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Top 50
Favorite Wines



Chandon - Brut Sparkling (California)

\$24

Taste: Balance and elegance that has a refreshingly dry finish. The wine delivers complex apple and pear characteristics accented by citrus spice.

The Extra: Louis Vuitton Moët Hennessy group owns Chandon & Veuve Clicquot who makes wines \$50 to \$6,000 Plus. 2021 SF Chronicle Wine Competition DOUBLE GOLD MEDAL winner!

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Veuve Du Vernay - Brut (France)

\$13

Taste: These bubbles are fresh and delicate, revealing apricot, peach flavors. An elegant wine, well- balanced and pleasant, to be enjoyed on every occasion that truly stands out.

The Extra: Veuve du Vernay produces most of its wines using the Charmat method, most famously used to produce Prosecco. Only the Chardonnay sparkling wine is produced by the traditional method where the wine ages in bottle for nine months on its lees before disgorgement.

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Wagner - Emmolo Sparkling (Napa)

\$31

Taste: Wagner's Emmolo Sparkling wine has a lean and vibrant entry, with the citrusy tartness of clementines. This wine fills the mouth with tiny bubbles, and the finish brings flavors of honey crisp apples and cranberry.

The Extra: This wine is sourced from cooler coastal regions of California and is non-vintage, affording greater ability to achieve its desired style. Features soft bubbles and freshness that yields to creaminess from extended aging.

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Zardetto - Prosecco (Italy)

\$25

Taste: Fresh, intense and floral with hints of acacia, wisteria flower, rennet apple and white peach. Sapid, round structure, with the freshness balancing the ripeness of the fruity notes. Typical golden apple flavours and a hint of citrus supported by rich minerality within a complex sapidity and tight structure. Refined and persistent bubbles.

The Extra: A superb Prosecco Superiore, excellent on its own or to accompany appetizers, fish and white meat dishes.



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Trentadue - OPR Sparkling Rosé (California)

\$17

Taste: This wine is an attractively delicate, fruity wine with a smooth, crisp finish. The result is a slightly sweet, mellow style Champagne with clean fruitiness and balanced acidity, a sparkling wine with a delicate flavor layered over impressions of strawberry, rose petals and watermelon. With its relatively low alcohol content, this wine is the perfect choice for an early afternoon weekend “happy hour.”

The Extra: The base still wine is put through secondary fermentation in small 1,000-2,000 gallon glass lined tanks and the process takes about 45 days to complete. The result is a slightly sweet, mellow style Champagne with clean fruitiness and balanced acidity, a sparkling wine with a delicate flavor layered over impressions of strawberry, rose petals and watermelon.

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Argyle - Rosé (Willamette Valley, OR)

\$19

Taste: Pretty and perfumed, with a scent of cherry blossoms, and flavors of red cherry and watermelon rind, the wine's texture is creamy and succulent, lined with a nutty note. Pour it for a salmon feast.

The Extra: 100% Pinot Noir grown from Argyle's two high elevation vineyard sites in the Dundee and Eola-Amity Hills.

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Whispering Angel - Rosé (French)

\$21

Taste: The Whispering Angel shows a light salmon color; fresh aromas of strawberry and red raspberry; full bodied and round on the palate; fresh red fruit flavors with some tropical notes. The rewarding taste profile is full and lush while being bone dry with a smooth finish.

The Extra: Whispering Angel is a wine produced at the Château d'Esclans, a castle that dominates a whopping 267 hectares of land. The estate that produces this famous rosé is also responsible for the Garrus, the most famous, prestigious rosé in the world.

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Con Cristo - Malbec Rosé (Argentina)

\$31

Taste: The unique rose-gold color of this rosé makes it as visually stunning as it is delicious. The nose has a forward blend of strawberries and raspberries and a gentle finish of herbs and wildflowers.

The Extra: The owners of this Argentinian made wine live right here in Raleigh. They fell in love with Argentina, the food and wine on their first visit in 2007 creating their first vintage in 2016.

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Fleur de Mer - Rosé (France)

\$20

Taste: A classic Provençal Rosé, Fleur de Mer is a brilliant pale pink color, beautifully balanced with bright fruit notes and crisp acidity. Delicate aromas of fresh watermelon and cherry give way to a complex, refreshing palate. Layers of red berries and subtle citrus are complemented by a softly textured middle and a fine, cleansing, mineral finish.

The Extra: 90 pts. Wine Enthusiast

The grapes for Fleur de Mer are grown in France's A.O.C. Côtes de Provence, in what they call the "golden triangle" between Cuers, Pierrefeu and Puget Ville. Most growers here focus almost exclusively on Rosé wines. Provence has been making Rosé style wines for 2,600 years, tracing back to before the Roman Empire.

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Wagner - Belle Glos - Rosé (California)

\$20

Taste: This wine is a bright and expressive delight with intriguing complexity to the flavors of grapefruit, tangerine and lemon zest.

The Extra: This bespoke rosé was plucked from Pinot Noir grown specifically for the purpose and crafted in the Burgundian tradition, with a gentle hand and sharp eye towards color. Salmon pink with golden highlights, this meets all the demands of the “oeil-de-perdrix” style.

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Three Pears - Pinot Grigio (California)

\$14

Taste: With inviting aromas of stone fruit, honey and a hint of grapefruit, the Pinot Grigio has fresh and delicate flavors of pears on the palate complemented by a crisp and refreshing finish. This wine is light, fruity and soft in texture, offering honeydew melon aromas and golden apple flavors. It's mild in terms of acidity and short on the finish.

The Extra: Three Pears wines are bright, balanced, and delicious. Delightful white wines with great flavors attributed to a gradual ripening season in the Delta region of Northern California, which allows for subtle fruit expression and great acid retention.

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Trefethen - Chardonnay (Napa)

\$25

Taste: Aromas of pineapple, apple, and Meyer lemon are layered with orange peel and pear notes. It's full-bodied, structured, and balanced with fresh acidity. Nuances of crème brûlée and vanilla lead to a smooth and lengthy finish.

Food Pairing: This bright Chardonnay is perfect for grilled or steamed fish and fresh vegetables. It is also a great companion for lightly cooked shellfish like crab and prawns.

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Oxford Landing - Sauvignon Blanc (Australia)

\$14

Taste: This light-bodied wine carries intense flavors of gooseberry, passionfruit, capsicum, along with a hint of melon. Both fresh and crisp to the taste.

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Groth - Sauvignon Blanc (Napa)

\$26

Taste: Lemon, grapefruit, green apple, and passion fruit flavors are abundant with some oak and minerality present in the crisp finish.

The Extra: Sourced exclusively from Groth's sustainably farmed Oakville Estate in the heart of Napa Valley.

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Grey Stack - Sauvignon Blanc (California)

\$28

Taste: This wine delivers lovely, fresh tropical flavors with lots of guava, gooseberry and lemon grass. The aromas are intense and the intensity in the mouth equals that of the aromas. It has a layered rich mouthfeel with a great crisp acidity and a vibrant long lingering finish.

Extra: This wine pairs well with goat cheese or shellfish.

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Wagner - Emmolo - Sauvignon Blanc (Napa)

\$23

Taste: Fresh and racy, this Sauvignon Blanc exudes lovely melon, apricot, citrus, and lemongrass flavors. A crisp, clean finish with a touch of minerality cleanses the palate and nicely balances the upfront fruit.

The Extra: Enjoy it with a serving of raw oysters topped with a drizzle of Meyer lemon.

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Mayr - Gruner Veltiner (Austria)

\$22

Taste: This is crisp, easy drinking, Gruner with soft refreshing citrus and mineral nuance. The complexity is there, but no need to overthink it. This is a wine to quaff mindlessly at the beach, on the boat, and by the pool with your favorite outdoor/picnic cuisine.

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Wagner - Conundrum - White Blend (California)

\$20

Taste: Sourced from California's premier winegrowing regions, this wine is both exotic and bright, a blend of Chardonnay, Sauvignon Blanc, Semillon, Muscat Canelli and Viognier. It lures you in with scents of apricot, pear and honeysuckle, and if you're paying attention, orange and lemon meringue pie. The initial sweetness is balanced by natural acidity. The long finish will leave you longing for another glass.

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Twomey - Sauvignon Blanc (Napa)

\$20

Taste: This wine shines with aromas and flavors of dried leaves, stone fruit, and earthy notes. Enjoy it with linguine and clams.

The Extra: A true single vineyard Sauvignon Blanc embraces the sauvage, or “wild,” natural character of the grape, challenging our senses and leaving us thirsty for another glass. A wine from the Silver Oak Family.

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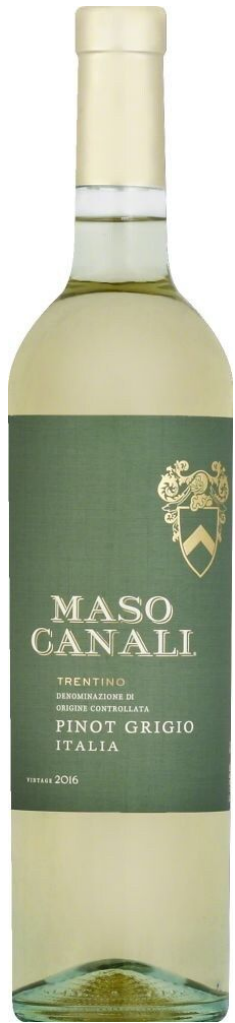


Legendary Estate Series - Chardonnay (Romania)

\$11

Taste: The Legendary Estate Series Chardonnay has a perfumed nose of vanilla, white flowers and ripe banana. The white wine is medium bodied with flavors of papaya, guava, mango and honeydew melon on the palate. There is a crisp bright finish full of the same fruity notes.

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Maso Canali - Pinot Grigio (Italy)

\$16

Taste: Maso Canali Pinot Grigio is a great Italian white wine, crisp but luxurious. It combines freshness with ripeness, delivering an outstanding wine-drinking experience. Consumers will enjoy the delicate orange blossom and citrus aromas as well as the pineapple, honey, and white almond flavors.

Food Pairing: Maso Canali Pinot Grigio is a fantastic companion to all-things shellfish. From butter and herb-baked oysters to spaghetti crab and lemon, it pairs delightfully with the delicate briny or salty flavor of the oysters.

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Domaine Bernard Defaix Chablis 1er Cru Vaillons -Chardonnay (France)

\$40

Taste: Fresh and vibrant with density on the palate, and plenty of acidity to keep everything in check. Long flavour with some saline notes allied to warming spice on the finish.

The Extra: Top scoring Premier Cru Chablis 2019

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Sonoma Cutrer, The Cutrer- Chardonnay (Sonoma)

\$29

Taste: Layers of white peach and pear, light vanilla, roasted nuts and baking spice fill your mouth with the first sip. This wine is a beautiful balance between a lovely mid-palate creaminess with bright acidity and a long, mouthwatering finish. The Cutrer appeals to wine lovers who enjoy a creamier, rounder Chardonnay with more oak influence.

Food Pairing: Enjoy with prawns, risotto, and spring vegetables.

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Licia - Albariño (Spain)

\$21

Taste: Straw yellow with greenish hues, the Licia Albariño has strong varietal characteristics with hints of grapefruit, candied fruit, quince jelly, notes of fresh herbs, green apples, and minerals. It is full bodied and well balanced, highlighting the aromas of citrus and green apple, with a long and persistent finish.

Food Pairing: This wine pairs deliciously with grilled fish—or any kind of seafood—Asian cuisines, rice dishes, salads and grilled vegetables.

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Boomtown - Pinot Gris (Washington)

\$17

Taste: Ultracrisp fruit mixes apple, melon and cucumber, then fills out in the middle with pretty herb and grass. The wine resonates, refreshing and textural, begging for food, or at least another glass.

Food Pairing: Goes well with creamy pastas or smoked foods.

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Grgich Hills - Chardonnay (Napa Valley)

\$40

Taste: Deep and golden-cored in the glass. Highly aromatic and inviting, with layers of acacia leading into racy pineapple and nectarine. The mouthfeel is just as generous, showcasing fresh-cut pineapple, yellow apples, and ginger, making for an eventful sip.

Food Pairing: The wine pairs well with fall and winter cuisine.

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La Solitude - Cotes du Rhone Blanc (France)

\$18

Taste: The wine has a nose of citrus and apricots, a round and generous mouthfeel, and a fresh and flavourful finish.

The Extra: This wine is a blend of three varietals. The Clairette brings the freshness and zest of citrus, the Viognier the aromatic depth and roundness, and the Grenache the notes of white flowers. The grapes are harvested early in the morning and completely destemmed. The fermentation in stainless-steel vats preserves the full aromatic freshness.

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Christopher Michael - Chardonnay (Washington)

\$15

Taste: The vintage was long and generous, resulting in a wine showing melon, white stone fruits, citrus, and hints of pear. Add a subtle touch of oak, and you have a neat and complex wine that can be enjoyed now or aged.

Food Pairing: This wine pairs wonderfully with pork dishes.

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Domaine Riffault - Sancerre (France)

\$29

Taste: Domaine Riffault makes a crisp, delightful, thirst quenching Sancerre that energizes and electrifies the palate. Sancerre's signature saline mineral notes and textbook aromas of zesty, energetic white grapefruit, lemon-lime citrus zest, Thai basil, gooseberry, and smoky minerals. Fresh, crisp, and begging to be drunk with gusto, Riffault's Sancerre finishes clean and brisk, with lovely waves of juicy citrus fruit and flinty minerality.

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Talbott - Chardonnay (Monterey)

\$27

Taste: Lightly toasted almond, melted butter, chalk and Meyer lemon scents are woven together in this expressive yet restrained bottling. There is well dispersed acidic energy throughout the palate...and white flower notes on the finish.

The Extra: 92 Points Wine Enthusiast

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Bonanza - Cabernet (California)

\$23

Taste: A delicious Cabernet featuring flavors of dark berry, vanilla, cassis and toast. Aromas of currants and oak are met by a subtle smokiness. Silky tannins create a smooth, easy to drink wine with a long finish.

Food Pairing: Pairs well with grilled meats and chocolate.

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Seven Falls - Cabernet (Columbia Valley)

\$18

Taste: The 2015 vintage of Seven Falls Cabernet is loaded with ripe fruit flavors of black cherry, boysenberry and other black fruits. It is layered with notes of black tea, mint, herb and spice. This concentrated, full bodied wine has a smooth lasting finish.

Food Pairing: Pairs well with grilled steaks and ribs.

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Terra d'Oro - Zinfandel - (California)

\$29

Taste: Deep reddish purple with aromas of bright berry/cherry fruit. Big body yet very balanced with luscious layers of raspberry, cherry, and cocoa flavors. Just a hint of baking spice at the end brings it all together.

Food Pairing: A great companion to grilled or smoked meats. Pairs well with beef and pork, and even pizza with meat toppings.

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MollyDooker - The Boxer - Shiraz/Syrah (Australia)

\$31

Taste: This wine has hints of spiced plums, blackberry jam and cherry all at the fore and finishes with coffee cream, licorice and vanilla. Full bodied with vibrant berry fruit characteristics.

Food Pairing: Pairs great with steak enchilada casserole, deep dish pizza and cheese pie, pan-fried goose breast with watercress.

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Ken Wright - Pinot Noir - (Oregon)

\$22

Taste: Floral notes of magnolia, rose and candied red fruits play with gentle touches of cinnamon and clove on the nose. Flavors of generous red cherry, raspberry, and plum swirl with subtle notes of vanilla cream. This wine graces the entire palate with smoothly textured tannins and leaves it with a lusciously clean finish.

Food Pairing: Pairs well with roast pork with a cranberry glaze, grilled salmon with a honey mustard and brown sugar crust, and coq au vin.

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Tamarack - Firehouse Red Blend (Washington)

\$18

Taste: Bright and tart red fruit leads on the nose, including red cherry and pomegranate, followed by subtle floral aromas and spicy notes of savory pork roast. The palate is rich and focused with its tannins sitting in the mid-palate. Balanced flavors of red fruit are followed by fresh and pleasing savory tannins, showing notes of steak rub and cocoa that lead into a long, smooth finish.

The Extra: Best Red Blend under \$20

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Austin Hope Treana - Cabernet (Paso Robles)

\$26

Taste: This juicy red blend opens with fruit-forward notes of blackberry, dried cherry and plum complemented by rich aromatics of cedar and black pepper. On the palate, the bright red fruit flavors give way to soft, approachable tannins and nicely balanced acidity leading to a long, delicious finish.

Food Pairing: Portobello mushrooms, whether stuffed, grilled, or baked, pair greatly with Cabernet Sauvignon as well.

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Ramsay - Pinot Noir (Napa)

\$19

Taste: This wine is a medium-bodied with delicate cherry, red plum, and red berry fruit. A very pure fruit profile with an uplifting, savory complexity leading to a long and refreshing finish.

Food Pairing: An extremely versatile pairing wine, running the gamut from roasted beets, wild mushrooms with gnocchi, pan-seared fish, up to wild game like duck and quail.

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Prophecy - Pinot Noir (California)

\$15

Taste: This juicy red blend opens with fruit-forward notes of blackberry, dried cherry and plum complemented by rich aromatics of cedar and black pepper. On the palate, the bright red fruit flavors give way to soft, approachable tannins and nicely balanced acidity leading to a long, delicious finish.

Food Pairing: Pinot Noir pairs well with a wide range of foods—fruitier versions make a great match with salmon or other fatty fish, roasted chicken or pasta dishes; bigger, more tannic Pinots are ideal with duck and other game birds, casseroles or, of course, stews like beef bourguignon.

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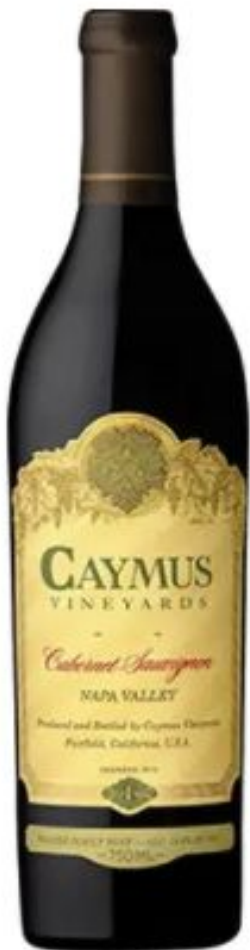
Legendary Estate Series - Pinot Noir (Romania)

\$12

Taste: Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. Lingering aftertaste.

Food Pairing: This wine pairs well with crackers, goat cheese, pear, and salami.

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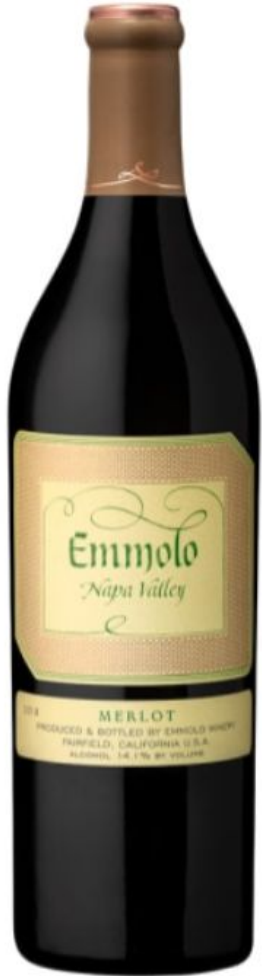
Wagner - Caymus- Cabernet (Napa Valley)

\$75

Taste: This wine is very full bodied, very fruity, and has a rich texture. It primarily features decadent ripe blackberry flavors with undertones of vanilla and toast oak.

Food Pairing: Best served with all types of seafood and shellfish, sushi, sashimi, chicken, veal, pork and cheese.

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Wagner - Emmolo - Merlot (Napa)

\$50

Taste: This wine is a vibrant red, the 2018 vintage is earthy and alluring, featuring scents of ripe plums, wild berry pie, and freshly we soil. The palate quickly builds and expands, offering flavors of mulberry, espresso, toasted wood, and sweet spice. It has a lingering finish that fills the mouth with the richness of lush fruit and Mexican chocolate.

Food Pairing: This wine pairs well with beef, lamb and veal.

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Wagner - Red Schooner - Malbec (Argentina)

\$45

Taste: A dense, dark red, this wine opens up with the scent of ripe plums and cherries. On the palate, it is powerful, concentrated, supple and persistent. This wine is unfinned and may throw a bit of sediment, representing the rich and natural concentration of abundant quality. Serve with all types of grilled meats and chicken, Spanish or Latin fare, especially beef empanadas, chorizo, little beef or lamb meatballs, Serrano ham and cheeses.

Food Pairing: This wine pairs well with medium cheeses, salami, fresh salads, and baby back ribs.

The Extra: This wine is 2018 vintage

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Post & Beam - Cabernet Sauvignon (Napa)

\$40

Taste: Pure, fresh plum, violet and sage aromas lead to a round palate layered with ripe plum, dark berry and black currant flavors. Leather, cedar and dried herb accents, along with whispers of vanilla and oak provide depth, while lithe acidity keeps the wine lifted, balanced and bright.

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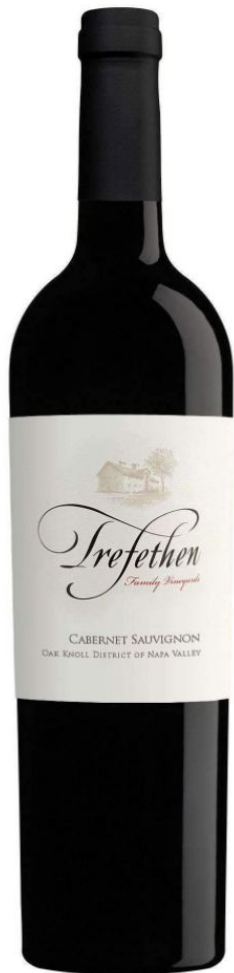
Hess Lion Tamer - Red Blend (Napa Valley)

\$35

Taste: This wine's plush texture and ripe, juicy core of black fruit are brightened by 2% of Mourvèdre that delivers the perfect amount of cheerful red fruit. The blend together creates a wine with delicious notes of black plum, cassis and boysenberry that are concentrated in the mid-palate and enveloped in bright cherry notes that deliver a graceful elegance and balanced finish.

Food Pairing: This wine pairs well with beef, lamb, deer, and poultry.

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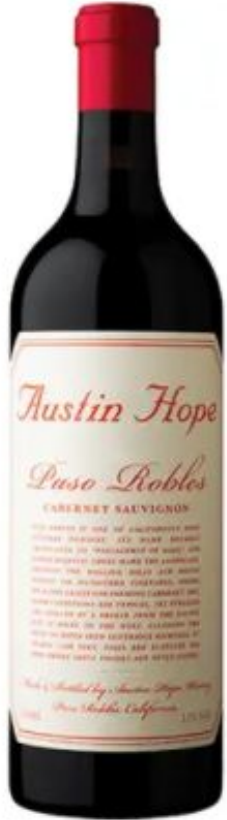
Trefethen - Cabernet Sauvignon (Napa Valley)

\$42

Taste: 2018 Trefethen Cabernet Sauvignon is rich, deep red garnet color with aromas and flavors of black currant, ripe plum, and blackberry. Notes of lavender, cocoa, and leather are layered with black pepper and vanilla bean. Full-bodied and intense, this wine is balanced and well-structured with seamless acidity and firm tannins.

Food Pairing: This powerful wine pairs well with beef, lamb, pork or game dishes.

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Austin Hope - Cabernet (Paso Robles)

\$52

Taste: Quite dark in the glass, this reliable crowd-pleaser begins with hearty aromas of black currant, black plum, lush oak and caramel, accented by a hint of olive and loads of clove and nutmeg. The mouthfeel is hearty and rich, with just enough tannic weight to balance the creamy black-cherry, caramel and chocolate-ice-cream flavors, which lead to an oaky finish.

Food Pairing: This wine pairs well with foods that are high in fat, such as charred burgers, big ribeye steak, or even braised short ribs.

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Novelty Hill - Merlot (Washington)

\$22

Taste: Ripe, aromatic notes of wild raspberry, red currant and a hint of cocoa fill the glass, gaining focus and concentration on the palate. Richly textured with supple, refined tannins that stretch across a satisfying finish.

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Carneros Springs - Cabernet Sauvignon (Napa)

\$26

Taste: This style is venerated for its rich, luscious texture and concentrated layers of sweet, dark fruit, perfectly integrated with toasted French oak. The tannins are so fine they make your Grandmother's freshly whipped cream feel coarse by comparison.

The Extra: Vibrant & fresh w/ silky texture, this Cabernet Sauvignon is a joy to drink now, but will age in the cellar for another 20+ years!

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The Prisoner - Red Blend (Napa)

\$48

Taste: The Prisoner is now the most recognized red blend, leading the resurgence of interesting blends by incorporating Zinfandel with the unlikely mix of Cabernet Sauvignon, Petite Sirah, Syrah, and Charbono. Bright aromas of ripe raspberry, vanilla, and coconut give way to flavors of fresh and dried blackberry, pomegranate, and vanilla, which linger harmoniously for a smooth and luscious finish.

Food Pairing: Pair it with grilled baby back ribs.

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