

WINE

Wine Director | Caterina Mirabelli

Reserve List Available

SPARKLING / WHITES	REDS
<p>Bubbles Around the World</p> <p>Montemagno, Barbera Rose, Piemonte, Italy NV 18 / 72 <i>Bright notes of tart red cherry and strawberry with a dry, salty finish.</i></p> <p>Núria, Xarel-lo blend, Cava, Spain 2014 10 / 40 <i>Bartlett pear, Granny Smith apple, Key lime and Jordan Almond. Bright finish.</i></p> <p>Domaine Carneros, Brut Cuvée, Carneros, CA 2014 18 / 72 <i>A classic Brut, with yellow apple and pear, toast, tiny bubbles & a crisp finish.</i></p> <p>Vigna Dorata, Chardonnay blend, Franciacorta Brut, Italy NV 19 / 76 <i>Rich and full, with ripe quince, persimmon and yellow apple. Long, dry finish.</i></p> <p>Fiorini, Lambrusco, Emilia-Romanga, Italy 2016 12 / 48 <i>Dark and juicy sparkling red with dried red plum and baked cherry pie.</i></p>	<p>Pinot Lovers Unite <i>Three different approaches to a traditional varietal</i></p> <p>Windy Oaks, "Terra Narro", Pinot Noir, Santa Cruz Mts., 2016 15 / 60 <i>Strawberry-rhubarb jam, overripe red cherry & hints of vanilla, lavender and baking spice. Medium body, soft texture and distinct minerals for a dry finish.</i></p> <p>Michel Sarrazin, Pinot Noir, Givy, Burgundy, FR 18 / 72 <i>Bright notes of raspberry, pomegranate and bing cherry with aromas of purple flowers and star anise. Soft fruit with a delicate and fleshy finish.</i></p> <p>North Valley, Pinot Noir, Willamette Valley, OR 2016 16 / 64 <i>Tart Bing cherry, vine-ripened raspberry with notes of red rose petals, toasted almonds and star anise. Juicy palate with smooth tannin and a long, dry finish.</i></p> <p style="text-align: right;">Tasting flight of above 25</p>
<p>Aromatic Whites <i>Taste how these varietals differ between warm and cool climates</i></p> <p>Hirsch, Grüner Veltliner, Kamptal, Austria 2016 12 / 48 <i>Biodynamic. Aromas of Asian pear, Golden Delicious apple and orchard tree flowers. Key lime and white pepper on the palate, with a crisp and tingly finish.</i></p> <p>Fitz-Ritter, Riesling, Bad Dürkheim, Germany 2015 11 / 44 <i>Ripe tree fruits of Asian pear, Golden delicious apple and Key lime, with subtle hints of petrol. Bright and fresh with tingling minerals and a dry, crisp finish.</i></p> <p>Milbrandt, Riesling, Columbia Valley, WA 2015 10 / 40 <i>Ripe Granny Smith apple, Bartlett Pear and yellow peach with notes of apple-blossom, beeswax and lamp oil. Round mouth-feel with a soft, dry finish.</i></p> <p style="text-align: right;">Tasting flight of above 17</p>	<p>Mountains to the Sea <i>Cruise the elevations of Europe</i></p> <p>Villa Balestra, Nebbiolo, Barolo DOCG, Piemonte, Italy 2013 20 / 80 <i>Dried red cherry and plum, red rose petals and licorice with hints of vanilla, mint, hay and dried herbs. Firm fruit tannin with a long, dry, velvety finish</i></p> <p>Vigneti del Sole, Montepulciano d' Abruzzo, Verona, Italy 2016 10 / 40 <i>Bright with notes of tart Bing cherry, strawberry, red rose petal and hints of fresh fennel frond. Medium body, juicy palate, and a dry, puckery finish.</i></p> <p>Cottanera, "Barbazzale", Nerello blend, Mt. Etna, Sicily 2016 12 / 48 <i>Fragrant aromas of red rose petal with Kalamata olive, dried fig, prunes and fruit leather on the palate. Medium body, soft tannin and a dry, salty finish.</i></p> <p style="text-align: right;">Tasting flight of above 21</p>
<p>Exotic Whites <i>Not your everyday whites</i></p> <p>Murgo, Carricante blend, Etna Bianco, Sicily 2017 12 / 48 <i>Overripe Bartlett pear, fleshy white peach, & honeydew melon with fresh, sea-salt notes. Juicy on the palate, with medium body and a mineral driven finish.</i></p> <p>Le Caillou, Grenache Blanc, Côtes du Rhône, FR 2017 13 / 52 <i>Orchard tree flowers on the nose with ripe white peach, green apple and wet slate on the palate. Round and luscious with a soft and juicy finish.</i></p> <p>Durin, Pigato, Liguria, Italy 2016 11 / 44 <i>Ripe and round with honeydew melon, tangerine and key lime. Pleasant and bright with salty, savory minerals and a fresh lemony finish.</i></p> <p style="text-align: right;">Tasting flight of above 18</p>	<p>Spices and Berries <i>Spice up your palate or give it a kick of fruit</i></p> <p>Noster, "Templari", Grenache blend, Priorat, Spain 2012 15 / 60 <i>A dusty nose meets a palate of ripe plum, dried fig and boysenberry. Firm fruit tannin with hints of white pepper, vegetal spice and a chewy, leathery finish.</i></p> <p>Unti, Zinfandel, Dry Creek Valley, Sonoma, CA 2016 16 / 64 <i>Classic Dry Creek expression of wild berries, dark chocolate, fresh tobacco with dried brush and sage. Rich body, firm tannin and a long, luscious finish.</i></p> <p>Valdivieso, Carmenere, Valle de Peumo D.O., Chile 2012 12 / 48 <i>Dark chocolate and green bell pepper on the nose with wild-vine blackberry and black cherry on the palate. Rich and juicy with a hint of spice on the finish.</i></p> <p style="text-align: right;">Tasting flight of above 22</p>
<p>Chardonnaysiens <i>Old and New World versions of the classic Bourgogne white</i></p> <p>Stoller, Chardonnay, Dundee Hills, OR 2017 12 / 48 <i>Aged in stainless. Bright notes of green apple, Asian pear, Meyer lemon curd and ripe white peach. Fruity, full and round with a crisp and refreshing finish.</i></p> <p>Frederic Magnien, Chardonnay, Burgundy, FR 2015 13 / 52 <i>Ripe Granny Smith apple, Asian pear, and Meyer lemon. Soft and round texture with wet slate on the palate for a dry, crisp finish.</i></p> <p>Wm. Harrison, Chardonnay, Carneros, CA 2016 16 / 64 <i>Ripe Golden Delicious apple and Asian Pear with Meyer lemon curd and Jordan Almond. Partial Malolactic gives a creamy weight and clean finish.</i></p> <p style="text-align: right;">Tasting flight of above 21</p>	<p>Bordeaux Blends <i>Interpretations of the classic Bordeaux varietals from around the world</i></p> <p>Calathus, Malbec, Mendoza, Argentina 2015 11 / 44 <i>Dark blackberry and boysenberry meet a palate of leather and game. Rich and velvety texture, with hints of baking spice and a long, lingering finish.</i></p> <p>Verdad, Cabernet Sauvignon, Paso Robles, CA 2016 18 / 72 <i>Organic. Dark fruits of blackberry, boysenberry and cassis with hints of dried sage, leather and humidor. Rich and velvety tannin, with a long, dry finish.</i></p> <p>La Croix Peyrassol, Cabernet Blend, Provence, FR 2017 12 / 48 <i>Sour Bing cherry, ripe red plum, with star anise and dried herbs on the nose. Rich and juicy palate, with overripe berries and a bright, salivating finish.</i></p> <p style="text-align: right;">Tasting flight of above 21</p>
<p>Oak vs. Stainless <i>Taste how aging styles can make a difference with these dry whites</i></p> <p>Inconnu "Lalalu", Sauvignon Blanc, Contra Costa County, CA 12 / 48 <i>Stainless and certified organic. Wild yeast and apple cider notes, with star fruit and honeycomb. Rich and layered palate, with a juicy, and fresh finish.</i></p> <p>Domaine Pastou, Sauvignon Blanc, Pouilly-Fumé, France 2016 14 / 56 <i>Stainless. White peach and elderflower on the nose, with notes of Meyer lemon, grapefruit, and tangerine. Fresh and vibrant, with a juicy, off-dry finish</i></p> <p>Leo Steen, Chenin Blanc, Dry Creek Valley, CA 2016 10 / 40 <i>Neutral oak. Ripe Seckel pear and Golden Delicious apple with spring tree flowers. Round and weighted texture on the palate with a bright, dry finish.</i></p> <p style="text-align: right;">Tasting flight of above 18</p>	<p>Uninhibited Reds <i>Terroir driven varietals</i></p> <p>Rendé Masdéu, Trepát, Conca de Barberà DO, Spain 2014 14 / 56 <i>Overripe blueberry, blood orange peel and clove. Hints of dried sage, cigar box and wet earth. Juicy yet bright, with a long, pleasant finish.</i></p> <p>Château Massiac, Syrah blend, Minervois, France 2015 12 / 48 <i>Blended with Carignan. Old vine blend with blackberry and cassis, Kalamata olive, cocoa nib and dusty brush. Rich mouthfeel, and firm yet soft tannin.</i></p> <p>Monte Real, Tempranillo, Rioja, Spain 2013 17 / 68 <i>A rustic Reserva with aromas of red licorice and dusty rose petals. Raspberry and plum on the palate, with a full body, distinct tannin and an elegant finish.</i></p> <p style="text-align: right;">Tasting flight of above 22</p>

Parties of 6 or more will be subject to 20% gratuity including parties with separate tabs.

*As we support the City of San Jose minimum wage increase, a 3% surcharge allows us to provide the hospitality you have always enjoyed.