

NAPA VALLEY GRILLE

Wine Flights

Celebrate the diversity of wine with our “Flights.” Wine flights consist of three, three ounce tastes... enough wine to compare, contrast, experience and explore. Enjoy!

White Wine Flights

Sparklers 16.00

We believe that a flight of sparkling wine could be the finest way to begin a meal. Ever.

1. N.V KENWOOD, “Yulupa”, *Cuvee Brut, California*
2. 2002 SCHRAMSBERG, *Blanc de Noirs, California*
3. N.V. SCHARFFENBERGER, *Brut, Mendocino*

Sweet, Fragrant and Fruity 10.50

Refreshing stone fruit flavors tickle the sweet spot on your tongue.

1. 2005 FORESTVILLE, *Riesling, California*
2. 2004 FOLIE A DEUX, “*Menage a Trois,*” *White Blend*
3. 2004 BONNY DOON, “*Pacific Rim,*” *Riesling, California*

Crisp and Refreshing White Wines 12.50

Three distinct grapes with a similar target of creating balanced bliss..

1. 2005 BLACKSTONE, *Pinot Grigio, California*
2. 2005 EMMOLO, *Sauvignon Blanc, Napa Valley*
3. 2005 BALLENTINE, *Chenin Blanc, Napa Valley*

Classic California Chardonnays 16.50

“Oakly, “Creamy,” or “Ripe,” compare & contrast the styles.

1. 2005 BUENA VISTA *Chardonnay, Carneros*
2. 2005 HESS SELECT, *Chardonnay, Monterey*
3. 2005 SONOMA-CUTRER, *Chardonnay, Russian River Valley*

Red Wine Flights

Pinot, Pinot, Pinot 16.00

Sideways!

1. 2005 SMOKING LOON, *Pinot Noir, California*
2. 2005 COPPOLA, "*Diamond Series, Pinot Noir, Monterey*
3. 2005 DELOACH, *Pinot Noir, Russian River Valley*

Merlot Madness 14.50

Refreshing dark fruit flavors tickle the sweet spot on your tongue.

1. 2003 BV SIGNET, *Merlot, Coastal*
2. 2005 HAHN, *Merlot, Monterey*
3. 2003 BURGESS, *Merlot, Napa Valley*

"Cab"tivating 15.50

Ranging from lean and smooth to lush and ripe

Napa is the home of "Cab" in the United States

1. 2004 AVALON, *Cabernet Sauvignon, Napa Valley*
2. 2005 TRINCHERO, *Cabernet Sauvignon, Family Estates*
3. 2004 HESS, "*Allomi, Cabernet Sauvignon, Napa Valley*

Que Syrah Syrah 15.00

An underappreciated, food-friendly varietal.

1. 2005 ROCK RABBIT, *Syrah, Central Coast*
2. 2003 DUXOUP, *Syrah, Dry Creek Valley*
3. 2004 CLINE, "*Carneros, Syrah, Carneros*

Flight to Oporto 30.00

Three distinctly different vintners carefully chosen to exemplify the beautiful flavors and aromas that make up Port wine. Try them on their own or with dessert, three one ounce tastes.

1. BLANDY'S, *Madeira, 5 year*
2. BROADBENT, "*Auction Reserve Port*
3. GRAHAM'S *20 Year Tawny*