

# Uricchio's Trattoria

Proudly Features The Following Premium  
Wines By The Glass

## Imported Wines

<i>Santa Margherita Pinot Grigio, Italy</i>	9.25
<i>Monkey Bay Sauvignon Blanc, New Zealand</i>	6.00
<i>Castello D'Albola Chianti, Italy</i>	6.25
<i>Ruffino Chianti, Italy</i>	5.50
<i>Folinari Pinot Grigio, Italy</i>	5.25

## Red Wines

<i>Robert Mondavi Cabernet Sauvignon, Napa Valley</i>	12.00
<i>Beringer Cabernet Sauvignon, Knights Valley</i>	10.50
<i>Wild Horse Pinot Noir, Paso Robles</i>	9.50
<i>Kendall-Jackson Cabernet Sauvignon, California</i>	7.75
<i>Kendall-Jackson Merlot, Lake County</i>	7.75
<i>Wild Horse Merlot, Paso Robles</i>	7.75
<i>Martin &amp; Weyrich Sangiovese, Paso Robles</i>	7.50
<i>Kunde Zinfandel, Sonoma</i>	7.25
<i>Coastal Ridge Pinot Noir</i>	5.75
<i>Sterling Cabernet Sauvignon, Vintners Collection</i>	5.50

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## White Wines

<i>Stags' Leap Chardonnay, Napa</i>	9.50
<i>Kendall-Jackson Chardonnay, California</i>	7.25
<i>Chateau St. Jean Chardonnay, Sonoma</i>	7.00
<i>Francis Coppola "Diamond Series" Chardonnay</i>	6.00
<i>Meridian Chardonnay, Santa Barbara</i>	5.50
<i>Chateau Ste Michelle Gewurztraminer, Columbia Valley</i>	5.50
<i>Chateau Ste. Michelle Riesling, Columbia Valley</i>	5.50
<i>Beringer Chenin Blanc, St. Helena</i>	4.50

## Blush Wine

<i>Beringer White Zinfandel, St. Helena</i>	4.75
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## Sparkling Wine

<i>Moet &amp; Chandon "White Star", France 187 ML</i>	16.50
<i>Domaine Chandon Brut, Napa 187 ML</i>	8.00
<i>Freixenet Cordon Negro Brut, Spain 187 ML</i>	6.50

## Alcohol-Free

<i>Inglenook, St. Regis - Chardonnay Blanc or White Zinfandel</i>	3.00
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## *Imported Wines*

### *Italian Reds*

#### *Piedmonte*

100	<i>Barolo, Damilano</i>	54.00
104	<i>Barbera "Montfort", Marchesi di Barolo</i>	23.00

#### *Tuscany*

101	<i>Chianti Classico Reserva "Ducale Gold", Ruffino</i>	62.00
102	<i>Villa Antinori, Tuscan Red</i>	40.00
103	<i>Chianti Classico, Castello D'Albola</i>	26.00
106	<i>Chianti, Ruffino</i>	21.00

#### *Sicily*

105	<i>Ramione, Baglio de Pianetto (Nero D'Avola/Merlot)</i>	38.00
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#### *Veneto*

107	<i>Righetti Amarone Capitel Roari</i>	50.00
109	<i>Santi "Solane, Vapolicella</i>	18.00

### *Italian Whites*

110	<i>Pinot Grigio, Santa Margherita</i>	38.00
111	<i>Cavit, Pinot Grigio</i>	23.00
108	<i>Soave "San Vincenzo", Anselmi</i>	20.00
112	<i>Pinot Grigio, Folonari</i>	16.00

## Red Wines

### Cabernet Sauvignon

*Characterized by a deep color, aromas of fresh black currants and a concentrated fruity flavor combined with tannins and acidity. These wines pair well with robust foods and deep red sauces.*

	<i>bottle</i>
197 Groth, Napa Valley	80.00
198 Chimney Rock, Stags' Leap District, Napa Valley	78.00
200 Jordan, Alexander Valley	68.00
201 Stags' Leap, Napa Valley	68.00
215 Frogs Leap, Napa Valley	55.00
204 Rodney Strong, "Alexander's Crown", Sonoma	52.00
196 Robert Mondavi, Napa Valley	50.00
202 Rombauer, Napa Valley	50.00
Hess, Alomi Vineyards, Napa Valley	48.00
205 Beringer, Knights Valley	44.00
206 Franciscan "Oakville Estate", Napa	44.00
207 Beaulieu Vineyards, Rutherford	40.00
210 Kendall-Jackson, "Vintners Reserve", California	32.00
209 Clos du Bois, Sonoma	26.00
214 Sterling Vintners Collection	19.00

### Pinot Noir

*A medium colored red, full-bodied and rich. Pairs well with lighter meats and sauces.*

218 Rodney Strong, Russian River	48.00
219 Acacia, Carneros	44.00
221 Wild Horse, San Luis Obispo	34.00
223 Coastal Ridge, Central Coast	19.00

### Sangiovese

*Intense berry flavor, toasty oak, firm structure and a knock out finish.*

225 Luna, Napa Valley	32.00
224 Martin & Weyrich, Paso Robles	28.00

## Red Wines

### Merlot

*What once was the "softening" grape for cabernets has come into its own. Deep color, mildly robust, but softer on the tannis. Pairs well with the heartier foods and deep red sauces.*

	<i>bottle</i>
226 Stags' Leap, Napa Valley	55.00
230 Sterling Vineyards, Napa	42.00
228 Franciscan "Oakville Estate", Napa	38.00
232 Kendall-Jackson, Lake County	32.00
231 Wild Horse, Central Coast	28.00
233 Clos du Bois, Sonoma	25.00
236 Forest Glen, Sonoma	19.00

### Zinfandel

*A prominent California varietal, this wine has an intense, spicy, dry flavor. Pairs well with zesty dishes.*

241 Rombauer, El Dorado	40.00
238 Peachy Canyon, Westside Coastal	36.00
237 Sextant "Wheelhouse", Paso Robles	30.00
239 Kunde, Sonoma	26.00

### Petite Syrah

*Rhone style wine, deep in color, mildly tannic.*

242 Stags' Leap, Napa Valley	55.00
243 Pardyccu "True Grit", Mendocino	38.00

### Syrah

245 Estancia, Monterey	26.00
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## White Wines

### Chardonnay

*The predominate white wine of California, rich, intense fruit flavor, dry, but complex. Pairs well with seafood, white sauces and lighter meals.*

	<i>bottle</i>
300 Cakebread Cellar, Napa Valley	62.00
302 Ferrari-Carano, Alexander Valley	48.00
303 Stags' Leap, Napa Valley	44.00
304 Groth, Napa Valley	44.00
305 Cambria, Central Coast, Katherine's Vineyard	35.00
306 Rodney Strong, "Chalk Hill", Sonoma	34.00
309 Kendall-Jackson, "Vintners Reserve", California	30.00
312 Chateau St. Jean, Sonoma	27.00
310 Francis Coppola "Diamond Series"	25.00
311 Wild Horse, San Louis Obispo	25.00
314 Meridian, Santa Barbara	20.00

### Voignier

317 Toasted Head, California	24.00
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### Sauvignon Blanc

319 Groth, Napa Valley	31.00
320 Monkey Bay, New Zealand	22.00
321 Meridian, Santa Barbara	21.00

### Riesling

*A polished, fairly fruity, mildly sweet wine. Pairs well with very light dishes.*

332 Paraiso Vineyards, Santa Lucia Highlands	23.00
331 Chateau Ste. Michelle, Columbia Valley	19.00

### Gewurztraminer

*Alsace style wine crisp and fruity and a hint of spiciness. Pairs well with very light dishes.*

340 Chateau St. Michelle, Columbia Valley	21.00
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### Other Whites

350 Conundrum by Caymus	42.00
351 Beringer, Chenin Blanc	19.00

## *Blush Wine*

### *White Zinfandel*

*A fresh, fruity wine, light bodied, rose colored and semi-sweet to taste. Pairs with sweeter dishes.*

401 *Beringer, St. Helena* 17.00

## *Sparkling Wines*

### *Imported Champagnes*

501 *Moet Chandon "Cuvee Dom Perignon"* 205.00  
502 *Veuve Clicquot "Yellow Label"* 75.00  
503 *Moet & Chandon "White Star"* 72.00  
504 *Moet & Chandon "White Star"* *SPLIT* 17.50  
505 *Freixenet Cordon Negro Brut, Spain* *SPLIT* 6.50

### *Domestic Sparkling Wine*

510 *Domaine Chandon Brut, Napa* 34.00  
511 *Domaine Chandon Brut, Napa* *SPLIT* 8.00

*Estate Reserves  
Vineyard Designates*

	<i>bottle</i>
<i>Opus One, Napa Valley 2005</i> <i>A joint venture of Robert Mondavi and The Baron Phillippe Rothchild</i>	210.00
<i>Caymus, Cabernet Sauvignon, Special Select 2005</i> <i>Year in and year out, just the best</i>	195.00
<i>Quintessa, Rutherford, Napa Valley 2005</i> <i>Beautiful fruit concentration with a long finish</i>	180.00
<i>Robert Mondavi, Cabernet Sauvignon, Reserve Napa Valley 2004</i> <i>From Robert Mondavi's finest Cabernet Sauvignon vineyards</i>	180.00
<i>Far Niente, Cabernet Sauvignon, Reserve Napa Valley 2005</i> <i>A finely balanced Cabernet blend</i>	175.00
<i>Silver Oak, Cabernet Sauvignon, Napa Valley 2003</i>	130.00
<i>Beaulieu Vineyards, Cabernet Sauvignon, George de Latour 2004</i> <i>Napa Valley - Concentrated fruit and a nice tannin balance</i>	130.00
<i>Caymus, Cabernet Sauvignon, Napa Valley 2006</i> <i>Every year a gem, this Cabernet Sauvignon has it all</i>	115.00
<i>Chateau St. Jean, Cinq Cepages, Sonoma 2005</i>	95.00
<i>Rubicon, Cabernet Sauvignon Cask 2005</i>	93.00
<i>Lancaster Estate, Meritage, Alexander Valley 2005</i>	90.00
<i>Silver Oak, Cabernet Sauvignon, Alexander Valley 2003</i> <i>An award winning Cabernet Sauvignon</i>	90.00
<i>Estancia Meritage Red, Alexander Valley 2005</i>	52.00
<i>Ferrari Carano Siena, Sonoma 2006</i>	44.00

*Vintage subject to change please ask your server*