WELCOME TO CUCINA

HOW IT WORKS:
We are a retail wine shop inside a restaurant. Here at CUCINA, wine bottles cost about half as much as you’d pay in your average restaurant.

FIND YOUR WINE:
Here - From the USA
There - From Italy
Everywhere - From Around the World

PRICING:
Drink Here - Retail Price + $10 Corkage
Take Home - Retail Price

MISCELLANY:
We discount 5% on six packs, 10% on 12 bottle case purchases.
Outside corkage is $25 per 750ml bottle, limit 2 bottles per party.

Like what you’re drinking? Take one to go, and we’ll waive the corkage on your in house purchase.

We ship wines anywhere in California.

SIP + SUPPORT:
Each month, CUCINA restaurants donate a portion of sales from every glass or bottle of our Cucina private label wine. We are grateful to the communities in which we live and work, and invite you to join us in our philanthropic efforts!
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'Drink Here' bottle prices include a $10 corkage.

**CHAMPAGNE SWEETNESS**
- Brut Nature ..... 0-3 g/L
- Extra Brut ..... 0-6
- Brut .............. 0-12
- Extra Dry ........ 12-17
- Dry ............... 17-32
- Demi Sec .......... 32-50
- Doux .............. 50+

**NV - Non Vintage**: Blend of multiple varieties and vintages of wine

**Vintage**: Wine made with grapes from a single year’s harvest

**Blanc de Blancs**: “White wine from white grapes”, Champagne made of 100% Chardonnay

**Blanc de Noirs**: “White wine from red grapes”, Champagne made of 100% Pinot Noir
We are a retail wine shop inside a restaurant. ‘Drink Here’ bottle prices include a $10 corkage.

<table>
<thead>
<tr>
<th>Bubbles..... Here</th>
<th>Drink Take Home</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHARDONNAY</td>
<td></td>
</tr>
<tr>
<td>2015 Schramsberg, Blanc De Blancs</td>
<td>Napa Valley, CA</td>
</tr>
<tr>
<td>CHARD/PINOT NOIR</td>
<td></td>
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<tr>
<td>2012 Caraccioli, Sta. Lucia Highlands</td>
<td>Monterey, CA</td>
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<td>RIESLING</td>
<td>Finger Lakes, NY</td>
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<table>
<thead>
<tr>
<th>Bubbles..... There</th>
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<tr>
<td>CHARDONNAY BLEND</td>
<td>Lombardia, IT</td>
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<tr>
<td>2001 Ca del Bosco ‘Dosage 0’ Riserva</td>
<td>145 135</td>
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<tr>
<td>FIANO</td>
<td>Campania, IT</td>
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<tr>
<td>NV Ciro Picariello ‘Brut del Contadino’</td>
<td>48 38</td>
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<tr>
<td>LAMBRUSCO</td>
<td>Emilia Romagna, IT</td>
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<tr>
<td>2016 Cantina Della Volta ‘Rimosso’</td>
<td>34 24</td>
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<tr>
<td>LAMBRUSCO (WHITE)</td>
<td>Emilia Romagna, IT</td>
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<tr>
<td>2013 Cantina Della Volta ‘Christian Bellei’ Brut</td>
<td>42 32</td>
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<tr>
<td>NEBBIOLO</td>
<td>Piemonte, Italy</td>
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<tr>
<td>2010 Angelo Negro ‘Maria Elisa’, Brut Rosé</td>
<td>52 42</td>
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<tr>
<td>PINOT NOIR BLEND</td>
<td>Lombardia, IT</td>
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<tr>
<td>NV Faccoli, Franciacorta Brut Rosé</td>
<td>55 45</td>
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<tr>
<td>PROSECO (GLERA)</td>
<td>Veneto, IT</td>
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<tr>
<td>NV Malibran ‘5 Grammi’, Valdobbiadene</td>
<td>35 25</td>
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<tr>
<td>PROSECO (GLERA)</td>
<td>Veneto, IT</td>
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<tr>
<td>2016 Malibran ‘Col Fondo’, Valdobbiadene</td>
<td>35 25</td>
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<td>PROSECO (GLERA)</td>
<td>Veneto, IT</td>
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<tr>
<td>NV Sorelle Bronca, Valdobbiadene (1.5L)</td>
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<table>
<thead>
<tr>
<th>Bubbles..... Everywhere</th>
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<tr>
<td>CHARDONNAY</td>
<td>Côte des Blancs, FR</td>
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<tr>
<td>NV Guy Larmandier ‘Cramant GC’, Brut (375ml)</td>
<td>49 39</td>
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<td>CHARDONNAY</td>
<td>Côte des Blancs, FR</td>
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<tr>
<td>NV Robert Moncuit, Brut GC</td>
<td>66 56</td>
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<td>CHARDONNAY</td>
<td>Kent, UK</td>
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<td>2011 Gusbourne, Brut</td>
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<td>CHARDONNAY</td>
<td>Côte des Blancs, FR</td>
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<td>2010 Larmandier Bernier ‘Terre De Vertus’</td>
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<td>CHARDONNAY</td>
<td>Côte des Blancs, FR</td>
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<td>2008 Colin, Brut GC</td>
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<td>Côte des Blancs, FR</td>
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<tr>
<td>2012 Robert Moncuit ‘Les Chetillons’, Extra Brut GC</td>
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<td>2011 Agrapart ‘Avizoise’,Extra Brut GC</td>
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<td>Aube, FR</td>
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<td>NV Bulles de Comptoir ‘La Benjamine’, Extra Brut</td>
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<td>CHARD/PINOT NOIR</td>
<td>Montagne De Reims, FR</td>
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<tr>
<td>2002 Gosset ‘Cuvee Celebris’, Extra Brut</td>
<td>239 229</td>
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<td>CHARD/PINOT NOIR</td>
<td>Montagne De Reims, FR</td>
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<tr>
<td>1985 Charles Heidsieck ‘Cuvee Charlie’ Brut</td>
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<tr>
<td>CHENIN BLANC</td>
<td>Montlouis, FR</td>
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<tr>
<td>NV Jacky Blot ‘Triple Zero’</td>
<td>45 35</td>
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<td>PINOT MEUNIER BLEND</td>
<td>Vallée De La Marne, FR</td>
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<tr>
<td>NV Gaston Chiquet, Brut Rosé PC</td>
<td>63 53</td>
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<tr>
<td>PINOT NOIR/CHARD</td>
<td>Montagne De Reims, FR</td>
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<tr>
<td>NV Egly-Ouriet, Brut Rosé GC</td>
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<tr>
<td>XAREL-LO BLEND</td>
<td>Penedes, ES</td>
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<tr>
<td>2016 Raventos ‘De Nit’, Brut Rosé</td>
<td>37 27</td>
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<tr>
<td>XAREL-LO BLEND</td>
<td>Penedes, ES</td>
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<tr>
<td>2007 Recaredo ‘Cava Brut De Brut Gran Reserva’</td>
<td>73 63</td>
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</tbody>
</table>

Tiny Bubbles

When you’re thinking about pairing, don’t forget about Champagne! The natural brisk acidity and lack of tannin are perfect for cleansing your palate.

Heads Up!

Did you know that around two dozen people die annually from Champagne corks? Predominantly (and predictably) during weddings...

Heads Up!

Did you know that around two dozen people die annually from Champagne corks? Predominantly (and predictably) during weddings...
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<table>
<thead>
<tr>
<th>PINK…..Here+There+Everywhere</th>
<th>Drink Take Home</th>
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</thead>
<tbody>
<tr>
<td><strong>CERASUOLO</strong> 2017 Valentini, Cerasuolo d’Abruzzo Abruzzo, IT 165 155</td>
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<td><strong>FREISA</strong> 2017 La Bioca ‘Marminela’ Piemonte, IT 32 22</td>
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<tr>
<td><strong>HONDARRABI BLEND</strong> 2017 Ameztoi ‘Rubentis’ Getariako Txakolina, ES 33 23</td>
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<tr>
<td><strong>MERLOT</strong> 2016 Chateau le Puy ‘Rose Marie’, Francs CDB Bourdeaux, FR 87 77</td>
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<tr>
<td><strong>NERELLO BLEND</strong> 2016 Masseria del Pino ‘Super Luna’, Etna Rosato Sicilia, IT 56 46</td>
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<td><strong>PINOT GRIGIO</strong> 2017 Ferlat Friuli, IT 34 24</td>
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<tr>
<td><strong>PINOT NERO</strong> 2017 Cavallotto ‘Pinner’, Castiglione Falletto Piemonte, IT 43 33</td>
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<tr>
<td><strong>TIBOUREN/GRENACHE</strong> 2016 Clos Cibonne ‘Cuvée Tradition’ Rose Provence, FR 41 31</td>
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<tr>
<td><strong>TOURIGA NACIONAL</strong> 2017 Arnot Roberts, Rose Clear Lake, CA 37 27</td>
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<table>
<thead>
<tr>
<th>WHITE WINES.....Here</th>
<th>Butter + OAK</th>
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<tbody>
<tr>
<td>CHERDONNAY 2015 White Queen Sonoma Coast, CA 36 26</td>
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<tr>
<td>CHERDONNAY 2014 Ryme Cellars ‘Ritchie’ Vineyard, Russian River Sonoma Coast, CA 46 36</td>
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<tr>
<td>CHERDONNAY 2015 Ramney, Russian River Sonoma Coast, CA 48 38</td>
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<tr>
<td>CHERDONNAY 2016 Lingua Franca ‘Avni’ Willamette Valley, OR 50 40</td>
<td></td>
</tr>
<tr>
<td>CHERDONNAY 2015 Newton ‘Unfiltered’ Napa Valley, CA 54 44</td>
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<tr>
<td>CHERDONNAY 2015 Liquid Farm ‘Golden Slope’, Sta. Rita Hills Santa Barbara, CA 57 47</td>
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<tr>
<td>CHERDONNAY 2016 Sandhi, Sanford &amp; Benedict, Sta. Rita Hills Santa Barbara, CA 67 57</td>
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<tr>
<td>CHERDONNAY 2015 Ceritas ‘Marena’ Sonoma Coast, CA 68 58</td>
<td></td>
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<tr>
<td>CHERDONNAY 2010 Stony Hill, St. Helena Napa Valley, CA 77 67</td>
<td></td>
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<tr>
<td>CHERDONNAY 2017 Kistler ‘Les Noisetiers’ Sonoma Coast, CA 80 70</td>
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<tr>
<td>CHERDONNAY 2016 Peter Michael ‘La Carriere’, Knights Valley Sonoma Coast, CA 140 130</td>
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<tr>
<td>SAUVIGNON BLANC 2017 Scholium ‘The Prince’, (Orange Wine) Sonoma Mountain, CA 44 34</td>
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<tr>
<td>SAUVIGNON BLANC 2017 Merry Edwards, Russian River Sonoma Coast, CA 50 40</td>
<td></td>
</tr>
<tr>
<td>VERMENTINO 2017 Ryme ‘His’ Las Brisas, Carneros (Orange Wine) Sonoma Coast, CA 40 30</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>WHITE WINES.....There</th>
<th>On the Fence Between White and Red? Go orange!</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARRICANTE BLEND 2017 Vigneti Vecchio ‘Sciare vive’ Sicilia, IT 48 38</td>
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<tr>
<td>CATARRATTO 2015 Il Censo ‘Praruar’ (Orange Wine) Sicilia, IT 42 32</td>
<td></td>
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<tr>
<td>CHERDONNAY 2015 Isole e Olena Toscana, IT 60 50</td>
<td></td>
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<tr>
<td>ERBALUCE 2016 Benito Favaro, Erbaluce di Caluso Piemonte, IT 36 26</td>
<td></td>
</tr>
<tr>
<td>FIANO 2017 Clelia Romano, Fiano di Avellino Campania, IT 44 34</td>
<td></td>
</tr>
</tbody>
</table>

What makes some chardonnay taste “oaky and buttery”? Oak aging makes chardonnay smell of vanilla, coconut, and baking spices. The “buttery” aroma and texture come from a winemaking method called malolactic fermentation, a process that transforms harsh malic acid (the acid in apples) into smooth lactic acid (the acid in milk).

‘Orange Wines’ are white wines produced like reds, where the grape skins are left to macerate with the juice, extracting tannin and color. They stand up to richer foods, yet remain elegant and refreshing.
**Drink Here**

**Drink**

**Here**

**Take**

**Home**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Year</th>
<th>Producer</th>
<th>Region</th>
<th>Price (currency)</th>
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</thead>
<tbody>
<tr>
<td>FIANO</td>
<td>2014</td>
<td>Ciro Piccariello ‘906’, Fiano di Avellino</td>
<td>Campania, IT</td>
<td>51</td>
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<td>GARGANEGA</td>
<td>2017</td>
<td>Prá ‘Otto’, Soave Classico</td>
<td>Veneto, IT</td>
<td>33</td>
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<tr>
<td>GARGANEGA BLEND</td>
<td>2017</td>
<td>Quintarelli ‘Cà del Merlo’</td>
<td>Veneto, IT</td>
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<tr>
<td>MALVASIA BLEND</td>
<td>2016</td>
<td>Sker ‘Ograde’ (Orange Wine)</td>
<td>Friuli, IT</td>
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<tr>
<td>PECORINO</td>
<td>2014</td>
<td>Emidio Pepe, Colli Atrurini</td>
<td>Abruzzo, IT</td>
<td>205</td>
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<tr>
<td>PETIT ARVINE</td>
<td>2015</td>
<td>Grosjean</td>
<td>Valle D’Aosta, IT</td>
<td>36</td>
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<td>PINOT GRIGIO</td>
<td>2017</td>
<td>Scarpetta</td>
<td>Friuli, IT</td>
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<td>SAUVIGNON BLANC</td>
<td>2017</td>
<td>Ronco del Gnmiz ‘Serena’, Colli Orientali</td>
<td>Friuli, IT</td>
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<td>TIMORASSO</td>
<td>2016</td>
<td>Vigneti Massa ‘Derthona’, Colline Tortonesi</td>
<td>Piemonte, IT</td>
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<td>TREBBIANO ABRUZZESE</td>
<td>2014</td>
<td>Valetini</td>
<td>Abruzzo, IT</td>
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<td>TREBBIANO BLEND</td>
<td>2017</td>
<td>M. Suore Cistercensi ‘Ruscum’, (Orange Wine)</td>
<td>Umbria, IT</td>
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<td>TREBBIANO SPOLETINO</td>
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<td>Paolo Bea ‘Arboeus’ (Orange Wine)</td>
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<td>VERDICCHIO</td>
<td>2017</td>
<td>Bisci, Verdicchio di Matelica</td>
<td>Marche, IT</td>
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**WHITE WINE..... Everywhere**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Year</th>
<th>Producer</th>
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<tr>
<td>ALBARIÑO</td>
<td>2017</td>
<td>Raul Perez ‘Atalier’</td>
<td>Rias Baixas, ES</td>
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<td>ALIGOTÉ</td>
<td>2016</td>
<td>Domaine de Villaine, Bouzeron</td>
<td>Côte Chalonnaise, FR</td>
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<td>CHARDONNAY</td>
<td>2016</td>
<td>Leeuwin Estate ‘Prelude’</td>
<td>Margaret River, AU</td>
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<td>CHARDONNAY</td>
<td>2016</td>
<td>Pierre Yves Colin-Morey, Bourgogne Blanc</td>
<td>Burgundy, FR</td>
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<td>CHARDONNAY</td>
<td>2016</td>
<td>Hamilton Russell ‘Estate’</td>
<td>Cape South Coast, ZA</td>
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<td>CHARDONNAY</td>
<td>2017</td>
<td>Heritiers Du Comte Lafon, Saint-Veran</td>
<td>Mâcon, FR</td>
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<td>CHARDONNAY</td>
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<td>Michel Gahier ‘La Faquette’, Arbois</td>
<td>Jura, FR</td>
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<td>CHARDONNAY</td>
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<td>Francois Carillon, St. Aubin</td>
<td>Côte de Beaune, FR</td>
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<td>CHARDONNAY</td>
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<td>Bodegas Chacra ‘Mainqué’, Rio Negro</td>
<td>Patagonia, AG</td>
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<td>CHARDONNAY</td>
<td>2015</td>
<td>Vincent Girardin ‘Old Vines’, Meursault</td>
<td>Côte de Beaune, FR</td>
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<td>CHARDONNAY</td>
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<td>Joseph Colin ‘La Chantérière PC’, St. Aubin</td>
<td>Côte de Beaune, FR</td>
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<td>CHARDONNAY</td>
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<td>Joseph Colin ‘En Remilly PC’, St. Aubin</td>
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<td>CHARDONNAY</td>
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<td>Doyard ‘En Vieux Frombes’</td>
<td>Coteaux Champenois, FR</td>
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<td>Defaix ‘Les Grenouilles GC’</td>
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<td>Charlopin Tissier ‘Sous Frétille’ PC’, Pernand-V</td>
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<td>Antoine Jobard ‘Blagny PC’, Meursault</td>
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<td>Gagnard ‘Les Cailletets PC’, Montrachet</td>
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<td>CHARDONNAY</td>
<td>2015</td>
<td>Domaine Raveneau, Petit Chablis (1.5L)</td>
<td>Chablis, FR</td>
<td>239</td>
</tr>
</tbody>
</table>

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---

**Like this?**

Try Pinot Grigio? Try Gruner Veltliner! Crisp, peppery and herbal, and incredibly versatile with food.
<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Year</th>
<th>Producer/Region</th>
<th>Region</th>
<th>Price 1</th>
<th>Price 2</th>
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<tr>
<td>Chardonnay</td>
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<td>Coche-Dury, Bourgogne Blanc</td>
<td>Burgundy, FR</td>
<td>305</td>
<td>295</td>
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<td>Chardonnay</td>
<td>2012</td>
<td>Domaine Raveneau 'Le Clos GC'</td>
<td>Chablis, FR</td>
<td>425</td>
<td>415</td>
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<td>Chardonnay</td>
<td>2016</td>
<td>Coche-Dury ‘Corton-Charlemagne GC’</td>
<td>Côte de Beaune, FR</td>
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<td>Chenin Blanc</td>
<td>2017</td>
<td>Francois Chidaine ‘Les Argiles’, Montlouis Sec</td>
<td>Loire Valley, FR</td>
<td>47</td>
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<td>Chenin Blanc</td>
<td>2014</td>
<td>Patrick Baudouin, Savennieres</td>
<td>Loire Valley, FR</td>
<td>63</td>
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<td>Chenin Blanc</td>
<td>2009</td>
<td>Le Clos De La Meslerie, Vouvray</td>
<td>Loire Valley, FR</td>
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<td>Chenin Blanc</td>
<td>2017</td>
<td>Beaumont ‘Hope Marguerite’</td>
<td>Walker Bay, ZA</td>
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<td>Clairette Blend</td>
<td>2014</td>
<td>Chateau Simone, Palette Blanc</td>
<td>Provence, FR</td>
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<td>Field Blend</td>
<td>2014</td>
<td>Remelluri</td>
<td>Rioja Alavesa, ES</td>
<td>105</td>
<td>95</td>
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<td>Grüner Veltliner</td>
<td>2016</td>
<td>Nikolaïhof ‘Zwickl’</td>
<td>Wachau, AT</td>
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<td>Trevallon, Les Baux de Provence</td>
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<td>Riesling</td>
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<td>2015</td>
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<td>Xarel-lo</td>
<td>2014</td>
<td>Enric Soler ‘Espenyalluchs’</td>
<td>Penedes, ES</td>
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</table>

**Acid + Tannin**

Defining a wine as ‘crisp’ means highlighting its high acidity level. Acidity (or tartness) in wine pairs well with fatty or slightly sweet foods. The acidity of your wine should match or exceed that of your meal, so your wine doesn’t end up tasting flat or “flabby” (if the acidity is too low).

**What Size is Your Mood?**

We are a retail wine shop inside a restaurant. ‘Drink Here’ bottle prices include a $10 corkage.
**RED WINES**

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Year</th>
<th>Producer</th>
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<th>Price</th>
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<td>Robert Mondavi 'Reserve'</td>
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<tr>
<td>Merlot (2016)</td>
<td>2016</td>
<td>Chateau Montelena, Calistoga</td>
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<tr>
<td>Merlot (1980)</td>
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<td>Stag's Leap Wine Cellar 'SLV'</td>
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<tr>
<td>Merlot (2013)</td>
<td>2013</td>
<td>Ridge ‘Monte Bello’</td>
<td>Santa Cruz Mountains, CA</td>
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<tr>
<td>Grenache (2015)</td>
<td>2015</td>
<td>Folded Hills ‘Grant’</td>
<td>Santa Ynez, CA</td>
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<tr>
<td>Grenache (2016)</td>
<td>2016</td>
<td>Sine qua Non ‘Dirt Vernacular’</td>
<td>Santa Barbara, CA</td>
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</table>

**Cabernet Sauvignon**

- **2014 Ogawa**, Oakville, Napa Valley, CA: $170.00
- **2013 Mayacamas, Mt. Veeder**, Napa Valley, CA: $160.00
- **2005 Opus One**, Oakville, Napa Valley, CA: $170.00
- **2002 Petrus** (Jean-Philippe Bouffard **Petit**): $170.00
- **2001 Dalla Valle** (B. L. Walker & Sons): $160.00

**Like this? Try this!**

Like Cabernet Sauvignon? Try Aglianico! Full-bodied, loaded with dark fruit, ample tannin, spicy, complex.

Like this? Try this! Like Cabernet Sauvignon? Try Aglianico! Full-bodied, loaded with dark fruit, ample tannin, spicy, complex.

---

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<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Year</th>
<th>Winery</th>
<th>Region</th>
<th>Drink Here Price</th>
<th>Take Home Price</th>
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<tbody>
<tr>
<td>MERLOT BLEND</td>
<td>2017</td>
<td>Donkey &amp; Goat ‘the Gallivanter’, Mendocino</td>
<td>North Coast</td>
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<td>MERLOT BLEND</td>
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<td>Blackbird Vineyards ‘Arise’, Oak Knoll</td>
<td>Napa Valley, CA</td>
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<td>MERLOT BLEND</td>
<td>2001</td>
<td>Verite ‘Le Desir’, Alexander Valley</td>
<td>Sonoma County, CA</td>
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<td>PETIT SIRAH</td>
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<td>Retro Cellars</td>
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<td>PINOT NOIR</td>
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<td>Eola-Amity Hills, OR</td>
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<td>Lioco ‘Laguna’</td>
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<td>Joseph Swan ‘Cuvee De Trois’, Russian River</td>
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<td>Penner-Ash</td>
<td>Willamette, OR</td>
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<td>Robert Sinskey, Carneros</td>
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<td>En Route ‘Les Pommiers’, Russian River</td>
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<td>Lioco ‘Cerise’</td>
<td>Anderson Valley, CA</td>
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<tr>
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<td>Anthill Farm ‘Comptche Ridge’</td>
<td>Mendocino, CA</td>
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<td>PINOT NOIR</td>
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<td>Domaine De La Côte ‘Memorius’, Sta. Rita Hills</td>
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<td>PINOT NOIR</td>
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<td>Chanin ‘Bien Nacido’, Santa Maria Valley</td>
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<td>72</td>
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<td>Merry Edwards ‘Coopersmith’, Russian River</td>
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<td>Yamhill-Carlton, OR</td>
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<td>ZINFANDEL</td>
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<td>Robert Biale ‘Black Chicken’</td>
<td>Napa Valley, CA</td>
<td>64</td>
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</table>

**California Dreaming**

Did you know that in the historic 1976 ‘Paris wine tasting’, two wines from California scored the highest points from the judges? The winners were Chateau Montelena Chardonnay, and Stag’s Leap Cabernet Sauvignon.

**ACID + TANNIN**

“Dryness” and bitter flavors in red wine are related to tannins. Tannic red wines thrive when paired with rich, fattier foods. Match a pork chop, braised shank or hearty steak with your favorite Cabernet or Aglianico.
We are a retail wine shop inside a restaurant.

'Drink Here' bottle prices include a $10 corkage.

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<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Year</th>
<th>Name</th>
<th>Region</th>
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<td>DOLCETTO</td>
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<td>San Fereolo, Dolcetto di Dogliani</td>
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<td>2016</td>
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</tr>
</tbody>
</table>

**Did you know that**

In Italy, there are around 377 recognized common native varieties! How many have you tried?

**Meditation Wine**

Nebbiolo is the undisputed king of Italian wine grapes, most notably from the regions of Barolo and Barbaresco in Piemonte. Don’t let the pale color fool you, this is a full-bodied, structured, age-worthy red, laden with cherries, roses, leather and anise. Not forcocktail, this puppy needs food!
### We are a retail wine shop inside a restaurant. ‘Drink Here’ bottle prices include a $10 corkage.

<table>
<thead>
<tr>
<th>Wine</th>
<th>Year</th>
<th>Origin</th>
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<td>Piemonte, IT</td>
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<td>G. Rosso ‘Ester Canale’, Langhe, Serralunga</td>
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**SANGIOVESE**

Is Italy’s most planted variety, and probably the most important. Chianti, Brunello di Montalcino, and Vino Nobile di Montepulciano are just a few of the most well-known appellation. There are also countless of synonyms for Sangiovese: Morellino, Prugnolo, Nielluccio, Sangiovese...

**Rossese**

The varietal ‘Rossese’ produces elegant and graceful wines, light to medium in body with a bouquet of violets, red currants, cranberries and roses. In France, the same grape is called ‘Tibouren’.

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We are a retail wine shop inside a restaurant. ‘Drink Here’ bottle prices include a $10 corkage.
**RED WINES….. Everywhere**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Year</th>
<th>Name</th>
<th>Region</th>
<th>Price</th>
<th>Discount</th>
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<td>CINSAULT</td>
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<td>A.A. Badenhorst ‘Old Vines’</td>
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<td>Sadie Family Wines ‘Pofadder’</td>
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<td>GAMAY</td>
<td>2017</td>
<td>Jean Louis Dutraive, Fleurie</td>
<td>Beaujolais, FR</td>
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<td>PINOT NOIR</td>
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<td>Burn Cottage ‘Moonlight Race’</td>
<td>Central Otago, NZ</td>
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</tbody>
</table>

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**Why Decant?**

For older wines, the decanter is used to separate liquid from sediment. With younger, big and bold wines like Cabernet, Nebbiolo or Syrah, extra oxygenation from decanting helps the wine to reveal more aromas, and softens harsh tannins.

**Try me! Gamay**

This is the main varietal planted in Beaujolais, in the southern part of Burgundy. Fruity, floral, light bodied and delicious! It pairs well with a wide array of dishes. Chill me!
<table>
<thead>
<tr>
<th>Wine Type</th>
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