



Fiora's™

CASUAL AMERICAN FINE DINING

CHARDONNAY

FIORA'S PRIVATE LABEL (Paso Robles, CA)
Fresh ripe pear, light oak, round smooth texture. Balanced acidity. \$36

DOMAINE DE LA DENANTE '19 (Burgundy, FR)
Aromas of white rose, honeysuckle, lemongrass and clementine. Fruity and lively with great acidity \$52

GOLDEN CHARDONNAY '19 (CA) \$40
Aromas of peach, macadamia nut and meyer lemon accompany a buttercream and honeysuckle core.

SEAN MINOR (Napa Valley, CA)
Zesty acidity, underlying silkiness. French oak adds hints of vanilla and clove. \$38

ANCIENT OAK CELLARS '16 (Russian River, Sonoma CA)
Rich textures of tropical fruit. Balanced oak with light acidity on finish. \$50

GUY AMIOT ET FILS "VIELLES VIGNES" '16
(Chassagne-Montrachet, Burgundy, France) *A classic and pure expression of chardonnay, and the mineral character of the appellation. (95 pts. WS) \$120*

CHAMPAGNE AND SPARKLING WINE

GUINGI PROSECCO (Italy)
Mandarin orange, white peach and pineapple mingle with a light, dry toastiness. \$36

LA PERLINA SPARKLING MOSCATO (Italy)
Delicately fruity and sweet, with lively effervescence. \$36

GRUET SPARKLING BLANC DE NOIRS (New Mexico)
Lightly toasty, with creamy textures. Dry finish. Methode Champenoise style using mainly Pinot Noir. \$44

KRONE BRUT SPARKLING ROSE (South Africa)
Lush cranberry, strawberry, and raspberry flavors lead to a creamy and effervescent, dry finish. \$48

CAMILLE BRAUN CREMANT D'ALSACE BRUT SPARKLING
(Alsace, France)
Light citrus, and a subtle toastiness, mingle with a dry finish. Organically grown and aged 30 months. \$48

VEUVE CLICQUOT BRUT CHAMPAGNE (France) 1/2 bottle.
Smooth-bodied with flavors of apricot, vanilla and subtle minerality. \$49

OTHER WHITES

GIOCATO PINOT GRIGIO '19 (Slovenia)
Fresh, lively notes of ripe citrus and zesty mandarin orange. \$32

JOSEF DRATHEN RIESLING KABINETT '17 (Germany)
Delicate flavors of pear mingle with fresh, light acidity. \$32

METTLER ALBARINO '17 (Lodi, CA)
Juicy pear, apple, and nectarine, accented with subtle spice. 100% estate grown. \$36

DOMAINE MICHEAL GIRARD SAUVIGNON BLANC '19
(Sancerre, France)
Elegant, light and refreshing citrus notes \$44

INTERESTING REDS

LA QUERCIA MONTEPULCIANO '16 (Abruzzo)
Seamless flavors of black cherry and plum. \$32

RIDGE EAST BENCH ZINFANDEL (Sonoma, CA)
Beautifully spread palate of peppery black and red cherry, medium tannins. \$65

CASTELLO DI FARNATELLA CHIANTI '15 (Chianti)
Old and new world meet to form a rich, slightly juicy/slightly earthy, smooth red. \$36

"NESSUN DORMA" SUPER TUSCAN '16 (Tuscany)
A harmonious blend of Sangiovese, Merlot, and Syrah. Classic red from Antonio Sanguinetti. \$44

DRY CREEK ZINFANDEL '17 (CA)
Brambly layers of black cherry, blackberry, black raspberry. Nuances of nutmeg and white pepper. \$44

BROTTE '16 (Cotes du Rhone, Vaucluse, France)
Grenache /Syrah, cherry, raspberry, white pepper. \$38

PAYDIRT '17 (Paso Robles, CA)
Black raspberry, layered with smooth, dark chocolate. "Prisoner" fans will fall in love. \$50

FIORA'S PRIVATE LABEL CUVÉE (RED BLEND)
(Columbia Valley, WA)
Cabernet Sauvignon, Syrah, Grenache, Petite Verdot. \$52

RIDGE PETITE SIRAH '16 (Sonoma Co., CA)
From Lytton Estate, Dry Creek Valley. blueberry, and a dense, rich body. Aged for 12 months in American oak. \$65

CESARI AMARONE CLASSICO '14 (Valpolicella)
Corvina, Rondinella and Molinara. Smoky plum, subtle tobacco, and a sensuous texture. \$80

LE VIGNE ESTATE GROWN TANNAT '15 (Paso, CA)
Deep raspberry, dark chocolate, espresso. Slightly smoky, hint of black licorice. \$60

GRASSINI "EUIPPO" RED BLEND '14 (Happy Canyon, CA)
Cab Sauv/Petit Verdot/Cab Franc Robust plum, blackberry mingle with vanilla and cocoa. \$70

CUVELIER LOS ANDES '14 (Argentina)
Bordeaux style blend of Malbec/Cab Sauv/Merlot/Petit Verdot aged 18mo in French oak. \$75

SEAN MINOR "NICOLE MARIE" BLEND '17 (CA)
Packed with ripe black cherry raspberry and well integrated mild oak spices. \$57

CABERNET SAUVIGNON

BUTTERNUT '16 (CA)

Juicy, wild berry, and a bit of clove. smooth, easy tannins. \$36

75 WINE CO. '19 (CA)

A luscious gem by Tuck Beckstoffer. Dark red currants, blackberries. Hint of toffee biscotti on smooth finish \$45

CA'MOMI '17 (Napa Valley, CA)

Deep and lush, with black plum, cocoa, raspberry and brambleberry. \$48

METTLER (Lodi, CA)

Blackberry, smoky plum, dark currant, chocolate and coffee bean. Lush tannins. Estate grown. \$48

WHITEHALL LANE TRE LEONI '16 (Napa, CA)

Cabernet Sauvignon driven, with ripe blackberries, dark chocolate, and coffee. \$60

TRIG POINT (Alexander Valley, Sonoma, CA)

Robust, but elegant notes of mixed dark berries and rich mocha. \$55

SEAN MINOR '16 (Sonoma Coast, CA)

Intense flavors of black cherry, raspberry, blackberry, and plum, with a touch of spicy oak. \$55

ELIZABETH SPENCER '16 (Napa Valley, CA)

Layers of plum and blackberry. Smoky finish and smooth, seamless tannins. \$84

BURGESS '14 (Howell Mountain, Napa Valley, CA)

Plush mouthfeel, with notes of vanilla, oak spice, blackberry, cassis, light tobacco and chocolate. \$90

TURNBULL '17 (Napa Valley, CA)

Complex layers of sleek black cherry, dusty raspberry, and baking spices. \$75

MARIO ANDRETTI RESERVE 2016 (Napa, CA)

Rich ripe berries, coffee, chocolate. Polished, balanced tannins. \$85

FIVE VINTNERS 2017 (Napa, CA) \$75

Luscious dark berry and cassis. Oak, tannins and acidity in perfect harmony. \$75

LE VIGNE DI ACQUARELLO 2015 (Paso, CA) \$65

Medium to full body, moderate oak, integrated fruit, espresso on finish. \$65

SHAFFER ONE POINT FIVE 2018

(Stags Leap, Napa Valley, CA)

Seamless, velvety tannins. Flavors of red summer berries, black cherry and plum, mocha, cinnamon and spices. \$175

PINOT NOIRS

JULIA JAMES '19 (CA)

Bright acidity meets balanced oak. Cherry and Vanilla mingle with slight earthiness \$36

DOMAINE DE LA DENANTE '19 (Burgundy, FR)

Crafted by best young winemaker of Macon region, using organic and biodynamic methods. Graceful textures with balanced acidity \$52

SPINDRIFT CELLARS '17 (Willamette Valley, OR)

Aromas of Cherry, strawberry, rose petal, generous black cherry on the palate shows vigor and intensity \$56

BANSHEE '16 (Sonoma Co., CA)

Cranberry, rich earth and sandalwood spice give way to walk strawberry and restrained tannins. \$55

BROADLEY VINEYARDS '18 (Willamette Valley, OR)

Elegant texture with spice, tobacco, raspberry, Bing cherry, spice cake, and a silky finish. \$55

ANCIENT OAK "SIEBERT RANCH" '16

(Russian River Valley, Sonoma, CA)

Lush, Bing cherries mingle with soft earthiness and creamy textures. \$78

DUMOL "WESTERN REACH" '18 \$135

Wild strawberry preserve and raspberry tea leads into savory seasonings of black tea, forest floor and cardamom 94pt. \$135

MERLOTS

BARNARD GRIFFIN '16 (Columbia Valley, WA) warm cherry cobbler, notes of ripe raspberries, ultra-soft tannins. \$36

LE VIGNE 2015 (Paso Robles, CA) red-cherry notes, leather, herbs and dusty cocoa. Dry finish. \$38

FITCH MOUNTAIN '18 (Dry Creek Valley, Sonoma, CA) Produced from a single region using French oak barrel aging. Velvety structure, and a supple, rounded finish \$57