

## Half Bottles

800	Louis Roederer Brut Premier	Champagne	N/V	60.
801	Taittinger Brut Reserve	Champagne	N/V	55.
812	Merry Edwards Sauvignon Blanc	Sonoma	2013	50.
815	Chablis W. Fevre	Burgundy	2013	35.
818	Pouilly-Fuisse BF&F	Burgundy	2013	35.
824	Côtes-du-Rhône, Guigal	Rhone	2012	36.
826	Barolo, Fontanafredda	Piedmont	2007	43.

## Champagne & Sparkling Wine

(Including Rosé and Sweeter Styles)

With Champagne, it's all about house-style. Taittinger is lighter with more emphasis on fruitiness, elegance and charm with a refreshing quality. The Louis Roederer style is rich 'biscuity' and with a lingering mouth-feel and classy finish. Veuve Clicquot revels in a decadence that fills the palate. Rosé Champagne is so fashionable frivolous and chic with its delicate salmon colour and fruity refinement. Moscato rose is sweet, intense and velvety. Prosecco is light and dry. The Domaine Carneros has great charm and personality.

102	Moet & Chandon "Dom Perignon"	Champagne	1999	320.
107	Taittinger 'Brut Reserve'	Champagne	N/V	115.
108	Montaudon Brut	Champagne	NV	76.
121	Taittinger "Cuvee Prestige" Rosé	Champagne	NV	95.
115	Cascine Prosecco Superiore	Italy	NV	57.
104	Louis Roederer Brut Vintage	Champagne	2005	134.
114	Domaine Carneros Brut	California	2010	65.
122	Batasiolo Moscato Rose (Dolce)	Italy	NV	54.
105	Veuve Clicquot Brut 'Yellow label'	Champagne	N/V	135.
106	Louis Roederer, 'Brut Premier'	Champagne	N/V	110.

## Wines by the Glass

### The Cambridge House Selections

Casa Chardonnay, Lapostolle	Chile	2014	10.00
3 Stones Sauvignon Blanc	New Zealand	2013	10.00
Terre, Pinot Grigio	Italy	2014	10.00
Koonunga Hill Shiraz/Cabernet	Australia	2014	11.50
Renacer Malbec Reserva	Argentina	2014	13.50

### Premium Whites

Chablis, William Fevre	France	2014	14.50
St. Urbans-Hof Riesling QBA (off-dry)	Germany	2011	13.50
Ferrari-Carano Chardonnay, Sonoma	California	2013	18.00
Batasiolo Moscato d'Asti	Italy	2013	12.50
Château Roubine Rosé Cru Classé	France	2013	13.00

### Premium Reds

Peter Lehmann 'Portrait' Shiraz	Australia	2012	14.00
Garnet, Pinot Noir	California	2013	13.00

6oz pour

## Rosé & Blush

Rosé is the quintessential summer wine. Dry, subtle, alluring and delicate. Yet somehow remarkably full and flavourful. A joy to sip on with plates of fresh seafood or even sandwiches and snacks. Generally considered the pinnacle of this category, Provence Rosés have a lovely fragrance and a light, fresh grapey mouth-feel. The White Zin has a touch of sweetness.

141	Ch. Roubine Rosé, Cotes de Provence	France	2014	65.
144	Sutter Home White Zinfandel	California	2015	49.
140	Château Miraval Rosé, Provence (B.Pitt/A.Jolie)	France	2014	75.

## Off-Dry or Fruity Wines with a Light Kiss of Sweetness

These wines are perfect for palates that prefer their wines not so dry. They are also great with spicy foods and ethnic dishes. Think of ripe, tropical, yellow and orange fruits like apricots and peaches for the flavours you'll find in the Moscato coupled with a very low alcohol content (5.5%) and a soft, light bubble, for a lovely easy to drink wine. The German wines have great fresh acid with flavours of grapefruit and citrus; great with sushi, wasabi and ginger infused dishes. The Pinot Gris is off-dry with light apple, pear and almond nuances. The Gewurztraminer has a lovely perfume of lychee's and rose water, a delightful sip by itself or with food.

185	Saint Clair 'Godfreys Creek' Pinot Gris Reserve	Marlborough, NZ	2011	54.
133	Batasiolo Moscato d'Asti	Piedmont, Italy	2015	52.
183	Saint Clair Gewurztraminer Reserve	Marlborough, NZ	2013	60.
136	Riesling, Estate Bottled-Old Vines, St. Urbans-Hof	Mosel, Germany	2011	50.

## Dry, Light and Crisp Refreshing Whites

These are all light wines with little or no oak involved. Some are delicate, others are fairly intense. What they all have in common is a refreshing, lively and zesty acidity with a crisp finish. Flavours of lemon, lime, grapefruit, gooseberry, green apples, asparagus, kiwi, melon and cut grass are some of the nuances to look for. These wines go well with lighter white meat, fish and shellfish dishes or where accompanied by a white wine sauce.

159	Chablis, William Fevre	Burgundy, France	2014	68.
196	Bayten Sauvignon Blanc	South Africa	2014	60.
172	Louis Jadot 'Steel' Chardonnay	Burgundy, France	2014	55.
222	Cakebread Sauvignon Blanc	Napa	2013	75.
220	Chalk Hill Sauvignon Blanc	Sonoma	2011	85.
189	3 Stones Sauvignon Blanc	Marlborough, NZ	2013	49.
132	Sancerre, Comte Lafond	Loire, France	2013	75.
223	Ferrari-Carano, Fume-Blanc	Sonoma	2014	56.
187	Saint Clair ( <i>Black label</i> ) Sauvignon Blanc	Marlborough, NZ	2013	55.
203	Argento Pinot Grigio	Argentina	2014	50.
157	Chablis "Montée de Tonnerre" 1er Cru W.Fevre	Burgundy, France	2012	85.
131	Pouilly-Fumé, De Ladoucette	Loire, France	2013	75.
219	Merry Edwards, Russian River Valley Sauvignon Blanc	Sonoma	2013	96.

## Medium to Full-Bodied Intense Whites

Wines of an intense, robust nature. Overall these wines possess a big mouth feel. Oak is more a noticeable component here though very carefully balanced. These wines will be creamy, rich, round and balanced in the mouth with no hard acidity. The flavours can be diverse but look for butter, straw, apples, apricots, peaches, almonds, vanilla, toast and citrus. These wines go very well with creative and bold flavoured cuisine or where heavier sauces are included.

232	Chalk Hill Chardonnay Estate	Sonoma	2013	110.
237	Ferrari Carano Chardonnay, Alexander Valley	Sonoma	2013	68.
152	Puligny-Montrachet 'Les Folatieres' Premier Cru, BP&F	Burgundy, France	2012	150.
201	Casa Lapostolle 'Cuvée Alexandre' Chardonnay	Chile	2013	58.
160	Pouilly-Fuisse, Louis Jadot	Burgundy	2013	68.
249	Ramey, Russian River Valley	Sonoma	2013	95.
158	Domaine de la Bongran (Viré-Clesse), J. Thévenet	Burgundy	2009	70.
155	Chassagne-Montrachet, Louis Jadot	Burgundy, France	2011	92.
154	Chablis "Bougros" Grand Cru, W.Fevre	Burgundy, France	2008	125.
156	Meursault, Louis Jadot	Burgundy, France	2012	90.

## Dry, Light And Softly Fruity Reds

Light and easy, with soft tannins. These wines are characterized by very light tannins and a soft easy mouth feel. They can benefit from being served with a light chill and make good light-weight summer reds.

311	Fleurie La Reserve, Villa Ponciago	Beaujolais, France	2013	56.
340	Allegrini, Valpolicella Classico	Veneto, Italy	2014	52.
312	Beaujolais, Louis Jadot	Beaujolais, France	2014	51.

## Medium Bodied, Savoury Reds with Soft Tannins

Silkiness and charm are the buzzwords here. Not too heavy, not too light. A sense of balance is the overall feel. Lots of differing personalities makes this an interesting group with a full flavor spectrum though it tends towards red-berry fruits and light vanilla, toasty components. Some will have overtones of exotic spice such as clove, cinnamon and nutmeg and maybe a little smokiness. Lighter red meats, fowl and game dishes work really well as do salmon, tuna and pasta.

439	Gary Farrell Pinot Noir Russian River Valley	Sonoma	2011	90.
337	Marchese Antinori, Chianti Classico Riserva	Tuscany	2011	70.
437	Domaine Carneros Pinot Noir	Carneros	2012	62.
308	Gevrey-Chambertin, Louis Jadot	Burgundy	2011	95.
433	Merry Edwards Pinot Noir, Sonoma Coast	Sonoma	2008	110.
336	Prunotto Barbera d'Alba	Piedmont, Italy	2012	55.
484	Saint Clair Pioneer Block 12 Pinot Noir	Marlborough, NZ	2012	68.
434	Argyle Pinot Noir, Willamette	Oregon	2013	67.
323	Guigal, Châteauneuf-du-Pape	Rhone, France	2010	100.
474	Kanonkop, Pinotage	South Africa	2013	67.
453	Ferrari-Carano 'Siena' (Sangiovese/Cabernet)	Sonoma	2011	68.
462	Casa Lapostolle, 'Cuvée Alexandre', Pinot Noir	Chile	2013	65.
338	Antinori, Villa Antinori IGT	Tuscany	2013	56.
436	Garnet Pinot Noir	Monterey	2012	53.
306	Beaune-Teurons 1er Cru, Bouchard Père & Fils	Burgundy	2012	100.
307	Pommard, Louis Jadot	Burgundy	2011	115.

## Rich Robust and Powerful Reds

*Big wines with plenty of everything. A big multitude of styles and flavours. What they have in common is complexity, depth and power. Yet there is elegance and refinement. Tannins will be plentiful but in most cases it is the old phrase "an iron fist in a velvet glove" that comes to mind. The best have exquisite length of finish. So many nuances to look for but some examples would be; cassis, blueberry, blackberry, cedar, cigar-box, leather, vanilla, smoked meats, toast, black pepper, dark chocolate, mocha, dried dates and exotic mushrooms. Hearty cuisine and rich sauces are the calling here.*

402	Joseph Phelps Cabernet Sauvignon	Napa	2012	130.
273	Chateau de Pez	Bordeaux	2006	110.
426	Ferrari-Carano Merlot	Sonoma	2011	68.
465	Bodega Renacer Reserva Malbec	Argentina	2013	63.
605	If You See Kay, by Jayson Woodbridge/Hundred Acre	Lazio, Italy	2012	68.
299	Chateau Montlabert	St. Emilion	2009	80.
496	Peter Lehmann 'Portrait' Shiraz	South Australia	2012	68.
408	Ramey 'Claret' (Meritage)	Napa	2012	95.
464	Penfolds Bin 138 GSM	South Australia	2013	88.
500	Meerlust 'Rubicon'	South Africa	2012	70.
297	Chateau de Sales	Pomerol	2008	95.
417	Napa Cellars Cabernet Sauvignon	Napa	2013	60.
390	Cakebread Cabernet Sauvignon	Napa	2012	170.
392	Chalk Hill 'The Estate Red' (Meritage)	Sonoma	2008	155.
454	Folie à Deux, Zinfandel	Amador County	2011	55.
291	Chateau La Tour Figeac	St. Emilion	2008	130.
410	Sequoia Grove Cabernet Sauvignon	Napa	2011	95.

## High Quality Reserves

*Listed here are some fabulous wines from France, Italy, California and Australia. They represent some of the world's very best producers, chateau and vintages. Most are small allocations of highly sought after wines and have that extra "wow" factor that puts them amongst the world's elite of winemaking. Plus there are one or two bin-ends that have either come to an end or are no longer available. Numbers in stock vary so please ask your Maitre'd for availability. Enjoy!*

		<i>Area</i>	<i>Vintage</i>	<i>Price</i>	<i>Score by Wine Spectator/Robert Parker</i>
505	Chateau Mouton Rothschild	Pauillac	2000	\$2200	96 RP
507	Chateau Margaux	Margaux	1998	\$1600	92 WS
509	Chateau Margaux	Margaux	1999	\$1300	93 WS
511	Chateau Haut-Brion	Pessac-Leognan	2004	\$1275	95 WS
515	Chateau Latour	Pauillac	2001	\$1200	95 RP
517	Chateau Cheval-Blanc	St. Emilion	1999	\$1200	93 RP
518	Chateau Palmer	Margaux	1995	\$ 370	94 WS
519	Chateau Cos d'Estournel	St. Estephe	1988	\$ 350	92 WS
521	Chateau Cos d'Estournel	St. Estephe	1986	\$ 400	92 WS
523	Chateau Ducru-Beaucaillou	St. Julien	2001	\$ 270	92 WS
490	Penfolds Grange	South Australia	2004	\$ 630	98 WS
556	Joseph Phelps 'Insignia' (Meritage)	Napa	2005	\$ 450	95 WS