

# *Big Canoe Club Wine List*

## *Sparkling Wines*

### **Bouvet-Ladubay, Crémant de Loire, France Brut Excellence NV \$35**

A pale pink color. Tiny bubbles, elegant bouquet with raspberry and peach notes. On the palate, well balanced, fresh with a pleasing mousse. Produced with Chenin Blanc and Chardonnay. Made in the traditional champagne method.

### **Mumm Napa, Cuvee M Napa Valley California NV \$45**

48% Chardonnay, 43% Pinot Noir, 6% Pinot Gris, & 3% Pinot Meunier Floral raspberry and lemon sorbet aromas, crisp and fresh on the finish. Pair with spicy food. For dessert, pair with lighter options like fresh fruit or angel food cake.

### **Segura Viudas, Aria Brut Cava, Catalonia Spain NV \$38**

Aroma and flavors are dominated by fresh pineapple, almonds, honey and straw, with hints of pears and fresh bread. Pair with fried white fish and tapas.

## *White Wines*

### *Chenin Blanc*

### **Domaine Des Coutures, Saumur Blanc L' Insolente 2016 Loire Valley, France \$40**

This vineyard was chosen to represent the Loire Valley by UNESCO. They practice sustainable viticulture. The wine is aromatic with crisp acidity, fresh greenish-gold in color, think yellow apple, pear, and honey in a light body wine. Pair with salad and seafood.

### *Chardonnay*

### **Bouchard Pere & Fils Pouilly-Fuisse, 2015 Burgundy, France \$50**

Fruit and floral notes. A very perfumed, silky and elegant wine with peach, apple and chalk flavors. Pairs well with freshwater fish – shellfish, crab, salmon, lobster, scallops, chicken and veal.

### **Charles Smith Eve, 2016 Columbia Valley, Washington \$39/\$9**

Charles Smith has been the wine maker of the year multiple times with Food and Wine in 2009 and Wine Enthusiast 2014. A shimmery, brilliant, green golden wine. Aromatic pear, tangerine, guava, true Chardonnay flavor. Pair with golden squash with sautéed shrimp.

### **Nicolas Wines Languedoc-Roussillon, France \$30/\$7**

The first to offer wine in a glass bottle sealed with a cork. A crisp fresh chardonnay with hints of tropical fruit an easy drinker.

## *Riesling*

**Reichsrat Von Buhl, 2015 Kabinett Armand, Germany** **\$45**

Established in 1849. The winery is west of Heidelberg and certified organic. Intense Riesling fruit with exotic notes and spicy finish. Pair with seafood, oriental dishes, and pork.

**Wakefield Wines, 2017 Clare Valley, Australia** **\$39/\$9**

An exceptionally balanced wine displaying lemon, lime and a natural acidity. Pair with chicken, ham, pork, green salads, scallops, salmon and trout.

## *Sauvignon Blanc*

**Kim Crawford Marlborough, New Zealand** **\$45/\$11**

Citrus, tropical fruit, and crushed herb aromas. A fresh, juicy wine with vibrant acidity and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit. Pair with salads, chicken, grilled fish, pork, turkey, vegetable dishes, and goat cheese.

**Domaine du Vieil Orme, 2017 Touraine Sauvignon Blanc PHI** **\$39**

Lemon and lime aromas and flavors with hints of pineapple. Pair with lighter fare and seafood and citrus salads

## *Vignier*

**Yalumba Y Series 2017 Australia** **\$39/\$9**

Aromas of orange blossom and fresh ginger, with hints of honeysuckle, fig and pineapple. Smooth finish. Pair with chicken, pork, lobster and white fish.

## *White Blends*

**Bonny Doon Vineyard, 2015 Cigare Blanc, California** **\$45/\$11**

Aromas of apple, tropical fruit and mango. A medium to full body wine with a crisp acidity. A blend of grenache blanc and roussanne. From biodynamically-grown grapes. Pairs well with scallops or light white fish.

**Dirler-Cadé, Edelzwicker Réserve 2017, Alsace, France** **\$45**

The term "Edelzwicker" (noble blend) has been common talk in Alsace since the late 17th century. The blend is Riesling with Pinot Gris. Pair with turkey, quail and other lighter white meats.

## *Rose Wines*

**Charles Smith Band of Roses 2017, Washington State** **\$30/\$9**  
Pure, vibrant, fresh, penetrating perfume giving way to lilac, guava, tangerine, and passion fruit. A smooth wine on the palate 100% Pinot Gris. Pair with salad, grilled shrimp, fish, and pork or enjoy as an aperitif.

**Kim Crawford Rose 2017, Marlborough, New Zealand** **\$45**  
Pale pink color, merlot based packed with berry and tropical fruit. On the palate soft and luscious with hints of watermelon and strawberry. Pair this easy-drinking wine with lighter salads, soft cheese, fish, pork, and shrimp.

## *Red Wines*

### *Blended Reds*

**Bonnie Doon Vineyard A Proper Claret, 2015 California** **\$39/\$9**  
40% Merlot, 24% Petit Verdot, 21% Sauvignon, 11% Cabernet Franc, 4% Malbec; Light herbal, spice and wood aromas. On the palate medium body, tart pomegranate flavors and spice, with a lingering finish. Pair with braise, grilled or roasted beef and lamb.

### *Cabernet Sauvignon*

**Chateau Smith, Columbia Valley Washington** **\$48/\$11**  
Black currant, raspberry, cherry fruit with hints of herb and spice. The palate delivers a smooth mouth feel, soft tannins with a lingering finish. Pair with beef, aged cheese, lamb, and steak.

**Michael David Winery Freakshow Lodi, California** **\$48**  
Bing cherry, vanilla bean with hints of juniper berry on the nose. In the palate oak and fruit flavors with refined tannins and dark ripe plums, mission figs and toasted legumes flavors. Pairs well with beef, steak and lamb.

**St. Francis, Cabernet Sauvignon Sonoma County, California** **\$50**  
Classic aromas and flavors of ripe black currant, spicy tobacco and cedar are accompanied by full body and firm structure. Pair with aged blue cheese, beef, and roast pork.

### *Malbec*

**Nicolas Wines Languedoc-Roussillon, France** **\$30/\$7**  
Deep red color with just a hint of violet. The nose is intense and deliciously fruity. Pair with beef, lamb and steak.

**Vaglio, Valle de Uco Aggie, 2016 Argentina.** **\$50**  
90% Malbec and 10% Cabernet Franc. José Lovaglio Balbo is the winemaker. José is a young winemaker at Dominio del Plata and the son of Susanna Balbo, one of the best winemakers in the world. Pair with beef roasted or stewed, braised lamb and steak.

## *Merlot*

### **Nicolas Wines Languedoc-Roussillon, France**

**\$30/\$7**

Dark ruby color. Cherry and black currant aromas. On the palate, the tannins are smooth, with a jammy texture in a well-structured wine. Pair with beef, chicken, fowl, lamb, pork and steak.

### **Charles Smith The Velvet Devil 2015 Washington State**

**\$45/\$11**

Dark fruit, cherry, and blackberry. Packed with cedar, pipe tobacco and earth. Velvet and smooth on the palate. Pair with roasted pork and grilled steaks.

## *Petit Sirah*

### **Michael David Winery Petite Petit, 2016 California**

**\$47/\$11**

Comprised of 85% Petite Sirah and 15% Petit Verdot, with aromas of raspberry and light oak, on the palate black cherry, cranberry and a hint of blueberry. Pair with beef, cheese, Mexican food and steak.

## *Pinot Noir*

### **Bouchard Pere & Fils, 2015 Bourgogne Reserve, France**

**\$55**

A pleasantly balanced wine which reveals a harmonious blend of fruit and terroir. Pair Lean beef, chicken, fowl, lamb, pork, salmon, tuna and veal.

### **Sketchbook 2016 Mendocino County, California**

**\$49/\$11**

This lightly earthy wine is soft in mouthfeel pleasing acidity and fine-grained tannins. Hints of leather and barnyard lead to generous flavors of red and black cherry as well as light baking spices on the palate. Pair with Lean beef, chicken, fowl, lamb, pork, salmon, tuna and veal.

## *Sangiovese*

### **Cecchi Chianti Classico Storia di Famiglia 2015 Tuscany**

**\$50**

Established in 1893 this family winery produces wonderful Chianti. This classico is a mix of iron, cherry, almond and leather. Well balanced with a lingering finish. Pair with pasta, sausage, steak and veal.

### **Castello di Gabbiano, 2015 Chianti Classico, Italy**

**\$39/\$9**

90% Sangiovese, 5% Merlot and 5% Colorino, tobacco. On the palate Marasaca cherry, licorice and pepper alongside velvety tannins. Pair with pasta, steak and veal.

## *Syrah*

### **Charles Smith Boom Boom, Washington 2015**

**\$39/\$9**

Complex, tannins inferior to none. Blackberry, boysenberry, white pepper, savory herbs, crushed granite. Pair with barbecue spareribs, grilled meat, steak, tuna, and aged cheese

## *Zinfandel*

### **St. Francis 2015 Sonoma County, California "old vines"**

**\$47/\$11**

Rich and balanced, aromas of baking spice, raspberry, red licorice and sweet tobacco with a hint of spice. Pair with pork, fowl, Quiche Lorraine, and chocolate mousse with raspberries.

## *Blended Reds*

### **Ancient Peaks Winery Renegade 2016 California**

**\$48**

A blend of Syrah, Zinfandel, Malbec, Petit Verdot and Petite Sirah. Aromas of plum, cherry, violets and vanilla bean with hints of spice. On the palate red and black fruit, sage and cedar. Balanced and complex with a delightful spice finish.

## *Late Harvest & Dessert Wines*

### **Penfolds Club Tawny Port, Australia**

**\$10**

2.5 oz glass. Founded in 1844 this port is a blend of vintages oaked in the Barossa Valley. The palate is rich and vibrant with ripe spicy fruit, toffee and walnuts. Pair with dark chocolate, blue cheese (Stilton), dried fruit and nuts.

### **Quady, Essensia Orange Muscat 2015 375 mL**

**\$39**

A full-bodied sweet wine made with Orange Muscat. Rich gold color with spicy-orange, apricot, and pear flavors, well balanced with nearly perfect acidity and lingering finish. Pair with fruit, caramel and chocolate desserts.

### **Château Laribotte, 2015 Sauternes France 375 mL**

**\$30**

Aromas of acacias, white flowers, lemon, and honey. On the palate candied fruits and dry apricots with acidic balance. Excellent ageing potential. Serve chilled as an aperitif, and with foie gras, white cheeses, and savory desserts.