



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

"Not all expensive wines are great, Not all great wines are expensive!" -Arik Housley

## WINE MENU

Per Bottle ~ \$26 *unless otherwise noted*

All wines with an (\*) also come in the following sizes

6 oz. Glass ~ \$9

12 oz. Quartino ~ \$18

### Sparklers

Moscato d'Asti, Santo Stefano, *Piedmont* 2004, 375 ml ~ \$40

\* Cava, Reserva, Marques de Monistrol, *Spain* NV

\* Prosecco, Zardetto, *Veneto* NV

\* Rosé, Domaine Chandon, *Napa* NV ~ \$12 / \$35

Champagne, "White Star", Moët & Chandon, *Épernay* NV ~ \$65

Champagne, Veuve Clicquot Ponsardin, *Reims* NV ~ \$75

Champagne Brut Rosé, Domaine Ruinart, *Reims* NV ~ \$150

Champagne, Dom Pérignon, *Épernay* 1998 ~ \$225

### Whites

#### Crisp

*Citrus, green apple & tangy*

\* Sauvignon Blanc, Indaba, *South Africa* 2005

\* Sauvignon Blanc, NO Vineyards, *Lake County* 2005

Sauvignon Blanc, Zed, *New Zealand* 2004

Pinot Grigio, Borgo Maddalena, *Friuli* 2005

\* Pinot Grigio, di Lenardo, *Friuli* 2005

Pinot Bianco, Alois Lageder, *Alto Adige* 2005

#### Aromatic

*Floral & fruity*

\* Viognier, Renwood, *Lodi* 2005

\* Pinot Gris, Bodega Lurton, *Argentina* 2006

Pinot Grigio, Villa del Borgo, *Friuli* 2005

Field Blend, "Gravina Bianco", Botromagno, *Puglia* 2004

Verdicchio, Nidastore, *Marche* 2004

\* Gruner Veltliner, Weingart, *Austria* 2005

\* Riesling, Saint M, *Mosel* 2005

#### Powerful

*Full bodied, oak influenced, ripe pear & apple*

\* Chardonnay, Firestone, *Central Coast* 2005

Chardonnay, St. Michael-Eppan, *Alto Adige* 2005

### Reds

#### Soft

*Fruity, light & quaffable*

Valpolicella, Custoza, *Veneto* 2003

Chianti, Querceto, *Tuscany* 2004

\* Primitivo, Cantele, *Salento* 2005

\* Barbera d'Asti Superiore, "Vobis Tua", Volpi, *Piedmont* 2004

#### Earthy

*Medium bodied, ripe berry fruit*

Barbera del Monferrato, Bricco Mondalino, *Piedmont* 2004

Rioja, "Cosme", Bodegas Palacio, *Spain* 2004

\* Pinot Noir, Blackstone, *Monterey* 2005

\* Chianti, "Cetamura", Badia a Coltibuono, *Tuscany* 2005

#### Rustic

*Spicy, full bodied, black fruit*

Sangiovese Blend, "Rinascimento", Dievole, *Tuscany* 2004

Syrah IGT, Cusumano, *Sicily* 2005

Shiraz, Wishing Tree, *Australia* 2005

\* Zinfandel Blend, "Lady Bug Red", Lolonis, *Redwood Valley* 2005

Malbec, Lo Tengo, *Argentina* 2005

\* Cabernet/Sangiovese, "Barco Reale", Ambra, *Tuscany* 2004

Rhône Blend, "Five Reds", Cline, *Sonoma* 2003

#### Powerful

*Rich, ripe, juicy & dry*

\* Merlot, "Los Osos", J. Lohr, *Paso Robles* 2004

\* Cabernet Sauvignon, "Classic Series", Montes, *Chile* 2006

Cabernet Sauvignon, Jekel, *Central Coast* 2004

Cabernet/Sangiovese, San Felice, *Tuscany* 2004

Cab/Syrah/Gren/Tempranillo, "Ludovicus", Piñol, *Spain* 2005

Carmenère, Luis Felipe Edwards, *Chile* 2005

\* Montepulciano/Nero de Troia, "Rupicolo", Rivera, *Puglia* 2003