

SHYC Wine List

White and Rose Wines

Chardonnay

- Kendall Jackson Chardonnay, Santa Barbara County, California 2017** 9/35
Description: Traditional California style – oaky and buttery
Food Pairing: Rich foods, butter and cream sauces, scallops, risotto and pasta
- B.R. Cohn, Sangiacoma Vineyard, Carneros, California 2016** 10/38
Description: Medium-bodied with a classic mineral finish
Food Pairing: Pork, veal, chicken and fish
- Albert Bichot, Macon-Villages Maconnais, Burgundy France 2017** 10/38
Description: Unoaked, very light, with floral notes
Food Pairing: Apertif, shellfish, scallops and white meats
- Toad Hollow, Mendocino County, California 2016** 38/Bottle
Description: Unoaked, light, bright and well balanced
Food Pairing: Fish, seafood, fried food, poultry and vegetarian dishes

Sauvignon Blanc

- Crossings, Marlborough, New Zealand 2018** 9/35
Description: Crisp and tart with citrus notes in the traditional NZ style
Food Pairing: Shellfish and fresh fish, more assertively seasoned dishes like Cajun, curry and Mexican
- Domaine Des Grandes Perrieres Sancerre, Loire, France 2017** 13 /48
Description: Classic Sauvignon Blanc, hints of honeysuckle and ripe lemon
Food Pairing: Shellfish, rich seafood dishes, trout and chicken dishes
- Groth, Napa Valley, California 2017** 42/Bottle
Description: Lush with ripe melon notes
Food Pairing: Chicken, seafood

Other Whites

- Beringer, White Zinfandel, California (NV)** 8/glass
Description: Semi-dry, with a strong taste of strawberries
Food Pairing: Light meat, including chicken, pork and lamb
- Zum, Riesling, Mosel, Germany 2016** 8/32
Description: Light, dry and fresh
Food Pairing: White fish dishes, Asian food and fruit
- Pine Ridge Chenin Blanc Viognier White Blend, California, 2016** 9/35
Description: A marriage of the crisp citrus of Chenin Blanc (80%) and the fuller-bodied floral notes of Viognier (20%).
Food Pairing: Aperitif, fish, seafood, chicken, and spicy dishes
- Ruffino Il Ducale, Pinot Grigio 2017** 12/42
Description: Light, smooth, easy on the palette
Food Pairing: Aperitif, fish, seafood, poultry, white meats
- Tenuta Guada Al Tasso Bolgheri Vermentino, Bolgheri, Italy 2017** 14/50
Description: Bright, well balanced, fresh— well worth trying
Food Pairing: Versatile—aperitif, vegetarian dishes, fish and chicken
- Vieira de Plata Albarino, Rías Baixas, Spain 2017** 50/Bottle
Description: Flavorful Spanish wine traditionally paired with seafood and fish
Food Pairing: Fish, shellfish, appetizers and snacks

Champagne/ Sparkling

- Zonin, Prosecco, Italy (NV)** 8/32
Description: Dry and pleasantly fruity with a fresh, aromatic note on the finish
Food Pairing: Aperitif, delicate foods and sauces, and brunch dishes
- Veuve Clicquot, Brut, France (NV)** 50/Bottle
Description: Yellow and white fruits, vanilla, toasty brioche
Food Pairing: Aperitif, hors d'oeuvres, seafood, salmon and pasta

Rose

- Domaine La Colombe, Provence, France 2017** 10/38
Description: Classic light, dry Provençal style
Food Pairing: Fish and shellfish; perfect for a summer aperitif

Red Wines

Cabernet Sauvignon

J Lohr Seven Oaks, Paso Robles, California 2016 12/42

Description: Bold and nicely balanced, with bright acidity and flavors of black currant and chocolate

Food Pairing: Steak, roasted meats, lamb and barbeque

Rutherford Ranch, Napa Valley, California 2015 13/48

Description: Ripe currant and black cherry

Food Pairing: Grilled meats and chops

Merlot

Sterling, Napa Valley, California 2016 9/35

Description: Smooth, medium-bodied and soft on the palette. Intense flavors of dark berries with a hint of cinnamon.

Food Pairing: A versatile wine that pairs well with most dishes

Chateau St. Jean, Sonoma Valley, California 2016 40/bottle

Description: Full-bodied with measured tannins and concentrated fruit

Food Pairing: Lamb, other red meats and pasta

Pinot Noir

Josephine Dubois Grand Reserve, Burgundy, France 2016 9/35

Description: Light, well balanced, smooth, fruit

Food Pairing: Semi soft cheeses, chocolate and nuts

Meiomi, Willamette Valley, Oregon 2017 11/42

Description: Flavors of jammy fruit and vanilla

Food Pairing: Dishes with a touch of spice, duck, salmon and tuna

Willamette Whole Cluster, Willamette Valley, Oregon 2017 14/50

Description: Characteristic Oregon style: light and fragrant with some density and hints of black cherry

Food Pairing: Duck, pork and salmon

Louis Latour Bourgogne, Burgundy, France 2015 48/Bottle

Description: Medium bodied, well balanced, classic Burgundy balance

Food Pairing: Red meats, pork, veal

Other Reds

Pierre Amadieu, Cote Du Rhone, Rhone Valley, France 2016 8/32

Description: Light bodied with floral tones

Food Pairing: Beef, duck, pork, chicken and Asian foods

Piattelli Malbec, Mendoza, Argentina 2016 9/35

Description: Robust and well balanced with flavors of dark berries

Food Pairing: Roasted meats, steaks, prime rib and pasta with tomato- based sauces

Monte Antico, Tuscany, Italy, 2013 9/35

Description: Full bodied but smooth and balanced, soft tannins

Food Pairing: Red meats, pork, pasta

Louis Jadot Beaujolais Villages, Beaujolais, France 2017 9/35

Description: Light with fruit tones, easy drinking versatile wine

Food Pairing: Chicken, pork, veal, pasta, salmon

Vina Robles, Petite Sirah, Paso Robles, Central Coast, California 2014 10/38

Description: Full-bodied, with dark fruit flavors and chewy tannins

Food Pairing: Beef, lamb and braised meats, such as short ribs

Chateau Larose-Trintaudon, Haut Medoc, Bordeaux, France 2015 50/Bottle

Description: Classic Bordeaux, smooth, soft tannins, lingering finish

Food Pairing: Steak, lamb, roasted meats, game, stews

Pierre Amadieu, Gigondas Romane Machotte, Rhone Valley, France 2015 55/Bottle

Description: Full bodied and well balanced with intense flavors of ripe berries. Nice finish.

Food Pairing: Beef, lamb, game and poultry

Please note that unfinished bottles of wine can be recorked by the SHYC Staff for members/guests to take home.

Members are welcome to bring their own special bottles of wine. There is a corkage fee of \$25 per bottle.