

The Henley Park Hotel

	Glass	Bottle
SPARKLING		
Gruet, Brut, Albuquerque, New Mexico, NV	\$10	\$40
<i>Crisp, full-bodied, ultra-fine mousse, layers of fresh fruit accented by butter and vanilla, toasty finish, 24-month triage</i>		
Gruet, Blanc de Noir, Albuquerque, New Mexico, NV	\$12	\$48
<i>Rich, toasty characteristics, balanced, aged 2 years, berry aroma, creamy texture, flavor of raspberry, aggressive mousse</i>		
Nino Franco, Rustico Prosecco, Veneto, Italy, NV	\$14	\$56
<i>Aromas of white flowers and flavors of apricot, peach, citrus, and fresh dough, persistent effervescence, medium body, dry</i>		
ROSE		
Vida Organica, Malbec Rose, Mendoza, Argentina	\$7	\$32
<i>Aromas of wild strawberry, peaches and orange zest. Fresh and fruity. Dry finish with acidity.</i>		
Domaine du Tariquet, Rose, Southwest France	\$10	\$40
<i>Subtle yet intense aroma of spice, wild raspberry, and flowers, while the mouth is fresh, fruit driven, with a slight spiciness</i>		
WHITE		
Pinot Grigio, Terlano, Alto Adige, Italy	\$12	\$48
<i>Intense aroma of cantaloupe and cream, full body with bright acidity and a long finish.</i>		
Sauvignon Blanc, La Vis, Trentino, Italy	\$8	\$32
<i>Intense aroma of fig, nutmeg and peach. Balanced finish.</i>		

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Falanghina, Terredora DiPaolo, Naples, Italy	\$12	\$48
<i>Rich and intense aroma of apple, pineapple, quince and pear. Excellent acidity, good structure and a floral finish</i>		
Albarino, Valminor, Spain,	\$10	\$40
<i>This wine shows a great complexity marked by intense fruity aromas of fresh grapefruit, apricot, and melon</i>		
Dr. Loosen, Riesling, Mosel, Germany	\$8	\$32
<i>Characteristics of slate-soil, bright, vibrant, white peach and honeysuckle, creaminess with peach, lime, and tangerine.</i>		
Botani Moscatel Seco, Muscat, Malaga, Spain	\$12	\$48
<i>Fragrant nose of spring flowers, honey, melon, and tropical fruits; dry, crisp, and well balanced with citrus notes</i>		
Willamette Valley, Pinot Gris, Oregon	\$11	\$44
<i>Aromas of pear & green apple, bold minerality with notes of tropical fruit</i>		
Matua, Sauvignon Blanc, Marlborough, New Zealand	\$8	\$32
<i>A vibrant and aromatic Sauvignon Blanc displaying lifted gooseberry and pear notes</i>		
Volteo, Viognier-Sauvignon Blanc, Castilla-La Mancha, Spain	\$10	\$40
<i>Acidic with a mild tone of natural sweetness, strong lemon and apple flavors</i>		
Hugh Hamilton, Scallywag, Chardonnay, McLaren Vale, Australia	\$10	\$40
<i>Intense flavors of grapefruit and tropical fruits with a long finish, acidic, dry, and crisp</i>		
Cuvaison, Chardonnay, Napa Valley, California	\$13	\$52
<i>Aromas of white peach, spice, tropical fruit and a lush velvety texture.</i>		

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Sonoma Cutrer, Chardonnay, Russian River Valley, California \$14 \$56
Aromas of cinnamon, clove, hazelnuts, and acacia blossoms, and a flavor of baked apples, pineapple, and tangerine

Gruet, Chardonnay, Albuquerque, New Mexico \$8 \$32
Light oak, peach, and apple aromas, together with pear, vanilla, citrus, and apple flavors

RED

Tre Supertuscan, Brancaia, Tuscany, Italy \$13 \$52
Intensity of fruit with raspberry and blackberry and hints of coffee. Velvety tannins and long finish.

Ciacci Piccolomini d' Aragona, IGT, Montalcino, Italy \$10 \$40
Baby Brunello, fruity, lightly herbal and enriched by hints of spices.

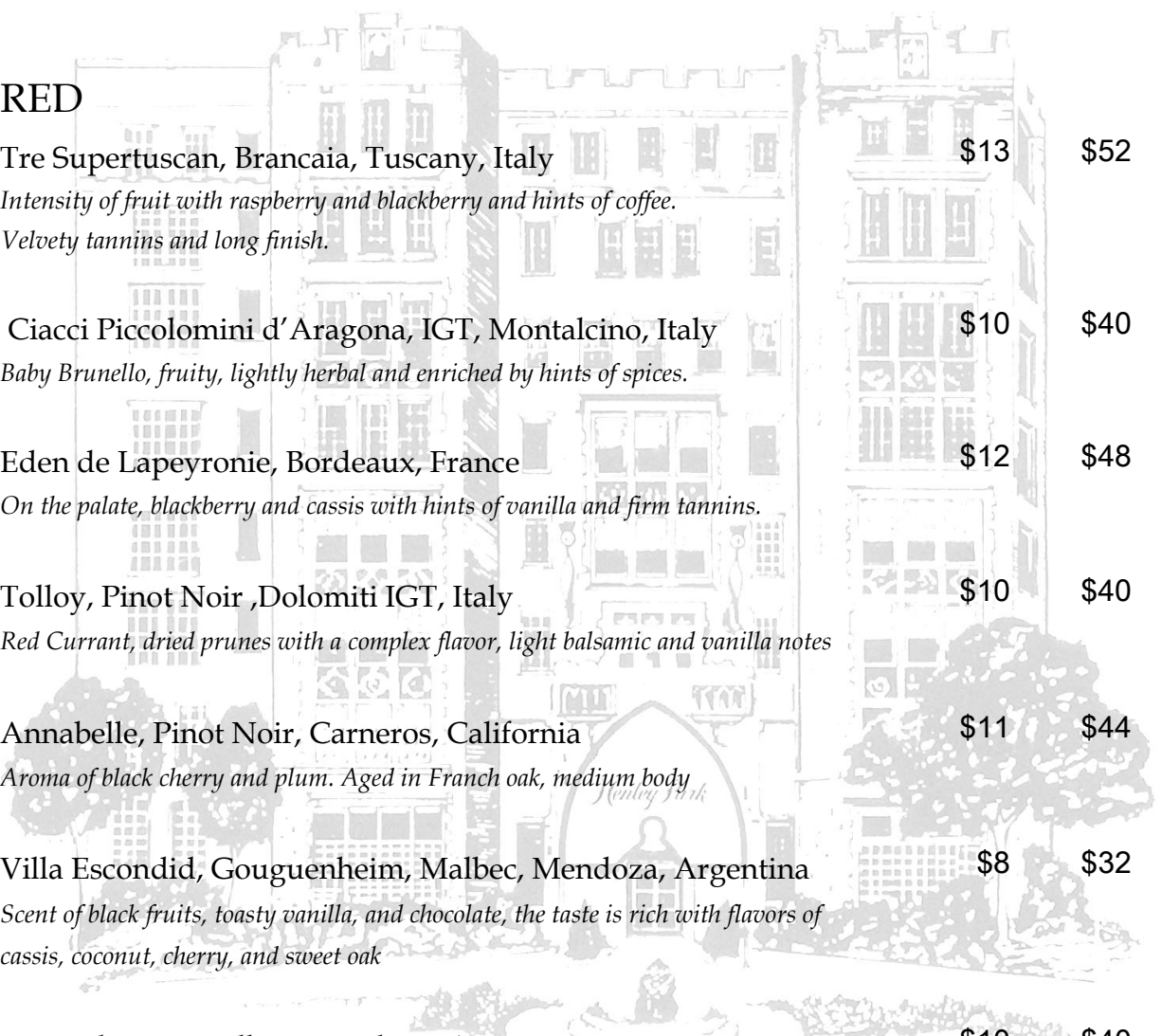
Eden de Lapeyronie, Bordeaux, France \$12 \$48
On the palate, blackberry and cassis with hints of vanilla and firm tannins.

Tolloy, Pinot Noir, Dolomiti IGT, Italy \$10 \$40
Red Currant, dried prunes with a complex flavor, light balsamic and vanilla notes

Annabelle, Pinot Noir, Carneros, California \$11 \$44
Aroma of black cherry and plum. Aged in French oak, medium body

Villa Escondid, Gougenheim, Malbec, Mendoza, Argentina \$8 \$32
Scent of black fruits, toasty vanilla, and chocolate, the taste is rich with flavors of cassis, coconut, cherry, and sweet oak

Pasqual Toso, Malbec, Mendoza, Argentina \$10 \$40
Hints of coffee, violets and blackberry, spicy with smoky accents of vanilla



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DESSERT WINE

Pacific Rim, Raspberry Framboise, Mount Vernon, Washington,
NV \$11 \$43

Fresh, floral aromas, like drinking liquid raspberries with bright, red flavors, low bitterness

Château Sahuc Les Tours, Sauternes, France \$14 \$56

Notes of vanilla, coconut, dried apricots, and subtle spice tones, sweet, rich, with a soft quality

Castellare di Castellina, Vin Santo del Chianti Classico S. Niccolò,
Tuscany, Italy \$10 \$40

*Nose is clean with hints of vanilla, banana, and chocolate. Sweet,
structured flavors of dried lemon rind, honey, and sugar*

Château de Caladroy, Muscat, Muscat de Rivesaltes, France \$6 \$24

*Elegant aromas and flavors of toasted oak, roasted peaches and pineapples,
honey, and bananas flambé, rich and fresh*

