

## *Lista de Vinos*

*The wines below have all been carefully selected to compliment the original cuisine here at Don Juan's. While there may be a limited selection of the usual suspects: cabernet, merlot, and chardonnay; we hope you will step out of your comfort zone and try something new and different today. Pinot Gris, Pinot Blanc, and in particular the Sauvignon Blanc make for excellent counterpoints to spicier foods. The wines from Spain are a reflection of the cutting edge in winemaking there and remain an excellent value, as they are from the lesser known appellations. ~ The Concannon Family and the Staff at Don Juan's*

### ***Vinos Blancos***

	<b>Glass</b>	<b>Bottle</b>
<b>Morgan Chardonnay 2009</b> , Santa Lucia, CA <i>Aromas of roasted pear, green apple, lemon and toasty French oak. An excellent wine for our fish, shellfish and roasted chicken dishes.</i>	\$8.50	\$32.00
<b>Raptor Ridge Pinot Gris 2009</b> , Willamette Valley, OR <i>Aromas of meyer lemon and fresh melon, with subtle notes of nut and fennel. A great match for anything spicy.</i>	\$8.00	\$30.00
<b>Babich Sauvignon Blanc 2010</b> , Marlborough, New Zealand <i>An intriguing nose of melons, pineapple, and herbs, rounded off with some fresh rhubarb and stone fruit notes. Try this wine with salads, ceviche and fish dishes.</i>	\$7.50	\$28.00
<b>Luneau-Papin Gros Plant 2009</b> , Muscadet, France <i>A light and refreshing French white, offering cleansing citrus flavors without the usual minerality of Muscadet. An ideal match for flaky fish and shellfish dishes.</i>	\$7.50	\$28.00
<b>Burgans Albariño 2009</b> , Rias Biexas, Spain <i>Exotically perfumed nose displays smoky peach, mango and papaya, plus a strong floral accent. An ideal match for flaky fish and shellfish dishes.</i>	\$7.50	\$28.00
<b>Hirschbach &amp; Söhne Piesporter Riesling Spatlese 2009</b> , Mosel, Germany <i>Medium-bodied with sweet peach and pineapple fruit, spice and minerals. An excellent accompaniment to poultry and fish dishes, and great with spice too!</i>	\$8.00	\$30.00
<b>Mas Donis Rosat 2009</b> , Montsant, Spain <i>A juicy (but dry) rosé from northeast Spain, showing raspberry and strawberry flavors. A perfect match for our spicier dishes, this is summer in a glass!</i>	\$7.50	\$28.00

## ***Vinos Tintos***

	<b>Glass</b>	<b>Bottle</b>
<b>Heron Pinot Noir 2010</b> , Sonoma County, CA <i>Medium-bodied with a nice balance of earthy, herbal and fruity cherry/strawberry flavors. Perfect with salmon, chicken and pork.</i>	\$8.50	\$32.00
<b>Maquis “Calcu” Merlot 2008</b> , Cochalgua Valley, Chile <i>Rich, earthy aromas mix with blackberries and a touch of oak. Soft tannins mingle with a hint of chocolate on the finish. Great with tacos al carbon and fajitas.</i>	\$7.50	\$28.00
<b>Caparone Zinfandel 2004</b> , Paso Robles, CA <i>A very well-balanced Zin, with a spicy nose of blackberry, cherry and a hint of vanilla on the nose, and rich, full body without going over-the-top. Try this with our duck and pork dishes.</i>	\$8.50	\$32.00
<b>Castaño Monastrell 2009</b> , Yecla, Spain <i>A grape native to Southeast Spain, this wine has no oak to get in the way of the juicy cherry and raspberry flavors. Try it with our pork, beef and lamb dishes.</i>	\$7.00	\$26.00
<b>Altos Las Hormigas Malbec 2009</b> , Mendoza, Argentina <i>Aromas of plum, blackberry, fig and cocoa. Medium-bodied with a kiss of French oak, round and supple with a long finish. Perfect with our steak and pork dishes.</i>	\$7.50	\$28.00
<b>Marques de Caceres Crianza 2007</b> , Rioja, Spain <i>A classic Rioja, this dry red is medium-bodied, with cherries, raspberries, vanilla and spice. A great match for our tacos al carbon, grilled vegetables and steaks.</i>	\$8.50	\$32.00
<b>Foxglove Cabernet Sauvignon 2008</b> , Paso Robles, CA <i>A great value from Bob and Jim Varner, it offers classic flavors of cassis and red/black berries, a hint of oak and very smooth tannins. Try this with any of our red meat entrees.</i>	\$8.50	\$32.00

# *La Reserva*

**Bottle**

## *Vinos Blancos*

- Von Buhl Armand Riesling Kabinett 2008**, Pfalz, Germany \$35.00  
*Bright fruity acidity with a hint of sweetness.*
- Varner Chardonnay “Bee Block” 2007**, Santa Cruz, CA \$58.00  
*Medium-bodied, crisp, nicely delineated style.*
- Shafer Chardonnay “Red Shoulder Ranch” 2007**, Napa Valley, CA \$69.00  
*Rich and creamy, with bright tropical fruit and minerality.*

## *Vinos Tintos*

- Ricardo Santos “Las Madras” Malbec 2008**, Mendoza, Argentina \$40.00  
*This is a small-production, single vineyard Malbec, with ripe and juicy raspberry and boysenberry fruit that stays fresh, while spice, licorice and French oak chime in on the finish.*
- Benegas Estate Malbec 2008**, Mendoza, Argentina \$41.00  
*This is a small production Malbec from Argentina’s oldest family estate. 50 year-old vines and French oak aging provide elegant black cherry fruit and silky tannins with a hint of vanilla.*
- Domaine Coquelet Beaujolais 2008**, Chiroubles, France \$42.00  
*A delicious Gamay from the south of Burgundy, it offers red cherry and raspberry fruit, with a touch of earthiness. If you are a fan of Pinot Noir and want to explore, give this wine a try!*
- Izadi Reserva 2006**, Rioja, Spain \$42.00  
*A very well-balanced, complex wine, mostly Tempranillo with a little Graciano and Garnacha. It is aged in French & American oak for added complexity and a wonderfully long finish. Dark fruit, coffee, dried herbs and vanilla will seduce you to come back for another glass...or another bottle!*
- Lang & Reed Cabernet Franc 2008**, North Coast, CA \$42.00  
*Usually found in France, L&R is the premier Cab Franc producer in California. This red offers sweet cherry, herb and spice aromatics, with a kiss of toasty oak and dried herbs.*
- BonAnno Cabernet Sauvignon 2008**, Napa Valley, CA \$45.00  
*A classic Napa Cabernet is from a small family winery, with blueberry, blackberry and currant fruit on the nose and palate, with hints of mineral and spice on the finish. Tannins are well-integrated after spending 20 months in French oak barrels.*

# *La Reserva*

## *Vinos Tintos*

<b>Mas d'en Compte "Black Slate" 2008</b> , Priorat, Spain	\$45.00
<i>Named for the soil in which it grows, this small-production wine is made from 60-100 year-old Garnacha and Carinena vines. A rich, full-bodied red bursting with blue &amp; blackberry fruit, spice, licorice, minerals and underbrush.</i>	
<b>Bethel Heights Estate Pinot Noir 2008</b> , Willamette Valley, OR	\$49.00
<i>The best barrels from the Bethel Heights estate go into this wine. The nose offers wood-smoke, black cherry and raspberry. Well-balanced, with a long, fruit-filled finish.</i>	
<b>Chappellet Merlot 2006</b> , Napa Valley, CA	\$50.00
<i>A rich, silky and hedonistic Merlot, this wine begins with vibrant aromatics of raspberry and red and black cherry, accented by clove, anise, a hint of pepper and spicy oak.</i>	
<b>White Rock Claret 2005</b> , Napa Valley, CA	\$55.00
<i>Bordeaux-style wine from a small organic family winery in Napa Valley. Supple, elegant and lush with loads of ripe fruit and undertones of leather and tobacco. A fantastic value!</i>	
<b>Shafer Cabernet Sauvignon "One Point Five" 2007</b> , Stag's Leap, Napa Valley, CA	\$90.00
<i>Cedary blackberry fruit aroma with hints of tobacco and dark chocolate. A full body; forward, rich, concentrated, dark berry fruit flavors and integrated tannins.</i>	