Spring 2013

Spring 2013 Wine Menu

Campus House

Follow this and additional works at: http://digitalcommons.buffalostate.edu/chbeerandwine

Recommended Citation
http://digitalcommons.buffalostate.edu/chbeerandwine/6

This Article is brought to you for free and open access by the Menus at Digital Commons at Buffalo State. It has been accepted for inclusion in Beer & Wine Menus by an authorized administrator of Digital Commons at Buffalo State. For more information, please contact digitalcommons@buffalostate.edu.
**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 straightforward 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.

Primatera, 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.

Gratuity policy: Campus House provides an innovative hands-on teaching and research laboratory for students in the Buffalo State Hospitality and Tourism Department. Students are unable to accept gratuities of any kind. Patrons may make contributions to the student program fund if they wish.