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Spring 2013

### Spring 2013 Wine Menu

Campus House

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## RED WINE

**Avalon Cabernet**, California, 2010*gl. 4.00    btl. 20.00*

The color is deep violet. Aromas of faint orange, clove and fresh anise spice.

The flavors are ripe lush and straight forward with a black cherry cobbler, and root beer highlights.

**Hess Select “North Coast” Cabernet Sauvignon**, 2010*gl. 7.50    btl. 36.00*

Dark fruit driven with aromas of boysenberries, black cherries, vanilla and sage.

Ripe flavors of blackberry mix with hints of cedar and graphite, and a slight note of toasty oak.

**Chateau Roc Meynard, Bordeaux**, France, 2010*gl. 6.00    btl. 30.00*

Robust yet elegant and well balanced wine with a perfect expression of ripe red and black fruits with darker spice.

**Bear Print Pinot Noir**, Monterey, C.A., 2010*gl. 6.50    btl. 32.00*

A soft and silky caressingly smooth mouth-feel. Red currants, cherries, mocha, licorice, peppery and smoke.

**Domaine Patrice Magni Cotes Du Rhone “LA CUEILLETTE”**, France, 2010*gl. 6.00    btl. 30.00*

Fresh wine with some aromas of red and black fruits, notes of Chocolate and Coffee beans in the finish. The tannins are soft and silky.

**Revelry Vintners, The Reveler” Red Blend**, Columbia Valley, W.A.*gl. 7.00*

((36% Cabernet Franc 36% Merlot 28% Cabernet Sauvignon) Full layered with a deep, silky and undeniably long finish.

**Mas Sorrer, Montsant D.O.** Spain, 2010*gl. 6.00    btl. 30.00*

Bold, fruit-forward style with aromas of dark berries, plum and a hint of mocha giving way to lush fruit, smooth tannins and smoke on the palate. Powerful, supple, and ready to drink.

**Payaña Malbec, Argentina**, 2010*gl. 5.50    btl. 26.50*

Deep, ruby color. Hints of rum raisin, succulent prunes and coffee on the nose. Notes of earth, leather, tobacco and coffee merge to balance the fruit. An elegant texture and easy tannins make this Malbec more delicate than most.

**Ceuso Scurati Rosso (Nero D’Avola)**, Sicily, 2010*gl. 5.75    btl. 27.00*

Delicate sour red cherry and tar aromas are complemented by subtle earthiness and lifted by an herbal perfume. More earth and red fruit flavors follow on the palate, accompanied by chewy tannins. A finishing note of black pepper.



## SPARKLING WINE

**Fantinel Prosecco**, Italy, N.V.

*gl. 5.50 btl. 27.00*

Fresh apples and apricots. Elegant, soft and ripe, with lovely balance.



## WHITE WINE

**Bears Print Chardonnay**, California, 2010

*gl. 6.00 btl. 30.00*

Not your typical California chardonnay, European in style with elegance and finesse upfront yet exhibit superior depth and length of flavor while concluding in a finish that lingers on and on.

**Domaine Gerbeaux Macon-Solutre**, Burgundy France (100% Chardonnay) 2010

*gl. 6.00 btl 30.00*

Very fresh and still a touch lees, but showing peach and melon notes. Has depth and balance, with citrus twinge on the finish.

**Spy Valley, Sauvignon Blanc**, New Zealand, 2011

*gl. 6.00 btl. 30.00*

Appealing for its ripeness and fleshy body, offering peach and citrus flavors that have a pungent grassy kick and tangy acidity. Spice, floral and mineral notes punctuate the finish.

**Primaterra, Pinot Grigio**, Veneto, Italy 2011

*gl. 4.50 btl. 22.00*

The aroma has an assertive scent of strawberries, kiwi, banana chips with a hint of flowers. The palate is delicate, with soft rose petal flavors, followed by infusions of ripe fruit.

**Suavia Soave Classico D.O.C.**, Italy, 2010

*gl. 6.00 btl 30.00*

Aromas of fresh apple and almond- pear tart, a juicy and creamy mouth-feel finishing with citrus and mineral.

**Sokol Blosser Evolution Number 9**, Oregon, 2009

*gl. 6.25 btl. 29.00*

A blend of nine grapes, including; Muller-Thurgau, Pinot Gris, Riesling, Muscat and Semillon. Pretty lush apricot/peach aromas with ripe pear flavors up front; finishing with a burst of mineral and refreshing citrus that make you reach for another sip.

**Paras Balta**, Spain, 2011

*gl. 5.00 btl 25.00*

Pares Balta Blanc de Pacs is soft yellow-green in color with medium body.

It has an enticing nose of ripe pear and apple with a light floral background.

Dry, crisp and bright, this wine has rich flavors of apple, honeydew, peach and mineral notes.