# **RLBC WINE LIST**

### HOUSE RED AND WHITE

| Apothic Red (California) - Intense fruit aromas and flavors of rhubarb and black cherry | \$5.00 |
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| complemented by hints of mocha, chocolate, brown spice and vanilla. Plush, velvety      |        |
| mouthfeel and smooth finish round out this intriguing, full-bodied red blend.           |        |

#### REDS

- **Gascon Malbec (Argentina)** A full bodied wine with a deep violet color, showcasing flavors and .. \$6.00 aromas of blackberry, plum, dark cherry, and a hint of mocha. The wine is elegant and rich in texture, with soft, round tannins and a long velvety finish.
- **Bridgeview Pinot Noir (Oregon)** Oregon's most renowned wine grape is captured here in a vibrant \$7.00 tribute to simplicity. Highlighted by cherry and strawberry flavors and complimented by nuances of soft oak.
- Louis Martini Cabernet Sauvignon (California) Made to accentuate the high-toned, delightful .... \$7.00 fruits of Sonoma Country's vineyards, featuring aromas and flavors of red cherry, plum and blackberry fruit with an underlying dry creek dustiness. The round, full mouthfeel has just enough structure to lead it into a fruit focused finish.

# **WHITES**

- **Cupcake Riesling (California)** This years Cupcake Dry Riesling is bold, with the lucious aromas . \$6.00 and flavors of grapefruit, pineapple and nectarine. Cupcake maintains a regimen of stirring the wine on its lees to add a creamy mid palate and long subtle finish.
- Cupcake Savignon Blanc (California) It's the long cool season that allows the grapes to mature slowly, giving them levels of complexity and vibrant zing, reminiscent of a lemon chiffon cupcake. It's made up of integrated flavors of Meyer lemons, Key limes and a finish that awakens the appetite.

### BLUSH & CHAMPAGNE

- **Woodbridge White Zinfandel (California)** The fruity aromas and flavors are reminiscent of ......... \$5.00 summer's raspberries and strawberries. A propriety blend of grape varieties adds hints of orange zest and sweet spice.
- Freizenet Carta Nevada Brut (Spain) Carta Nevada has a residual sugar level of 1.5%, giving it a fruitier flavor, even though it remains technically a Brut. Carta Nevada Brut carries a refreshing light, clean taste and appealing finish. full, ripe peach-apricot fruit and vanilla flavors burst forth with a big round softness in the mouth. It's perfect for brunch.