

◆ BY THE GLASS ◆

◆ RED ◆

Pinot Noir - 'Gun Bun'	\$11
Malbec - La Posta 'Angel Paulucci Vineyard'	\$8
Cabernet Sauvignon - Educated Guess	\$8

◆ DESSERT ◆

Taylor Fladgate 20-year Tawny Port	\$10
Chambers "Rosewood Vineyards" Muscat	\$5

◆ WHITE ◆

Chardonnay - Vinum Cellars	\$7
Sauvignon Blanc - Frog's Leap	\$8
Riesling - Thomas Schmitt	\$6
Torrontés - Bodega Norton	\$6
Mumm Napa Brut Prestige 187ml	\$10
Weekly Wine Special	M.P.

◆ ◆ RED ◆ ◆

◆ CABERNET SAUVIGNON ◆

Honig Cabernet Sauvignon (Napa Valley ◆ 2007) ^{NEW!} \$75
Big-time Napa cab. Palate-coating and complex with black cherry, dried currant, cedar, black olive, green herbs, a compelling essence of dark chocolate and perfectly integrated tannins. Aged 18 months in American oak.

Sequoia Grove Cabernet Sauvignon (Napa Valley ◆ 2008) \$65
Layer upon layer of dark fruit, currant and cedar. Ultra silky tannins. Crafted with precision and true artistry.

Burgess Cabernet Sauvignon (Napa Valley ◆ 2005) \$52
A complex and seamless tapestry of lush, dark berry character, leather, cocoa and spice.

Marques de Casa Concha (Maipo Valley ◆ 2008) \$38
A very intense cab from Chile, displaying attractive fig notes and robust tannins.

Educated Guess Cabernet Sauvignon (Napa Valley ◆ 2009) \$32
Our delicious and affordable house cab. Nice fruit, solid tannins, and a hint of cocoa.

◆ MERLOT ◆

Freemark Abbey (Napa Valley ◆ 2009) \$40
This is a very serious merlot sourced from vineyards in Rutherford and Atlas Peak. Dark cherry, stewed plums, and black tea plunge into a succulent, yet firm tannic structure trussed with cedar and spice box.

Seven Hills Merlot (Columbia Valley ◆ 2009) \$36
A gorgeous, ripe and beautifully balanced merlot from the heart of Washington State's stunning wine country.

◆ MALBEC ◆

Cuvelier Los Andes 'Grand Vin' (Mendoza, Argentina ◆ 2006) \$52
A vivid, yet brooding interpretation of malbec's potential. Seasoned with 10% cabernet sauvignon, merlot and syrah. Aged 15 months in French oak (50% new). Concentrated dark stone fruit with hints of black licorice and lavender. Taut yet plush tannins finish long and spicy.

Pascual Toso 'Reserve' Malbec (Mendoza, Argentina ◆ 2009) \$38
Aged 12 months in new American oak, this reserve takes malbec to the next level. Deeply extracted and exceedingly smooth. Sweet, juicy tannins are round and velvety. Delicious on its own, or with poultry and beef.

La Posta 'Angel Paulucci Vineyard' Malbec (Mendoza, Argentina ◆ 2008) \$32
This single vineyard cuvée offers a real sense of place at an astounding price: dark plum, boysenberry, gentle earth, brown spice, a light, musty and exotic "jammy-ness," all balanced in a medium texture with chewy tannins.

◆ ZINFANDEL ◆

Ridge 'Geyserville' Zinfandel (Sonoma County ◆ 2008) \$58
Refined and elegant. The addition of carignan and petite sirah imparts this very famous wine with a graceful complexity not commonly associated with a zin. Layered with blackberry, pepper, spice, tar and cedar.

Mauritson Zinfandel (Dry Creek ◆ 2009) ^{NEW!} \$40
Clay Mauritson is the quintessential producer of Dry Creek zinfandel. *W.T.J. Pick of the Year.*

Seghesio 'Sonoma' Zinfandel (Sonoma County ◆ 2008) \$38
Dark and jammy, with inviting briary/spicy varietal character, juicy richness, and hearty tannins.

◆ ◆ **HALF-PRICE WINE !!** ◆ ◆

Monday Nights: Everything on the regular list under \$60 is half-price! Selections \$60 and above are 20% off.

◆ **SYRAH** ◆

- Owen Roe 'Ex Umbris' Syrah** (Yakima Valley ◆ 2008) \$46
"Out of the shadows. . ." this dense, meaty syrah from Washington will impress you with dark cherry, stewed plum, black licorice, black peppercorn, and unctuous tannins.
- Chateau Tanunda 'Grand Barossa' Shiraz** (Barossa Valley ◆ 2008) \$38
An iconic Barossa shiraz loaded with stewed black and red berries, warm baking spices, and toasted vanilla oak.
- Robert Hall Syrah** (Paso Robles ◆ 2007) \$36
This robust syrah will have universal appeal. Bold and jammy, expressive spice notes, chewy tannins, and an alluring earthiness. Great with the pot roast, or any of our poultry and meat dishes.
- Tabalí 'Reserve' Syrah** (Limarí Valley, Chile ◆ 2008) ^{NEW!} \$28
Welcome to funky town! Juicy red fruit up front with loads of earth and spice on the nose and in the finish.

◆ **PINOT NOIR** ◆

- Chehalem '3 Vineyards' Pinot Noir** (Willamette Valley ◆ 2009) \$52
A more restrained style of pinot noir from a hot new winery. A delicate, lacy texture generous in raspberry, red currant, cola and spice. Good acidity provides balance and length. Very unique and highly recommended.
- Gundlach Bundschu 'Rhinefarm' Pinot Noir** (Sonoma County ◆ 2008) \$44
Impressive pinot noir. Begins with a nose of cherry, vanilla, and spice that continues to the palate in a round, supple, mouth-filling texture. Perfect on its own, but even better with duck, risotto, or pepper medallions.

◆ **SPAIN!** ◆

- Marques de Vargas 'Reserva' Rioja** (Ebro Valley, Rioja Alta ◆ 2004) ^{NEW!} \$48
This modern Rioja drinks with the profound elegance and depth of a fine Bordeaux. Fine layers of cured black olives, savory balsamic, green herbs, cigar box, and black cherry, with graceful spice and pepper on the finish.
- Ostatu Rioja** (Rioja ◆ 2006) \$36
Sophisticated and soulful. Dense with currant, earth, clay, minerals and spice. Very, very dry.
- Conde de San Cristóbal** (Ribera del Duero ◆ 2007) ^{NEW!} \$40
100% organic. Tinta fina, cab and merlot. Hearty yet elegant complex of dark cherry, earth and spicy tobacco.
- Pasión de Bobal** (Utiel-Requena ◆ 2009) ^{NEW!} \$32
The next step for pinot noir drinkers. Succulent wild berries, notes of leather, lavender and pink peppercorns.

◆ **ET CETERA** ◆

- Treana Red** (Paso Robles ◆ 2007) \$65
A "New-World" wine in every sense. At almost 16% alcohol, one could say its massivity is out-weighted only by its largess. Truly huge. Large and in charge. Big, even. This cab-syrah blend is entirely mouth-filling and saturated. Red fruit, black fruit, blue fruit. . . pick a color, it's in there. And oh yeah. . . call a designated driver.
- Saia Nero d'Avola** (Noto, Sicily ◆ 2008) ^{NEW!} \$58
Italy's answer to Australian shiraz. What I love about Nero d'Avola is that it tastes like sun and earth – an exceptional sense of place. Warm, dark ripe fruit in perfect balance with comforting woody spices.
- Marchesi de Frescobaldi Nipozzano Reserva Chianti** (Chianti ◆ 2007) \$46
Earthy, dry, and full-flavored. Exceptional Chianti.
- Lagone 'Super Tuscan'** (Tuscany ◆ 2008) ^{NEW!} \$40
Dark, firm and dry, with pervasive notes of dried green herbs. Superb.
- Quinta do Coa** (Duoro, Portugal ◆ 2008) ^{NEW!} \$36
A dry red wine made from traditional Port grapes. Medium-bodied. The nose is actually very reminiscent of Port, with the suggestion of honey and violets. A really fun pair with Cajun/Creole food.
- Terra Andina 'Reserve' Carmenère** (Valle del Rapel, Chile ◆ 2008) \$32
Luscious plum, tobacco, lavender, and a hearty earthen finish.

◆ WHITE ◆

◆ OLD WORLD ◆

Tarlant 'Brut Tradition' Champagne (Champagne) \$75
Seductive aromas of toasted almond and warm golden apples. Leesy and complex. A stellar small producer.

Ornella Molon Prosecco (Veneto) \$38
Italian bubbly! For celebrating, or simply a conversation for two. Notes of apple, pear, fig and baking spices.

Domaine Henri Milan 'Le Grand Blanc' (Saint-Rémy de Provence ◆ 2008) ^{NEW!} \$50
Biodynamic. A blend of five seemingly disparate grapes. Starts with a mélange of tangerine and lemon oils, green melon rind, and heady herbal notes reminiscent of Absinthe (the illegal kind). Searing minerality. Evolves rapidly in the glass - practically every sip is different . . .

Domaine Vigneau-Chevreau Vouvray Demi-Sec (Vouvray ◆ 2009) \$38
Jam-packed with dried apricot and tons of exotic tropical fruit, this semi-dry stunner is balanced by a fresh acidity and quiet evidence of flint and limestone. Sure to cool any spicy fire.

Giacomo Vico Roero Arneis (Roero ◆ 2010) ^{NEW!} \$36
100% arneis from a small town in Piedmont. Light citrus and a hallmark bitterness reminiscent of almond skin.

Santa Magdalena Pinot Grigio (Alto Adige ◆ 2010) \$38
Delicious orchard-ripe golden apples leading to energetic citrus and grapefruit zest. Full, lustrous texture.

Inama Soave Classico (Veneto ◆ 2008) ^{NEW!} \$32
A rich, bold style of Soave with a round texture. Full of ripe golden apples, pears and toasted hazelnuts.

Allram Grüner Veltliner (Kamptal, Austria ◆ 2008) \$34
The definitive "Old-World" dry white made from Austria's national grape. Very precise with abundant aromas of white flowers, a focused acidity, glimmers of slate and gravel, and refreshing citrus notes.

Valtea Albariño (Rias Baixas ◆ 2010) ^{NEW!} \$38
A seductive yet subtle perfume of lemon, orange, red apple and white flowers. Elegant and refreshing.

Verus Riesling (Slovenia ◆ 2008) \$32
No, it's not a misprint – this wine is *really* from Slovenia, not far from Friuli on the north-eastern border of Italy. With clean flavors of apple and pear, Verus illustrates riesling's potential as a thirst-quenching food pair.

Thomas Schmitt Riesling (Mosel, Germany ◆ 2009) \$24
A traditional German riesling – not too sweet, not too dry.

◆ NEW WORLD ◆

Worthy 'Five Clones' Sauvignon Blanc (Napa Valley ◆ 2008) \$38
A stylistic marriage of New Zealand and France: bushels of citrus, especially grapefruit and lime, wade through a creamy texture laced with chalk, straw and oak.

Frog's Leap Sauvignon Blanc (Rutherford ◆ 2010) \$32
Crisp, bright, mouth-watering acidity. Lemongrass, lime zest, gooseberry, grapefruit and wet stone.

Bodega Colomé Torrontés (Valle Calchaquí, Argentina ◆ 2010) \$34
Bursting with fragrant peaches and dried apricot, yet bone dry, with clean acidity and substantial minerality.

Bodega Norton Torrontés (Mendoza, Argentina ◆ 2010) \$24
Succulent peach, honeydew and green apple peel. A favorite at all tango nightclubs in Argentina.

Etude Rosé (Carneros ◆ 2010) \$35
Simply beautiful. From 100% Carneros pinot noir. The nose is fresh and inviting. The palate, dry with elegant strawberry and refreshing acidity. If you've never been an aficionado of rosé, this will change your mind.

Barnett Vineyards 'Sangiaco' Chardonnay (Sangiaco Vineyard, Carneros ◆ 2009) ^{NEW!} \$48
Most California chardonnay we tried was like chewing on a 2x4. Finally we found some juice in harmony with itself and our cuisine. Tropical fruits, a full yet supple texture, and oak as subtle and stylish as the finish is long.

Vinum Cellars Chardonnay (Monterey ◆ 2008) \$28
A very approachable California chardonnay. Fresh and buttery.

◆ PRIVATE RESERVE ◆

*These hand-picked vintages are rare and extremely limited production wines exclusive to The Uptown.
Though we welcome you to enjoy them on Mondays, the discount does NOT apply.*

Quinta Sardonía (Castilla y Leon ◆ 2006) ^{NEW!} \$100
100% biodynamic. Dark. Brooding. Powerful. A blend of tempranillo and cabernet sauvignon, seasoned with merlot, syrah, petit verdot, cabernet franc and malbec. Aged 18 months in French oak.

Miner 'Stagecoach Vineyard' Cabernet Sauvignon (Napa Valley ◆ 2007) ^{NEW!} \$100
An impressive combination of density and elegance from the rugged slopes of eastern Napa. Stewed blackberry, currant, black cherry and licorice with firm yet plush tannins. 12% cab franc, 3% merlot. 60% new French oak.

Ehlers '1886' Estate Cabernet Sauvignon (St. Helena ◆ 2007) ^{NEW!} \$100
100% organic. A rich, skillfully extracted expression of cabernet showing black plum, blueberry, violets, cinnamon, nutmeg and toffee. Seasoned with cab franc, merlot, and petit verdot. 100% new French oak.

Worthy 'Sophia's Cuvee' (Napa Valley ◆ 2005) \$60
A 'New-World' cab-blend with 'Old-World' sentiment – imagine a fusion of the dark fruit, cocoa, oak and leather which Napa is famous for, with the 'dried mushroom and barnyard' quality found in left-bank Bordeaux.

Altamura Sangiovese (Napa Valley ◆ 2005) \$75
Bright ruby in color, with a nose suggestive of violets and honey. A chewy/fleshy texture steeped with concentrated red cherry, rhubarb and cinnamon linger far beyond its toasted vanillin, almost caramelized finish.

Bergström 'Cumberland Reserve' Pinot Noir (Willamette Valley ◆ 2009) \$85
A succulent fruit profile, notes of toasted vanilla, even crème brûlée, opulent tannins, and sumptuous amounts of earth. Decant and savor the seemingly endless finish . . .

Beckmen 'Cuvée Le Bec' (Santa Ynez Valley ◆ 2006) \$40
A delicious 'GSM' blend from a small winery in southern California with famed 'Rhone Ranger' status. A bit tart with flavors of pomegranate and raspberry. Medium-bodied with glassy tannins.

* B o r d e a u x *

We were able to acquire this collection at a significant discount from a prestigious London firm that decided to drop their Bordeaux holdings, which included several grand cru. These selections are a one-time acquisition, and needless to say are extremely rare and, therefore, NOT part of the Monday special.

Chateau Lagrange	(St. Julien * 2002) <i>Third Growth Grand Cru</i>	\$75
Chateau Langoa Barton	(St. Julien * 2003) <i>Third Growth Grand Cru</i>	\$85
Chateau Camensac	(St. Julien/St. Laurent * 2005) <i>Fifth Growth Grand Cru</i>	\$60
Chateau Chasse Spleen	(Moulis * 2004)	Sold Out!!
Chateau Serilhan	(St. Estephe * 2005)	\$38
Chateau de Sales	(Pomerol * 2004)	Sold Out!!
Chateau de Sales	(Pomerol * 2003)	\$60

Dear Uptown Guest,

Thanks for checking out the new Fall 2011 wine list! Please know that here at the Uptown, we spare no effort in creating our list, and strive to make this the most exciting, diverse, and interesting collection in the State.

Cheers!

Brad Dunn

Sommelier and Host of **What's the Juice?**

America's Source for Wine Talk Radio



ENJOYING THE FRUIT OF THE VINE
SINCE 1976.