



2007 Albarino “Las Brisas”

Our Albarino strikes a nice balance between suppleness and structure that places it stylistically in between our Vermentino and Chardonnay. White peach flavors dominate with citrus and intriguing mineral note beneath. There is enough acidity to make this wine versatile with food as well, from traditional seafood pairings, to pasta with richer cream sauces, or roasted chicken dishes.

\$18.00 for 750ml \$6 for glass

2006 Pinot Noir “Carneros”

The best of our 40 lots of Pinot Noir from Mahoney Ranch and Las Brisas Vineyard are blended into this complex wine, showcasing seven distinct clones grown in diverse microclimates and soils. The wine displays wonderfully structured mouthfeel accompanied by layer upon layer of abundant red fruit flavors and varietal spice.

\$20.00 for 750ml \$7 for glass

2006 Pinot Noir “Las Brisas Vineyard”

Our vineyard’s name acknowledges the dependable and beneficial Pacific breezes that blow through it from the Petaluma Gap in the coastal range, cooling the vines and producing gradual ripening of the grapes. This vineyard produces pure expressions of ripe, red cherry fruit and spicy notes, making wines with lovely textures and a harmonious integration of fruit with oak.

\$28.00 for 750ml \$8 for glass

2005 Pinot Noir “Mahoney Ranch”

This wine is pure Carneros, grown in the vineyard across from the winery which has produced some of our favorite wines over the last 30 years. Rarely do individual lots of Pinot Noir express intense fruit and deep structure at the same time, yet these did, showing lovely black cherry notes with a pervasive fusion of perfume, black pepper and allspice in the nose. The wine has ample tannins, well-integrated oak and a lush, supple texture.

\$28.00 for 750ml \$8 for glass

2005 Syrah “Mahoney Vineyard”

This Syrah comes from hillside vines on southwestern-facing slopes across from our winery. This area allows full ripening even in our cool climate. The exposure produces rich, supple wines with dark berry fruit while retaining the signature pepper notes found in classic Rhone wines. This midnight-black wine offers elaborate and inviting aromas of blackberry, black tea and lavender. Very limited production.

\$18.00 for 750ml \$6 for glass



2007 Carneros Chardonnay

This Chardonnay features bright, concentrated citrus, pear, green apple and nectarine fruit, with just a touch of oak to add richness to the palate. The wine lingers on the palate, and has the structure and acidity to provide for good longevity.

\$18 for 750ml \$6 for glass

2006 Merlot

Sweet cherry, ripe plum, hints of vanilla and overtones of anise and aged leather appear in the aroma. On the palate, this generous wine features cherry, plum and blackberry fruit with supple tannins and a lingering finish.

\$18 for 750ml \$6 for glass

2005 Napa Valley Cabernet Sauvignon

Aromas of cedary oak, currants, black cherries and ripe plums suggest the fruit flavors to come, as does the intense, deep red color of the wine. Dense, mouth-filling cherries, plums, chocolate and tobacco marry with the oak nuances. The firm tannins underlying the wine’s core provide balance, leading to a long, lingering finish.

\$24 for 750ml \$7 for glass

2004 Napa Valley Reserve Cabernet Sauvignon

The grapes were hand picked at optimum ripeness. Following destemming, the grapes were stainless steelfermented and received extended skin contact before being transferred to barrels. The wine was aged in small French oak barrels for 21 months (100% new barrels) where the wine completed malolactic fermentation. The wine was racked prior to bottling.

\$75 for 750ml \$18 for glass

2005 Napa Valley Syrah

This exotic Syrah offers aromas of ripe berries and white pepper, with hints of mocha and tobacco. This theme carries through to the rich mouthfeel, where it is married with jammy blackberry, a touch of mineral, and nicely integrated oak.

\$22 for 750ml \$6 for glass

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