

Let your kids enjoy
your tasting! Ask
for crayons and
paper!



SCHARFFENBERGER CELLARS

4/25/2012

\$3/Person Tasting Fee

SIGN-UP TO RECEIVE E-MAIL UPDATES - BETTER YET, JOIN THE WINE CLUB!

SPARKLING WINES

- 2005 BLANC DE BLANCS (800 CASES)** **\$ 30.00** **\$7.00/glass**
100% Chardonnay. A little over half of this wine underwent malolactic fermentation - softening & rounding out the blend. Extended aging on the lees increases the complexity. Enjoy this wine with oysters, shrimp, sole, light seafoods! (1% RS, 0.75 acidity)
- BRUT NV (25,000 CASES)** **90 points!**
\$ 19.00 **\$6.00/glass**
Wine Enthusiast - 12.15.11
50% Pinot Noir and 50% Chardonnay. The Pinot Noir produces a red fruit-forward nose; this combined with the Chardonnay adds a tropical expression. Malolactic fermentation produces a round, full-bodied sparkling wine. Enjoy with fish, chicken and pork or eggplant- or cheese-based vegetarian dishes. (1% RS)
- ROSÉ NV (2,890 CASES)** **92 points!**
\$ 25.00 **\$7.00/glass**
Wine Enthusiast - 12.15.11
54% PN (4.5% red wine) & 46% CH/. Pale, salmon hue; flavors are layered, round, fresh, fruity and long. Lovely with lamb, salmon and pork or tomato-based vegetarian dishes! (1% RS)
- EXTRA DRY (500 CASES)** **\$ 21.00** **\$6.00/glass**
Extra Dry is the same blend as the Brut but with a higher level of dosage. It has a full and long mouth—more weight on the palate. Try it with fruit and cheese (asiago or a good white cheddar); also excellent at tea parties with pound cake! (2% RS)
- CRÉMANT (576 CASES)** **\$ 25.00** **\$7.00/glass**
50% PN, 50% CH. Crémant is 2/3 standard pressure of sparkling wines—60 psi instead of 90 psi, and malolactic fermentation gives a creamy feeling to the tongue and palate. Finished as an extra dry, 1.8 to 2% RS, try with a salty, sharp cheese and fruit plates as well as Pacific Rim fusion cuisine. Excellent aperitif and palate cleanser.

STILL WINES

- 2008 CHARDONNAY (258 CASES)** **\$ 16.00** **\$5.00/glass**
Half the wine is fermented in stainless steel tanks; the remainder is fermented in French oak barrels which enhance the fruit with complementary vanilla aromas & light oak flavors. A portion undergoes malolactic fermentation to add creamy notes. Elegant, clean & crisp with a refreshingly long and light finish.
- 2006 PINOT NOIR (295 CASES)** **\$ 20.00** **\$6.00/glass**
Deep red color and fruity aromas; good structure & balanced acidity. Soft tannins create a balanced & chewy structure
- 2007 SYRAH** **\$ 23.00** **\$7.00/glass**
Black plum hues, cedar & sandalwood overlay plum & tobacco aromas; smooth and full-bodied. The integrated acid, combined with copious soft tannins – balanced with the natural grape acids – suggest a wine suitable for aging as well as enjoying now.

FOR EACH BOTTLE OF SCHARFFENBERGER CELLARS WINE PURCHASED,
ENJOY ONE COMPLIMENTARY TASTING AT OUR SISTER WINERY, ROEDERER ESTATE!

DISCOUNTS: **5% ON 3 - 5 BOTTLES**
 10% ON 6+ BOTTLES

More delicious items on other side!

LARGE FORMATS

JEROBOAMS BRUT MV (3 LITRE) \$85.00

GIFTS

1-USE WINE SKIN \$ 2.00
REUSABLE WINE SKIN \$ 5.00
DRY SODA \$ 2.75
WINE & CHEESE PAIRING WHEELS \$ 4.00
WEE DEEK \$ 4.00
T-SHIRT (WHITE) \$ 5.00
POLO (GREEN) \$25.00
POLO (WHITE) \$10.00
LOGO 6-BOTTLE CANVAS CARRIER \$ 6.00
LOGO FLUTE \$ 8.00
BOUCHONS (STOPPERS) \$ 9.00
T-SHIRT (GREEN) \$10.00
SALSA BOOK \$12.00
PUTUMAYO CD'S \$14.98
WALKING TRACTOR BOOK \$14.99
LOGO CAP \$15.00
ICE BUCKET \$20.00

SCHARFFEN BERGER CHOCOLATE! \$2.25 / \$2.50

GERMAIN-ROBIN BRANDY—CRAFT DISTILLER

FINE VSOP, .750 \$ 45.00

FINE VSOP, .375 ML. \$ 25.00

Wonderful California fruit overtones, appealing floral aromas and a Sensuous viscosity in the mouth. Much better than VSOP cognacs!

SELECT BARREL XO, .750 — \$120.00

SELECT BARREL XO, .375 \$ 65.00

The world's finest XO – using 80% Pinot Noir from Anderson Valley Full-bodied, extremely complex – an infinite finish! No French producer distills grapes of this quality! Ten barrels/year!

LIQUEUR DE POETE \$ 60.00

Pear brandy (local Bartlett's) in tiny amounts of distillery exotica: infusions of dried and fresh fruits (apricots, papayas, prunes, raisins) and maceration of nuts (brazil, macadamias, walnuts) plus esoteric ingredients (such as sandalwood).

