

# Wine List

**2019 MANIAGO CHARDONAY**  
**WINERY- CASALI MANIAGO ITALIAN (NORTH EAST)**

Crisp and balanced, not buttery. Pairs well with risotto and cheese.

**2018 VIGNAQUADRA FALANGHINA**  
**WINERY- COLLEFRISIO ITALIAN (ABRUZZO)**

Floral with hints of Honeysuckle, Viognier like. Pairs well with mushrooms or fish.

**2017 ROSÉ FILARE**

**WINERY- COLLEFRISIO ITALIAN (ABRUZZO)**

100% Montepulciano grape skins. Fruity yet dry with good structure. Pairs well with tomato based dishes.

**2014 ARAMIS SHIRAZ**

**WINERY- ARAMIS (SOUTHERN AUSTRALIAN) MCLAUREN VALE VINEYARDS.**

Earthy undertones, dried herbs and a rich smooth finish. Pairs well with strong cheese, breads, and charcuterie.

**2018 MORRECINE**

**WINERY- COLLEFRISIO ITALIAN (ABRUZZO)**

Montepulciano 100% aged stainless with intense ruby color and violet reflections, well balanced. Pairs well with beef, pasta, veal and pork.

**2018 PRIMITIVO**

**WINERY- DANAMI RED (CAMPANIA)**

Stainless to French oak finish. Hints of raisin and bold cherry. Pairs well with beef, pasta, lamb and poultry.

**BERINGER BROS CHARDO**

California Wine. This wine showcases a bouquet of ripe apricot, vanilla bean, and buttered toast.

**ROB MONDVIVINER**

California Wine. the wine is deep, vivacious, juicy, and flows beautifully from start to finish.