

## Sparkling & Rosé

### Chrismont La Zona Mezzanote Rose- Australia \$9/36

A fine blend of Sangiovese, Barbera and Mezzanotte grown and refined down under. The nose has hints of berry fruit with rose petals. On the palate; lingering cranberry and strawberry characters; this full-flavored wine offers a powerful mid-palate with crisp acidity & a persistent finish. Drink young, well-chilled & in good company mate!

### Botter NV Prosecco Spumante -Italy \$9/36

This Prosecco is a blend with the chardonnay grape. The color is a straw shade of yellow reflecting spring's rays of sunshine, while the flavor is harmoniously balanced with delicate fruity notes.

### Jean Paul Brun FRV 100 Blanc- France \$10/40

Jean-Paul Brun's mission is to make 'old style' Sparkling White Beaujolais. This Chardonnay has crisp acidity & a nice fruit finish- please celebrates!

### François Pinon 2004 Vouvray Brut - France \$45

The wines of François Pinon are considered among the finest of Vouvray. François, a former child psychologist, took over the estate from his father in 1987, and has steadily made a name for the estate over the past 10 years. He is a serious winemaker whose main focus is "to keep the typicity of both the appellation and the vintage" in all his wines. This is 100% organic and is ideal for when you want a sparkling wine with lots of fruit and elegance but nary a hint of pretention.

## Whites

### Türk 2006 Grüner Veltliner Vom Urgestein - Austria \$11/44

Rich and complex, this cuvee of grapes grown on primary rock soils is a blend of two vineyards the Ried Wachtberg and Alte Haide with an average age of 50 years. Harvested by hand on the 24th of October, the wine spends its time in stainless steel and is bottled after 7 months to retain its freshness and vitality. You will love this peppery Veltliner with its bright cheery character and stone fruit aromatics."

### Bourassa 2007 Sauvignon Blanc, Napa California \$11/44

The 2007 Napa Valley Sauvignon Blanc is a beautiful crisp white wine which is known for its fruitiness and its racy acidity. This wine offers abundant tropical fruit flavors with hints of citrus on the finish. This Sauvignon Blanc is perfect for pairing with Artisan cheeses of all types, stands up well to a variety of salads and is especially great with light seafood dishes. 85% Sauvignon Blanc, 15% Semillon, and 100% Stainless Steel Fermented. clean, true to the varietal's character.

### Willowbrook 2005 Estate Chardonnay -California \$15/60

This chardonnay was 'whole cluster pressed' to preserve the intense flavors of pear, pineapple and green apple, then fermented & aged in small French oak barrels to add a creamy texture with hints of vanilla. 200 cases produced.

### Thomas Labaille 2007 "L'Authentique" Sancerre Blanc- France \$ 11/44

From old vines in Chavignol, this Sauvignon Blanc that is sensationally rich, fat, round, with layered aromas, a subtle nose and a long finish. Not a typical bistro Sancerre, but a graceful wine meant for ageing and pleasure.

### Selbach Oster 2007 Riesling Kabinett - Germany \$ 11/44

According to Robert Parker's Wine Advocate: "Each year, Johannes Selbach bottles a blended estate wine at two different Pradikat levels. His 2007 Riesling Kabinett - with its (for a Kabinett) relatively high 9.5% alcohol - offers considerable appeal. Green apple, lime, licorice, and honey are the key themes, and hints of ginger and wet stone add interest to the finish, while persistent citrus helps offset the sweetness.

### Vicar's Choice 2006 Chardonnay- New Zealand \$9/36

Located at the top of the south island in Saint Clair's Marlborough region. This Chardonnay has fresh pineapple and citrus fruits with hints of creaminess on the finish.

### Bedford Road 2005 Sauvignon Blanc - New Zealand \$ 10/40

This vineyard sits next to the famed Renwick Vineyard producing Cloudy Bay. A textbook NZ Sauvignon Blanc, light-bodied, dry, crisp with powerful gooseberry & underlying currant with fermentation in 100% stainless steel. We'd put this one up against even its neighbor, Cloudy Bay.

### García Révalo 2007 'Casa Maro' - Spain \$7/32

This family owned winery produces exceptional fresh, fruity wine wines in the heart of the Rueda region of Spain. The Verdejo grape has peachy notes on the palette & a touch of minerality. A refreshing white wine for sipping.

### Do Ferreira 2006 Albariño - Spain \$ 13/52

The Albariño grape dominates vineyards in the cool, lush countryside of Spain's Atlantic Coast. This grape produces white wines known for their freshness, fruitiness & balanced, crisp acidity.

## Reds

### Zuccardi Q 2006 Malbec-Argentina \$ 11/44

Deep violet color with ruby notes, this Malbec has intense, long & expressive aromas of black cherry & juicy black fruits. Round & full-bodied in a velvety texture with a lengthy finish of coffee, chocolate, vanilla & soft spice

### Six Foot Six 2004 Shiraz Viognier -Australia \$ 10/40

This wine is a reference to 6'6" William Buckley, who was found 32 years after jumping ship in 1803 from an English ship loaded with convicts, was living amongst the Aboriginal local tribes in the Geelong region. This Shiraz Viognier blend is a vibrant, fruit-driven, spicy style of Shiraz. On the palate, there is a wonderful balance of generous blackberry fruit over luscious layers of chocolate, licorice and black pepper spice...The Viognier addition intensely lifts the fruit & softens the tannins.

### Clif Bar Family Winery 2004 Climber Red Blend – California \$11/44

Not sure what red to try, this California north coast blend is primarily Zin, Syrah, Merlot and Petite Sirah. It has bright aromas of strawberry, raspberry jam, nutmeg and hints of cedar. The wine is soft and balanced with hints of raspberry candy finish. The Clif Family is totally organic sustainable farmers and winemakers.

### Copain's Saison des Vin L'hiver 2006 Syrah- California \$12/48

While working for Chapoutier in the Northern Rhone, winemaker Wells Guthrie fell in love with Syrah, here he creates an exquisite wine with smoky & briar blackberry aromas that exude from the glass layered with earthy nuanced flavors that balance nicely with rich vibrant blackberry & pink peppercorn spice.

### Twenty Rows 2005 Cabernet Sauvignon – Napa California \$14/56

This is a little gem!! Beautiful deep violet color; bright yet plush on the palette with blackberry & cherry, currant, licorice, chocolate & smoke flavors layered neatly for complexity. The tannins are firm yet ripe providing good structure & weight. The best Napa Cab value, in my opinion...Robert Parker's too!

### Delectus 2006 Argentum- Napa California \$15/60

The Cab-driven blend also has bits and pieces of merlot, syrah and petite sirah. The wine opens with warm spices, nutmeg and clove, and folds into black cherry with some dustiness and crushed rock elements. The palate is round with nice layers of earthiness, lemon rind and ripe plums. The wine is deeply concentrated, coats the mouth and finishes beautifully.

### Bourassa Vineyards 2005 Zinfandel – Napa California \$14/56

Another gem...this zinfandel has wonderfully ripe fruit but not a total fruit bomb, beautifully layered with dark cherry and warm spice notes, a gentle vanilla from the American oak and a hint of hibiscus in the finish. This wine has the perfect balance of fruit, acidity, and tannins.

### Delectus 2005 Merlot -Napa California \$25/90

This merlot is *so* good that we serve it by the glass. The return of widely appreciated and loved varietals at Delectus - Merlot! Many of his fans have referred to Gerhard's Merlot as a "Cab-drinker's Merlot" because it is always incredibly stout and complex. It is a gorgeous wine earning our highest praises. Aromas of cinnamon, cherry, Marion berry, and white pepper fold into dried cranberry, banana-nut bread, and dark chocolate. The palate is vivacious and filled with orange zest, vanilla bean and mineral. Full-throttle, powerful yet elegant, with a long velvety finish. Stellar!

### Tour du Moulin 2006 Bordeaux- France \$11/44

This Bordeaux has medium tannins with a very smooth finish. You will notice well-rounded floral notes on the nose and the palette will linger with this Bordeaux's berry and spice qualities. Very nicely balanced and typical to Bordeaux characteristics

### Trappolini 2007 "Cenerato" Sangiovese-Italy \$9/36

The Sangiovese blend is youthful and snappy, hints of cherry with earthy undertones. The palette is black cherry and plum with slight traces of mineral.

### Grove 2006 Cabernet Sauvignon -North Carolina \$ 10/40

The Grove Cabernet is grown & made by Meadowmont residents Max & Denise Lloyd at their winery just north of Elon. Their oldest vines, planted in 1993, go into this wine. This wine has medaled in consecutive years as one of the best Cabernets in the state of NC, exhibiting excellent nuances of black cherry, tobacco and coffee.

### Westrey 2007 Willamette Valley Pinot Noir- Oregon \$ 13/52

This wine blends fruit from Oracle, Montazi, Wilson and Abbey Ridge vineyards to great effect. Sweet and tangy strawberry, blueberry and cherry fruit aromas and flavors are spiked with hints of clove and vanilla. Plush and juicy on the mid-palate without becoming fat, the wine is focused on the finish with just a hint of tannin.

### Aprilskloof 2004 Cabernet/Pinotage Blend -South Africa \$ 8/32

A seamless blend of 5 varietals...earthy, dark berry aromas, lively fruit flavors and soft tannins...66% Cabernet Sauvignon, 14% Pinotage, 11% Zinfandel, 6% Merlot & 3% Grenache.

### Asara "Ebony" 2000 Cabernet Sauvignon- South Africa \$ 11/44

This Cabernet Merlot is deep purple in color with red tinted edges. The nose is earthy with aromas of spice and pepper. The palate is ripe with juicy fruit. 24 months of ageing in French barrels, resulted in a big tannin structure which has become more integrated with age.

### Luberri Biga 2004 Tempranillo -Spain \$ 10/40

Classic smoke and woody aromas surrounded by forest fruits. Spices, red peppers and dark fruit flavors framed by soft persistent tannins. 100% Tempranillo from Rioja is fermented in stainless steel and transferred to French and American Oak for one year.

### JC Vizcarra 2006 Tempranillo-Spain \$ 13/52

From the Ribera Del Duero region of Spain, the Tempranillo spends 9 months in American and French oak. The wine exudes rich flavors of cedar, bacon and wood smoke with hints of blueberry and blackberry. Reflects the essence of old and new world winemaking.

## Dessert Wines

### EY 2005 Muscat de Rivesaltes \$ 10

This single-vineyard Old Vines family owned vineyard is near the French Pyrenées. 100% Muscat, these grapes are handpicked & placed in small baskets which are then placed in temperature-controlled units to preserve freshness & generous qualities of the wine.

### Nivole 2007 Muscat od' Asti \$ 10

A fragrant bouquet with marked notes of fresh fruit (peach and apricot), typical are the hints of clary and meringue. On mouth it is smooth and delicate, the finish is characterised by fresh and lively notes.

## Gourmet Plates *Enough to Share*

### Paté Assiette \$18

Country Paté & Mushroom Paté paired with blue cheese stuffed olives, Apricot preserve infused with prosecco, & spicy brown mustard. Fresh baked bread to top it off

### Italian Meat Trio \$17

A sampling of Proscuitto, Finocchiona Salami & Giacomo Sweet Dry Sicilian Sausage, Roasted Red Pepper Hummus, Kalamata Olives, & Extra Virgin Olive Oil. Freshly baked bread to accompany. Garnished with Seasonal Fruit.

### Euro Cheese Flight \$17

French Cow's Milk Brie, Petit Bask semi-firm Sheep's milk, English York Shropshire Blue Cheese (the king of Blue Cheese) ...Fig Compote & fresh bread.

### Domestic Cheese Flight \$17

California Goat's milk Humboldt Fog with a layer of vegetable ash, California Cow's milk Sonoma Jack with a layer of cinnamon, nutmeg & other spices and Carolina Moon, a creation by Chapel Hill Creamery of a luscious soft Camembert made from NJ cows. Fig Compote & fresh bread.

### Mediterranean Sampler \$16

A selection of Fig & Olive Tapenade, Tomato Basil Concassé, & Mediterranean Style Hummus paired with Fresh bread. Mozzarella & Tomato drizzled with Extra Virgin Spanish Olive Oil for a Mediterranean twist.

### Tuscan Vegetable Antipasti \$14

A special combination of Marinated Artichoke & Sun dried Tomato accompanied with Chopped Olive, Roasted Red Pepper & Mozzarella layered on fresh baked bread...for dipping, Extra Virgin Olive Oil & Balsamic Vinegar.

### Chocolate Plate \$14

Designed for the Chocolate Lover in Mind

A wonderful sampling of Truffles & a cup of Chocolate Mousse to top it off

The truffles & mousse are created by local chocolatier Reginald Savage.

### Italian Herb Olive Oil & Fresh Baked Bread \$4

### Kalamata Olive & Blue Cheese Stuffed Olive Medley \$6

## Bottled World Beers \$4.50

Stella Artois Lager, Belgium  
Sagres Ale & Pilsner, Portugal  
Shiner Bock - Texas

## Other Beverages

Coke, Diet Coke, & Sprite \$2  
Lurisia Sparkling Bottled Water \$4  
French Press Coffee 4 cup \$6, 8 cup \$10

# Studio 91 Special Services

## Private Functions

Looking for a unique place to host a private function?

- \* Corporate Event
- \* Customer/Client Appreciation Event
- \* Birthday party, Bridal/Baby Shower
- \* Rehearsal Dinners
- \* Luncheons for any group
- \* Book Club, Garden Club, Dinner/Wine Club gatherings

Wine Tastings, Live Music & a heavy Hors d'oeuvre Menu Available

Need a change of scenery to meet with clients or just work on your laptop & enjoy a glass of wine/beer?...we have free WiFi

## Custom Wine Cellars

The enclosed, temperature-controlled wine cabinet in the center of the gallery & wine racking you see in the back are built by owner Jeff Girman. His companies, Grand Cru Wine Cellars will custom build a cellar for your home or business out of the most refined Heart Redwood.

Free Consultations

## Custom Wine Cork Tables

All of the tables you see in the gallery are copyright, custom & wonderful examples of a custom table for your own space

Choose your style, incorporate your own corks and crates & you will have a conversation piece!!

Booth Style tables: \$2950 Octagon High Top: \$2750 Bar: \$5900 Coffee Table Style: \$2200