

## Coravin Wine List

### **Dominus, Napa Valley, CA, 2009**

*2 ounces \$26, each additional ounce \$13*

The Dominus 2009 exemplifies the finest qualities of Cabernet Sauvignon from an ideal vintage. The nose, at once powerful yet restrained, is dense and filled with pure dark berry fruit and hints of sandalwood. On the palate is a harmonious blend of fresh plum and focused minerality with tannins that are firm, round and elegant. Spherical in quality, this wine is complete from start to finish. A sublime vintage. The 2009 vintage is composed of 86% Cabernet Sauvignon, 10% Cabernet Franc, and 4% Petit Verdot. 97 pts Robert Parker.

### **Cain 5 'Spring Mountain District', Napa Valley, CA, 2009**

*2 ounces \$18, each additional ounce \$9*

2009 Cain Five: 100% Cain Estate Grown—Estate Bottled. The 2009 Cain Five is a wine lover's wine to savor. Complex on the nose, silky on the palate, it is both restrained and elegant. Just prior to release, we tasted it with some other mountain Cabernets and Cabernet Blends and the 2009 Cain Five makes a statement as an exotic, one-of-a-kind wine. With the herbal "garrigue" of the Cain Vineyard come truffles, a bit of earthiness, and some lovely floral notes of roses and jasmine. All of these elements come together in the bottle, but it takes time. Varietal Content: 74% Cabernet Sauvignon, 8% Malbec, 7% Cabernet Franc, 6% Merlot, 5% Petit Verdot.

### **Goldschmidt Cabernet Sauvignon, Oakville, CA, 2010**

*2 ounces \$14, each additional ounce \$7*

2010 started out with a cool spring which got things started a bit later than usual. Most of the summer was normal, except August, which had cool weather in the beginning and then 108 degree weather at the end. The very good weather experienced during September and October brought us outstanding fruit. Our 2010 Goldschmidt shows deep garnet color, notes of cassis, red fruit, and spice on the nose, very smooth and velvety mouth-feel with blueberry, caramel and vanilla, near-perfect balance, rich and powerful and broadly framed.

### **Domaine Serene 'Evenstad Reserve' Pinot Noir, Oregon, 2010**

*2 ounces \$13.50, each additional ounce \$6.75*

A true illustration of the art of blending, the Evenstad Reserve® Pinot Noir is a wonderfully complex wine that delivers an array of red fruits, caramel, baking spice, vanilla, dried flowers, and potpourri. On the palate, this elegant wine shows a harmonious balance of structure, richness and acidity with soft tannins and a clean, lingering finish. With clonal variation and site driven diversity, we are able to craft this wine to our precise and exacting standards year after year. # 3 on Wine Spectator Top 100 Wines 2013. 95 pts WS.

### **Nicholson Jones 'Sugarloaf Mountain' Cabernet Sauvignon, Napa Valley, CA, 2009**

*2 ounces \$18, each additional ounce \$9*

Heady notes of cedar, licorice, vanilla and ripe pomegranate bent into a seductive palate that flows over the tongue like lava, enveloping the entire mouth in a cloud of creamy black fruit. Voluptuous and sizey, yet resolute and strategic, filling out the long finish with a firm backbone of marching acidity. Tucked off to the southeast edge of what many consider Napa's "Valley" (the proverbial track alongside the very last southern run of the old Silverado Trail /221 as it merges with Highway 29) is Sugarloaf Mountain Vineyard. The nights here are often up to 10 degrees cooler than Napa's northern AVAs, a key feature for making wines defined by freshness. What Carneros is for Chardonnay may very well become what Sugarloaf Mountain Vineyard is for Cabernet Sauvignon. If this wine is any indication, we'll want to keep a close eye on Sugarloaf Mountain Vineyard in the coming years—the balance is intriguing!

### **Shafer 'Red Shoulder Rance' Chardonnay, Carneros, CA, 2011**

*2 ounces \$12, each additional ounce \$6*

The cooler vintage has produced lively, elegant aromas and flavors of kiwi, pineapple, lime, papaya, apricot and citrus zest on an underlying richness of caramelized fruit tart and crème brûlée. The abundance of exotic fruit gives way to a long, delicious mouth-coating finish that lingers on and on.