### White Wines

**Moscato d'Oro**  
Light, sweet, white dessert wine. Compliments desserts that aren't too sweet or rich.  
*Menu Choices*  
Light fruit or lemon desserts. Mint, lemon and orange zest, raspberry sauce. Fruit tarts, fresh fruit plates, sorbets.

**Pinot Grigio**  
Light bodied, white wine, gently aromatic with palate cleansing fruit acid. A good aperitif or first course wine.  
*Menu Choices*  
Poached or sautéed chicken, white fleshed turkey, capers and quail or pheasant, summer fruits, prosciutto and melon and antipasto. Light creamy lemon sauces, chervil, ginger, chives. Snow peas, melon, summer fruits.

**Fume Blanc/ Sauv. Blanc**  
Light-bodied, dry white wine with grassy citrus notes and slight oak character. Serve with light herbal and/or tangy foods to complement or contrast with slight oiliness richness, or delicate creameries.  
*Menu Choices*  
Poached, sautéed or lightly grilled chicken, fish, shellfish, vegetables, light or delicate salads, soups or pasta. Bell peppers, fresh tomatoes, peas, asparagus, celery, artichokes and lettuce. Goat cheese, fish with fresh salsa or herb butter, oysters, fried calamari.

**Malvasia Bianca/Riesling**  
Light-bodied, slightly sweet white wine with fruit accents, and balanced fruit acids. An aperitif, first course or summer BBQ wine. Serve well chilled. Complements lighter-style foods.  
*Menu Choices*  
Poached or lightly sautéed chicken, fish, or vegetables. Ginger, lemon and orange zest, chervil. Snow peas, bean sprouts and summer fruits. Chinese chicken salad, melon, prosciutto and fresh fruit.

**Chardonnay**  
Medium-bodied, rich white wine with smoky vanilla oak flavors. Lighter styles are crisper and less complex.  
*Menu Choices*  
Seafood with rich sauces, pasta with creamy sauces. Smoked salmon, creamy soups, and seafood salads. Grilled chicken or veal, scallops, crab cakes, lobster.

### Red Wines

**Pinot Noir**  
Medium-bodied red wine with berry fruitiness and earthiness. Complements medium to full-bodied foods and moderately robust flavors.  
*Menu Choices*  
Lamb, grilled red meats, roast chicken, duck, pork, game birds, salmon, hearty pastas and Italian style pasta with tomato sauce. Root vegetables, mushrooms, tomatoes, cherries. Grilled tuna, lasagna, jambalaya, foccacia, quail, enchiladas and black bean soup.

**Barbera**  
Medium-bodied red wine, high acid with berry-like fruit. Pairs well with medium-bodied foods.  
*Menu Choices*  
A pleasing contrast to creamy, spicy pasta dishes and hearty cheeses. Roast vegetables, mushrooms, tomatoes and cherries. Roast beef, orzo pasta with cherry tomato sauce.

**Merlot/ Sangiovese**  
Medium-bodied, deep red wine with luxurious full flavor. Complements foods that are rich and hearty with a natural softness or sweetness.  
*Menu Choices*  
Duck, pork, lamb, beef, turkey, roast chicken, hearty cheeses and pasta with meat sauce. Peppers and cherries. Lamb stews, French onion soup, aged cheeses.

**Zinfandel**  
Full bodied, dark red wine with blackberry and pepper notes - expressive fruit character. Complements hearty, spicy fruits.  
*Menu Choices*  
Grilled red meats, pizza, ribs and hearty winter dishes. Eggplant, spaghetti, grilled sausage, cassoulet, leg of lamb.

**Cabernet Sauvignon**  
Full-bodied, tannic red wine with rich but austere fruit. Complements richer, heavier foods.  
*Menu Choices*  
Roast beef, rack of lamb, grilled red meats, aged cheeses, roast duck, chocolate desserts. Peppers, eggplant, mushrooms, black currant.
### White Wines

**Moscato d’Oro**
Light, sweet, white dessert wine. Complements desserts that aren’t too sweet or rich.

- **Menu Choices**
- Light fruit or lemon desserts. Mint, lemon and orange zest, raspberry sauce. Fruit tarts, fresh fruit plates, sorbets.

**Pinot Grigio**
Light bodied, white wine, gently aromatic with palate cleansing fruit acid. A good aperitif or first course wine.

- **Menu Choices**
- Poached or sautéed chicken, white fleshy turkey, capers and quail or pheasant, summer fruits, prosciutto and melon and antipasto. Light creamy lemon sauces, chervil, ginger, chives. Snow peas, melon, summer fruits.

**Fume Blanc/ Sauv. Blanc**
Light-bodied, dry white wine with grassy citrus notes and slight oak character. Serve with light herbal and/or tangy foods to complement or contrast with slight oiliness richness, or delicate creameries.

- **Menu Choices**
- Poached, sautéed or lightly grilled chicken, fish, shellfish, vegetables, light or delicate salads, soups or pasta. Bell peppers, fresh tomatoes, peas, asparagus, celery, artichokes and lettuce. Goat cheese, fish with fresh salsa or herb butter, oysters, fried calamari.

**Malvasia Bianca/Riesling**
Light-bodied, slightly sweet white wine with fruit accents, and balanced fruit acids. An aperitif, first course or summer BBQ wine. Serve well chilled. Complements lighter-style foods.

- **Menu Choices**
- Poached or lightly sautéed chicken, fish, or vegetables. Ginger, lemon and orange zest, chervil. Snow peas, bean sprouts and summer fruits. Chinese chicken salad, melon, prosciutto and fresh fruit.

**Chardonnay**
Medium-bodied, rich white wine with smoky vanilla oak flavors. Lighter styles are crisper and less complex.

- **Menu Choices**
- Seafood with rich sauces, pasta with creamy sauces. Smoked salmon, creamy soups, and seafood salads. Grilled chicken or veal, scallops, crab cakes, lobster.

### Red Wines

**Pinot Noir**
Medium-bodied red wine with berry fruitiness and earthiness. Complements medium to full-bodied foods and moderately robust flavors.

- **Menu Choices**
- Lamb, grilled red meats, roast chicken, duck, pork, game birds, salmon, hearty pastas and Italian style pasta with tomato sauce. Root vegetables, mushrooms, tomatoes, cherries. Grilled tuna, lasagna, jambalaya, focaccia, quail, enchiladas and black bean soup.

**Barbera**
Medium-bodied red wine, high acid with berry-like fruit. Pairs well with medium-bodied foods.

- **Menu Choices**
- A pleasing contrast to creamy, spicy pasta dishes and hearty cheeses. Roast vegetables, mushrooms, tomatoes and cherries. Roast beef, orzo pasta with cherry tomato sauce.

**Merlot/ Sangiovese**
Medium-bodied, deep red wine with luscious full flavor. Complements foods that are rich and hearty with a natural softness or sweetness.

- **Menu Choices**
- Duck, pork, lamb, beef, turkey, roast chicken, hearty cheeses and pasta with meat sauce. Peppers and cherries. Lamb stews, French onion soup, aged cheeses.

**Zinfandel**
Full-bodied, dark red wine with blackberry and pepper notes - expressive fruit character. Complements hearty, spicy fruits.

- **Menu Choices**
- Grilled red meats, pizza, ribs and hearty winter dishes. Eggplant, spaghetti, grilled sausage, cassoulet, leg of lamb.

**Cabernet Sauvignon**
Full-bodied, tannic red wine with rich but austere fruit. Complements richer, heavier foods.

- **Menu Choices**
- Roast beef, rack of lamb, grilled red meats, aged cheeses, roast duck, chocolate desserts. Peppers, eggplant, mushrooms, black currant.