

## WHITE WINE GRAPES

### Pinot Grigio

Coppola Roso and Bianco, CA 35/10

*Light, refreshing, no oak. Pairing: light fish, appetizers*

### Riesling

Chateau Ste. Michele Riesling, WA 32/10

*Bright fruit, minerality. Pairing: salty, spicy*

Fess Parker, Santa Barbara County, CA 36

*Dry with lively acidity. Pairing: spicy and aromatic*

### Sauvignon Blanc

Sterling Vineyards, Napa Valley, CA 32/10

*Crisp, light bodied. Pairing: anything green, goat cheese*

Hanna, Russian River Valley, CA 48

*Citrus and Vanilla. Pairing: vegetables and salad greens*

### Chardonnay

Chateau Ste. Michelle, WA 35/10

*Juicy citrus, subtle oak. Pairing: chicken, fish*

Stag's Leap Karia, Napa Valley, CA 80

*Silky oak, full-bodied. Pairing: trout, duck, fish*

Clos Pegase Mitsuko's, Napa Valley, CA 48

*Bold and oaky. Pairing: vegetables, salmon*

### Sparkling...for the perfect celebration!

Paul Kornell Brut, CA 50

*Racy acidity, elegant. Chardonnay with a touch of Pinot Noir*

Mumm's Napa Brut Rose, CA 50

*Pink coral, fun! Pinot Noir with a touch of Chardonnay*

La Marca Prosecco, Treviso, Italy 35/14

*Crisp, floral*

## RED WINE GRAPES

### Pinot Noir

Bogel Vineyards, CA 35/10

*Light and perfumed. Pairing: chicken, pasta*

Chateau St. Jean, Sonoma, CA 40

*Classic style, soft with vanilla. Pairing: fatty fish*

La Crema, Willamette Valley, WA 70

*Balances, plush tannins. Pairing: pork, beef, game*

### Sangiovese/Zinfandel

Lava Cap Sangiovese, El Dorado Sierra Foothills, CA 60

*Everyone wine! Pairing: lamb, meat tomato sauces, pasta*

Girard Old Vines Zinfandel, Napa Valley, CA 60

*Rich, intense, oaked, great fruit. Pairing: mushrooms, braises*

### Syrah

William Clark, Horse Heaven Hills, WA 45

*Big tannins. Pairing: grilled anything*

North by Northwest, Walla Walla, WA 48

*Aromatic black fruits, smooth tannins. Pairing: grilled anything*

Nyer's Sage Canyon Red, Nappa Valley, CA 65

*Sumptuous blend of Rhone grapes. Pairing: grilled anything*

### Bordeaux Grapes

Columbia Winery Cabernet Sauvignon, WA 35/10

*Smooth tannins, bold. Pairing: garlic, lamb, braised beef*

Goose Ridge Merlot, Columbia Valley, WA 36

*Creamy, firm tannins, bold. Pairing: any meat, cheese, fruit*

Basel Cellars Merriment, Columbia Valley, WA 60

*Perfectly balanced blend of cabernet, merlot, malbec, and cabernet franc. Pairing: red meat especially lamb*

Gundlach Bundschu Mountain Cuvee, Sonoma, CA 45

*Lively, medium-bodied, silky tannins. Pairing: meats, Bleu*

Hermann J Wiemer Cabernet Franc, Finger Lakes 65

*Medium-bodied, soft tannins. Pairing: very food friendly*

Concha y Toro Gran Reserva Malbec, Chile 42

*Sweet tannins, true to the grape. Pairing: lamb, duck*

Casa Natal Reserva Malbec, Mendoza, Argentina 40

*Bold ripe fruits, lively finish. Pairing: chicken, pork, duck*

Chamuyo Malbec, Mendoza, Argentina 30/10

RE Farm Café carefully selected vintners that not only make great wine, but also use sustainable farming and production methods. All are either in the process of or have already completed formal sustainability certification. Sustainable vineyards and wineries conserve water and energy, maintain healthy soil, protect air and water quality, enhance relations with employees, preserve local ecosystems and wildlife habitat, and improve the economic vitality of their communities.

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The wines are listed from light bodied and uncomplicated to full bodied and complex.

The recommended food pairings should be perfect for any palate...but yours is just not any palate. Discover your own favorite match!

*Wines also available by the glass*