

The Sea House

WINE LIST

House Wines

	Glass	Bottle
BUEHLER, WHITE ZINFANDEL, CALIFORNIA, 2010	\$8	\$34
LA TERRE, CHARDONNAY, CALIFORNIA,	\$8	\$32
LA TERRE, CABERNET SAUVIGNON, CALIFORNIA,	\$8	\$32
LA TERRE, MERLOT, CALIFORNIA,	\$8	\$32

Sparkling Wines

These wines range from light and fruity to elegant and complex, perfect as an aperitif or to enjoy with a meal.

	Split	Bottle
ROSA REGALE, BANFI, 2009.....	Half Bottle	\$28
<i>Dolce Red, aromatic hints of strawberry and rose, fresh raspberry taste, round and luscious finish</i>		
MUMMS, BRUT PRESTIGE, NAPA.....		\$10
<i>Melon, spice and vanilla with a crisp finish</i>		
ZARDETTO PRIVATE CUVEE PROSECCO.....		\$8 \$32
<i>Notes of pear, apples, peaches with hint of wild flowers</i>		
DOMAINE CHANDON, BRUT CLASSIC, CALIFORNIA.....		\$48
<i>Dry, fresh and crisp with apple and lemon flavors</i>		
MOET CHANDON IMPERIAL.....		\$75
<i>Pleasant effervescence and a soft slightly sweet finish</i>		
VEUVE CLICQUOT, PONSARDIN, BRUT.....		\$90
<i>Elegant style of champagne with apple and butter flavors</i>		

White Wines "Light and Crisp"

The following wines are light in body with crisp acidity. They are refreshing as aperitifs and pair well with lobster, shellfish and dishes with Asian spices.

	Glass	Bottle
MILLBRANDT, RIESLING, "TRADITIONS", WASHINGTON 2008.....	\$9	\$36
<i>Light citrus with essence of apple and pear with a clean, dry finish</i>		
AUGEY, WHITE BORDEAUX, FRANCE, 2009.....	\$8	\$30
<i>Light, dry and fruity</i>		
FREI BROTHERS, CHARDONNAY, SONOMA, 2009.....		\$34
<i>Orange zest and citrus fruit accented with hints of vanilla light finish</i>		
DANZANTE, PINOT GRIGIO, DELLE VENEZIE, ITALY, 2009	\$9	\$36
<i>Floral essence, crisp and refreshing</i>		

White Wines "Medium Body"

These wines are medium in body with well balanced acidity. Try with seafood, chicken or pasta.

	Glass	Bottle
COPPOLA DIAMOND YELLOW LABEL SAUVIGNON BLANC, 2010.....	\$9	\$36
<i>Luscious tropical fruit flavors, hints of pink grapefruit, figs, and fresh grass</i>		
KUNGFU GIRL RIESLING, 2010, COLUMBIA VALLEY, WASHINGTON.....		\$38
<i>Tangerine, pineapple, key lime, clove, nectarine, smooth, vibrant and tasty</i>		
CAPE MENTELLE, SAUVIGNON BLANC SEMILLON, MARGARET RIVER AUSTRALIA 2010.....		\$40
<i>Tangy with green apple and passion fruit with a light finish</i>		
FOUR VINES, CHARDONNAY, SANTA BARBARA, 2009.....	\$10	\$40
<i>Crisp apple, white peach and pear, long hints of citrus, no Oak</i>		
TOAD HOLLOW, CHARDONNAY, MENDOCINO, 2009.....		\$36
<i>Hints of mango, melon and pineapple, rich and creamy with crisp clean flavors</i>		

White Wines "Full Body"

These wines are full in body. They age rich and concentrated with a complexity achieved by barrel aging or fermentation. They pair well with fresh fish, crab cakes and white meats.

	Glass	Bottle
WILLIAM HILL ESTATE, CHARDONNAY, NAPA, 2009.....	\$10	\$40
<i>Ripe pineapple, mango and tangerine with a creamy long finish</i>		
CONUNDRUM, WHITE TABLE WINE, 2009.....		\$50
<i>A blend of Sauvignon Blanc, Muscat Canelli, Chardonnay and Viognier bursting with melon, stonefruit and citrus with hints of vanilla</i>		
CAMBRIA, CHARDONNAY, KATHERINE'S VINEYARD, SANTA MARIA VALLEY, 2007.....	\$12	\$48
<i>Apple, peach and vanilla aromas, spicy oak, crisp finish</i>		
GROTH CHARDONNAY, NAPA, 2009.....		\$50
<i>Tropical fruit, citrus, lively and rich</i>		
ROMBAUER, CHARDONNAY, CARNEROS, 2009.....		\$75
<i>Layers of tropical fruit, peaches and pears with a lingering finish</i>		

Red Wines "Medium Body"

These wines are medium in body but rich in flavor. Try with our prime rib, pasta or full flavored dishes.

	Glass	Bottle
THE LITTLE PENGUIN, PINOT NOIR, SOUTH EASTERN AUSTRALIA, 2010.....	\$9	\$36
<i>Soft and generous with blueberry and current flavors that linger nicely</i>		
PEIRANO ESTATES, TEMPRANILLO, CALIFORNIA 2007.....	\$9	\$36
<i>Aromas of ripe blackberries, cassis and hints of coffee are complimented with balanced oak and leather notes</i>		
KENNETH VOLK MERLOT, 2006.....	\$10	\$40
<i>Rich ripe flavors of blackberry, fig and cherry; pairs nicely with grilled and seared meats or pasta dishes</i>		
COPPOLA DIRECTORS NORTH COAST PINOT NOIR, 2009.....	\$13	\$52
<i>Silky texture, exquisite fragrance, luscious flavors of raspberries, strawberries, cinnamon and spice</i>		
GHOST PINES, CABERNET SAUVIGNON, NAPA AND SONOMA, 2008.....	\$13	\$52
<i>Lush red fruit with a smooth finish</i>		
FERRARI CARANO, SIENA, SONOMA, 2009.....		\$45
<i>Sangiovese, malbec blend. Juicy black cherry, mocha and and raspberry jam</i>		
HAWK CREST BY STAG'S LEAP WINE CELLARS, MERLOT, NAPA VALLEY 2006.....		\$39
<i>Classic red cherry and some hints of dusty chocolate</i>		

Red Wines "Full Body"

These wines are full in body. They are complex examples of their grape varietal, exhibiting power and grace. Try with our rack of lamb or a steak.

	Glass	Bottle
RANCHO ZABACO, ZINFANDEL, SONOMA HERITAGE 2009.....	\$10	\$40
<i>Juicy ripe blackberry and boysenberry fruit flavors, smooth finish</i>		
GAUTHIER, PINOT NOIR, ROCKIN' H RANCH, SONOMA COAST 2008.....		\$52
<i>Silky texture, smoked cherries with hints of caramel</i>		
FERRARI CARANO, MERLOT, SONOMA COUNTY, 2008.....		\$58
<i>Cedar and spice with intense black cherry and plum</i>		
SILVERADO, CABERNET SAUVIGNON, NAPA VALLEY, 2006.....		\$80
<i>Ripe flavors of plum, black currant and chocolate covered cherries</i>		
STAGS LEAP, CABERNET SAUVIGNON, "ARTEMIS", NAPA 2007.....		\$125
<i>Berry character, excellent body, essence of grilled meat and nutmeg</i>		