Spring 2014

Wine Menu Spring 2014

Campus House

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Wine List

†Sparkling Wine
Tenuta S.Anna Prosecco, Veneto, Italy, NV 5.50/23.50
Rinaldini Reggiano Lambrusco, Emilia Romagna, Italy, NV 6.00/26

†White Wine

Crisp with Citrus
San Nicolás, Sauvignon Blanc, Curicó Valley Chile, 2013 6/25.00
Sokol Blosser Evolution Number 9, Oregon, 2009 6.25/26.50

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

Full and Balanced
Villa Girardi, Soave Classico DOC, Veneto, Italy, 2012 5.75/26
Flor de Campo, Chardonnay, Santa Barbara, California, 2010 6/25.50

†Red Wine

Light to Medium Body, Bright Fruit
Castillo de Monséran, Garnacha, Cariñena, Spain, 2011 5/22.50
Promesses De France Cotes Du Rhone, France, 2012 5.50/23.50
Laetitia Pinot Noir, Arroyo Grande C.A, 2010 6.50/28

Medium to Full Body, Food Friendly
“B” de Loudenne, Bordeaux, France, 2010 6.25/27
Souverain, Cabernet Sauvignon North Coast California, 2011 7/30

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