wine.	\$2.25	\$6	\$22
Ostatu Blanco, 2007 Rioja. This approachable 90% Viura, 10% Malvasia is crisp and dry with bright lemon and mineral aromas, and good lush fruit on the palate.	\$2.75	\$7	\$26
Martin Codax Albariño, 2006 Rias Baixas. This Spanish varietal offers a complex nose of apricot, honey, and apple, yielding to crisp acidity with flavors of lemon and apple.	\$2.75	\$7	\$27
Naiades, 2006 Rueda. This 100% Verdejo is produced from 90 year old vines and has a crisp acidity that is balanced by white peach and honeysuckle.			\$44

OREGON ROSÉ

Velocity Cellars Malbec Rosé, 2006 Rogue Valley. This dry Malbec rosé has bright aromas of watermelon, strawberries, and red currant. It maintains good fresh acidity and maintains a good presence on the palate.	\$2.75	\$7	\$26
Wooldridge Creek Pinot Noir Rosé, 2006 Applegate Valley. This Pinot Noir rosé is dry with floral and citrus aromas. It is long and bright, with light acidity and a refreshing finish.			\$26

SPANISH ROSÉ

Las Rocas Rosé, 2007 Calatayud. This dry rosé of Garnacha has a ripe and youthful nose of strawberry, cherry, and melon, giving way to ripe berry flavors with a hint of kiwi and grapefruit.	\$2.25	\$6	\$23
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OREGON RED

	<i>2oz</i>	<i>Glass</i>	<i>Bottle</i>
Velocity Cellars – Velo, 2006	\$2.75	\$7	\$27
Rogue Valley. Red cherry dominates the nose of this Cabernet Sauvignon, Malbec, and Cabernet Franc blend. It is robust and has well integrated tannins on the finish.			
South Stage Cellars – Monte Rosa 2007			\$30
Rogue Valley. This blend of Sangiovese, Dolcetto, and Grenache has bright, jammy nose with strong cherry on the palate. A touch of Viognier adds a well rounded fruit forward characteristic that makes this a great red wine for white wine drinkers.			
Abacela Tempranillo – Umpqua Cuvee, 2006	\$3	\$8	\$31
Umpqua Valley. From the first Oregon producer of Tempranillo, this wine has the characteristic dark fruit aromas and earthy taste, with soft, structured tannins.			
Benton Lane Pinot Noir, 2007	\$3	\$8	\$32
Willamette Valley. Delicate aromas of strawberry and rose petal dominate the nose of this brightly colored Pinot Noir. The palate consists of classic red cherry leading to mid palate silky tannins and a nice finish.			
Volcano Vineyards Merlot, 2005	\$3	\$8	\$32
Rogue Valley. This wine has a fruit forward characteristic with layers of spice and black cherry. The finish is smooth with controlled tannins.			
Soloro Grenache, 2006			\$34
Applegate Valley. This approachable Grenache is built in the French style, with gentle spice and earth on the nose and a bright fruit palate with toasty oak on the finish.			
Roxy Ann Claret, 2006	\$3.25	\$9	\$36
Rogue Valley. Cabernet Sauvignon, Merlot, and Cabernet Franc make this a complex wine with a long finish. Flavors range through cherry, currant, and blackberry with a spiced wood finish.			
Pebblestone Cellars Syrah, 2006	\$3.25	\$9	\$39
Rogue Valley. This rich and fruity Syrah is dark and inky with smoky aromas of white pepper and dark chocolate, followed by a concentrated, earthy palate that shows blackberry and plum with undertones of white pepper. The finish is long and strong with mild oak.			
Trium Grower's Cuvee, 2005			\$41
Rogue Valley. This blend is ripe in flavor and silky in texture. The palate offers layers of red cherry and currant with hints of cocoa and toasted coffee bean in its long, plush finish.			
Rocky Knoll Claret, 2005			\$42
Rogue Valley. This blend of Cabernet Sauvignon, Cabernet Franc, and Merlot is dark, focused, and complex with fresh earth and cedar on the nose and ripe plum, black cherry, and cassis on the palate.			
Eden Vale Tempranillo, 2003			\$43
Rogue Valley. A full bodied Tempranillo with hints of leather, black fruit, and coffee, accentuated by its earthy finish.			
Paschal Civita Di Bagnoregio, 2005			\$46
Rogue Valley. This Italian style blend of Tempranillo, Dolcetto, Sangiovese, and Syrah is earthy and complex. Dark fruits dominate the palate and the tannins are well integrated, making it a good food wine.			
Red Lilly Tempranillo, 2004			\$58
Rogue Valley. This huge wine displays its varietal nature with aromas of black currant combining with a spiced palate of exotic tea and chocolate. The finish is long and strong in smoky, earthy mid-palate tannins.			
Eyrie Vineyard Pinot Noir Reserve, 2003			\$71
Willamette Valley. This incredible wine comes from the Willamette Valley's first Pinot Noir producers and has characteristic red cherry and tea flavors. The nose is warm and inviting, and the color a rich Burgundian style reddish brown – truly a top notch Oregon Pinot Noir.			
Penner Ash Shea Vineyard Pinot Noir, 2006			\$77
Willamette Valley. Only 250 cases of this fine single vineyard Pinot Noir were produced. It has aromas of blackberry, vanilla, and herbal spice. The long, expressive finish is preceded by a well structured palate of black cherry and bittersweet chocolate			

SPANISH RED

	<i>2oz</i>	<i>Glass</i>	<i>Bottle</i>
Monjardin Tintico Tempranillo, 2005			\$19
Rioja. This Tinto Tempranillo exhibits bright forward fruit with mild earthiness. The finish is subtle and controlled.			
Borsao, 2006	\$2.25	\$6	\$23
Campo de Borja. This Garnacha Tempranillo blend features bright raspberry fruit on the palate with the characteristic mild spice of Garnacha.			
Castaño Monastrell, 2007	\$2.75	\$7	\$26
Yecla. The juicy nose is strong in red cherry, leading to a vivacious palate of creamy red cherry and raspberry with light minerality.			
Guelbenzu Red, 2006	\$2.75	\$7	\$28
Ribera del Queiles. This six grape blend of Tempranillo, Merlot, Cabernet Sauvignon, Garnacha, Graciano, and Syrah, is bright and inviting, with rich fruit flavors and wonderful balance that makes it easy to drink and enjoy.			
Joan d'Anguera – La Planella, 2006			\$29
Montsant. This Cariñena offers a spiced cherry taste and a long finish with a subtle touch of vanilla oak.			
Marques de Riscal Reserva, 2001			\$33
Rioja. Cherry, raspberry, and oak dominate the nose of this Tempranillo, leading to mid-palate tannins and rich, warm dark fruit flavors.			
Abadia Retuerta Seleccion Especial, 2003			\$34
Sardon de Duero. Tempranillo, Cabernet Sauvignon, and Merlot give this wine a complex nose of cherry with hints of vanilla and violet.			
Pedrosa, 2005	\$3.25	\$9	\$35
Ribera del Duero. This Tempranillo is produced in an “old world” style, giving it a strong nose of blackberry and cassis, followed by a deep black currant taste with well integrated tannins.			
Campo Viejo Gran Reserva, 2000			\$35
Rioja. Tempranillo, Graciano, and Mazuela grapes produce a wine rich in fruit aromas with a woody and spicy finish – a wonderful example of modern Rioja wine making.			
Alejandro Fernandez – Condado de Haza, 2005	\$4.25	\$12	\$47
Ribera del Duero. This spectacular Tempranillo has ripe fruit flavors of blackberry and currant framed by toasty coffee and oak flavors with a bold, tannic finish.			
Finca Allende, 2004			\$55
Rioja. This Tempranillo is focused and well balanced with a superb nose of mineral, violet, and cranberry followed by plum, licorice, and vanilla flavors with fresh acidity and both floral and mineral notes.			
Les Terasses, 2005			\$60
Priorat. Precise cherry and black currant aromas are followed by dark fruit flavors and dusty tannins in this Priorat blend. It is a beautiful example of what makes Priorat one of Spain’s finest wine regions.			
Melis Elix, 2005			\$70
Priorat. This Rhone-style blend has oak spiced red and dark berry aromas complimented by rose, cinnamon, and vanilla. The cherry and blackberry preserves flavors show impressive depth and structure with well integrated, silky tannins.			
Alto Moncayo – Moncayo, 2006			\$72
Campo de Borja. This Garnacha has a nose of cherry and raspberry followed by chocolate and mineral notes. It is big and full bodied with intensely concentrated flavors and a hint of toasty oak.			
La Rioja Alta Gran Reserva, 1995			\$77
Rioja. A potent bouquet of dark fruit aromas is accented by sweet oak spices. This Tempranillo is densely packed and concentrated with flavors of cherry, rose, and vanilla with great structure and silky tannins.			
Ostatu – Gloria de Ostatu, 2002			\$115
Rioja. This 95% Tempranillo offers a very spicy character with tobacco, mineral, and dark fruit elements. Dense on the palate with rich fruit and smoky overtones, the finish is long with mild tannins.			

SHERRY

- Hidalgo La Gitana Manzanilla, NV** \$6
Jerez, Spain. Widely regarded as the authoritative manzanilla sherry, this wine is pale in color, offering a refreshing apple flavored dryness underscored by salty tanginess.
- Hidalgo Clasica Amontillado, NV** \$6
Jerez, Spain. This medium sherry is well rounded with a fragrant hazelnut nose. On the palate it is mild with a long, nutty, dried fruit finish.
- Sandeman Armada Rich Cream Olorosso, NV** \$7
Jerez, Spain. This sweet sherry is full bodied, smooth, and velvety, offering a hint of dried fruit. The long finish is mildly tangy and nutty.
- Osborne Pedro Ximenez Solera 1827** \$8
Jerez, Spain. This sweet sherry is made by letting the grapes dry first in the sun. It has very intense aromas of dried fruit and raisins, with a smooth lasting finish.

PORT

- Osborne Ruby, NV** \$6
Vila Nova de Gaia, Portugal. Sweet and fragrant on the nose, this port is rich red in color, fruity, smooth, and well rounded.
- Troon Vineyard Insomnia Port, 2004** \$8
Applegate Valley. Made from Portugese varietals grown in California, this wine exhibits a traditional silky texture with long, nutty finish.
- Quinto do Infantado 10 Year Tawny** \$9
Gontelho, Duoro Valley, Portugal. Light and expressive with flavors of coffee and caramel, with a round silky texture. Finish is long and nutty.
- Osborne 20 Year Tawny** \$14
Vila Nova de Gaia, Portugal. Made from only the best grapes of the Duero Valley, this incredible port is rich and velvety with an almost impossibly long nutty finish.

DESSERT WINE

- Roxy Ann Late Harvest Viognier, 2007** \$6
Rogue Valley. Ripe peach and nectarine dominate the nose, rounded off by a bright acidity that supports honey and orange blossom flavors with a silky finish.
- Casta Diva, 2007** \$8
Alicante, Spain. This Muscat of Alexandria was originally brought to Spain by the Romans, and is elegant, ginger spiced, and rich, with honey and tropical nectar tones.

SPARKLING WINE

- Segura Viudas Brut Reserva – 187ml Split** \$6
Catalunya, Spain. This light and refreshing brut cava is crisp with dry apple flavors, spice, and minerals.
- Gramona Gran Cuvee – 750ml** \$27
Penedes, Spain. A nose of citrus and toffee lead to toasty, creamy fruit flavors with good, fresh acidity.
- Segura Viudas Brut Reserva Heredad – 750ml** \$35
Catalunya, Spain. Tight bubbles with high minerality are offset by a green apple freshness with mild green spice.
- Argyle Brut, 2002** \$37
Willamette Valley. Crisp citrus notes with hints of roasted vanilla make this Oregon's premier sparkling wine.
- Veuve Clicquot Ponsardin – 350ml Half Bottle & 750ml** \$37 \$69
Champagne, France. This classic boasts flavors of ginger, almond, and honey, with tight yeasty bubbles.
- Moet et Chandon – Dom Perignon, 2000** \$175
Champagne, France. A nose of almond and fresh grapefruit is followed by a satiny texture with the slightest undertone of citrus zest.

HARD TO FIND AND LIMITED RELEASE WINE

- Bodegas Montecillo Gran Reserva, 1998** **\$50**
Rioja, Spain. Bodegas Montecillo has been producing wine consistently since 1874. This 100% Tempranillo is deep cherry red with ruby overtones. Notes of dark fruit dominate the nose, and the taste is concentrated and complex with dark red fruits and mature tannins.
- Cameron Vineyard – Arley’s Leap Pinot Noir, 2006** **\$55**
Willamette Valley. This special label from winemaker John Paul commemorates the owner’s departed dog Arley and his famous jump from a second story balcony after being startled by a cat. It is a beautiful rich Pinot Noir that is a perfect example of everything good in the Oregon Pinot Noir industry.
- Alejandro Fernandez – Condado de Haza, 2004** **\$57**
Ribera del Duero, Spain. Widely considered one of the best vintages in Spain in the last decade, this 2004 will drink slightly better than the 2005 that we have on the regular menu, with the same cherry and black currant flavors, but with more depth and complexity.
- Vega de Toro – Termes, 2006** **\$58**
Toro, Spain. This fantastic Tempranillo is grown in sandy soil in the Toro region from 30 year old ungrafted vines. It is profound and dense with rich dark fruit flavors and a long lasting finish that shows a mild hint of French oak.
- Mas Doix – Salanques, 2004** **\$65**
Priorat, Spain. This wine is a masterful blend of Garnacha, Cariñena, Syrah, Merlot, and Cabernet Sauvignon from one of Spain’s premier wine making regions. It has a wonderful nose of truffle, blackcurrant and blueberry with good minerality. It’s superb texture and rich fruit give it great depth and drinkability.
- Heras Cordon Reserva, 2001** **\$66**
Rioja, Spain. This beautiful Tempranillo has strong smoked fruit of black raspberry and cherry, with earthy coffee and herbal characteristics. It finishes bold displaying its complex nature. It’s ready to drink now.
- Red Lilly Tempranillo, 2003** **\$68**
Rogue Valley. This 100% Tempranillo displays its varietal characteristics with gusto, offering a rich bouquet of black currant, leading to a spiced taste with hints of chocolate and exotic tea. The finish is long with big, smoky tannins. This wine definitely benefits from decanting.
- Clos Erasmus – Laurel, 2006** **\$70**
Priorat, Spain. This wine is only produced in certain years and in very limited quantities from the youngest vines on the property. It is a Rhone blend of Garnacha, Cabernet Sauvignon, and Syrah that is juicy and refined with beautiful fruit and well integrated tannins on its long, luscious finish.
- Bodegas El Nido – Clio, 2005** **\$74**
Jumilla, Spain. This Monastrell, Cabernet Sauvignon blend is recognized as one of Spain’s best. The 2004 vintage received 97 points from Robert Parker. The nose displays amazing earth, mushrooms, leather, and blackberry jam, followed by a complex, supple texture with tastes of rich blue and black fruits. This is a totally hedonistic effort with exceptional length and balance.
- Black Cap Pinot Noir, 2006** **\$74**
Willamette Valley – Dundee Hills. Black Cap wines are the private label wines of Eyrie Vineyards winemaker Jason Lett. This wine was built with one purpose – excellence. It is complex, with lush cherry and raspberry nuances on the nose. The wine is lush on the palate with good fruit of raspberry and cherry and a vibrant acidity that maintains balance, finishing with a floral touch.
- Aalto, 2005** **\$90**
Ribera del Duero, Spain. This 100% Tempranillo has a nose strong in wood smoke, and blackberry with floral overtones. The palate is powerful, layered, and intense with flavors of blackberry and currant. The finish is long and complex with well structured tannins.
- Cellar Capçanes – Cabrida, 2003** **\$98**
Montsant, Spain. This 100% Garnacha is the winery’s flagship offering, produced from low yield vines between 70 and 105 years old. It has a splendid perfume of pencil lead, earth, and smoky black cherries. Its flavors are intense with black fruit offering a long elegant finish. Be warned, this huge wine needs some time to open up.
- Vega de Toro – Numanthia, 2006** **\$100**
Toro, Spain. From 70 to 100 year old Tempranillo vines, the winery only makes 350 cases a year of this incredible wine. It is a tour de force of power, finesse, and elegance. The rich dark fruit is evident right away, yielding a beautiful almost impossibly long finish of silky tannins.
- Alto Moncayo – Aquilon, 2004** **\$195**
Campo de Borja. This limited production Garnacha is a gorgeously complex giant among wines, with a nose of cherry, black raspberry, mineral, and flowers. On the palate it is a full bodied, massive, and textured wine with incredible balance.