

# Ariella WINE LIST

## D'ORSARIA PINOT GRIGIO, VENETO, ITALY, 2010, \$7, \$28

The 2010 d'Orsaria offers a lovely blend of soft floral and citrus notes on both the nose and the palate, with complex elements of golden apples, ripe summer peaches and subtle spices. Organically farmed, try with our crab cakes or sea scallops.

## MASON CELLARS POMELO SAUVIGNON BLANC, LAKE COUNTY, CALIFORNIA, 2010, \$7, \$28

A mouth-watering, vivid style, this wine explodes with delicious flavors of passion fruit, guava, quince, and lime peel, with an intensely grapefruity nose. This wine is perfect as an aperitif or with our scallops, crab cakes, seafood pizza or alfredos.

## DOMAINE DE PAJOT WHITE BLEND (HOUSE WHITE), GASCOGNE FRANCE, 2010, \$6, \$24

Pajot offers ripe peaches and floral accents on the nose along with flavors of fresh citrus, chewy apples, and a long, soft finish. 100% organic and biodynamic, it is a perfect mix of quality and value. Try this with calamari, pasta alfredo or our crab cakes.

## CABINET RIESLING, NAPA, 2009, \$7, \$32 (LITER)

Highlighting the vibrant aromatics of guava, peach, lemon zest, orange blossom, and mineral with classic undertones of diesel, this is our sweetest wine. Try this with our grilled prawns or pork tenderloin.

## BISHOP'S PEAK PINOT NOIR, SAN LUIS OBISPO, CALIFORNIA, 2010, \$9, \$36

Bishop's Peak Pinot Noir offers aromas of boysen-berry, cherry, and juicy plum with hints of forest floor. Dark fruit flavors are predominant with cherry and cigar box notes and an expansive finish. Try this with our pork tenderloin or poached salmon.

## ST LEGER, VIN DE PAYS, (HOUSE RED) FRANCE 2009, \$5, \$20

This is 50/50 Grenache and Syrah, grown from rocky soils in the heart of the Rhône. It is juicy, fleshy, and soft, with an easy-going style and lots of blackberries, cherries, and raspberry notes with hints of violets and licorice. This is a great wine by itself or with our pizzas.

## MONTELORI CHIANTI, TUSCANY, ITALY, 2008, \$7, \$28

Ripe cherries and zippy acid make up this traditional wonder. A family owned estate since the 1200s, this estate produces a delicious wine perfect for any of our red sauce pizzas or pastas.

## FAILLA "HIRSCH VINEYARD" PINOT NOIR, 2007, \$120

The dark ruby-colored, earthy, spicy 2007 Pinot Noir Hirsch Vineyard displays a broodingly backward personality as well as great depth. Try this with any grilled meat or pizza.

## MICHAEL SULBERG MERLOT, CALIFORNIA, 2009, \$6, \$24

This mouthwatering merlot, aged in small French oak barrels, lends distinct aromatics of oak balanced with ample flavors of ripe cherries, blackberries, and plum. This wine is perfect for any of our burgers or the filet.

## HEY MAMBO RED, CALIFORNIA, 2010, \$7, \$28

Raspberry and wild strawberry flavors present in the front of the mouth, which slowly meld into cedar, dark plums, white pepper, molasses, and tealeaf notes. Try this with any of our hearty pastas or pizzas.

## CHARLES AND CHARLES CABERNET/SYRAH BLEND, COLUMBIA VALLEY WASHINGTON, 2010, \$8, \$32

This is a tight and zippy blend of cabernet and syrah, showcasing the cool climate American fruit of Washington state. Enjoy this with any of our steaks or pizzas.

## MOULIN DE GASSAC, PROVENCE, FRANCE, 2010, \$7, \$28

Complex aromas, with hints of red berries (cherry, blackberry, and strawberry) and spice. Delicate and sophisticated. Try this with any of our grilled steaks or pork tenderloin.

## LEESE FITCH CABERNET, CALIFORNIA, 2010, \$8, \$32

Aromas of fresh roasted hazelnuts, espresso, cherry liquor, and black currants. This cabernet blend exudes deep blackberry notes with toffee, dark cherry, Dutch cocoa, tea leaf, and fig compote. Best with our ribeye!

## PRISONER, NAPA, 2010, \$72

Dark red, almost garnet hue with bright red on the rim. Ripe cherry and cedar on the nose with hints of dried rose petal and sweet oak. Lovely entry that leads into a fat and savory mid palate. Ripe fig and black currant dominate the finish with a breadth of soft, well-integrated tannins. Perfect with grilled red meats.