



## Vinoteca Happenings

**Happy Hour Everyday.** 5p – 7p

Voted by Washington City Paper as DC's "Best Happy Hour 2011"  
Enjoy 20 wines, \$5 a glass, \$5 peroni drafts, and discounted small plates.  
HAPPY HOUR AVAILABLE IN BAR AREAS ONLY

**Saturday and Sunday Brunch.** 11a-3p

At Vinoteca we serve weekend brunches with a menu that showcases a blend of innovative, fresh ingredients with your favorite classic brunch dishes. We also offer \$10 bottomless drinks (mimosas, bellinis, and kir royales). Ask your server, bartender or hostess for a brunch menu to peruse for more info.

**Vinoteca Wine Classes.** Tuesdays 7p – 9p

On Tuesday evenings, Vinoteca hosts wine classes upstairs in the Vinoteca private lounge. With a rotating theme each week, Vinoteca wine classes are a great way to expand your wine knowledge, while having great wines with friends, wine clubs or coworkers.  
Classes are reservation only, and are \$35 per person, which includes: tasting of 5-7 wines (roughly 3 glasses), small food pairing, and a \$5 gift card.

For more information, or to reserve a space in an upcoming class, contact us at: (202) 332-WINE (9463) or via email at : [wine@vinotecadc.com](mailto:wine@vinotecadc.com)

**Sunday Night Flamenco.** Sundays 8p– 11p

Every Sunday night, Vinoteca hosts a live rumba guitar and flamenco performance. During the performance, all Spanish, South American and Portuguese wines are half price by the taste, glass or bottle.  
½ PRICE AVAILABLE INSIDE ONLY



## Vinoteca Wine Bar & Bistro

Mon thru Fri 5:00p – Close Sat and Sun 11:00a - Close

## Wine List & Cocktail Menu The Cold Season

Note: prices and vintages subject to change based on availability



## House Cocktails

<b>Vinoteca Cocktail</b> licor 43, st. germain elderflower, sparkling wine, white grape	10
<b>Fig'ured Out</b> fig-infused macchu pisco, grand marnier, thyme syrup, lemon juice, tempranillo float, fresh thyme	12
<b>Maple Leaf</b> wasmund's virginia single malt whisky, cointreau, virginia 100% maple syrup, bitters, orange peel	10
<b>Snifter Select</b> a.de. fussigny cognac, 10 year tawny port, carpano antica, aztec chocolate bitters, brandied cherry	11
<b>Doña Gloria</b> clementine-infused tito's vodka, fresh clementine juice, house-made grenadine	10
<b>Gardened State</b> cîroc vodka, becherovka herbal liqueur, sparkling wine, rosemary	10
<b><u>Classic Cocktails</u></b> (our takes on some old favorites)	
<b>Mulled Wine</b> (served warm) red wine, brandy, house spices	9
<b>Martinez</b> bluecoat gin, dolin rouge vermouth, maraschino liqueur, orange and angostura bitters, lemon peel	10
<b>El Diablo</b> milagro reposado tequila, crème de cassis, fresh lime juice, ginger beer, spicy salt rim	11
<b>Old Fashioned</b> your choice of whiskey, orange, bitters, sugar, cherry	?
<b>Boilermaker</b> great lakes 'eliot ness' amber, old overholt rye, whiskey-barrel bitters, cinnamon sugar	9
<b>Apple Brandy Flip</b> clear creek apple brandy, egg, apple juice, nutmeg	12



## Fortified Dessert Wines

2000 <b>domaine de la tour vielle.</b> grenache reserva. banyuls, france. figs, dates, toasted almonds	9
2003 <b>taylor fladgate.</b> l.b.v. port. portugal. dark cherry, plum, figs	10
<b>taylor fladgate.</b> 10 year tawny port. portugal. chocolate, fig, butterscotch, almond	12
<b>taylor fladgate.</b> 20 year tawny port. portugal. orange blossom, toasted almonds	18
<b>pedro ximenez.</b> hidalgo. jerez, spain. sweet; dates, raisins, figs	11
<b>hidalgo-morenita.</b> cream sherry. jerez, spain. off-dry; almonds, raisins, dates	7
<b>hidalgo-gobernador.</b> palomino. "oloroso" seco. jerez, spain. dry; coffee, bittersweet walnut, bittersweet chocolate	9
<b>cossart gordon.</b> bual. 5 year old. madeira glazed apricot, vanilla, cream	10



## Botrytis Affected Dessert Wines

- 2006 **dr.loosen.** riesling beerenauslese. 18  
mosel, germany.  
honeysuckle, clementine, peaches, pear
- 2000 **diznókó.** furmint. 5 puttonyos. 18  
tokaji, hungary.  
made from a combination of late harvest grapes  
and a paste from botrytized grapes (aszú)  
golden raisin, peach cobbler, apricot
- 2006 **ch. riessec.** semillon. premier cru classé. 21  
sauternes, france.  
clementine, apple, ginger, clove  
from domaines barons de rothschild (lafite)
- 2007 **yalumba.** botrytis viognier. 13  
wrattonbully, south australia.  
peach, apricot, white blossom

## Late Harvest Wines

- 2004 **klein constantia.** 18  
muscat blanc. á petits grains.  
dates, figs, golden raisins, allspice
- 2008 **bodegas.** silvano garcía. monastrell dulce. 14  
jumilla, spain.  
plum, dark cherry, off-dry

## Other Dessert Wines

- 2006 **coffe le sponde.** recioto di soave. soave, italy. 10  
honeysuckle, clementine, cinnamon, apple



## Draft Beer

- The Public Ale – DC Brau** 7  
american pale ale. d.c. 6.0% ABV  
medium bodied, assertive bitterness, rich semi-dry caramel, citrus
- Optimal Wit – Port City** 7  
belgian-style wit beer. virginia. 5.0% ABV  
coriander, orange peel, grains of paradise, crisp, refreshing
- Eliot Ness – Great Lakes Brewing Co.** 8  
amber lager. ohio. 6.2% ABV  
rich lager, fragrant malt flavors balanced by crisp, noble hops
- Peroni Nastro Azzurro** 7  
pale lager. italy. 5.1% ABV  
light lager with toasty sweet malts, smooth, crisp with hints of citrus

## Bottled Beer

- Abita Light- Abita Brewing Co.** 6  
american light lager. louisiana. 4.0% ABV  
very smooth flavorful light beer. only 118 calories!
- Munich Gold Amber- Hacker-Pschorr Bräu** 8  
munich helles lager. germany. 5.5% ABV  
cloudy golden amber color with a nice lacy head. praline, clay and  
delicate grain, cereal aromas with a smooth nectarine finish
- Brown Ale – Brooklyn Brewery Co.** 8  
american brown ale. new york. 5.6% ABV  
caramel with dark malt flavors
- Milk Stout- The Duck Rabbit Craft Brewery Co.** 8  
milk stout. north carolina. 5.7% ABV  
medium bodied sweet stout with rich chocolate and coffee flavors,  
hints of smoke and bitterness



## Flights

### **Bubble Bath**

santa julia. brut rosé.  
zardetto. prosecco.  
gruet. demi-sec.

15

### **Italian Job**

guistiana. gavi di gavi.  
borgo scopeto. chianti classico.  
masi. valpolicella classico.

17

### **Pinot: The Global Nomad**

jezebel. oregon.  
terra noble. chile.  
lil ripa. new zealand.

20

### **La Vida Dulce**

el arte de vivir. tempranillo.  
juan gil. monastrell.  
eira vella. mencia.

15

### **Manolo Blanc**

spy valley. sauvignon blanc. new zealand  
hall vineyards. sauvignon blanc. california  
crochet sancerre. sauvignon blanc. france.

17



2007	<b>penfolds</b> 'st henri'. <i>shiraz</i> . south australia, australia. full; blackberry, current & plum w/ background of toast & spice	98
2008	<b>thierry allemand</b> 'reynard'. <i>syrah</i> . cornas, france. full; lavender & plum notes. underlying acidity w/ racy finish	129
2006	<b>domaine la barroche</b> . 'fiancée'. <i>chateneuf du pape</i> , france. medium; cherry & cocoa flavors with gingerbread & coconut nuances	105
2006	<b>château pichon-longueville baron</b> . <i>pauillac</i> , france. full ; cab dominant 2 <sup>nd</sup> growth. dark fruit, chocolate & spice	166
2006	<b>ridge</b> . 'montebello'. <i>cabernet sauvignon</i> . santa cruz, california. medium; cassis, violets, blackberry, wet stone, espresso, notes of sweet oak with firm acid and elegant chalky tannins	175
2004	<b>anima negra</b> 'son negre'. <i>callet/fogoneu</i> . spain. nose of cedar & coffee; velvet palate like a burgundy	105
2000	<b>vega sicilia</b> 'unico'. ribera del duero, spain. generous black fruits w/ hints of clove and pepper	400
2009	<b>velvet glove</b> . <i>shiraz</i> . McLaren vale, australia jammy texture, bing cherry, blackberry and vanilla	200
2010	<b>molly dooker</b> . 'carnival of love'. <i>shiraz</i> . McLaren vale, australia full; ripe plum & dense blackberry w/ firm tannic finish	175



## Preferred Stock

Vinoteca believes in providing quality, accessible wines for a memorable wine experience. Please enjoy the following wines available to you at wholesale price + a minimal mark-up. limited quantities available.

N/V	<b>krug</b> 'grande cuvée' brut. <i>champagne</i> . reims, france. full; creamy texture w/ flavors of toast, spice, & dried fruit	196
2007	<b>peter michael winery</b> 'mon plaisir'. <i>chardonnay</i> . sonoma, california. medium; lemon cream & honey nose palate of pear & brioche	109
2009	<b>régis bouvier</b> . <i>pinot noir</i> . gevrey-chambertin, burgundy, france. light; bright red fruit with crisp acidity and integrated tannins	126
2008	<b>flowers</b> 'sea view ridge'. <i>pinot noir</i> . sonoma coast, california. medium; nose of plum, currant & cola palate of dark fruit & citrus	121
2006	<b>chateau montelena</b> 'estate'. <i>cabernet sauvignon</i> . napa valley, california. full; cassis & leather nose. palate of cherry & velvety tannin	135
2008	<b>tenuta san guidi</b> . 'sassiacaia'. <i>cabernet sauvignon and sangiovese</i> . bolgheri, italy. full; blueberries, spices, licorice, plums and graphite	375
2004	<b>prunotto</b> 'bussia'. <i>barolo</i> . piedmont, italy. cherry & sweet spice nose; full-body palate of dark fruit	113
2005	<b>diamond creek</b> . <i>cabernet sauvignon</i> . napa valley, volcanic hill, california. full; ripe plum & dense blackberry w/ firm tannic finish	175
2007	<b>shafer hillside select</b> . <i>Cabernet sauvignon</i> . napa, california. full; mocha, black plums, cassis, black tea, spice	199



## Sparkling

G/B

n/v	<b>santa julia</b> . <i>pinot noir brut rosé</i> . mendoza, argentina. light; faint brioche notes with strawberry flavors	9/36*
2007	<b>juvé y camps</b> 'reserve de la familia'. <i>cava gran reserva</i> . penedes, spain. medium; toasted bread with hints of citrus, white fruit	11/44*
n/v	<b>szigeti</b> . <i>grüner veltliner brut</i> . austria. medium; rose petal, radish, apple, brioche notes	12/48
n/v	<b>zardetto</b> . <i>prosecco</i> . conegliano-veneto, italy. light; fresh citrus with refreshing bubbles	9/36
2010	<b>tenuta pederzana</b> . <i>lambrusco</i> . emilia-romagna, italy. light; raspberry, ripe plum, black cherry, light tannins	14/56
n/v	<b>gruet</b> . <i>demi-sec</i> . albuquerque, nm. medium; flavors of apple, pear, and pineapple, delicate toasty character	10/40
n/v	<b>soprano</b> . <i>moscato asti spumante</i> . piedmont, italy. light; candied lemon, honeysuckle with hints of peach and guava	9/36
n/v	<b>c&amp;p breton</b> . <i>chenin blanc brut</i> . vouvray, france. medium; zesty citrus, melon notes	12/48
n/v	<b>thibault jannison</b> . <i>blanc de blanc (chardonnay)</i> . monticello, virginia. medium; vibrant aromas of pear and ripe apples	12/48

Sunday Night Flamenco Special  
Wines marked with an asterisk (\*) are  
half priced during the performance



Our offerings include:


2.5 oz tastes (T), 5.0 oz glasses (G), and bottles (B)


### Riesling

T/G/B

- 2010 **sawtooth.** snake river valley, idaho. 4/8/32  
light; sweet; aromas of honeysuckle and citrus  
with apple and melon flavors
- 2010 **charles smith 'kung-fu girl'.** 5/10/40  
columbia valley, washington.  
light; off-dry; flavors of tangerine, apricot,  
wet stone, clove and nectarine
- 2007 **schloss reinhartshausen.** old vines. 6/12/48  
hohen rhein. rheingau, germany.  
medium; dry; ripe peach, honeysuckle  
clementine, slate

### Chardonnay

- 2009 **roland lavantureaux 'petite chablis'.** 7/14/56  
burgundy, france.  
light; dry; high acid, peach, mineral, zesty finish
- 2009  **trefethen.** napa valley, ca. 7/14/56  
medium; dry; aromas of honeysuckle,  
brioche, and pear
- 2010 **charles smith 'eve'.** 4/8/32  
columbia valley, washington.  
medium; dry; sweet apple blossom and citrus flavors

 biodynamic/organic wines



### Bottle Selection

- 2007 **swanson. merlot.** napa valley, ca. 65  
medium; ripe cassis and black cherry, vanilla oak notes
- 2009 **k vintners 'pheasant vineyard'.** syrah. 126  
wahluke slope, washington.  
full; bold black fruit, tar, & bacon, w/ luxurious texture.
- 2008 **owen roe 'ex umbris'.** syrah. 68  
columbia valley, washington.  
full; dark plum and leather aromas  
with cherry and currant notes
- 2010 **molly dooker. 'the boxer'.** shiraz. 64  
mclaren vale, australia.  
full; blueberry and blackberry notes, black pepper
- 2005 **bodegas muga.** reserva selección especial. 113\*  
tempranillo. rioja, spain.  
full; black and red berry fruit with a toasty finish
- 2006 **vall llach. idus. old vine carignan.** priorat, spain. 130\*  
medium; plush berry fruit with leather and spice notes
- 2004 **marques de griñon.** petit verdot. 82\*  
valdepusa, spain.  
full; earthy spice, with smoky leather and dark plum notes
- 2008 **joguet. 'les petits roches'.** 65  
chinon (*cabernet franc*), france.  
medium; earthy; violet and mineral notes  
with red cherry flavors



## Bottle Selection

n/v	<b>jean laurent.</b> blanc de noir ( <i>pinot noir and pinot meunier</i> ). champagne, france. medium; spicy cherry, apricot and nectarine aromas on the nose	117
n/v	<b>paul bara</b> “grand rose”. champagne. bouzy, france. strawberry & spice aromas. palate of red fruit & cherries	87
2005	<b>domaine ostertag</b> ‘muenchberg’. <i>riesling grand cru</i> . alsace, france. medium; silky with hints of musky nectarine & brown spice	80
2009	<b>cakebread.</b> <i>sauvignon blanc</i> . napa valley, ca. light; dry; aromas of apple, melon and grass with kiwi and grapefruit flavors	64
2010	<b>domaine gramenon.</b> vie on y est. <i>viognier</i> . côtes-du-rhône, france. full; perfumed, peachy, rich texture	75
2007	<b>domaine chevillon.</b> <i>chardonnay</i> . nuits st. georges, burgundy, france. medium; honey, brioche and white flower flavors	126
2008	<b>prager.</b> achleiten. smaragd. <i>grüner veltliner</i> . wachau, austria. full; tropical and citrus fruits with racy acidity and minerality	120
2008	<b>robert stemmler.</b> <i>pinot noir</i> . carneros, ca. medium; aromas of strawberry, raspberry with cinnamon and sandalwood, long, chocolate tannin finish	80
2008	<b>ken wright cellars</b> ‘abbott claim’ <i>pinot noir</i> . willamette valley, oregon. medium; nose of spice, vanilla, and violet with strawberry notes	82



## Sauvignon Blanc

T/G/B

2010	<b>château ducasse.</b> bordeaux, france. medium; dry; lime juice, grapefruit, limestone	5.5/11/44
2010	<b>spy valley.</b> marlborough, new zealand. light; dry; high acid; passionfruit, grapefruit, fresh-cut grass flavors	5/10/40
2010	<b>hall vineyards.</b> napa valley, ca. light; dry; aromas of pink grapefruit and meyer lemon blossom with guava flavors	5/10/40
2010	<b>crochet.</b> <i>sancerre</i> . loire valley, france. light ; dry ; high acid; limestone, elderflower aromas, starfruit, melon, gooseberry, and clementine flavors	7.5/15/60

## Chenin Blanc

2011	<b>essay.</b> <i>chenin blanc, viognier</i> . agter-paarl, south africa. medium; guava, melon, and floral notes	3.5/7/28
2009	<b>champalou.</b> vouvray, france. medium; dry; fruit forward; melon	6.5/13/52

## Spanish, Portuguese and South American Whites

2010	<b>legado del conde.</b> <i>albariño</i> . rias baixas, spain. light; dry; high acid; briny and citrus notes	5.5/11/44*
2010	<b>itsas mendi.</b> <i>hondarrabi zuri</i> . bizkaiko txakolina, spain. medium; dry; lemon juice with herbal notes	6/12/48*
2010	<b>telmo rodriguez</b> ‘basa’. <i>verdejo</i> . rueda, spain. light; dry; lemon zest, kiwi, and lemon grass	4/8/32*
2010	<b>aveleda</b> ‘fonte’. <i>vinho verde</i> . minho, portugal. light; dry; slightly effervescent, green apple and lime notes	4/8/32*
2010	<b>la linda.</b> <i>torrontes</i> . cafayate, argentina. light; dry; floral aromas, white peach and orange flavors	4/8/32*



## Other Italian Whites

T/G/B

- 2010 **giustiniana.** gavi di gavi. *cortese*. 5.5/11/44  
piedmont, italy.  
medium; fruit blossom, yellow apple, lime zest, asian pear
- 2010 **corte giara.** *pinot grigio*. venezie, italy. 4/8/32  
light; limestone minerality, apple, pear, lime juice

## Other Whites

- 2010 🌍 **alexander valley vineyards.** 3.5/7/28  
*gewürztraminer*. mendocino county, ca.  
light; sweet; flavors of pineapple, lychee, and pear
- 2010 **rappahannock cellars.** *viognier*. virginia. 5/10/40  
full; dry; apricot and peach flavors and a hint of spice
- 2010 **seven sisters.** *bukettraube*. 4/8/32  
western cape, south africa.  
light; sweet; rich honey, grape flavors
- 2010 **yannis.** *assyrtiko*. santorini, greece. 5/10/40  
light; dry; high acid; white flowers and citrus notes
- 2008 **domaine zind humbrecht.** 7/14/56  
*auxerrois, pinot blanc*. alsace, france.  
medium; tangerine and mango, wet stone minerality and long, creamy finish

## Rosé

- 2010 **dom. de la courtade** 'l'alycastyre'. 5/10/40  
*grenache, tibouren, mourvèdre*.  
côtes de provence, france.  
medium ; dry; strawberry and violet notes
- 2010 **tasca d'almerita** 'regaleali'. 4/8/32  
*nerello mascalese, nero d'avola*. sicily, italy.  
medium; fruit forward; strawberry and cherry flavors



## Half Bottles (375 mL)

- n/v **jannison & fils** 'tradition'. brut. 50  
*verzenay, champagne, france*.  
bottle; rich, mousse-like texture citrus and baked apple notes
- 2009 **domaine savary.** *chardonnay*. chablis, france. 40  
medium; crushed shells with a pronounced, racy mineral structure
- 2005 **allegri.** *amarone classico*. 58  
*valpolicella, italy*.  
full; nose of currant & prunes, silky with refined tannin
- 2004 **altesino** 'vendemmia'. *brunello*. 53  
montalcino, italy.  
full; berry, earth & leather nose, with ripe, raisiny fruit

## Magnum (1.5 L)

- 2004 **juvé y camps** 'reserve de la familia'. 92\*  
*cava gran reserva*. penedes, spain.  
bottle; toasted bread with hints of citrus and mature white fruit
- 2009 **lapierre.** *gamay*. morgon, beaujolais, france. 110  
light; bright, fleshy, red fruit
- 2007 **belle glos.** taylor lane. *pinot noir*. 222  
sonoma coast, california.  
medium; aromas of bright berries with sweet toasty cedar notes
- 2009 **molly dooker.** blue eyed boy. *shiraz*. 240  
mclaren vale, south australia.  
full; blueberries, ripe sweet fruit, licorice and hints of chocolate
- 2008 **domaine de vieux telegraphe.** *grenache blend*. 282  
chateauneuf-du-pape, rhone, france.  
medium; earthy garrigue, herbs, licorice and seaweed
- 2000 **domaine du gros noré.** *mourvèdre blend*. 180  
bandol, france.  
Full; earthy with hints of smoked meat and pepper



## Other Italian Reds

T/G/B

- 2009 **masi.** *valpolicella classico*. veneto, italy. 5/10/40  
medium; fruit-forward, cherry, currants, plum, allspice
- 2009 **damilano.** *barbera d'asti*. piedmont, italy. 6/12/48  
medium; red currant, cherry and violets with hints of vanilla and spice
- 2008 **borgo scopeto.** *chianti classico*. (sangiovese). tuscany, italy. 6/12/48  
medium; leather, ripe plum, and cherry flavors
- 2010 **mastroberardino.** *pedirosso*. lacryma christi del vesuvio. campania, italy. 6.5/13/52  
medium; smoky with ripe plum, raspberry, and dark cherries

## Other Reds

- 2008 **vint hill cellars.** *cabernet franc*. broad run, virginia. 5/10/40  
medium; brambleberry and smoky bell pepper flavors
- 2007 **strofilia.** *agiorgitiko*. nemea, greece. 6/12/48  
full; dusty red cherry with hints of clove and vanilla
- 2010 **alma de chile.** *carménère reserva*. aconcagua valley, chile. 4.5/9/36\*  
medium; black pepper, hints of cigar ash with ripe plum and raspberry flavors
- 2008 **mux.** *tinta roriz, touriga nacional, touriga franca*. douro, portugal. 8/16/64\*  
full; with blackberry and mulberry flavors and hints of spice and leather



## Pinot Noir

T/G/B

- 2009 **macmurray.** central coast, ca. 7/14/56  
medium; flavors of red cherry, cola, briar, vanilla
- 2008 **lil ripa.** central otago, new zealand. 7/14/56  
light; fruit forward; sour cherry and currant notes
- 2009 **terra noble.** casablanca valley, chile. 5/10/40\*  
light; earthy aromas with hints of red currant and red plum flavors
- 2009 **jezebel.** willamette valley, oregon. 6.5/13/52  
light; fruit forward; red cherry and red plum notes

## Malbec

- 2010 **latitud 34.** mendoza, argentina. 4/8/32\*  
medium; fruit forward; cherry and plum flavors
- 2009 **clos la coutale.** cahors, france. 5/10/40  
medium; earthy with plum and spice notes
- 2008 **luigi bosca.** lujan de cuyo. mendoza, argentina. 8/16/64\*  
full; earthy and spicy, with dark plum and leather

## Zinfandel

- 2008 **a mano.** *primitivo*. puglia, italy. 3.5/7/28  
medium; fruit-forward, jammy raspberry, blackberry, allspice
- 2009 **seghesio.** sonoma county, california. 7/14/56  
full; blueberry, blackberry, vanilla, spice



## Tempranillo

T/G/B

- 2009 **el arte de vivir.** ribera del duero, spain. 5.5/11/44\*  
medium; fruit forward; raspberry and ripe cherry
- 2007 **sierra cantabria.** crianza. rioja, spain. 6.5/13/52\*  
medium; leather, tobacco, plum, cherry

## Syrah/ Shiraz

- 2009 **snake charmer.** shiraz. 5/10/40  
mclaren vale, australia.  
full; earthy with plum and leather notes
- 2008 **foppiano.** petite syrah. 6/12/48  
russian river valley, california.  
full; blueberry, dark chocolate, floral notes and spice
- 2008 **domaine du joncier.** syrah. lirac, france. 7/14/56  
full; violet, dark cherry notes. peppery, earthy finish

## Cabernet Sauvignon

- 2008 **charles smith** 'chateau smith'. 6.5/13/52  
columbia valley, washington.  
medium; fruit-forward, with lavender,  
raspberry, and red currant notes
- 2007 **santa rita** 'medalla real'. 5.5/11/44\*  
maipo valley, chile.  
full; coffee, black currant, and earthy notes



## Spanish Reds

T/G/B

- 2009 **juan gil.** monastrell (*mourvèdre*). 5.5/11/44\*  
jumilla, spain.  
full; flavors of ripe raspberry, dark cherry,  
black plum, and chocolate
- 2010 **terraplen.** old vine garnacha. 4/8/32\*  
navarra, spain.  
medium; red cherry, plum,  
cranberry flavors with chewy tannins
- 2009 **eira vella.** mencia roble. bierzo, spain. 4/8/32\*  
medium; fruit-forward, hints of leather, spice

## French Reds

- 2007 **guigal.** côtes du rhône, france. 4.5/9/36  
*grenache, syrah, mourvèdre.*  
medium; fruit-forward, notes of  
ripe raspberry and dark cherry
- 2009 **château des jacques.** gamay. 5/10/40  
clos du grand carquelin.  
moulin-à-vent, france.  
medium; granite with violet, red cherries
- 2009 **domaine d'aupilhac** 'lou maset'. 4.5/9/36  
*grenache blend.* languedoc, france.  
medium; plum, hints of cola