




WINE MENU

All wines are \$26

**unless otherwise noted*

We feel that wine should be enjoyed as a compliment to great food and as a central part of a meal. Wine should be enjoyed for what it is, not what it costs. Drink to enjoy!

-Ivy Restaurant

 All of our non-sparkling wines are currently available by the glass
6 oz. Glass ~ \$9

All bottles are available for Cork & Carry Service

Whites

Light Bodied

- Pinot Grigio IGT, "Sortesele", Santi, Trentino 2007
- Pinot Grigio IGT, Mezzacorona, Trentino 2007
- Sauvignon Blanc, Indaba, South Africa 2008
- Grüner Veltliner, "Huber", Hugo, Austria 2007
- Pinot Gris, Kim Crawford, Marlborough, New Zealand 2007
- Domaine de la Frutière, Muscadet "Petit 'M'" Loire 2007
- Riesling, Chateau St. Michelle, Columbia Valley, WA 2007
- Albariño, Burgáns, Rías Baixas, Spain 2007
- Toscana Bianco, Antinori, Tuscany 2008

Full Bodied

- Sauvignon Blanc, Cono Sur, Valle Central, Chile 2008
- Sauvignon Blanc, Paul Dolan, Mendocino 2006
- Late Harvest Riesling, Hogue, Washington 2007
- Chardonnay, Tormaresca, Puglia 2007
- Chardonnay, Louis Latour, Ardèche 2006
- Meritage, "Ménage à Trois", Folie à Deux, Napa 2007
- Chardonnay, Hook & Ladder, Russian River Valley 2007

Sparklers

- Cava, Cristalino, Penedès, Spain NV
-  Cava, Naveran, Penedès, Spain NV
- Cava Rosé, Casteller, Penedès, Spain NV
-  Prosecco, Borgo Magredo, Veneto NV
- Prosecco, "Il" Mionetto, Veneto NV
- Champagne, "White Star", Moët & Chandon, Épernay NV ~ \$65
- Champagne Brut, Veuve Clicquot Ponsardin, Reims NV ~ \$75
- Champagne Brut Rosé, Veuve Cliquot, Reims NV ~ \$75
- Champagne Brut, Dom Pérignon, Épernay 1999 ~ \$225

We continually seek out the best value and selection possible for our guests; we take wine seriously so you don't have to.

"Not all expensive wines are great, Not all great wines are expensive!"

*-Arik Housley
Century Oak Vineyards*

Reds

Light Bodied

Fruity, light & quaffable

- Pinot Noir, Angeline, Sonoma 2006
- Pinot Noir, Gerard Bertrand, Languedoc 2006

Medium Bodied

- Pinot Noir, Blackstone, Monterey 2006
- Malbec, "Los Cardos", Doña Paula, Mendoza, Argentina 2007
- Nero d'Avola IGT, Cusumano, Sicily 2007
- Rosso di Montepulciano, "Sabazio", La Braccasca, Tuscany 2006
- Rioja Crianza, El Coto, Cenicero, Rioja Alta, Spain 2004
- Dolcetto, Claudio Alario, Diano d'Alba 2005
- Pinotage, Indaba, South Africa 2006

Full Bodied

Spicy, full bodied, black fruit

- Pinot Noir, Villa Mt. Eden Reserve, Napa 2006
- Zinfandel Blend, "Lady Bug Red", Lolonis, Redwood Valley 2006
- Shiraz, Excelsior, Colchagua, Chile 2006
- Chianti, "San Lorenzo", Melini, Tuscany 2006
- Cabernet Sauvignon, Hawk Crest, Napa 2006
- Bordeaux Rouge, Lalande Couturier, Bordeaux 2006
- Cabernet Sauvignon, Hayman & Hill, Napa 2006
- Petite Sirah, Concannon, Central Coast 2005

Wine Tours ~ \$13 each

Each tour consists of two Red and two White offerings from each of the specified regions. Flight lists are Progressive and represent 2 oz. pours.

Italy ~ A Tour of the Old Country

- A. Toscana Bianco, Antinori, Tuscany 2008
- B. Chardonnay, Tormaresca, Puglia 2007
- C. Dolcetto, Claudio Alario, Diano d'Alba 2005
- D. Chianti, Melini "San Lorenzo", Tuscany 2006

The States ~ Napa to Columbia Valley

- A. Late Harvest Riesling, Hogue, Washington 2007
- B. Sauvignon Blanc, Paul Dolan, Mendocino 2006
- C. Pinot Noir, Villa Mt. Eden Reserve, Napa 2006
- D. Cabernet Sauvignon, Hawk Crest, Napa 2006

France ~ Burgundy and Beyond

- A. Domaine de la Frutière, Muscadet "Petit 'M'" Loire 2007
- B. Chardonnay d'Ardèche, Louis Latour, Ardèche 2006
- C. Pinot Noir, Gerard Bertrand, Languedoc 2006
- D. Bordeaux Rouge, Lalande Couturier, Bordeaux 2006