

Spring 2014

Wine Menu Spring 2014

Campus House

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Wine List

†Sparkling Wine

Tenuta S. Anna Prosecco, <i>Veneto, Italy, NV</i>	5.50/ 23.50
Rinaldini Reggiano Lambrusco, <i>Emilia Romagna, Italy, NV</i>	6.00/ 26

†White Wine

Crisp with Citrus

San Nicolás, Sauvignon Blanc, <i>Curicó Valley Chile, 2013</i>	6/25.00
Sokol Blosser Evolution Number 9, <i>Oregon, 2009</i>	6.25/26.50

Stone Fruit, Minerals, Food Friendly

Tenuta S. Anna, Pinot Grigio, <i>Veneto, Italy 2011</i>	4.25/18
Cusumano “Angimbé”(70% Inzolia, 30% Chardonnay), <i>Sicily, Italy 2012</i>	6/25.50
KM 501 Riesling, Qba, <i>Reingau, Germany, 2012</i>	6/25.50

Full and Balanced

Villa Girardi, Soave Classico DOC, <i>Veneto, Italy, 2012</i>	5.75/ 26
Flor de Campo, Chardonnay, <i>Santa Barbra, California, 2010</i>	6/ 25.50

†Red Wine

Light to Medium Body, Bright Fruit

Castillo de Monséran, Garnacha, <i>Cariñena, Spain, 2011</i>	5/22.50
Promesses De France Cotes Du Rhone, <i>France, 2012</i>	5.50/23.50
Laetitia Pinot Noir, <i>Arroyo Grande C.A, 2010</i>	6.50/28

Medium to Full Body, Food Friendly

“B” de Loudenne, <i>Bordeaux, France, 2010</i>	6.25/27
Souverain, Cabernet Sauvignon <i>North Coast California, 2011</i>	7/30

The Big Heavy

Juan Benegas Malbec, <i>Argentina 2012</i>	5.50/23.50
Cline, Syrah, <i>Sonoma, California, 2010</i>	5.50/23.50
Lapostolle Canto de Apalto, <i>Rapel Valley, Chile, 2011</i>	6/26
Apollonio Copertino Rosso, <i>Puglia Italy, 2007</i>	6/26