

Chardonnay

_____ **Rombauer Chardonnay \$50.00:** Aromas of ripe peach and melon are found on the nose, interspersed with bright citrus notes. These continue to the palate where they are met by flavors of creamy vanilla and buttery nuances on the long finish, balanced by bright acidity.

_____ **Peirano The other White \$33.00:** This lush Chardonnay blend greets you with tropical fruit, vanilla bean, and a hint of toasted oak. Golden in the glass, it's rich yet balanced.

_____ **Pride Mountain Chardonnay \$57.00:** Vibrant aromas of lime blossom and orange zest, unfolding into layers of quince, green apple, and a whisper of hazelnut. On the palate, it's bright and balanced—silky citrus and stone fruit glide into a crisp, mineral finish with just a touch of oak for elegance.

_____ **Hartford Zinfandel RR \$54.00:** Hartford Russian River Valley Zinfandel is showing aromas of ripe plum, blackberry, black cherry which are highlighted with hints of white pepper and allspice. Blueberry, red raspberry, nutmeg, and mocha flavors lead into a long, bright finish with supple tannins.

_____ **Duckhorn Chardonnay \$42.00:** This rich and radiant Chardonnay showcases the elegance and depth of Napa Valley. It leaps from the glass with enticing aromas of nectarine, pear blossom, and caramelized pineapple. On the palate, a silky, creamy texture is framed by vibrant acidity, layering flavors of white peach, lemon zest, and vanilla before concluding with a bright, zesty finish.

_____ **Pickleball Chard \$43.00:** A wide range of aromas including lemon curd, honeydew melon, pear and spice. Medium-bodied, it begins minerally on the palate and gains persistence and amplitude with roasted almond and macadamia nut flavors. It has a very fresh and uplifting acidity while it remains delicate and elegant throughout its lengthy finish. #White Wine

_____ **Avant Chardonnay Unoaked \$34.50:** This refreshing wine is cold fermented in stainless steel tanks to create a pure expression of this exceptional grape. Showcasing crisp green apple, citrus and tropical fruit notes, the resulting wine is youthful and lively, providing a superb affinity for food. #White Wine

Interesting White Wines

_____ **Margerum M55 White Blend Wine \$41.00:** This Rhône-style blend that shimmers with pale gold hues and offers a bouquet of apricot, white flowers, and a hint of brioche. On the palate, it's lush yet vibrant—notes of apple, peach nectar, and wet stone unfold into a long, elegant finish with balanced acidity and a whisper of honeyed richness.

_____ **Cru Albarino 2024 \$35.00:** This vibrant Albariño bursts with bright citrus and saline minerality, making it a perfect pairing for seafood

_____ **Carbonare Soave Classico \$40.00:**The wine is richly flavored, with an important acidic backbone to provide balance and support its aromatic character. Citrus flavors are complemented by savory notes to add complexity, with a fresh finish.#White Wine

_____ **Mata Creek Chenin Blanc \$37.00:**Aromas of citrus fruit (lime and lemon) and leaf, white nectarine, white flowers, and bosc pear. On the palate, key lime, nectarine, honeysuckle, and kumquat. Medium-to-light mouthfeel with balanced and bright acidity.#White Wine

_____ **Fleur White Bordeaux \$31.00:**Limpid yellow with green tints, floral and complex aromas with almond notes.#White Wine #Vegan

_____ **Ken Forrester Chenin Blanc \$35.00:**This is golden-hued and full-bodied, balancing ripe fruit from mature vines with delicate oak and lees contact. It offers layered aromas of melon and spicy baked apple, a textured palate with honeycomb and caramel notes, and a refreshing mineral streak that leads to a long, satisfying finish.

_____ **Chateau St.Roche Old Vines \$35.00:**This expressive white blend from the Roussillon region showcases concentrated flavors derived from its old-vine Carignan Blanc and Grenache Gris. It delivers a rich, textured palate of ripe pear, stone fruit, and citrus zest, beautifully balanced by a refreshing minerality and a hint of warm spice from partial oak aging.

_____ **Chateau Graves Lacoste Bordeaux \$38.50:**Pure and lively Graves Blanc has aromas of peach, melon, wet stone, fresh cut grass and citrus. Flavors of grapefruit, green apple, crème fraîche and lychee. Good structure and acidity provides balance and complexity.#White Wine

_____ **Thistledown Gorgeous Grenache Blanc 2024 \$34.00:**This vibrant Grenache Blanc bursts with aromas of honeydew melon, white peach, and a touch of almond, balanced by refreshing acidity and a lingering mineral finish

_____ **Kurtatsch Pinot Bianco \$35.00:**Low acidity with salty minerality. Aromas of fresh apple and pear, flavors of peach, melon, and citrus#White Wine

_____ **Chenin Blanc Viognier Pine Ridge \$33.00:**Crisp, bright, and vivacious! The Chenin aromatics bring citrus characters of lime, orange blossom, honey suckle, ginger, and melon. The viognier aromatics tend to be a little heavier on stone fruit of nectarine and peach with hints of floral characters. The mouthfeel is clean, crisp with no oak or malolactic fermentation. The slight residual sugar and acid are in balance to add some mouthfeel but still create a crisp finish.#White Wine

_____ **Gewurztraminer Trimbach \$45.00:**The aromatic expression of this grape variety dominates, the very definition of the Alsace Gewurztraminer, well anchored in the dry and balanced style of the Trimbach family. Notes of roses, lychee and citrus fruit lead to a lively and fresh finish.#White Wine

_____ **Kerner Kurtash \$40.00:**The Kerner grape is a cross between Schiava (Vernatsch) and Riesling. The south-east facing vineyards at 800 m a.s.l. are ideal for the cool climate grape variety. Due to the high temperature difference between day and night, the grapes retain their firm acidity and develop intense fruit and flower aromas of yellow peach and lilac during the long ripening period. The Kerner Selection owes its pleasant minerality to the calcareous, gravelly-loamy dolomite soil. The firm acidity supports the minerality on the palate and ends in a long, juicy finish.#White Wine

_____ **Big Salt Oregon White \$35.00:**Brilliantly pale with high-toned aromas of lemon peel, sea spray, and white florals. This crisp Oregon blend features flavors of green apple and nectarine with a distinct, saline minerality and a zesty, dry finish.

_____ **Caramel Apple Fruit Wine \$37.00:** Enjoy refreshing flavors and aromas of crisp, juicy apples and delicious, creamy caramel in this light, sweet wine. The base wine for Caramel Apple is made from fresh apples and natural caramel flavor is added after fermentation. #Sweet Wine

Riesling and Moscatos

_____ **Vigneto Sweet Red Moscato \$32.00:** Dolce represents the pinnacle of late harvest winemaking. Indeed, Dolce is the only American winery dedicated to producing a single late harvest wine. Created in 1985 by the partners of Far Niente, Dolce has achieved what no other winery in the United States has been able to accomplish. And we've done so through painstaking efforts that involve the finest craftsmanship and the willingness of Mother Nature to lend a hand. The result? A sublime blend of acidity and sweetness thanks to the luxurious and rare combination of late harvest Semillon and Sauvignon Blanc. #Sweet Wine

_____ **Biagio Moscato \$32.00:** A lightly effervescent and brilliantly sweet wine, bursting with aromatic notes of white peach, honeysuckle, and candied citrus.

_____ **La Doria Moscato \$33.00:** Brilliant straw yellow color. Its aroma is elegant with citrus and pear notes. It is fresh and aromatic on the palate, and finishes with good minerality. #Sweet Wine

_____ **Dr Loosen Riesling \$34.50:** A bright, vibrant, fruit driven sweet Riesling with a juicy mid-palate and a crisp finish. Aromas of white flowers and lemon-lime zest. Flavors of apple, pear, peach, and citrus fruits with a hint of honey. oosen #Sweet Wine

_____ **Villa M Sweet White \$35.50:** This pale gold sweet white wine delights with aromas of honeysuckle and ripe pear, leading to a palate bursting with juicy peach and a refreshing, honeyed finish. #Vegan

_____ **D Altieri Moscato \$31.00:** Yellow straw color with gold reflections. Deliciously sweet with a delicate honey and peach finish that has a slight spritz. Grapes are gently pressed and the juice is kept cold to prevent total fermentation. This retains a small amount of residual sugar in the wine. #Sweet Wine

_____ **Hillick & Hobbs Riesling \$38.00:** The 2020 growing season was warm and dry; however, cool lake breezes contribute to our estates ability to slowly ripen fruit. The result is a textural Riesling with early spring bloom aromas and lush stone fruit flavors that are backed by structured acidity and lingering minerality. #White Wine

_____ **Tattoo Girl Riesling \$32.50:** Aromas of honeyed apples and lemon meringue give way to a luscious palate of peach nectar and magnolia blossom balanced by bright acidity and minerality. #White Wine

Sauvignon Blanc and Pinot Grigio

_____ **Chehalem Pinot Gris \$32.00:**Bright citrus and orchard fruit aromas lead into a crisp, refreshing blend with a soft mineral finish. Pale straw in hue with delicate notes of pear and lemon zest.

_____ **Rombauer Sauv Blanc \$41.00:**Lifted and concentrated aromas of passion fruit, green melon, and hints of fresh-cut grass all dance on the nose. The palate is linear and intense, with similar flavors that are joined by notes of kiwi and Key lime. Each sip is framed with mouthwatering acidity and a burst of grapefruit that lifts the long finish.#White Wine

_____ **Vireton Pino Gris \$34.00:**This wine bursts from the glass, with zesty grapefruit followed by fresh and floral aromatics. The juicy acidity plays a major role, bringing balance to the wine and perfectly offsetting the salinity. Combining ripe orchard fruit and a touch of sea breeze, the 2022 Vireton Pinot Gris is crisp, lively, and tremendously refreshing.#White Wine

_____ **Seven Hills Sauv Blanc \$33.00:**Pale yellow with hues of green. An aromatic explosion of white peach, tangerine and lychee with grapefruit, and grilled pineapple followed by hints of honeysuckle, starfruit, and crushed stone. The palate is medium body with silky texture leads into flavors of white peach, and pear. Medium acid brings a refreshing and lingering citrus finish with a touch of pineapple and minerality leaving you to want another sip.#White Wine

_____ **Ponga Sauvignon Blanc \$33.00:**A vibrant New Zealand Sauvignon Blanc with aromas of ripe citrus and tropical fruits on the nose lead into a palate full of white peach and grapefruit. The crisp aromas are accented with chalky, mineral tones. Great acid backbone with a delicious finish.#White Wine

_____ **Salty Blonde \$32.00:**A well-balanced composition of tropical fruit, exquisite minerality and refined acidity crisp with a lemony finish#White Wine

_____ **Duckhorn Sauv Blanc \$39.00:**This vibrant and elegant Sauvignon Blanc, blended with Sémillon for silky texture, offers an enticing medley of tropical and citrus aromas, including pineapple, guava, and key lime blossom. The palate is lush and lively, combining bright acidity with fresh melon and citrus flavors that glide to a long, clean, and refreshing finish.

_____ **Quilt Threadcount Sauvignon Blanc \$35.00:**This crisp Sauvignon Blanc boasts vibrant citrus notes and a refreshing herbaceousness that will dance on your palate

_____ **Crowded House Sauv Blanc \$34.00:**An intentionally restrained mineral core is layered with ripe citrus, flashes of tropical fruit and crushed thyme. The palate is vibrant with white nectarine, passionfruit coulis, and wraps up classically crisp and refreshing in true Marlborough style.#White Wine

_____ **Baron del Blanco Sauv Blanc \$33.50:**Shimmering pale gold with a fragrant bouquet of passionfruit and white jasmine. This semi-sweet white is silky and lush, offering flavors of tropical pineapple and honeyed citrus with a clean, refreshing finish.

_____ **Salvard Sauvignon Blanc \$33.00:**This Sauvignon Blanc showcases zesty citrus and green fruit notes, often with a vibrant acidity.#White Wine

_____ **Blank Stare Sauv Blanc \$45.00:** Glowing in the glass, the aromatics concentrate with notes of lemongrass, fresh cut grass and hints of lavender, cream and jasmine. On the palate, the entry is all acidity but with a serious mid-palate—lively flavors of kiwi, lime and intriguing minerality. The finish is bright and youthful with a slight Meyer lemon rind closing out the wine. #White Wine

_____ **Barone Pinot Grigio \$31.00:** Crisp and light, green apples, honeydew, and lemon, lingers on the tongue #White Wine