

# Wine List

## White

- 20 CASTLEFORTE PINOT GRIGIO DELLA VENEZIE** \$8/32  
LIGHT CRISP. MINERAL. SALTED LEMON AND CITRUS SPRITZ. FIND THE PORCH. SLAM.
- 20 THE EYRIE DUNDEE HILLS PINOT GRIS** \$55  
NOTHING LIKE PINOT GRIGIO: WHITE TEA. PARSLEY. APPLE AND PEAR WITH PEARSKIN DEPTH.
- 20 STOLPMAN BALLARD SAUVIGNON BLANC** \$10/40  
NOT RIPE BUT NOT GRASSY. CRISP CITRUS. MEYER LEMON. CARA CARA. A GREEN APPLE EDGE OF ACIDITY.
- 20 ERNEST SONOMA COAST CHARDONNAY** \$17/68  
GENEROUS OLD CLONE CHARDONNAY. CRISP APPLE. BAKER'S YEAST. A TOUCH NUTTY. BUT MOSTLY LEAN. RACY. MOUTHWATERING.
- 19 ERNEST MENDOCINO ALDER SPRINGS VYD EDAPHOS PETITE ARVINE** \$68  
SWISS WHITE VARIETY SUITED TO THIS HIGH ELEVATION MENDOCINO SITE. APPLE AND LEMON ACIDITY. HINT OF CARAMEL AND TOASTED NUTS.
- 20 BIG TABLE FARM WILD BEE WILLAMETTE VALLEY CHARDONNAY** \$65  
WILD FERMENT CHARD. BRIGHT AND HONEYED. RIPE APPLE AND FRUIT BLOSSOM WITH SOFT CALIFORNIA CONTOURS.
- 20 ROMBAUER NAPA VALLEY CHARDONNAY** \$90  
APPLESAUCE. GROUND TOFFEE. BUTTERCREAM FROSTING. PLUMP AND ZAFTIG. THE ORIGINAL NAPA COUGAR JUICE.
- 19 BENGOETXE GETARIAKO TXAKOLINA** \$12/45  
MADE FROM THE BASQUE NATIVE GRAPE HONDARRABI ZURI. GREEN. HERBAL. SPRITZY. SPRING IN A GLASS.
- 20 NOTAS FRUTALES LAS TRUCHA RIAS BAIXAS ALBARINO** \$50  
LAS TRUCHA (THE TROUT) HAS A SCENT OF THE SEA. SALINE. GOLDEN. PRESERVED LEMON.
- 20 PEJU NAPA VALLEY SAUVIGNON BLANC** \$14/56  
CITRUS. GREEN APPLE. GUAVA: NAPA'S GOLDEN WARMTH AT ITS CORE.
- 20 JACQUES DUMONT SANCERRE** \$60  
COOL SAUVIGNON FROM THE LOIRE. TANGY. FLINTY. WOUND TIGHT FOR SEAFOOD.
- 20 JEAN MANCIAT FRANCLIEU MACON-CHARNAY** \$56  
FROM FRENCH CHARDONNAY COUNTRY. BRACING. RIPPLING. APPLE-Y. VIBRANT.
- 19 GHOSTWRITER SANTA CRUZ MOUNTAINS CHARDONNAY** \$65  
SANTA CRUZ COOL AND FOGGY. SALTY WET STONE AND CRISP PEAR. EDGY ACIDITY.
- 20 BODYGUARD BY DAOU PASO ROBLES CHARDONNAY** \$16/64  
BIG SHOULDERED AND OUTLANDISH. ALL CUSTARD. CARAMEL AND CRUSHED APPLES.
- 19 PAUL HOBBS RUSSIAN RIVER VALLEY CHARDONNAY** \$110  
LAVISH STONE FRUITS. TOASTED NUTS. THE GOLDEN HUED WARMTH OF THE SUN AS THE FOG LIFTS.
- 19 KISTLER LES NOISETIERS SONOMA COAST CHARDONNAY** \$125  
A HIGH POINT OF CHARDONNAY INDULGENCE. LOUCHE WHITE PEACH WITH FLORAL. MINERAL UNDERPINNINGS.

# Red

- 19 JEAN-PAUL BRUN TERRES DORÉES L'ANCIEN VIEILLES VIGNES BEAUJOLAIS** \$13/52  
HAPPY-MAKING GAMAY NOIR FROM OLD VINES. ALL CRUSHED BERRIES. SMOKE. VIOLET CANDY.
- 19 FRANCK PEILLOT BUGEY PINOT NOIR** \$48  
FROM FRANCE EAST OF THE RHÔNE VALLEY. INTRICATE PINOT NOIR FLAVORS. SAVORY. TRIM. MINERAL.
- 20 HAHN CALIFORNIA FOUNDERS PINOT NOIR** \$11/44  
BRAWNY PINOT. COCOA NIBS AND CARAMEL DROPS. SWEET DARK CHERRY FRUIT.
- 19 GHOSTWRITER SANTA CRUZ AMAYA RIDGE PINOT NOIR** \$85  
COOL AND CONIFEROUS. PLUM BLOSSOM. BLACK TEA. LUSH DARK FRUIT LIMNED WITH CEDARY TANNINS.
- 19 MARCEL RICHAUD TERRE D'AIGLES CÔTES DU RHÔNE** \$48  
ORGANIC CARIGNANE AND GRENACHE FROM THE SOUTHERN RHÔNE. LEATHERY. FUNKY. JUICY DARK BERRY.
- 18 MONTESECONDO CHIANTI CLASSICO** \$55  
LIFTED. LIVELY RED FRUITS OF SANGIOVESE. DUSTY MINERAL TANG. FIRM TANNINS. WHERE'S THE STEAK?
- 15 MARQUÉS DE TOMARES RIOJA RESERVA** \$15/60  
MOSTLY TEMPRANILLO FROM THIS CENTENARIAN PRODUCER. PERFUMED RED FRUITS. DELIVERED WITH POLISHED TANNINS. ELEGANT AF.
- 17 CHÂTEAU LA NERTHE CHÂTEAUNEUF DU PAPE** \$100  
OLD SCHOOL GRENACHE BLEND FROM ONE OF THE SOUTHERN RHÔNE'S GREATS. TOBACCO. SADDLE LEATHER. WARM STRAWBERRIES IN VELVET.
- 19 FROG'S LEAP NAPA VALLEY ZINFANDEL** \$70  
AMERICA'S VARIETY FROM THE HEART OF NAPA. JUICY RED CHERRY. TOBACCO LEAF AND BRAMBLE. SUNNY. GENEROUS. BALANCED.
- 20 LES LUNES SONOMA COUNTY CABERNET SAUVIGNON** \$18/72  
CRUNCHY CABERNET FROM ACROSS SONOMA. LIVELY DARK BERRY. A HINT OF FOREST FLOOR. A LIGHT GRIP.
- 17 PAUL HOBBS NAPA VALLEY CABERNET SAUVIGNON** \$200  
CLASSIC CAB FROM GLOBETROTTING WINEMAKER HOBBS. CEDAR. PENCIL LEAD. CASSIS. BLACK PLUM. A HINT OF HERBS. CHOCOLATEY OAK. POSH AS HELL.
- 19 DOMAINE DES NUGUES SANS SOUFRE BEAUJOLAIS VILLAGES** \$45  
MADE SEMI-CARBONIC WITHOUT ADDED SULPHUR. JUICY. FRAGRANT. RED FLOWERS. RED FRUITS. CK SERVE THIS CHILLED.
- 18 THE EYRIE DUNDEE HILLS ESTATE PINOT NOIR** \$85  
OLD WORLD PINOT IN THE NEW WORLD. EARTH. MUSHROOM. CHERRY TOBACCO. RESERVED. SUAVE AS HELL.
- 19 ELK COVE YAMHILL-CARLTON LA BOHEME PINOT NOIR** \$90  
OLD VINE DEPTH AND DELICIOUSNESS. ROSEPETAL. BLUE-AND-BLACK FRUIT. GOOD TENSION. HAUNTING SPICE.
- 19 ROAR SANTA LUCIA HIGHLANDS PINOT NOIR** \$90  
PLUSH AND ROUND. BAY LEAF. BLACK PLUM AND PLUMSKIN. A WINDWHIPPED. DARK RED CHERRY LIFT OF ACID.
- 18 BROWNE CHEV RUSSIAN RIVER PINOT NOIR** \$175  
FROM MICHAEL BROWNE (OF KOSTA BROWNE) AND HIS FATHER. SUMPTUOUS RUSSIAN RIVER PINOT. PLUMMY. RICH. SENSUOUS
- 19 JAFFURS SANTA BARBARA COUNTY SYRAH** \$75  
MOSTLY BALLARD CANYON FRUIT: RED. BLACK PLUM. LAVENDER. LICORICE. PEPPER SPICE. IN A SEXY VELVETY PACKAGE.
- 18 SILENUS TYROS NAPA VALLEY CABERNET SAUVIGNON** \$17/68  
NAPA-RICH. BOLD. DARK. GETTING JUICE AND CHEEK FROM A HEALTHY DOLLOP OF MERLOT.

## *Sparkling*

### FOLKTALE NV SPARKLING ROSÉ

\$12/45

CRISP, FRUITY, SOFTER BY A LOT THAN CHAMPAGNE. PALE CHERRY AND STRAWBERRY FLAVORS IN A LIGHT FROTH.

### NV CHAMPAGNE TELMONT BRUT RESERVE

\$27/100

TOASTY, LUXURIOUS, CREAMY, GOLDEN-APPLE GOODNESS, RICH AS NUTELLA.

## *Rosé*

### 20 GAÑETA GETARIAKO TXAKOLINA ROSÉ

\$14/56

MADE FROM THE CABERNET-FRANCLIKE BASQUE NATIVE HONDARRIBI BELTZA. HERBY STRAWBERRIES, OCEAN SPRAY, BRACING AS A BITTERS SPRITZ.

### 20 STOLPMAN PARA MARIA LOS TECOLOTES ROSÉ

\$11/44

MOURVEDRE GRENACHE SYRAH. CRISP, WILD CHERRY, WILD STRAWBERRY, JUICY, CRUNCHY, MOUTHWATERING.

### 21 STOLPMAN BALLARD ESTATE ROSÉ

\$48

MORE LIGHT, LESS ALCOHOL THAN THE PARA MARIA; GRENACHE LEADS, WHITE FLOWERS, LIGHT CITRUS, POWDERY ACIDS.

### 20 DOMAINE BART MARSANNAY ROSÉ

\$56

PINOT NOIR MADE PINK IN A COOL MINERAL STYLE. LIGHT CHERRY, RED BERRY, BRISK ACIDS, A CHALKY MINERAL TANG.



# *Desert Island*

GOLF & COUNTRY CLUB

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