



DRY WHITE WINES

BARREL FERMENTED CHARDONNAY

Almost Californian in style, with lots of tropical fruit and a noticeable oak finish. Aged in French oak.

VIIGNIER

French varietal aged in oak barrels. Perfect for the discriminatingly dry palate.

SEMILLON

Classic Bordeaux variety, aged in French Oak. Crisp mineral taste with Key Lime.

LITTLE TABLE CHARDONNAY

Lovely mild semi-dry chardonnay. Great with lighter fare.

DRY RED WINES

GRENACH – COTE DE BRAVO

Sweet ripe strawberry bouquet, this off-dry rosé made from Grenache has a clean mineral finish

COTE DE BRAVO

A fabulous blend of Rhône varietals: Syrah, Cinsault, and Mourvedre.

SANGIOVESE

Earthy spicy black cherry flavor. Origins in Northern Italy.

MERLOT

Aged in French oak barrels. Ideal with game and red meat.

HERITAGE

A meritage blend of Cabernet, Merlot, Cabernet Franc & Petite Verdot

SYRAH

Toasty oak aroma hint of the combination of vanilla & ripe blueberry. Pair with steak or barbecue.

PRIMITIVO

This Zinfandel clone is fruity with medium tannin, spice and pepper flavors.

PETITE SIRAH

This dark rich, jammy wine is perfect for game. Bring on the wild boar.

LITTLE TABLE CABERNET SAUVIGNON

“Our Hamburger Cabernet” Lighter in style, soft tannins.

CABERNET SAUVIGNON

Lush berry flavor with hints of vanilla. Ideal with red meats.

SEMI-SWEET WINES

ROJO LOCO

“Crazy Red” blend of Ruby Cabernet and Zinfandel – some liken it to Sangria.

ORO LOCO

“Crazy Gold” Muscat blend with lovely citrus notes. Great for a picnic.

WHITE ZINFANDEL

Hints of strawberry and raspberry – perfect with bread and sharp cheeses.

WHITE RIESLING

Ripe apple and lemon nuances with a delicate floral aroma. Great with Asian food.

DESSERT WINES

LIGHT PORT

Fabulous Petite Syrah & Mourvedre port.