

Wine Flights

Wine Flights are pre-designed, categorized series of wine tasting samples! Flights provide an entertaining and educational way to taste the range of wine flavors from a particular winery, region, country or grape varietal.

DIVINE LIST consists of selections that offer the most enjoyable, high quality representations of the best grown kind or style of wine from all parts of the world!

You are cordially invited to “hop” from bottle to bottle.....

DIVINE LIST

Please feel free to order wine by the **Bin Number** preceding each selection

2 oz **by the** **by the**
sample **glass** **bottle**

FLIGHT #1: THE TOP OF THE LIST \$27 *Premium, BIG, California Reds!*

11. L'Aventure <u>OPTIMUS</u>, Paso Robles '06: <i>OUTSTANDING!</i> Plush, velvet texture with generous flavors of black plum jam, rhubarb, lingonberry, fig, candied dates, & black tea. Cabernet blended with Syrah, Zinfandel, AND Petite Verdot!	\$5	\$15.50	\$62
12. NEAL Cabernet Sauvignon, Napa '05: This is some <u>SICK</u> sh*t!	\$6	\$18.50	\$76
13. Joel Gott Zinfandel, CA '08: Layers of wild berry jam, cinnamon-spiced pomegranate, dates, fig, & Jasmine	\$4	\$11.50	\$46
14. Tres Sabores ¿Por Qué No?, Napa '06: Juicy, ripe cassis with notes of Iris, mocha, nutmeg, & sandalwood; an exciting Zinfandel-Cabernet-Petit Sirah-Petit Verdot blend!	\$4	\$12.50	\$50
15. Palmina "Dolcetto", Santa Barbara '08: Indulgent, rich, & supple with spiced cassis, wildberry pie, & charred cedar	\$4	\$12.50	\$50
16. Landmark Syrah, Sonoma '07: Deep & luxurious; layers of wild boysenberry, cigar box, dark chocolate, licorice, & hazelnut	\$4	\$13.50	\$54

FLIGHT #2: REDS WITH EXOTIC ACCENTS \$16

21. Alain Graillot "Syrocco" Syrah, Morocco '07: Supremely rich and pillowey, with ripe notes of currant, vanilla, lavender, spiced cassis, nutmeg, and Java.	\$4	\$12.50	\$50
22. Backsberg Pinotage, South Africa '07: Cherries Jubilee, spiced Huckleberry, smoke, nutmeg, cola, plum, & wild blueberry	\$4	\$11.50	\$46
23. Kluge Estate "Simply Red", Virginia '04: Virgin- <i>wha</i> ??? A supreme, brilliant, killer Cabernet blend with elegant balance of spiced berries, plump plum, apple strudel, smoked pecans, & a spot of java. <i>Virginia...it's not <u>just</u> for lovers anymore!</i>	\$4	\$11.50	\$56
24. Quinta do Crasto Tinto Roriz Blend, Portugal '07: Big, rich and purple-iscious flavors of blueberry-plum pie, currant, Mahogany, and chicory. YUM YUM YUM....	\$4	\$12.50	\$49

FLIGHT #3: ZE FABULOUS FRENCH WHITES \$22

31. Dom. Jourdan Picpoul, Languedoc '07: Elegant & zesty; tart pineapple, green fig, & tight lemony "Champagne" notes	\$3	\$10.50	\$42
32. P. Jolivet Sancerre, Loire '08: Elegant & classic; grassy & citrus Sauvignon Blanc with clove, wildflower, & ash undertones	\$4	\$13.50	\$54
33. Bardon Chardonnay-Sauv. Blanc, Loire '07: Pink lemonade front, with supple notes of mandarin, marzipan, & Gala apple	\$4	\$11.50	\$46
34. Dom. Pautre Petit Chablis, Burgundy '07: Ultra-silky...notes of cashew, Macadamia, & peanut brittle...gawgeous!	\$4	\$13.50	\$54
35. Bourillon-Dorleans Vouvray, Loire '07: Slick & satiny Chenin Blanc grape with fun, fleshy flavors of cantaloupe, Honeydew, & Crenshaw melons, baked pear, & vanilla cashew nougat. YUMMY!	\$4	\$12.50	\$48
36. Hugel "Gentil", Alsace '07: A stunning & minerally 5-grape blend with uber notes of goosey, grassy, snappy citrus and hints of kumquat, quince, & Clementine.	\$3	\$11	\$44

FLIGHT #4: WASHINGTON REDS IN THE HOUSE! \$11

41. Milbrandt Merlot, '06: A masterpiece! Cocoa, date, boysenberry, cola, & caramelized roasted cherries; silky, soft finish...	\$4	\$11.50	\$46
42. Bergevin Lane Cab, '06: Brilliant, big, voluptuous layers of black raspberry, brown licorice, Bourbon-pecan-pie, & Dr. Pepper	\$4	\$13.50	\$56
43. Ch. Ste. Michelle "Orphelin", '05: Eight grapes (Syrah, Grenache, Cinsault, Mourvedre, Sangiovese, Cabernet, Portugal's Touriga, & Malbec) combine forces for tastes of black plum, pomegranate molasses, cassis, purple currant, & vanilla sap	\$3	\$10.50	\$42

FLIGHT #5: GREECE IS THE WORD! \$10

51. Boutari Moschofilero, '08: Super crisp notes of yellow cherry, chestnut, gooseberry, Lemon Myrtle, & Mediterranean mist!	\$3	\$11	\$44
52. Skouras Chardonnay, '07: Exotic hints of wildflower, ginseng, Clementine, zesty citrus, Gala apple, & gingerbread cookie	\$4	\$11.50	\$46
53. Achaia Clauss Rosé, '08: Starts off with yummy ripe notes of blueberry & watermelon, & finishes dry with a hint of Lavender	\$3	\$9.50	\$36

FLIGHT #6: LE FABULOUS FRENCH REDS \$16

61. Ch. D'Arcins, Haut-Medoc '05: Elegant & seamless Cabernet Bordeaux with sophisticated, supple, dark-red earthy tones	\$4	\$13.50	\$54
62. Ch. La Fleur de Blanchon St. Emilion '05: A plush, Merlot-dominant Bordeaux with hints of cassis, mint, and sundried boysenberry, finishing with a meaty, velvety, savory java, nutmeg, & wild blueberry flavor	\$4	\$13.50	\$58
63. Dom. Coulaine Chinon Rouge, Loire '06: Ultimate Cab Franc! Wild cherry, cigar box, Balsam, Lingonberry, & cut grass	\$4	\$12.50	\$50
64. Ch. St. Jean de la Gineste, Corbieres/Rhone '07: Deep Carignan-Grenache layers of wildberry, tobacco, dark chocolate, licorice, & truffle with an unfiltered ultra-suede texture..... <i>Purrrrr</i>	\$4	\$11.50	\$46

FLIGHT #7: ITALIANO WHITES \$15

71. Lageder Yellow Muscat, Alto Adige '08: A botanical nose with splashes of white peach, passionfruit, & lemon gum drop	\$4	\$11.50	\$44
72. Cantine del Taburno FALANGHINA, Campania '08: Tickly and tingly flavors of starfruit-lemonade, wild orchids, ripe Crenshaw melon, and a minerally finish of Mediterranean scented citrus granita!	\$3	\$10.50	\$42
73. Panizzi Vernaccia, San Gimignano/Tuscany '08: YUM! Rich & slick with touches of pistachio, vanilla, clove, fig, toffee, Sherry cask essence, & melon	\$4	\$12.50	\$50
74. Millbrook Tocai, IL Valle della Hudsona '08: A hidden gem! Zesty, crisp, lip-smacking balance of fruit, mineral, & tang	\$4	\$11.50	\$44

FLIGHT #8: ITALIANO REDS \$18

That's-a Nice-a Flight: North, Central, & South!

81. Boroli Barbera D'Alba, Piedmonte '06: Gobbs of cherry & black currant fruit with glorious notes of marzipan, Caramel cappuccino, roasted plums, caramelized figs, & onion jam. YUM!	\$4	\$12.50	\$50
82. Sant' Antonio Valpolicella Ripasso "Monti Garbi" '06: Raisin, date, java, cherry, & an elegant hint of Maplewood molasses	\$4	\$13.50	\$56
83. Borgo Conventi (Ruffino Estate) Merlot, Collio '06: Perfect polished pillowey layers of caramel, blueberry, mochaccino, smoked pecans, & tangy dried black plum & cherry	\$4	\$12.50	\$49
84. Velenosi Montepulciano-Sangiovese Rosso Piceno, Marches '06: Pruney-Raisin-Choco-Berry Supreme!	\$3	\$10.50	\$42
85. Mirabile Syrah, Sicily '05: Mulled berries, plums, cherries, stone fruit, & sweet flowers with a soft touch of pink peppercorn	\$3	\$10.50	\$42

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2 oz sample	by the glass	by the bottle
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FLIGHT #9: SOUTH AMERICAN REDS \$17

91. Gascon MALBEC, Argentina '08: A deep, dark body crammed with black currant jam, vanilla bean, clove, sweet anise, & fig	\$3	\$10.50	\$38
92. Escudo Rojo Cabernet, Chile '07: Rich, velvety chocolate-espresso notes with hints of maple, clove, & cassis jam	\$3	\$10.50	\$42
93. Armador Carmenere, Chile '07: Black plum, sweet herbs, honey-laced tobacco, light clove, & plump currants. <i>SMOOOTH!</i>	\$3	\$10.50	\$38
94. Lancatay BONARDA, Argentina '06: Plump black cherry, sundried wild blueberry, licorice, tobacco, Hazelnut, and chocolate covered espresso bean. Plush, deep, luscious, silky smooth texture (<i>Malbec's HOT cousin!</i>)	\$3	\$10.50	\$40
95. Zuccardi "ZETA", Argentina '05: Killer, Godzilla-style Malbec-Tempranillo oozing with cassis, spiced fig, & Brambleberry	\$5	\$16.50	\$66

FLIGHT #10: A BUNCH OF BLANCIN' BLANCS \$22

101. Hirsch Grüner Veltliner, Austria '07/'08: Tangy & tickly lemon peel, quenching quince, lime, grapefruit, yellow apple, lemongrass, and seashore mist. <i>The "hot" white !</i>	\$4	\$11.50	\$46
102. Torino "Cuma" Torrontes, Argentina '08: This unique grape showcases its floral honeydew, cantaloupe, & Passionfruit notes while displaying a full, expressive, and crisp finish. Fresh, fragrant, and fruity!	\$3	\$10.50	\$42
103. Vinum Chenin Blanc, S. Africa '07: Tickly & tart, with vibrant green fig, citrus, gooseberry, shelled walnuts, & starfruit	\$3	\$10.50	\$40
104. Eyrie Pinot Gris, Oregon '07: Oregon's flagship Pinot Grigio/Chardonnay is simply perfect; full bodied, crisp, & fruity	\$4	\$11.50	\$46
105. MUDHOUSE Sauvignon Blanc, New Zealand '08/'09: An amazing, herbaceous, citrusy, zippy wine with mandarin, lime, lychee, clementine, vanilla, pink grapefruit, & kiwi notes!	\$4	\$11.50	\$44
106. Hople Gewurztraminer, Austria '03: <i>YOU VILL JUST SMELL IT AND YOU VILL LUV IT!</i> Ripe grapefruit, Clementine, candied ginger, lemongrass, mango, papaya, fig, & spicy citrus zest. Elegant & filthy gorgeous; dry finish.	\$4	\$12.50	\$50

FLIGHT #11: PINOT NOIRS *The elegant, spicy red grape!* \$13

111. Rock Point, Oregon '08: Sweet Cran-Raspberry, stewed cherry, touches of cinnamon, clove, pancetta, & Maplewood	\$4	\$13.50	\$54
112. Due Torri, Veneto/Italy '08: Fresh, fun, & vibrant with zippy layers of wild Lavender, strawberry-rhubarb pie & sweet cedar	\$4	\$12.50	\$50
113. SPY VALLEY, New Zealand '07: Big dark color and wild grass nose overlay a dense core of black currant, mulberry, juniper scented Birch, and a boysenberry & spiced plum finish. Stellar!	\$5	\$14.50	\$58

FLIGHT #12: AUSTRALIAN REDS \$12

121. Cimicky "Trumps" Grenache-Shiraz '07: Spiced roasted strawberry & purple plum pie with a soft, sweet touch of violet and pomegranate. Juicy and easy-drinking...	\$4	\$12.50	\$48
122. Misfit "Cycle Buff Beauty" Malbec-Shiraz '06: Savage purple cherries, black plum, blueberry, violet, dingo-berry, & sage	\$4	\$11.50	\$46
123. RedHead Studio "Barrel Monkeys" Shiraz '05: Huge nose of cocoa and pink peppercorn, juicy juniper, elderberry, red currant, Caraway, & purple Oompa-Loompa berries	\$4	\$12.50	\$50

FLIGHT #13: CALIFORNIA WHITES \$14

131. Butterfield Station Chardonnay, CA '07: Ripe & refreshing with intense pear, pineapple, apple cobbler, & lemon sorbet	\$3	\$9.50	\$38
132. Giselle Sauvignon Blanc, CA '07: Super clean & elegant with zingy tropical pineapple, lemongrass, kumquat, tangy guava, and white Gummy Bear	\$3	\$9.50	\$38
133. Girasole Pinot Blanc, Mendocino '08: Nice melons! Big bouquet of Wrigley's "Juicy-Fruit" gum, and brilliant notes of nougat, apple cobbler, and waffle cone.	\$4	\$11.50	\$46
134. Caymus "CONUNDRUM", CA '07: A five-grape ambrosia; uber-ripe pear, fig, sweet tangerine, pineapple, & white peach	\$4	\$13.50	\$56

FLIGHT #14: SWEET & DRY RIESLINGS... ETC. \$14

141. Chateau Ste. Michelle, Washington '08: Soft, <u>off-dry</u> & fruity with classic peach, lavender, & apricot undertones	\$3	\$10.50	\$38
142. Darting "Kabinett", Germany '07/'08: Elegant, exotic peach & nectarine with a hint of <u>sweet</u> honey blossom & wet river rock	\$4	\$12.50	\$48
143. Albert Seltz, Alsace '07: Perfection! <u>DRY</u> Riesling with seamless tones of refined minerality, green fig, & Clementine	\$4	\$12.50	\$48
144. Castell-Castell "Trocken" Silvaner, Germany '07: <i>CHECK THIS WICKED-COOL GRAPE OUT!</i> Wisps of cool pistachio, ginseng, lemon-blossom, sugar-snap pea, and pearly white stone. Dry & quenching finish.	\$3	\$10.50	\$38

FLIGHT #15: THE BEST FOR LAST? SPAIN...BLANCO y ROJO! \$15

151. Martin Codax Albariño, Rias Baixas <u>White</u> '08: Super bright & vivacious Fuji apple, pineapple, Margarita, lemon sorbet, a touch of banana, and a delicate tickle of refined minerals!	\$4	\$11.50	\$48
152. Casto Pequeno Verdejo, Rueda <u>White</u> '06: A puckery burst of lychee, melon, tart pink grapefruit, & white lifesaver!	\$3	\$10.50	\$40
153. Nita "Old Vine" Carignan, Priorat <u>Red</u> '06: Tangy Huckleberry, sweet pecan, minty licorice, raisin, cassis, & sweet-herb sarsaparilla "root beer" essence	\$4	\$12.50	\$50
154. Abadia la Arroyada Tempranillo Blend, Ribera del Duero <u>Red</u> '04: A youthful and juicy "Robles" style bursting with full, rich flavors of boysenberry pie, caramelized onion, raisin, smoky mahogany, and a birch & black plum finish	\$4	\$11.50	\$46