

# Pilothouse Restaurant

## Wines by the glass

### Champagne and Sparkling Wines

Mumm Cuvée Napa Brut Prestige NV bottle (187 ml)	Napa Valley	\$13.50
Piper Heidsieck Champagne Brut (187ml)	Champagne, France	\$18.00
Zardetto Prosecco Picollo bottle (187 ml)	Italy	\$10.00

### Sauvignon Blanc

Cakebread Sauvignon Blanc 2006	Napa Valley	\$14.00
Matanzas Creek Sauvignon Blanc 2006	Sonoma	\$11.00
Ferrari-Carano Fumé Blanc 2006	Sonoma	\$9.50

### Chardonnay

Wente Vineyards Chardonnay 2006	Livermore Valley	\$7.00
La Crema Chardonnay 2006	Sonoma Coast	\$12.00
Rombauer Chardonnay 2006	Carneros	\$16.00

### Other Whites

Terlan Pinot Grigio 2007	Alto Adige, Italy	\$12.00
Pogt's Leap Riesling 2006 (off dry)	Columbia Valley, WA	\$13.00
Chateau Ste. Michelle Johannisberg Riesling 2006	Columbia Valley, WA	\$7.00
Valekenberg Gewürztraminer 2006	Germany	\$8.00

### Rosé Wines by the glass

Holly's Hill Vineyards Grenache Rosé' 2006	El Dorado	\$8.00
Beringer White Zinfandel 2006	California	\$6.75

## Wines by the glass (contd.)

### Pinot Noir

Benton Lane Pinot Noir 2006	Willamette Valley	\$13.00
Cambria Julia's Vineyard Pinot Noir 2006	Santa Maria Valley	\$10.00
Domaine Carneros Pinot Noir 2006	Carneros	\$15.00

### Syrah, petite Sirah and rhone blends

Bogle Petite Syrah 2006	California	\$7.00
E Guigal Cotes du Rhone 2004	Rhone Valley, France	\$11.00
Matchbook Syrah 2004	Dunnigan Hills	\$11.00

### Merlot

Burgess Merlot 2003	California	\$10.00
Ferrari-Carano Merlot 2005	Sonoma	\$13.00
Wente Vineyards Merlot 2005	Arroyo Seco	\$7.00

### Cabernet Sauvignon

Beringer Cabernet Sauvignon 2005	Knight's Valley	\$13.00
ZD Cabernet Sauvignon 2005	Napa Valley	\$18.00
Wente Vineyards Cabernet Sauvignon 2005	Livermore Valley	\$8.00

### Zinfandel

Michael-David Zinfandel 7 Deadly Zins 2006	Lodi, California	\$9.50
Perry Creek Zinman 2006	Sierra Foothills	\$8.00
Rombauer Zinfandel 2006	Napa Valley	\$14.00

### Other Reds

Bogger Barbera 2005	El Dorado	\$8.50
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## Champagne & Sparkling Wines

*Not just for a celebration. Champagne and sparkling wine go well with almost any food. The tiny bubbles cleanse your palate with every sip, allowing individual flavors to come through.*

Bollinger Special Cuvée	Champagne, France	\$89.00
Canard-Duchêne Champagne Brut NV	Champagne, France	\$59.00
Delamotte Brut NV	Champagne, France	\$72.00
Dom Pérignon Champagne 1998/1999	Champagne, France	\$195.00
Domaine Carneros, Brut	Carneros	\$54.00
Domaine Carneros, Rose	Carneros	\$68.00
Gloria Ferrer Blanc de Blanc	Napa Valley	\$38.00
J Vineyards Brut 2002	Russian River	\$49.00
Mumm Cuvée Napa Brut Prestige NV	Napa Valley	\$42.50
Perrier Jouët, Grand Brut	Champagne, France	\$72.00
Piper Heidsieck Champagne Brut	Champagne, France	\$70.00
Schramsberg Brut Rosé 2004	Napa Valley	\$66.00
Veuve Clicquot Champagne Brut NV	Champagne, France	\$75.00

## Sauvignon/Fume Blanc

*These delightful whites have very distinctive characteristics. Highly acidic and refreshingly crisp, dry wines with aromas and flavors that are herbaceous (suggesting herbs or grass). A good match with fresh herbs, salads and light seafood.*

Cakebread Sauvignon Blanc 2006	Napa Valley	\$52.00
Ferrari-Carano Fume Blanc 2006	Sonoma	\$36.00
Fern Leaf Sauvignon Blanc 2005	Marlborough, New Zealand	\$32.00
Matanzas Creek Sauvignon Blanc 2006	Sonoma	\$39.00
Rodney Strong Sauvignon Blanc 2006	Charlotte's Home, Sonoma	\$32.00
St. Supéry Sauvignon Blanc 2005/2006	Napa Valley	\$35.00
Stag's Leap Sauvignon Blanc 2005/2006	Napa Valley	\$40.00

## Pinot Gris/Pinot Grigio

*This grape variety is medium to full bodied, with low acidity and neutral aromas. Pinot Gris wines are deeper in color than most whites, although Pinot Grigio is quite pale.*

Castello Banfi San Angelo Pinot Grigio 2006	Tuscany	\$36.00
J Vineyards Pinot Gris 2006	Russian River Valley	\$34.00
San Maurice Pinot Grigio 2004	California	\$28.00
Terlano Pinot Grigio 2007	Alto Adige, Italy	\$38.50

## Chenin Blanc

*Chenin blanc is a particularly versatile grape that is used to make dry white wines, the juice is sweet but high in acid with a full-bodied fruity varietal palate with flavours of quince and apples. Vouvray aims for an off-dry style, developing honey and floral characteristics.*

Coriole Chenin Blanc 2005	Australia	\$32.00
Wilson Chenin Blanc 2005/2006	Clarksburg, CA	\$29.00

## Riesling

*Riesling can be dynamic, and ranges from dry to sweet with a crisp lightness that bodes well for easy drinking. Often there will be an easily detectable peach and mineral complex. Riesling is a very versatile wine to have with food, because of its balance of sugar and notable acidity. It can pair with white fish, or with pork, and it is one of the few wines that can stand up to spicy foods. Riesling's typical aromas are of flowers, tropical fruits, and mineral stone. The sharp acidity/sweetness in Rieslings can serve as a very good balance to foods that are high in salt content.*

Baron Knipphausen Baron K Riesling 2005	Germany	\$38.00
Chateau St. Michelle Riesling 2006	Columbia Valley, WA	\$27.00
Poet's Leap Riesling 2006	Columbia Valley, WA	\$45.00
Rudolph Müller Riesling Spatlese 2005	Germany	\$28.00
Taltarini Riesling Lalla Gully 2005	Australia	\$44.00
Wolf Blass Gold Label Riesling 2005	Australia	\$42.00

## Gewürztraminer

*Gewürztraminer is known for its spicy characteristics. The name literally means "Spice Traminer", and the characteristic of the wine, rather than any specific spice, is that there is a strong smell of lychees on the bouquet. This characteristic aroma means that Gewürztraminer is classified as an aromatic wine grape. Dry Gewürztraminer may also have aromas of roses, passion fruit and floral notes.*

Claiborne & Churchill Gewürztraminer 2005	San Luis Obispo	\$42.00
Valekenberg Gewürztraminer 2006	Germany	\$29.50
Ventana Vineyards Gewürztraminer 2004	Monterey	\$30.00

## Viognier

*Viognier wines are well-known for their floral and fruity aromas. It has the most amazing clear, golden colour and the aroma of flowers and fruits at their freshest. Many talk of being surprised by the taste; the colour and nose hinting at something sweeter but the actually taste being dry with a variety of nuances both on the tongue and afterwards.*

Eberle Winery Viognier 2005	Paso Robles	\$39.00
E. Guigal Condrieu Rhone Viognier 2005	Rhone, France	\$69.00

## Chardonnay

*Easily, the most popular white grape today. Its wines include many from California and France. Chardonnay offers fruity aromas and flavors, and because of its compatibility, it is most often fermented in oak. It has medium to high acidity and is rich and full bodied. Without oak, Chardonnay generally produces a soft wine, often with fruity flavors. When aged with oak, Chardonnay can acquire a smoky, vanilla, caramel, or buttery aroma.*

Beringer Private Reserve Chardonnay 2005	Napa Valley	\$45.00
Cakebread Cellars Chardonnay 2005	Napa Valley	\$76.00
Ferrari Carano Chardonnay 2006	Alexander Valley	\$46.00
Kistler "Les Noisetiers" Chardonnay 2005	Sonoma Coast	\$89.00
La Crema Chardonnay 2006	Sonoma Coast	\$38.00
Rombauer Chardonnay 2006	Napa Valley	\$54.00
Sonoma-Cutrer Chardonnay 2006	Russian River Ranches	\$42.00
Sonoma Cutrer Les Pierres Chardonnay 2005	Sonoma	\$70.00
Toasted Head Chardonnay Lot 33 2005	California	\$36.00
Toasted Head Reserve Chardonnay 2005	Russian River	\$40.00
Wente Vineyards 2006	Livermore	\$28.00
Wente Nth Degree Chardonnay 2004	Livermore	\$60.00
ZD Chardonnay 2005	Sonoma Coast	\$58.00

## Other White Blends

*A variety of light bodied, off dry, and fruity wines which can accommodate a wide variety of foods. These wines will hold up to spicy or acidic and sweet foods.*

Yarraman Barn Buster 2004 (Semillon/Verdelho)	Australia	\$28.00
Camus Conundrum 2005	Rutherford	\$58.00

## Rosé

*A true vin rosé is by no means a blend of red and white wines, but a special product, (usually made from red grapes alone) and owing its color to the fact that it was neither fermented entirely with grape skins (like all red wines), nor entirely without (like all white wines). Rosés are produced in almost all wine-growing countries, and they should be served chilled and drunk young.*

Beringer White Zinfandel 2006	California	\$27.00
Curtis Heritage Rosé 2006	Paso Robles	\$28.00
Eberle Winery Syrah Rose' 2004	Paso Robles	\$27.00
Holly's Hill Vineyards Grenache Rose' 2006/2007	El Dorado	\$28.00

## Pinot Noir

*A light colored red wine with higher acidity, and medium tannin. Joel Ffzisehman of Vanity Fair describes Pinot Noir as "the most romantic of wines, with so voluptuous a perfume, so sweet an edge, and so powerful a punch that, like falling in love, they make the blood run hot and the soul wax embarrassingly poetic."*

*An earthy aroma that matches up well with mushrooms, veal, pork, and lamb.*

Benton Lane Pinot Noir 2006	Willamette Valley	\$45.00
Cambria Julia's Vineyard Pinot Noir 2006	Santa Maria Valley	\$39.00
Castle Vineyard Pinot Noir 2004/2005	Los Carneros	\$45.00
Domaine Carneros Pinot Noir 2005	Carneros	\$60.00
Domaine Serene, Evenstad Reserve, 2004	Willamette Valley	\$145.00
Fiddleghead Cellars Fiddlestick Pinot Noir 2003	Santa Rita Hills	\$74.00
Macrostic Pinot Noir 2003	Carneros	\$65.00
Tamar Ridge Devils Corner Pinot Noir 2003	Tasmania	\$35.00
ZD Pinot Noir 2005	Napa Valley	\$68.00

## Syrah, Shiraz, Petite Sirah and Rhone Blends

*The Syrah/Shiraz grape produces deeply colored wines with full body, strong tannin, and strong aromas that suggest smoked meat or even burnt rubber. Syrah is from Rhone Valley of France, but has become popular in California and Australia where is called Shiraz. Petite Sirah, also called Durif, is a tannic wine with a spicy, plummy flavor.*

Bogger Vineyard Reserve Petite Sirah 2004	El Dorado	\$47.00
Bogle Petite Syrah	California	\$28.00
E. Guigal Cotes du Rhone 2004	France	\$35.00
E. Guigal Crozes Hermitage 2004	France	\$50.00
E. Guigal Chateaufort du Pape 2003	France	\$70.00
Elyse Syrah 2002	Napa Valley	\$52.00
Macrostic Wildcat Mountain Syrah 2003	Sonoma	\$50.00
Matchbook Syrah 2004	Dunnigan Hills	\$36.50
Michael David 6 <sup>th</sup> Sense Syrah 2004	Lodi	\$35.00
Peter Howland Langley's Vineyard Shiraz 2004	Australia	\$48.00
Wolf Blass Black Label Shiraz 2002	Australia	\$98.00

## Merlot

*Deep color, full body, high alcohol and moderate tannins. Merlot-based wines usually have aromas and flavors of berry, plum and currant, with chocolate undertones. Often blended with Cabernet in France*

Burgess Merlot 2005	Napa Valley	\$32.00
Ferrari Carano Merlot 2006	Sonoma	\$48.00
Lava Cap Merlot 2002	El Dorado	\$48.00
Raymond Merlot 2004	Napa Valley	\$45.00
Selby Merlot 2004	Sonoma County	\$47.00
Toasted Head Merlot 2003	California	\$40.00
Wente Vineyards Merlot 2005	Livermore Valley	\$28.00

## Cabernet Sauvignon and Bordeaux Blends

*Cabernet Sauvignon wines are generally full-flavored, with a smooth and lingering "finish". Cabernet Sauvignon has a well defined aroma that is characterized by a smell of violets, blackcurrant, cedar and spice, with accents of chocolate, ripe, jammy berries, oak, pepper and earth, and even hints of eucalyptus and green pepper. Full flavors of cassis, black cherry and red berry are also prevalent. The French have been blending wines for centuries. California and Washington are attempting the same: after all, the art of winemaking is really the art of blending. Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, and Petit Verdot are grapes used in these blends.*

Beaulieu "BV" Cabernet Sauvignon 2005	Rutherford	\$58.00
Beringer Cabernet Sauvignon 2005	Knight's Valley	\$42.00
Cakebread Cabernet Sauvignon 2004	Napa Valley	\$122.00
Caymus Cabernet sauvignon 2006	Napa Valley	\$125.00
Caymus Cabernet Sauvignon Special Selection 2005	Rutherford, Napa	\$285.00
Cain Concept 2003	Napa Valley	\$84.00
Cain Five 2003	Napa Valley	\$147.00
Dominus Estate 2003	Napa Valley	\$220.00
Franciscan Cabernet Sauvignon 2004	Napa Valley	\$52.00
Flora Springs Trilogy 2002	Napa Valley	\$109.00
Geysler Peak Meritage 2002	Alexander Valley	\$66.00
Heitz Cellars Cabernet Sauvignon 2004	Napa valley	\$78.00
Jordan Cabernet Sauvignon 2004	Alexander Valley	\$88.00
Kenwood Artist Series Cabernet Sauvignon 2002	Sonoma	\$105.00
Opus One Meritage 2003	Napa Valley	\$240.00
Rodney Strong Symmetry 2001	Alexander Valley	\$91.00
Rubicon Estates 2003	Rutherford, Napa	\$179.00
Pahlmeyer 2003	Napa Valley	\$195.00

All Vintages Subject To Change

## Cabernet Sauvignon and Bordeaux Blends (cont'd)

Péju Cabernet Franc 2004	Napa Valley	\$90.00
Robert Mondavi Cabernet Sauvignon 2004/2005	Oakville	\$67.00
Rodney Strong Cabernet Sauvignon Reserve 2005	Sonoma	\$60.00
Silverado Cabernet Sauvignon 2005	Napa Valley	\$78.00
Stag's Leap Cabernet Sauvignon Artemis 2005	Napa Valley	\$75.00
Viader "Dare" Cabernet Franc 2004	Napa Valley	\$55.00
ZD Cabernet Sauvignon	Napa Valley	\$84.00

## Zinfandel

*A rich, deeply colored wine, medium to high tannin, known for its intense fruitiness, lush texture, and full body. These wines pair well with red meats, rich pasta sauces, and strong fish, due to their spicy, fruity flavors.*

Bogle Vineyards Old Vines Zinfandel 2006	California	\$28.00
Bonny Doon Zinfandel, Cardinal Zin 2004/2005	Dry Creek Valley	\$45.00
Cline Cellars Zinfandel 2005	California	\$32.00
Edmeades Zinfandel 2005	Mendocino	\$37.00
Gary Farrell Wines Zinfandel 2005	Dry Creek Valley	\$55.00
Kenwood Jack London Zinfandel 2004	Sonoma County	\$52.00
Michael-David Zinfandel, 7 Deadly Zins 2006	Lodi, California	\$35.00
Montevina Terra D'oro Zinfandel 2004	Amador County	\$40.00
Perry Creek, ZinMan 2005	Sierra Foothills	\$30.00
Quivira Zinfandel 2002	Dry Creek Valley	\$50.00
Ravenswood Zinfandel 2005	Lodi, California	\$49.00
Renwood Zinfandel 2004	Fiddletown	\$42.00
Ridge, Geyserville 2005	Napa Valley	\$58.00
Rombauer Zinfandel 2006	Napa Valley	\$48.00
Scherrer Winery Zinfandel 2001	Sonoma County	\$61.00

## Barbera

A, medium to heavy body, with a great ruby red color and flavors of berry, Barbera is one of the most food friendly wines. Low tannins in the wine will not overpower food. The acidity in this wine complements many foods. Any meal with a tomato sauce is a perfect match

Bogger Barbera 2005	El Dorado	\$28.00
Montevina Terra doró Barbera 2004	El Dorado	\$32.00

All Vintages Subject To Change

## Italian Reds

*Italy claims more grape varieties than any other country: 350 have been codified and more than 1,000 others are being catalogued and studied. This extraordinary range of grapes and wine styles means that Italy's potential as a source for diverse and distinguished wines has barely been tapped and is little understood. All of Italy produces grapes therefore wines. The regions of Piedmont, Tuscany and Veneto produce some of the best and well known Italian wines. The pride of Tuscany is the Sangiovese grape which produces a wine full of cherry fruit, earth and cedar such as Chianti and Brunellos. The Piedmont region's principal grape is the Nebbiolo which produces an elegant wine with a bouquet of wild mushroom, truffle, roses and tar such as Barolos and Barbarescos. The Veneto region is known for its Corvina grape which produces wines with a dark cherry fruit flavor and spices and a fruit friendly acidity such as Amarone and Valpolicella*

Castello Bossi Corbaia Super Tuscan 2001	Tuscany	\$87.00
Fresobaldi Castiglioni (Sangiovese/Colorino) 2005	Tuscany	\$36.00
Luce (Sangiovese/Merlot) 2003	Tuscany	\$122.00
Prunotto Barolo Bussia 2000	Piedmont, Italy	\$118.00
Remo Farina Amarone 2001	Veneto	\$72.00
Ruffino Aziano Chianti Classico	Tuscany	\$46.00
Ruffino Riserva Ducale Tan Chianti 2004	Tuscany	\$57.00

## Spanish Red

*best known are the quality reds from Rioja 'Ribera del Duero, Valdepeñas and. The main red grape varieties in Spain are Tempranillo, Bobal, Garnacha (Grenache) & Monastrell. Rioja is one of the best-known areas for wine. Its red wine has a thick, creamy texture and fruity flavour. Valdepeñas is famed for Tempranillo reds that have been cask-aged and labelled "Reserva" or "Gran Reserva". Oakey and full-flavoured.*

Marques de Riscal Rioja Reserva 2002	Spain	\$42.00
Montecillo Grand Reserva Rioja 1998	Spain	\$55.00

## Dessert & Late Harvest Wines

Inniskillin Icewine Pearl 2005 375 ml	Canada	\$82.00
Bonny Doon Framboise 375 ml	Santa Cruz	\$30.00
Bonny Doon Muscat, Vin de Glaciere 2004 375 ml	California	\$40.00
Eos Tears of Dew Moscato Late Harvest, 2006 375 ml	Paso Robles	\$50.00
Wilson Chenin Blanc Late Harvest 375 ml	Clarksburg	\$28.00
St. Supery Moscato 2005	California	\$43.00