



The Sea House

WINE LIST

House Wines

	Glass 6 oz. Pour	Bottle
BUEHLER, WHITE ZINFANDEL, CALIFORNIA.....	\$8	\$34
LA TERRE, CHARDONNAY, CALIFORNIA.....	\$8	\$32
LA TERRE, CABERNET SAUVIGNON, CALIFORNIA.....	\$8	\$32
LA TERRE, MERLOT, CALIFORNIA.....	\$8	\$32

Sparkling Wines

These wines range from light and fruity to elegant and complex, perfect as an aperitif or to enjoy with a meal.

	Split	Bottle
ZARDETTO PRIVATE CUVEE PROSECCO.....	\$8	\$32
Notes of pear, apples, peaches with hint of wild flowers		
DOMAINE CHANDON, BRUT CLASSIC, CALIFORNIA.....	\$48	
Dry, fresh and crisp with apple and lemon flavors		
SOLLETICO PROSECCO.....	\$52	
Soft, flavorful with delicate bubbles		
MOET CHANDON IMPERIAL.....	\$75	
Pleasing effervescence and a soft slightly sweet finish		
VEUVE CLICQUOT, PONSARDIN, BRUT.....	\$90	
Elegant style of champagne with apple and butter flavors		

White Wines "Light and Crisp"

The following wines are light in body with crisp acidity. They are refreshing as aperitifs and pair well with lobster, shellfish and dishes with Asian spices.

	Glass 6 oz. Pour	Bottle
AUGEY, WHITE BORDEAUX, FRANCE.....	\$8	\$30
Light, dry and fruity		
MILLBRANDT, RIESLING, "TRADITIONS", WASHINGTON.....	\$9	\$36
Light citrus with essence of apple and pear with a clean, dry finish		
RUFFINO, LUMINA, PINOT GRIGIO.....	\$9	\$36
Delicious notes of pears and citrus fruit, well -balanced, with a fragrant, fruity finish		
FOG HEAD, SAUVIGNON BLANC.....	\$9	\$36
Crisp flavors of grapefruit, honeydew melon with kiwi and Granny smith apples, long aromatic finish		

White Wines "Medium Body"

These wines are medium in body with well balanced acidity. Try with seafood, chicken or pasta.

	Glass 6 oz. Pour	Bottle
KENDALL - JACKSON ESTATE, AVANT CHARDONNAY.....	\$10	\$40
Slightly sweet in pineapple, orange and vanilla honey flavors		
COPPOLA DIAMOND YELLOW LABEL SAUVIGNON BLANC.....	\$11	\$44
Luscious tropical fruit flavors, hints of pink grapefruit, figs, and fresh grass		
WILLIAM HILL ESTATE, CHARDONNAY, NAPA.....	\$10	\$40
Ripe pineapple, mango and tangerine with a creamy long finish		

White Wines "Full Body"

These wines are full in body. They age rich and concentrated with a complexity achieved by barrel aging or fermentation. They pair well with fresh fish, crab cakes and white meats.

Glass Bottle
6 oz. Pour

CAMBRIA, CHARDONNAY, KATHERINE'S VINEYARD, SANTA MARIA VALLEY.....	\$12	\$48
<i>Apple, peach and vanilla aromas, spicy oak, crisp finish</i>		
TALBOTT LOGAN CHARDONNAY.....	\$13	\$52
<i>Layers of melon, pear, pineapple are enhanced by rich toasty oak that leads to a long finish</i>		
FREEMARK ABBEY, CHARDONNAY, NAPA VALLEY.....	\$15	\$60
<i>Citrus, floral, white peach component inviting from start to finish</i>		
CONUNDRUM, WHITE TABLE WINE.....	\$60	
<i>A blend of Sauvignon Blanc, Muscat Canelli, Chardonnay and Viognier bursting with melon, stonefruit and citrus with hints of vanilla</i>		

Red Wines "Medium Body"

These wines are medium in body but rich in flavor. Try with our prime rib, pasta or full flavored dishes.

Glass Bottle
6 oz. Pour

CONO SUR BICYCLE, PINOR NOIR, CHILIE.....	\$9	\$36
<i>Rich fruit notes of cherry, raspberry, strawberry and plum enhanced by subtle smoke hints</i>		
LEESE FITCH, MERLOT.....	\$9	\$36
<i>Red raspberry, cedar, dark plum, light cocoa and pomegranate</i>		
PEIRANO ESTATES, TEMPRANILLO, CALIFORNIA.....		\$36
<i>Aromas of ripe blackberries, cassis and hints of coffee are complimented with balanced oak and leather notes</i>		
KENDALL - JACKSON VINTER'S RESERVE, PINOT NOIR.....	\$11	\$44
<i>Zestful black cherry notes, raspberry, plum, spice and velvet tannins</i>		
GHOST PINES, CABERNET SAUVIGNON, NAPA AND SONOMA.....	\$13	\$52
<i>Lush red fruit with a smooth finish</i>		
FERRARI CARANO, SIENA, SONOMA.....		\$50
<i>Sangiovese, malbec blend. Juicy black cherry, mocha and raspberry jam</i>		

Red Wines "Full Body"

These wines are full in body. They are complex examples of their grape varietal, exhibiting power and grace. Try with our rack of lamb or a steak.

Glass Bottle
6 oz. Pour

RANCHO ZABACO, ZINFANDEL, SONOMA HERITAGE.....	\$10	\$40
<i>Juicy ripe blackberry and boysenberry fruit flavors, smooth finish</i>		
PULENTA LA FLOR, MALBEC.....	\$11	\$44
<i>Hints of cherry, licorice, vanilla, soft tannins, very subtle oak</i>		
CAMBRIA, PINOT NOIR, JULIA'S VINEYARD, SANTA MARIA VALLEY.....	\$14	\$56
<i>Cherry, plum, rose petal, brown spice, Earthy</i>		
FERRARI CARANO, MERLOT, SONOMA COUNTY.....		\$58
<i>Cedar and spice with intense black cherry and plum</i>		
SILVERADO, CABERNET SAUVIGNON, NAPA VALLEY.....		\$105
<i>Ripe flavors of plum, black currant and chocolate covered cherries</i>		
STAGS LEAP, CABERNET SAUVIGNON, "ARTEMIS", NAPA.....		\$125
<i>Berry character, excellent body, essence of grilled meat and nutmeg</i>		