



Nakoma Golf Club

# Wine List

# Nakoma Reserve List

## Reserve Champagne

Bollinger, Special Cuvee (France) Half Bottle	\$49
Dom Perignon, 1999 (France)	\$215
Armand De Brignac, (France)	\$350

## Reserve White Wines

White Meritage, DeLorimier-Spectrum (Alexander Valley) 2001	\$36
White Bordeaux, Graves (France) 2000	\$45
Sauvignon Blanc, Cakebread Cellars (Napa Valley) 2003, Half Bottle	\$29
Sauvignon Blanc, Whitehaven (New Zealand) 2006	\$41
Pinot Grigio, Santa Margherita (Italy) 2006	\$43
Chardonnay, Les Pierres (Sonoma– Cutrer) 2004	\$69

## Reserve Red Wines

Pinot Noir, Foxen (Santa Maria Valley) 2005	\$50
Merlot, Legends Larry Bird (Napa County) 2004	\$45
Merlot, Sterling Three Palms (Napa Valley) 2002	\$79
Syrah, Chappellet (Napa Valley) 2005	\$69
Zinfandel, Peterson (Dry Creek Valley) 2005	\$47
Zinfandel, Kenwood “Jack London” (Sonoma) 2006	\$48
Cabernet Sauvignon, Cosentino (Napa Valley) 2003	\$66
Cabernet, Merlot, Cab Franc Blend, Eponymous (Sonoma Valley) 2004	\$69
Cabernet Sauvignon, Chateau St. Jean (Sonoma County) 2004	\$71
Cabernet Sauvignon, B.R. Cohn (Olive Hill Estate) 2001	\$75
Cabernet Sauvignon, Jordan (Sonoma County) 2003	\$76
Cabernet Sauvignon, Lancaster Estate (Alexander Valley) 2003	\$78
Cabernet Sauvignon, Heitz Cellar (Martha’s Vineyard) 2000	\$150
Cabernet Sauvignon, Caymus Special Selection 2006	\$199
Cabernet Sauvignon, Chappellet (Napa Valley) 1997	\$250
Meritage, Magnificat (Franciscan Oakville Estate) 2004	\$71
Pinot Noir, Sonoma-Cutrer 2005	\$69



## Champagne and Sparkling Wines

Not just for celebrations, these sparklers are a great aperitif.  
Enjoy alone or with appetizers such as the Brushcetta or Shrimp Cocktail.

Korbel Brut, California Napa Valley Half Bottle	\$17
Kenwood Cuvée Brut, Sonoma County	\$22
Zonin Asti, Italy	\$25
Veuve Clicquot Brut, France	\$49
J Brut, Russian River Valley	\$56
Taitinger Brut, France	\$69

## Off-dry to Sweet White Wines

Aromatic, off-dry with fruity aromas and soft textures. Very food friendly, especially with spicy food.  
Try with the Blackened Tilapia.

Prairie Fume, Wollersheim (Wisconsin) 2006	\$23
Rose, Chivite Gran Fuedo (Spain) 2005	\$24
Reisling, Johannisberg (Germany) 2006	\$29

## Light to Medium-Bodied White Wines

Dry, light intensity and well-balanced wines with crisp citrus and melon fruit aromas. These are very versatile wines; try with the salads, Maple Bourbon Pork or Chicken a la Florentine.

Sauvignon Blanc, Santa Carolina (Chile) 2007	\$24
Sauvignon Blanc, Mosaic (Sonoma County) 2004	\$26
Sauvignon Blanc, Markham (Napa Valley) 2005	\$29
Sauvignon Blanc, Artesa (Napa Valley) 2005	\$32
Pinot Grigio, Ecco Domani (Italy) 2006	\$22
Pinot Grigio, Bottega Vinala, (Italy) 2006	\$35
Pinot Bianco, Santa Margherita (Italy) 2002	\$43
Meritage, Murrieta's Well (Livermore Valley) 2002	\$24
Fume Blanc, Chateau <sup>St</sup> Jean (Sonoma County) 2008	\$26

## Medium to Full-Bodied White Wines

Rich tropical fruit aromas such as ripe pineapple and honeydew accent these wines along with hints of toasty oak. Great with any of our pastas, Seafood Entrees, and the Poultry and Pork dishes.

Chardonnay, Sonoma-Cutrer (Russian River) 2004, Half bottle	\$21
Chardonnay, Greg Norman Estates (Southern Australia) 2007	\$28
Chardonnay, Kendall-Jackson Vintners Reserve (California) 2007	\$29
Chardonnay, Mosaic (Sonoma County) 2005	\$29
Chardonnay, Sanford (Santa Rita Hills) 2003	\$31
Chardonnay, Rutherford Hill (California) 2002	\$32
Chardonnay. Artesa (Carneros) 2004	\$36
Chardonnay. Sonoma-Cutrer (Russian River) 2007	\$37
Pouilly-Fuisse, Georges Duboeuf (France) 2003	\$39

## Light to Medium-Bodied Red Wines

Dry, light intensity red wines with ripe fruit flavors. Try with any of our salads or the North Atlantic Salmon.

Pinot Noir, Les Jamelles (France) 2008	\$24
Pinot Noir, Artesa (Carneros) 2007	\$34
Pinot Noir, Clos du Val (Napa Valley) 2005	\$43
Pinot Noir, Montes Alpha (Chile) 2006	\$45
Pinot Noir, R. Stuart & Co. (Willamette Valley) 2005	\$46

## Medium to Full-bodied Red Wines

Ripe berry fruit aromas and flavor of these wines are complemented by subtle oak and mild tannins. Perfect with grilled or barbecued foods, the sandwiches and Raspberry Duck.

Malbec, Mosaic (Alexander Valley) 2005	\$45
Shiraz, Penfold Bin 28 (South Australia) 2006	\$39
Petit Sirah, Chirstine Andrew (Lodi Appellation) 2004	\$34
Merlot, Foolish Oak (Colombia Valley) 2002	\$25
Merlot, Rodney Strong (Sonoma County) 2003	\$29
Merlot, DeLorimier (Alexander Valley) 2001	\$38
Merlot, Beringer (Napa Valley) 2000	\$38
Seven Deadly Zins (Michael & David Vineyards) 2006	\$29
Zinfandel, Napa Cellars (Napa Valley) 2005	\$32
Zinfandel, Alderbrook (Sonoma) 2000	\$36
Chianti Classico, Gabbiano (Italy) 2006	\$29

## Full-Bodied Red Wines

Cabernets have great black cherry fruit flavors with rich, complex textures and balanced tannins from barrel aging. Perfect with any of the Beef selections and the creamy pasta dishes such as the Chicken and Mushroom Fettuccine.

Rioja, Marqués de Cáceres (Spain) 2003	\$29
Red Blend, Double T (Napa Valley) 2004	\$29
Cabernet/Merlot Blend, Greg Norman Estates (Australia) 2006	\$29
Cabernet Sauvignon, Alamos (Argentina) 2003	\$24
Cabernet Sauvignon, 14 Hands (Washington State) 2006	\$24
Cabernet Sauvignon, Kaiken (Argentina) 2005	\$38
Cabernet Sauvignon, Stanley Lambert Thoroughbred (Barossa Valley) 2004	\$42
Cabernet Sauvignon, Rodney Strong (Alexander Valley) 2004	\$43
Cabernet Sauvignon, Artesa (Napa Valley) 2004	\$49
Claret, Newton (Napa Valley) 2006	\$39
Ripassa, Valpolicella (Italy) 2003	\$42
Bordeaux, Chateau Bellevue (France) 2005	\$31

Due to availability, some vintages may change