

Rendezvous Wine List

Red

2003 Archery Summit Pinot Noir Premier Cuvee	Willamette Valley	\$9.00/36.00
Burgundian style with soft fruit and rich depths, lush.		
2003 Septima Malbec	Mendoza, Argentina	\$6.50/25.00
Aged 6 months in American Oak, Plum and blackberry, soft agreeable tannins. Toasted wood with hints of vanilla.		
2000 Marquis De Riscal Rioja Reserve	Rioja	\$6.50/25.00
Tempranillo and Grenache. Some fruit, some funkiness, an all around great drinker.		
2003 Parallele 45 Cote du Rhone	Cotes du Rhone	\$8.00/32.00
Grenache, Syrah, Mouvedre. Earthy, robust, fruity. Med-dry and medium tannins.		
2003 Hahn Estates Meritage	Central Coast	\$6.50/25.00
Classic Bordeaux blend. 50% Merlot, 42% Cabernet, 5% Malbec, 2% Petite Verdot, 1% Cabernet Franc. Complex and supple. Medium tannins, soft silky finish.		
2003 Chateau D'Aussieres Les Domaines Barons De Rothschild (Lafite) Corbieres		\$8.00/32.00
75% Syrah and 25% Grenache. 20% is aged in oak for 12 months. Mature, fleshy structure. Finesse and elegance with a Mediterranean kick.		
2002 Rossenblum Cellars "Annette's Reserve" Zinfandel	Redwood Valley	\$8.50/34.00
Ripe black currants, chocolate, dark cherries with hints of licorice and pepper		
2002 Sebastiani Cabernet Sauvignon	Sonoma	\$6.50/25.00
Big Calif. Cab. Aged 6 months in American Oak. Dark fruit-blackberry. Nice structured tannins.		
2004 Razors Edge Shiraz	McLaren Vale, Australia	\$7.00/28.00
Big, meaty, lusty fruit		

White

2004 Qupe Marsanne	Santa Yues	\$6.50/25.00
Tangerine fruit playing off minerals and spice.		
2004 Verdad Albarino	Santa Cruz	\$6.00/24.00
Floral aroma with flavors of pears, almonds and orange blossoms with dry crisp finish.		
2004 Bonny Doon Pacific Rim Riesling	Santa Cruz	\$6.00/24.00
Light body, med-dry fruit forward, a little sweetness on finish.		
2003 Chateau Bonnet	Bordeaux	\$6.50/25.00
True white Bordeaux, 45% Sauv. Blanc, 45% Semillon, 10% Muscadelle. Aromatic & crisp with fresh fruit flavors of melon and pear.		
2004 Tohu Sauvignon Blanc	Marlborough	\$6.00/24.00
Maori owned & operated. Herbaceous w/tropical fruit and a slight chili bite. Crisp and fresh acidity.		
2004 Mc Manis Viognier	California	\$6.00/24.00
Med-body. Peach and apricot, very floral. Soft easy finish.		
2002 Pierre Sparr Alsace One	Alsace	\$6.50/25.00
A blend of Riesling, Pinot Blanc, Gewurztraminer, Muscat and Pinot Gris. Crisp & dry w/fresh fruit flavors, good body & a little spice.		
2002 Vincent Pouilly-Fuisse	Burgandy	\$8.00/32.00
100% Chard. White burgundy. Full bodied aged in small oak barrels, smooth finish, elegant. Nice acidity & a little mineral on finish.		
2003 Argyle Chardonnay	Willamette Valley	\$7.00/28.00
Made in the French Chablis style, all stainless steel aged, no oak. Crisp, refreshing, cool weather fruit.		

Champagne, Sparkling, & Desserts

Pommery Pops	Champagne	\$15.00 split
Scharffenberger Brut	California	\$7.00/28.00
Quady Essensia Orange Muscat	California	\$6.00/24.00

Port

Grahms Six Grapes	\$6.00
Warres 10 yearr Otima	\$6.00