

Private Dining Wine List

Colorado Selections - White Wines

- 206 **Guy Drew Vineyards**, Chardonnay, Grand Valley, 2012
Ripe lemon & banana aromas then pear & kiwi fruit, mango & a taste of honey. Nice acidity.
Pairs with: Quail, Duck & Chicken
- 212 **Two Rivers Winery**, Riesling, Grand Valley, 2012
Aromas & flavors of peach, honey, papaya, & key lime pie, semi-sweet wine. Clean & crisp.

Sparkling Selections

- 407 **Gruet Blanc De Noirs**, New Mexico, NV
- 404 **Perrier Jouet**, Grand Brut, NV
- 406 **Moet & Chandon**, Imperial, NV
- 400 **Bisol**, Jeio, NV
Great with Appetizers
- 403 **Villa Rosa**
Great with Desserts

A background image showing a glass of white wine being poured from a bottle. The wine is a pale yellow color and is captured mid-pour, creating a dynamic, slightly blurred effect. The glass is a standard white wine glass, and the bottle is partially visible at the top. The overall scene is set against a dark, possibly black, background, which makes the light-colored wine stand out.

White Wine Selections

- 228 **Dr. Loosen**, Dr. L, Riesling, Mosel, Germany, 2012
Medium-bodied, refreshing & juicy, with zippy acidity balancing bright flavors of pear, apricot, mango & lime. *Pairs with: Pork & Chicken*
- 217 **Trimbach**, Pinot Gris, Alsace, France 2007
A full & rich fruity style. Great depth is balanced by the crisp acidity. A slight smokiness, combined with underlying delicacy.
- 232 **Cavit**, Pinot Grigio, Delle Venezie, Italy, 2012
Elegant, crisp & light, with delicate new nuances of fruit.
- 230 **Santa Margherita**, Pinot Grigio, Valdadige, Italy, 2012
Dry white wine is pale straw-yellow in color. The clean, intense aroma & dry flavor with pleasant golden apple aftertaste.
- 224 **Cloudy Bay**, Sauvignon Blanc, Marlborough, New Zealand, 2012
Ripe lime & grapefruit, nectarine, papaya & mango. Floral notes of orange blossom, gooseberry & sweet fennel. Chalky & weighty texture balanced by a minerally-citrus acid backbone.
- 215 **Nautilus Estates**, Sauvignon Blanc, Marlborough, 2012
Lime zest, passion fruit skin, fresh coriander & wet stones. Smoothly integrated palate reveals notes of grapefruit, Tahitian lime.
- 209 **Cakebread Cellars**, Sauvignon Blanc, Napa Valley, California, 2011
Light golden-straw color & fresh, lightly buttery, ripe golden apple, pear & citrus aromas, complemented by vanilla & cinnamon/nutmeg scents. Boasts crisp acidity & zesty mineral & spice tones.
- 226 **Conundrum**, Sauvignon Blanc Blend, California, 2011
Aromas of honeysuckle followed by hints of peach, vanilla & citrus notes. Palate, lush tropical flavors of melon, pineapple & pear are matched with crisp lemon zest & hints of grapefruit. Fresh acidity.
Pairs with: Pork & Chicken



White Wine Selections

- 227 **Cakebread Cellars**, Chardonnay, Napa Valley, California, 2011
Fresh, lightly buttery, ripe golden apple, pear & citrus aromas, with vanilla & nutmeg scents. Lush, concentrated & creamy on the palate. Boast of crisp acidity & zesty mineral & spice tones.
- 200 **Kendall-Jackson**, Chardonnay, Vintner's Reserve, California, 2011
Citrus-kissed flavors such as mango, papaya & pineapple explode on the palate. Aromas of vanilla & honey create depth & balance.
- 233 **La Crema**, Chardonnay, Sonoma Coast, California, 2011
Lively citrus & subtle toasted oak, laced with just a kiss of butterscotch. Palate is round & nutty, with flavors of yellow apple & orange adding lushness, Well-balanced acidity.
Pairs with: Salmon, Shrimp, Lobster & Chicken
- 201 **Sonoma Cutrer**, Chardonnay, Russian River, California, 2012
Aromas of jasmine & rose petal give way to tropical fruits like pineapple & mango. Roasted hazelnut joins nougat & almond butter, finishing with a touch of lime & lychee.
Pairs with: Quail, Chicken & Salmon
- 205 **Sterling Vineyards**, Chardonnay, Napa Valley, California, 2011
Flavors of ripe pear & apple, vanilla & spice followed by a long, fruity, toasty finish.
- 219 **Louis Latour**, Chardonnay, Les Genievres, Macon-Lugny, 2010
Rich with a flowery bouquet & honey. Palate, apple & nutty flavors.
Pairs with: Quail, Chicken, & Salmon
- 202 **Beringer Estates**, White Zinfandel, California, 2011
Fresh red berry, citrus & melon aromas & flavors, rounded out with subtle hints of nutmeg & clove.

Colorado Selections – Red Wines

523 **Canyon Wind Cellars**, Cabernet Sauvignon, Grand Valley, 2009

Perfectly balanced, deep, dark & concentrated with aromas of cassis, plum & mocha. Firm tannins with hints of chocolate, coffee & tobacco.

527 **Colterris**, Cabernet Sauvignon, Grand Valley, 2011

Bold red wine, rich in color, flavor & smooth tannins. Black currant & blackberries meld with hints of mint & smoke. Earthiness. Drinks like a California wine.

Pairs with: Game Meats & Beef

526 **Plum Creek Cellars**, Cabernet Sauvignon, Grand Valley, 2010

The nose has jammy raspberries, smoke, & leather. Fruit forward, with raspberries on the palette, softer style.

674 **Two Rivers Vineyards**, Merlot, Grand Valley, 2012

Full-bodied with raspberries, blackberries in the nose, smooth with a hint of chocolate in the taste.

Red Wine Selections

100 **Mac Murray Ranch**, Pinot Noir, Sonoma Coast, 2010

Aromas of red & black fruits of cherry, ripe blueberries & dark current. Flavors have earth notes and soft vanilla.

118 **Blackstone Winery**, Merlot, California, 2010

Aromas of dark berries, cherries & chocolate. Palate, bright flavors of cherries & berries. Finish, soft & lingering.

556 **Franciscan Estates**, Merlot, Napa Valley, 2010

Aromas of black plum, currants, vanilla, sage, peppercorn, & sweet notes of toasty oak. Palate of vibrant dark cherry fruit, sweet herbs.

Red Wine Selections

- 507 **Sterling Vineyards**, Merlot, Napa Valley, 2010
 Aromas of ripe black cherries, raspberries & cedar. Flavors of blackberries & cherries & touches of
 toasted oak.
- 514 **Kendall-Jackson**, Grand Reserve, Merlot, California, 2010
 Black plum, boysenberry, & cherry flavors with violet, chocolate & cedar notes. Smooth, round &
 refined tannins. A cabernet drinker's merlot. *Pairs with: Game Meats, Buffalo Ribs, & Beef*
- 662 **Tilia Vineyards**, Malbec/Syrah, Mendoza, Argentina, 2012
 Ripe black cherry & espresso aromas with light notes of white pepper. Flavors of dark fruit, better
 chocolate & cinnamon.
- 591 **Banfi**, Classicao Riserva, Chianti, 2010
 Notes of vanilla, liquorice, & chocolate. Palate round, spicy, & elegant.
- 126 **Carpineto**, Dogajolo, Super Tuscan, 2011
 A blend Sangiovese & Cabernet Sauvignon. Aroma of cherry, coffee, vanilla, & spice.
- 109 **Fess Parker Winery**, Syrah, Santa Barbara, 2011
 Aroma of spice, blackberry, leather, & vanilla. Flavors of dark cherry, plum, & black currant.
- 580 **Petite Petit**, Petite Syrah, Lodi, 2011
 Nose of violets, dark berries, & vanilla. Plums, blueberries, blackberries & fruitcake spices. Dark
 chocolate & hints of earth mark the velvety finish. *Pairs with: Game meats*
- 112 **Stags Leap**, Petite Syrah, Napa Valley, 2010
 Aroma of cocoa powder, raspberry, & lavender. Palate ripe black plum, black coffee, bittersweet
 chocolate & brown spice, with berry flavors on the finish.
- 615 **Clayhouse Vineyard**, Adobe Red, California Central Coast, 2010
 Blend of Zinfandel, Petite Syrah, Syrah, Malbec, Grenache, & Mourvedre. Flavors of cherry, plum, &
 vanilla bean. Rich spicy blueberry & cherry notes.
- 568 **Penfolds Bin 138**, Grenache, Mourvedre, Shiraz, Australia, 2010
 Aromas of star anise & nutmeg, wild raspberry, & licorice. Palate of cranberry, blackberry, &
 pomegranate, & red licorice. Light, soft tannins. *Pairs with: Game Meats, Buffalo Ribs, Beef & Lamb*

Red Wine Selections

- 127 **Bonny Doon**, Le Cigare Volant, California, 2008
Blend of Mourvedre, Syrah, Grenache, Cinsaut & Carignane. Aromas of raspberry, cherry, tobacco, & mocha. Red fruit flavors, baking spices & vanilla bean.
- 108 **Dona Paula**, Malbec, Mendoza, Argentina, 2010
Bouquet of spice, incense & black cherry with flavors of black cherry & blueberry.
- 113 **7 Deadly Zins**, Zinfandel, Lodi, 2010
Pepper & licorice-clove notes with deep blackberries & cherries. Palate of vanilla, cocoa, & mild tannins.
- 590 **Sin Zin**, Zinfandel, Alexander Valley Vineyards, 2010
Flavors of cherry & strawberry. Spicy with a touch of bitterness.
- 106 **Penfolds**, Koonunga Hill, Shiraz/Cabernet, Australia, 2010
Medium-bodied with fruit & oak with soft tannins.
- 121 **Clayhouse Winery**, Cabernet Sauvignon, Paso Robles, 2012
Flavors of red fruit complemented with oak, coffee & green olive.
- 579 **Charles Krug**, Cabernet Sauvignon, Napa Valley, 2010
Aromas of anise & pomegranate with smoky overtones. Palate of ripe red berries, hickory, & nutmeg.
Pairs with: Game Meats, Buffalo Ribs, & Beef
- 680 **Raymond Vineyard**, Reserve, Cabernet Sauvignon, Napa Valley, 2010
Aromas of blueberry, raspberry, cranberries, with white pepper & cloves. Palate of dark chocolate, tobacco & spice with a long finish.
- 509 **Jordan**, Cabernet Sauvignon, Alexander County, 2009
Aromas of blackberry. Palate is silky-smooth with soft round tannins accented by vanilla.
- 588 **Silver Oak**, Cabernet Sauvignon, Alexander Valley, 2009
Aroma of cassis, nutmeg, & dark chocolate. Palate with great expression of fruit & full bodied with a long & spicy finish.
- 513 **Grgich Hills**, Cabernet Sauvignon, Napa Valley, 2009
Aromas of black cherries & licorice with a long finish. Full body with smooth tannins.

A complete Wine List is available by request.

The complete wine list may be available in limited quantities only.

All prices, vintages and availability are subject to change without notice.

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