

*One Twenty-Six
Tapas Wine List*

By the Glass

Whites

Glass(5oz)/bottle

- Ninet de Pena, Viognier (Nee-nay day Pay-nya Vee-on-yay), 2005** 5/20
A fabulous aromatic white with hints of pear and peaches. Light and crisp. Enjoy with delicate fish and seafood.
- Jekel Riesling, Monterey, 2004** 6/24
Vibrant flavors of peach, apricot and green apple round out this crisp slightly sweet white.
- Villa Maria Sauvignon Blanc, 2006** 7/28
With a nose of ripe tropical fruit. The palate is lively and refreshingly balanced, punching with fruit intensity and lingering crispness. Enjoy chilled with fresh seafood and shellfish – particularly white
- Keuntz Bas Alsace Blanc, 2005.** 6/24
Pale golden straw with aromas of honey, vanilla crème, and the slightest hints of nutmeg spice. Fantastic balance and smooth acid structure to give this wine a silky smooth feel. This medium dry is wonderfully light but with enough body to accompany a meal and stand up to strong flavor.
- Champalou Vouvray, 2005** 8/32
This brilliant wine balances ripe peaches with a beautiful minerality. Wonderful round mouthfeel. This is a beautiful wine and a crowd pleaser.
- Frei Brothers Chardonnay, 2005** 6/24
With aromas of baked apple and peach pie. This fruitiness is complemented by buttery toast and an excellent balance. Pairs nicely with rich fish, shellfish or pasta cream sauces.
- King Estate Pinot Gris, 2005** 7/28
Aromas of tropical fruit, tangerine, floral perfume, and magnolia blossom are accented by hints of vanilla and anise in this wine.
- Louis Jadot, Pouilly-Fuse, Bourgogne, 2004** 10/40
This classic expression of Pouilly-Fuisse shows vibrant Chardonnay fruit flavors with notes of melon and minerals, gently touched with oak, ending in a fresh, silky finish.
- Chateau Ducasse Bordeaux, 2005** 8/32
The sauvignon blanc and semillon grapes combine to make this aromatic, pale gem. Delicate, with herbaceous notes and a bold acidity, this is a beauty.

Reds

Glass(5oz)/bottle

Pinot Noir

Meridian, 2005 5/20
A well balanced wine with an exciting touch of acidity, strawberries on the palate and a great finish.

Lazy Creek Vineyards, Anderson Valley, 2005 8/32
This lively wine is exploding with cherry fruit, well-balanced and has a zesty lingering finish.

Merlot

Columbia Crest Grand Estates, Columbia Valley, 2003 6/24
A great supple wine with velvety tannins and ripe fruity finish.

Delas, Vin de pays D'oc, France 2004 5/20
This one has a rich ruby color and tastes of fruit and spice.

Sam Simeon, Paso Robles 2003 9/36
Expresses rich flavors of blackberry and cassis. Aromas of black fruit greet the nose, while barrel aging contributes nuances of brown sugar and oak spice. Well-integrated tannins offer texture and plush mouthfeel.

Cabernet Sauvignon

Hess Select, California 2004 7/28
Fruit forward aromas of black pepper and dark fruit follow into the palate with blackberry, milk chocolate and polished tannins to round out the classic Cabernet profile.

Merryvale, Napa Valley, 2004 10/40
Rich Buttery nose, smooth bodied with rounded mouthfeel. Graceful acidic finish.

Rodney Stong, Sonoma, 2004 8/32
Deep, dark and full bodied, with toast and black cherries on the palate. Nice tannins. Try this one with the tenderloin.

Glass/bottle

Zinfandel

Peachy Canyon Incredible Red, Paso Robles, 2004 6/24

Fragrant and floral with a supple medley of ripe plum, dried raspberries and spicy cherries. Round with a finish of toasty oak. Can stand up to spicy dishes.

Renwood Old Vine, Sierra Foot Hills, 2002 8/32

Has the structure and balance of a fine Cabernet, with a nice balance of tannins, acidity and fruit, and an elegantly tailored mouthfeel. The flavors are pure Zin, ranging from brambly, wild berries and coffee to white pepper and bitter chocolate.

Syrah

Calcareous, Paso Robles, 2003 8/32

Full bodied with a burst of blackberries on the nose. Tastes of fruit and cinnamon spice and has a long balanced finish.

Argentina

Elsa Bianchi Malbec, 2005 6/22

This fruit forward wine has black fruit with a hint of chocolate is hard not to like.

Australia

Barrel Monkeys, 2004 9/32

A great creamy shiraz that is fruit forward.

Bulletin Place, 2005 5/20

Smooth and slightly spicy – a wonderful wine to start exploring the Shiraz world

Chile

Santa Rita Carmenere, Rapel Valley, 2005 5/20

The carmenere grape, now unique to Chile, was recently rediscovered. This wine has a gamey and fruity bouquet and long black pepper finish. Delicious with steak, barbecue, venison, game birds, and ripe blue cheeses.

Domaine William Fevre , Grand Cuvee Cabernet Sauvignon, 2004 7/28

A nose of pepperberries and dark fruit. A rich and creamy wine with mint, black licorice and eucalyptus on the palate. An excellent wine reminiscent of a much more expensive Bordeaux. Pair with fatty foods, hard cheeses.

France

Chateau Beauchene Grand Reserve, Chateauneuf du Pape, 2003 10/40

The Chateauneuf is the king of the southern Rhone. The nose unfolds with layers of floral notes and sensuality. It has an earthy quality and the taste of fresh herbs.

Clos la Coutale Cahors (Klo -lah Koo-tahl Ka-hoor), France, 2002 7/28

From the Cahors region in southwest France comes this deep inky wine. 70% Auxerrois grape, known as Malbec in Argentina. 30% Tannat and or Merlot grapes. Rich in flavor and well structured, this wine has ripe jammy red and black fruit aromas. With a velvet texture and hints of garrigue. Great with beef, and gamey fish.

Plume Bleue (Ploom-bloo), 2004 6/22

From the much lauded Chateau Pegau (Pay-go) comes this gem. Dark and bursting with plum, wild herbs, and earth. Perfect with pork loin, herbed meats.

Les Larmes Du Pere (Tears of My Father), Saint Joseph, 2003 9/36

From the Northern Rhone comes this 100% Syrah that will wow you. A powerful wine with hint of spice and pepper and a great finish.

Plan Pegau (Plan-Peg-oh) 2004, Domaine Pegau 8/32

From the Rhone, mostly Grenache with some Carignan and Syrah. Aged for 6 months in small oak barrels and made in small quantities. Medium bodied, but full of flavor.

Saisons De Beauchene, Cotes Du Rhone, 2004 6/24

An easy to drink wine that is earthy and with a hint of gaminess.

Greece

Kouros, Greek Red Wine, 2003 6/22

This unique wine is medium bodied. Hits you with a core of concentrated fruits and finishes with a hint of nutmeg, clove, and cinnamon. Good with lightly spiced, lamb and soft cheese dishes.

Italy

Amano Primitivo, Puglia 2003 7/28

Delivers red licorice, fruit pie, raisin and clove on the nose. It's a bit tart on the palate, with cherry and raspberry taking over and smoothing out the finish.

Gianluca Nebbiolo, 2003 7/28

Ruby in color, with a taste of luscious dried fruit and a unique vibrancy. Subtle tannins and food friendly acidity.

Ludolo Nuovo Vinonobile de Montepulciano, 2002 9/36

This medium bodied wine tastes of dried figs and earth, has a mouthwatering acidity and a lingering wonderful finish. Try with the duck.

Palazzo Della Torre Allegrini, 2001

8/32

This dark jewel from the Veneto is partially made by the Ripassa method. A mixture of Corvina, Rondinella and Sangiovese, this delivers a punch of raisins, plums and tannins.

San Quirico, Chianti Classico

6/24

Medium bodied, touch and acidity and tannins with dried cherries, smoke and a touch of oak

Portugal

Alorna, Quinta da Alorna (Keenta-duh-alorna), 2004

5/20

This Portuguese red is full bodied, deep crimson with a fruity bouquet and an elegant finish. Good with pasta to slightly spiced poultry, pork.

Spain

Bodegas Castano Monastrell, Yecla, 2003

6/24

Thick skinned grape, known as Mouvedre in France comes from the Yecla region of Spain's east coast. This is pleasantly spicy and tannic. Medium bodied, fruit forward with black pepper on nose and palate.

Wine Flights (will be available in the next few days)

Dessert Wines

Cockburn's Fine Tawny Porto

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Dow's Porto LBV 1996

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