

Wine:30 Bistro Wine List

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Wines are arranged by categories of intensity first then by body from lightest to heaviest.

— REDS —

Nibble

🍷 Pinot Noir, Left Coast '14 - Willamette Valley, Oregon \$11 / \$42
Elegant, with bright fruit, soft tannins - a classic Oregon Pinot!

🍷 Zinfandel, Oak Ridge "OZV" - Lodi, CA \$8
Jammy with ripe plum, mocha, soft tannins and smoky finish

🍷 Red Blend, \$8.5 / \$32

🍷 Sangiovese (San-jo-vay-zay) Blend, Ferrari-Carano "Siena" - Sonoma County, CA \$13 / \$48
Blackberry and cherry, silky butterscotch, smoooooooooth

Nip

Pinot Noir, Innocent Bystander - Central Otago, New Zealand \$42
Rich tannin melts into a velvety mouthfeel of pomegranates, cranberries and dark cocoa powder.

🍷 Barbera d'Alba, Ca' Del Sarto '14 - Italy \$8.5 / \$32
Expressive earth-tinged red fruit flavors are kept bright by food-friendly acidity

Pinot Noir, Van Duzer - Eola-Amity Hills, Willamette Valley, OR \$47
Wild strawberry, lilac, Earl Grey deliver creamy cherry finishing with cola & strawberry rhubarb

Monastrell, Campos de Risca '13 - Jumilla, Spain \$33
Organic full bodied, dark fruits with hints of pepper, medium tannins

🍷 Malbec, Diseño - Mendoza, Argentina \$8
Mendoza, Argentina - Toasty vanilla oak and dark chocolate finish this beauty

🍷 Refôsk (Ree-fusk), Rojac (Roy-its) - Istra, Slovenia \$10 / \$38
Violets, leather, sage, and currants leap out of the glass delivering blackberry, white pepper, sage flavours on textured tannins. Aged 24 months. Organic

🍷 Côtes du Rhône-Villages, Dom. de Galuval "Cairanne" '09 - France \$10 / \$38
Sumptuous, powerful, and complex. A rare find to acquire wine aged to perfection at this price - a total steal!

Plavac Mali (Pla-vits Mah-lee), Andrović - Istra, Croatia \$40
Drinks like a Zinfandel raised by wolves - rustic, wild, bold, free and unafraid.

🍷 Carménère, Maquis Gran Reserva - Colchagua Valley, Chile \$10 / \$38
A nose of autumn gives way to endless layers of spice, earth, smoke & plum that linger pleasurably

**Syrah, Dom. Gramenon "Sierra du Sud" Côtes du Rhône - France \$44
Flowers, wild herbs, juicy dark berry fruit with black pepper and smoky nuances.

Bite

🍷 Tempranillo, Catania '15 - Ribera del Duero, Spain \$9 / \$33
Aged for 6 months in French and American Oak, hints of vanilla, fresh fruit, and roasted coffee round out this full, fresh, and balanced wine.

🍷 Bordeaux, Château Galand - Fronsac, France \$9 / \$34
Lush, mouth-filling textures are anchored by a backbone of acidity and tannin

🍷 Cabernet Sauvignon, "Felino" - Mendoza, Argentina \$14 / \$54
Striking depth & richness by Wine Rockstar Paul Hobbs - cocoa, tobacco, red fruit

**Cabernet Sauvignon, Terra Valentine - Napa Valley, CA \$58
Blackberry jam, French oak, cocoa, vanilla finish elegantly echoing caramel notes

**Cabernet Sauvignon, Leonetti - Walla Walla, WA \$168
A 6-year waiting list to acquire. One of the stars of the Northwest!

Tannat, Domaine Bouza Reserva - Canelones, Uruguay \$40
This wine takes NO PRISONERS! Not for the faint of heart. You've been warned!

— //WINE FLIGHTS// 2 OUNCE TASTING OF THREE DIFFERENT WINES - CHOOSE NEXT GLASS AFTER FOR \$2 OFF —

ABC (Anything but Chardonnay) \$14
Chenin Blanc, Pinot Gris, Pinot Blanc

Juicy Reds (\$14)
Red Blend, Sangiovese Blend, Zin

Old World (\$14)
Refôsk, Tempranillo, Côtes du Rhône

Custom Flight (\$16)
Choose any 3 glass pours

Wine Bottles "To-Go" 30% off menu price (Ask how to get up to 50% off!) Gratuity of 20% added to parties of 6 or accidentally taken tickets - Enjoy your own special bottle for a \$15 corkage fee.

***Maximum 30% Off (including wine club).*

— WHITES —

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Quench

🍷 **Sauvignon Blanc, Sauvé Sea – Marlborough, NZ \$8 / \$30**
Bright citrus aromas, herbal tones, crisp and refreshing finish

🍷 **Riesling, Frisk – Victoria, Australia \$7.5 / \$28**
With just a kiss sweetness, notes of lime sorbet, pineapple and peach come alive with racy acidity!

🍷 **Verdejo (Vair-day-ho), Protos – Rueda, Spain \$8 / \$30**
Aged on less for 3 mo. – white blossoms become tropical fruit & granny smith notes finishing clean

🍷 **Chenin Blanc, Badenhorst "Secateurs" – Swartland, South Africa \$8.5 / \$32**
Savory hints add intrigue to persimmon, grapefruit, & white ginger w/ incredible mouthfeel and length

Refresh

Rosé, Ponzi – Willamette Valley, OR \$43
100% Pinot Noir, lemon zest, ripe raspberry and cherry – amazing

🍷 **Pinot Gris, Anne Amie – Willamette Valley, OR \$11 / \$40**
Pear, lemon, and rose petal – another great Oregon winery

Pinot Gris, Adelsheim (375ml) – Willamette Valley, OR \$23
Dense and flavorful grapefruit, orange, and bright apple

🍷 **Rosé, Dom. La Colombe – Provence, FR \$8 / \$30**
Light, dry, and delicious! Strawberries, with crisp, refreshing finish. From the Motherland of Rosé!

🍷 **Rosé, Three Rivers – Walla Walla, WA \$8.5 / \$32**
Medium body Ca Franc/Sauvignon blend, balanced & juicy

🍷 **White Burgundy, Nicolas Potel – Macôn-Villages, France \$9.5 / \$36**
Chardonnay, non-oaked, peach, apple, crisp finish

Savour

🍷 **Pinot Blanc, Dom. Schlumberger "Les Princes Abbés" – Alsace, France \$10 / \$38**
Endeavour "Beyond Chardonnay" & be rewarded w/ familiar richness & exotic flavors

🍷 **White Blend, Kermit Lynch "VdP de Vaucluse" – Rhône Valley, FR \$9 / \$34**
Crème Brûlée & honeysuckle nose belies a dry, tart lushness – round & textured finishing crisp

White Burgundy, C.D. Vignerons de Buxy "Buissonier" – Côte Chalonnaise, France \$32
Butterscotch, allspice, nutmeg, & golden delicious richness balanced by firm texture

🍷 **Chardonnay, Rutherford Hills – Napa Valley, CA \$12 / \$46**
Buttery, full bodied w/ honeysuckle, apple, vanilla and soft oak

****Chardonnay, Dierberg '14 – Santa Maria Valley, CA \$43**
The Audrey Hepburn of CA Chard – demure, lively, with refined structure

****Chardonnay, Chateau Montelena – Napa Valley, CA \$65**
This is the Chardonnay that defeated France in '76 and put California on the map!

Bubbles

🍷 **Prosecco, Fili (187ml btl) – Prosecco, Italy \$7.5**
Dangerously drinkable in its carefree, delightfully dry effervescence!

🍷 **Cava Rosé, Poema – Penedés, Spain \$8.5 / \$30**
A vacation in every sip: strawberry, flower petals, light, elegant, and refreshing, plus it's what Erin's having!

🍷 **Crémant de Bourgogne (Boor-gun-nee), Louis Picamelot – Burgundy, France \$9 / \$34**
Lively bubbles create a silky palate of toffee, heather, and yellow fruit on a bright mineral finish!

****Champagne, Bérèche (Buh-resh) et Fils Brut Reserve NV – France \$67**
Youthful yet complex w/ a seductively lacy texture. As suave as its name whispered slowly. Organic

****Champagne, Pol Roger Brut NV – France \$78**
This particular Champagne is never short on praise from every corner of the wine world. We concur.

Dessert/Port

🍷 **Moscato d'Asti, Coppo – Piedmont, Italy \$8.5 / \$32**
Sweet, yet not overpowering; floral aromas of peach and honey

🍷 **Ruby Port, Noval Black – Porto, Portugal \$9 / \$34**
A juicy entry, a ripe & smooth middle crescendos into a dry finish of chocolate-covered raisins.

🍷 **Tawny Port, Dona Antonia Reserve – Porto, Portugal \$10 / 36**
A heady blend of 8-10 year tawnies – fruitcake, maple syrup, walnut, currant, and orange peel notes astound!

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