

Let your kids enjoy
your tasting! Ask
for crayons and
paper!



SCHARFFENBERGER CELLARS

12/14/2010

\$3/Person Tasting Fee (applied to purchase!)

SIGN-UP TO RECEIVE UPDATES - BETTER YET, JOIN THE WINE CLUB!

2009 PINOT GRIS (45 CASES)

\$ 18.00

\$6.00/glass

Our full bodied with finesse, complexity and a long finish. Excellent with white meats, foie gras, Quiche Lorraine or ripened soft cheese based on cow's milk. Recommended serving temperature – 54F (cellar temp), cool not chilled. Delightful with Holiday meals!

2007 CHARDONNAY (119 CASES)

\$ 16.00

\$5.00/glass

Half the wine is fermented in stainless steel tanks w/extended time of elevage on its lees to promote roundness & complexity. The remainder is fermented in French oak barrels which enhance the fruit. Finess & elegance, clean & crisp and a refreshing, long, light finish.

2005 BLANC DE BLANCS (800 CASES)

\$ 30.00

\$8.00/glass

100% Chardonnay. A little over half of this wine underwent malolactic fermentation - softening & rounding out the blend. Extended aging on the lees increases the complexity. Enjoy this wine with oysters, shrimp, sole, light seafoods! (1% RS, 0.75 acidity)



BRUT NV (25,000 CASES)

\$ 20.00

\$6.00/glass

53% Pinot Noir and 47% Chardonnay. The Pinot Noir produces a red fruit-forward nose; this combined with the Chardonnay adds a tropical expression. Malolactic fermentation produces a round, full-bodied sparkling wine. Enjoy with fish, chicken and pork or eggplant- or cheese-based vegetarian dishes. (1% RS)



ROSÉ NV (2,890 CASES)

\$ 25.00

\$7.00/glass

54% PN (4.5% red wine) & 46% CH/. Pale, salmon hue; flavors are layered, round, fresh, fruity and long. Lovely w/ lamb, salmon and pork or tomato-based vegetarian dishes! (1% RS)



EXTRA DRY (500 CASES)

\$ 21.00

\$6.00/glass

Extra Dry is the same blend as the Brut but with a higher level of dosage. It has a full and long mouth—more weight on the palate. Try it with fruit and cheese (asiago or a good white cheddar); also excellent at tea parties with pound cake! (2% RS)

CRÉMANT (593 CASES)

\$ 25.00

\$7.00/glass

47% PN, 53% CH. Crémant is 2/3 standard pressure of sparkling wines—60 psi instead of 90 psi, and malolactic fermentation gives a creamy feeling to the tongue and palate. Finished as an extra dry, 1.8 to 2% RS, try with a salty, sharp cheese and fruit plates as well as Pacific Rim fusion cuisine. Excellent aperitif and palate cleanser.

2006 PINOT NOIR (295 CASES)

\$ 19.00

\$6.00/glass

Deep red color and fruity aromas; good structure & balanced acidity. Soft tannins create a balanced & chewy structure w/medium long finish. Delicate, youthful & round.

SYRAH RESERVE (130 CASES)

\$ 23.00

\$7.00/glass

Black plum hues. Mouth is jammy & powerful; an integrated acid profile, combined with soft, fleshy tannins, creates a well-balanced wine with a long finish.

DISCOUNTS: 5% 3 - 5 BOTTLES
10% 6+ BOTTLES

More delicious items on other side!

LARGE FORMATS

JEROBOAMS BRUT MV (3 LITRE) \$85.00

GIFTS

Dry Soda \$ 2.75
Wineskins \$ 2.00
SC Logo Cap \$15.00
Polo (green) \$25.00
Polo (white) \$10.00
T-Shirt (green) \$10.00
T-Shirt (white) \$ 5.00
Glass \$ 8.00
Bouchons (stoppers) \$ 9.00
Logo 6-bottle canvas carrier \$ 6.00
Ice Bucket \$20.00
Salsa Book \$12.00 (with DVD - \$24.00)
Wee Deek \$ 4.00
Putumayo CD's \$14.98 (Double CD's - \$25.00)
History of Anderson Valley \$19.99
Walking Tractor Book \$14.99

**SCHARFFEN BERGER CHOCOLATE! MILK, SEMISWEET, BITTERSWEET OR DARK!
 \$2.25-\$2.50**

IMPORTED WINES**CHAMPAGNE DEUTZ OF AY, FRANCE**

Blanc de Blanc, .750 \$ 65.00
Brut Rose \$ 50.00

GERMAIN-ROBIN BRANDY—CRAFT DISTILLER

FINE VSOP, .750 \$ 45.00
FINE VSOP, .375 ML. \$ 25.00

Wonderful California fruit overtones, appealing floral aromas and a
 Sensuous viscosity in the mouth. Much better than VSOP cognacs!

SELECT BARREL XO, .750 — \$120.00
SELECT BARREL XO, .375 \$ 65.00

The world's finest XO – using 80% Pinot Noir from Anderson Valley
 Full-bodied, extremely complex – an infinite finish! No French producer distills
 grapes of this quality! Ten barrels/year!

LIQUEUR DE POETE \$ 60.00

Pear brandy (local Bartlett's) in tiny amounts of distillery exotica:
 infusions of dried and fresh fruits (apricots, papayas, prunes, raisins)
 and maceration of nuts (brazil, macadamias, walnuts) plus esoteric
 ingredients (such as sandalwood).

GARDEN SPIRITS BY JIM ELLISON

Hanging Grape Leaves \$ 95
Standing Grape Leaves \$230
DNA \$425
Double Spinner \$585