“WHAT IS THE DEFINITION OF A GOOD WINE?
IT SHOULD START AND END WITH A SMILE.”

William Shakespeare

“WINE MAKES A SYMPHONY OF A GOOD MEAL.”

Fernando Garcia

“A MEAL WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE.”

Jean-Anthelme Brillat-Savarin

“WINE IS SUNLIGHT, HELD TOGETHER BY WATER.”

Galileo Galilei
Wine Spectator has carefully and masterfully culled this extraordinary wine list from the finest vintages and appellations to be found. With a diverse array of wines, from Burgundies and Bordeauxs to New World wines, there is something to suit everyone’s taste and perfectly complement every meal.

Each year, Wine Spectator ranks thousands of wines from around the globe and all the wines they have chosen for Oceania Cruises are the best of the best as all have received a coveted rating of 85 or higher. You will also find daily recommendations from Wine Spectator on the perfect pairings to all of our menu items.

Whether you are a wine connoisseur, a budding expert, or someone who simply enjoys sampling new and different wines, you will want to visit La Reserve by Wine Spectator, our wine-tasting center on Deck 12. Here, you can enjoy a premium wine-tasting lead by an insightful expert or indulge in a seven-course, wine-pairing dinner, a magnificent affair that is reserved for only 24 privileged guests.

Enjoy your wine this evening and please don’t hesitate to ask any of our resident wine experts for their recommendations.
Jacques Exclusives

White Wines

700  Claude Lafond Reuilly La Raie, Loire Valley, France 2009  $42
701  Willam Fèvre Chablis, Burgundy, France 2008  $74
702  Comte Lafond de Ladoucette Sancerre, Loire Valley, France 2007  $79
703  Château Jeanguillon Entre-Deux-Mers, Bordeaux, France 2009  $35
704  Domaine de la Jasse Tête de Cuvée, Languedoc-Roussillon, France 2009  $34
705  Domaine de la Bergerie Clos le Grand Beaupréau, Savennières, Loire Valley, France 2007  $34

Red Wines

710  Château Lynch Moussas 5ème Cru Classé, Pauillac, Bordeaux, France 2007  $92
711  Château Bouscaut Grand Cru Classé de Graves, Pessac Léognan, Bordeaux, France 2006  $76
712  Château Virginie de Valandraud, St Émilion, Bordeaux, France 2005  $144
713  Almaviva, Concha Y Toro/Baron Philippe de Rothschild, Maipo Valley, Chile 2007  $147
714  Château Rocher-Gardat, St. Émilion, Bordeaux, France 2006  $50
715  Château Haut-Musiel Tralamont, Rhône Valley, France 2006  $45
716  Roessler La Brisa Sonoma Coast Pinot Noir, Sonoma Coast, California 2008  $98
717  A.P. Vin Garys’ Vineyard Pinot Noir, Santa Lucia Highlands, Central Coast, California 2008  $130
718  Alfredo Prunotto Barolo DOCG, Piedmont, Italy 2006  $83
719  Domaine de la Bergerie Le Chant du Bois, Anjou Villages, Loire Valley, France 2007  $25
720  Le Logis de la Bouchardière, Chinon Les Clos, Loire Valley, France 2009  $20
721  Le Logis de la Bouchardière, Chinon Le Chêne Vert, Loire Valley, France 2008  $20
722  Chinon L’Arcestral de Philippe Pichard, Loire Valley, France 2007  $35
723  Domaine de la Perruche Clos de Chaumont, Saumur-Champigny, Loire Valley, France 2008  $25

Rosé

720  Domaine de la Jasse Rosé Saignée, Pays d’Oc, France 2006  $30
# Champagne

## Vintage

<table>
<thead>
<tr>
<th>No.</th>
<th>Wine Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>101</td>
<td>Louis Roederer Cristal, Reims, France 2002</td>
<td></td>
<td></td>
<td>$295</td>
</tr>
<tr>
<td>102</td>
<td>Moët &amp; Chandon Cuvée Dom Pérignon, Epernay, France 2000</td>
<td></td>
<td></td>
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<tr>
<td>103</td>
<td>Perrier-Jouët Fleur De Champagne, Epernay, France 1996</td>
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<td>$155</td>
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## Non-Vintage

<table>
<thead>
<tr>
<th>No.</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>110</td>
<td>Mumm Cordon Rouge Brut, Reims, France</td>
<td></td>
<td>$69</td>
</tr>
<tr>
<td>111</td>
<td>Veuve Clicquot Ponsardin Brut Yellow Label, Reims, France</td>
<td></td>
<td>$105</td>
</tr>
<tr>
<td>112</td>
<td>Perrier-Jouët Grand Brut, Epernay, France</td>
<td></td>
<td>$78</td>
</tr>
<tr>
<td>113</td>
<td>Armand de Brignac Brut Gold, Chigny-les-Roses, France</td>
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<td>$385</td>
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</table>

## Rosé

<table>
<thead>
<tr>
<th>No.</th>
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<tbody>
<tr>
<td>120</td>
<td>Louis Roederer Cristal Rosé, Reims, France 2000</td>
<td></td>
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<tr>
<td>121</td>
<td>Pommery Brut Rosé, Reims, France</td>
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<td>$120</td>
</tr>
<tr>
<td>122</td>
<td>Florence Pelletier Saint Ange Brut Rosé, Champagne, France</td>
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<td>$45</td>
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</table>

# Sparkling Wines

<table>
<thead>
<tr>
<th>No.</th>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>130</td>
<td>Vega Barcelona Cava DO, Penedès, Spain</td>
<td></td>
<td>$30</td>
</tr>
<tr>
<td>131</td>
<td>Bisol Prosecco Desiderio di Valdobbiadene DOCG, Cartizze, Veneto, Italy</td>
<td></td>
<td>$35</td>
</tr>
<tr>
<td>132</td>
<td>Mumm Cuvée Napa Brut Prestige, Napa Valley, California</td>
<td></td>
<td>$42</td>
</tr>
<tr>
<td>133</td>
<td>Domaine Carneros Brut, Napa Valley, California 2005</td>
<td></td>
<td>$39</td>
</tr>
<tr>
<td>134</td>
<td>Maschio dei Cavalieri Prosecco di Valdobbiadene DOCG, Veneto, Italy</td>
<td></td>
<td>$30</td>
</tr>
<tr>
<td>135</td>
<td>Domaine Chandon Brut Classic, Napa Valley, California</td>
<td></td>
<td>$39</td>
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</tbody>
</table>
White Wines

Chardonnay – Medium to Full Bodied

Chardonnay’s origin is still a matter of opinion but it grows at its very best in the Burgundy region of France. It has been found to grow well in other like regions around the world, developing its best flavors in cool coastal and valley areas. Common flavors and aromas are pear, apple, tropical fruit, and citrus. Winemakers are also able to use different techniques to produce wines that exhibit distinctive styles of this noble varietal. Chardonnay pairs well with a wide variety of foods from creamy pasta to seafood, pork, veal and chicken dishes.

1140 Joseph Drouhin Chablis Premier Cru, Burgundy, France 2007 $55
141 Lincourt Vineyards Chardonnay, Santa Rita Hills, Santa Barbara, California 2008 $42
142 Peter Lehmann Chardonnay, Barossa, Australia 2007 $30
143 Hess Su'ksol Vineyard Chardonnay, Napa Valley, California 2008 $44
144 La Crema Chardonnay, Sonoma Coast, California 2007 $46
145 Murrieta's Well Nautica Chardonnay, California 2008 $54
146 Sequoia Grove Chardonnay, Carneros, Napa Valley, California 2008 $49
147 Castle Rock Chardonnay, Russian River Valley, Sonoma, California 2008 $34
148 Louis Jadot Meursault, Côte de Beaune, Burgundy, France 2006 $85
149 Bouchard Père & Fils Pouilly Fuissé, Mâconnais, Burgundy, France 2008 $50
150 Louis Jadot Puligny-Montrachet, Côte de Beaune, Burgundy, France 2008 $98
151 Waterbrook Chardonnay, Columbia Valley, Washington State 2008 $30
152 Château Montfollet Regatta Chardonnay, Bordeaux, France 2009 $30
153 Antinori Castello della Sala Cervaro della Sala, Umbria, Italy 2007 $76

Sauvignon Blanc – Medium Bodied

Sauvignon Blanc wines have crisp acidity with flavors of melon, herb, citrus and fig. Fumé Blanc is a term that describes an oaky style of Sauvignon Blanc. Fumé means “smoked” in French and refers to the oaky character imparted into this wine when it is fermented and/or aged in barrel.

160 Robert Mondavi Fumé Blanc, Napa Valley, California 2008 $47
161 Michel Redde Pouilly Fumé La Moynerie, Loire Valley, France 2007 $47
162 Southern Right Sauvignon Blanc, Walker Bay, South Africa 2009 $28
163 Craggy Range Sauvignon Blanc, Te Muna Road Vineyard, Martinborough, New Zealand 2008 $34
164 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2008 $68
165 Cakebread Cellars Sauvignon Blanc, Napa Valley, California 2008 $60
166 Comte Lafond de Ladoucette Sancerre, Loire Valley, France 2007 $79
167 Santa Gloria Marina Reserve, Sauvignon Blanc, Maipo Valley, Chile 2010 $28
**Pinot Grigio – Light to Medium Bodied**

Pinot Grigio is native to the Friuli-Venezia Giulia region in northeastern Italy. Also known as Pinot Gris, this cousin to Pinot Noir has a chameleon-like ability to adapt to its growing environment as well as to many cuisines.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>170</td>
<td>Santa Margherita Pinot Grigio Valdadige DOC, Trentino, Italy 2007</td>
<td>$46</td>
</tr>
<tr>
<td>171</td>
<td>Allegrini Corte Giara Pinot Grigio, Veneto, Italy 2009</td>
<td>$41</td>
</tr>
</tbody>
</table>

**Riesling – Light to Medium Bodied**

Riesling, a German variety, is a versatile grape that can produce dry, tart wine or lusciously sweet late-harvest wine. Effusive fruit aromas and floral flavors of peach and honeydew, balanced by clean acidity, make this wine a great companion for seafood, lighter meats, fruits and salads.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>180</td>
<td>Deinhard Piesporter Riesling, Mosel, Germany 2009</td>
<td>$29</td>
</tr>
<tr>
<td>181</td>
<td>L. Kreusch Piesporter Goldtröpfchen Riesling, Spätbese, Mosel, Germany 2008</td>
<td>$49</td>
</tr>
</tbody>
</table>

**Gewürztraminer – Medium Bodied**

Gewürztraminer is known for floral aromas and flavors of citrus, lychee and spice. In fact, Gewürz means “spiced” in German.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>190</td>
<td>Léon Beyer Gewürztraminer, Alsace, France 2008</td>
<td>$45</td>
</tr>
<tr>
<td>191</td>
<td>J Hofstätter Gewürztraminer Kolbenhof, Alto Adige, Italy 2007</td>
<td>$60</td>
</tr>
</tbody>
</table>

**Other White Varietals – Medium Bodied to Medium-Full Bodied**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
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<tr>
<td>2200</td>
<td>Argillae Orvieto DOC, Umbria, Italy 2008</td>
<td>$34</td>
</tr>
<tr>
<td>201</td>
<td>Martin Códax Albariño, Rias Baixas, Spain 2008</td>
<td>$34</td>
</tr>
<tr>
<td>202</td>
<td>Leth Grüner Veltliner Steinagund, Donauland, Austria 2005</td>
<td>$43</td>
</tr>
<tr>
<td>203</td>
<td>Leonildo Pieropan Soave Classico Superiore DOC, Veneto, Italy 2008</td>
<td>$35</td>
</tr>
<tr>
<td>204</td>
<td>La Scolca Gavi di Gavi DOCG, Piedmont, Italy 2009</td>
<td>$33</td>
</tr>
<tr>
<td>205</td>
<td>Novelty Hill Viognier, Still Water Creek Vineyard, Columbia Valley, Washington State 2008</td>
<td>$42</td>
</tr>
<tr>
<td>206</td>
<td>St. Supéry Virtu Meritage, Napa Valley, California 2009</td>
<td>$51</td>
</tr>
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</table>

**Blush and Rosé – Medium Bodied**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>210</td>
<td>Gloria Ferrer Carneros Pinot Noir Rosé, Sonoma, California 2006</td>
<td>$30</td>
</tr>
<tr>
<td>211</td>
<td>Beringer White Zinfandel, California 2008</td>
<td>$28</td>
</tr>
<tr>
<td>212</td>
<td>Perrin &amp; Fils Vinsobres Les Cornuds, Côtes du Rhône Villages, France 2007</td>
<td>$45</td>
</tr>
</tbody>
</table>
Red Wines

Cabernet Sauvignon – Full Bodied

The full bodied wines of the Cabernet Sauvignon grape are well suited to rich cuisine and match well with everything from grilled meats to bittersweet chocolate.

220  Haras De Pirque Estate Cabernet Sauvignon, Maipo Valley, Chile 2008  $37
221  Cakebread Cellars Vine Hill Ranch Cabernet Sauvignon, Napa Valley, California 2004  $140
222  Kendall Jackson Vintner’s Reserve Cabernet Sauvignon, California 2005  $47
223  Robert Mondavi Reserve Cabernet Sauvignon, Napa Valley, California 2006  $193
224  St. Francis Cabernet Sauvignon, Sonoma, California 2004  $42
225  Sequoia Grove Rutherford Bench Reserve Cabernet Sauvignon, Napa Valley, California 2006  $55
226  Gordon Brothers Cabernet Sauvignon, Columbia Valley, Washington State 2006  $44
227  Murrieta’s Well Cabernet Sauvignon, California 2006  $38
228  Hess Allomi Vineyard Cabernet Sauvignon, Napa Valley, California 2007  $88

Cabernet Sauvignon Blends – Medium to Full Bodied

230  Château Clerc Milon Pauillac, Bordeaux, France 2001  $228
231  Murrieta’s Well Nautica, California 2007  $50
232  Château de Beauregard-Ducourt Bordeaux, France 2007  $29
233  Château Saint Dominique Regatta Puisseguin St. Émilion, Bordeaux, France 2007  $50

Proprietary Blends – Medium to Full Bodied

Proprietary blends of red wines allow a winemaker to create a harmonious balance of flavors, resulting in a wine with layers of complexity.

240  Joseph Phelps Insignia, Napa Valley, California 2006  $270
241  Antinori Tignanello, Tuscany, Italy 2006  $125

Merlot – Medium to Full Bodied

Merlot, a traditional blending grape from Bordeaux that has become a star of its own, displays aromas and flavors of black and red cherry and vanilla. It tends to be softer than Cabernet and can be matched to many of the same foods.

250  Gordon Brothers Merlot, Columbia Valley, Washington State 2007  $47
251  Waterbrook Merlot-Cabernet, Columbia Valley, Washington State 2008  $28
252  Santa Gloria Marina Merlot, Maipo Valley, Chile 2009  $28
253  Arrowood Merlot, Sonoma, California 2007  $38
254  Freemark Abbey Merlot, Napa Valley, California 2003  $38
255  Château Pétrus Pomerol, Bordeaux, France 1997  $2,000
**Malbec – Medium to Full Bodied**

Malbec has long been known as one of the six grapes allowed in red Bordeaux blends. However, the grape has found new fame and glory in the sun-drenched climate of Argentina. It pairs well with red meats, tomato-based sauces, and spicy foods.

260  Bodega y Vinedos Renacer Malbec, Mendoza, Argentina 2007  $69
261  Henry Lagarde Reserve Malbec, Mendoza, Argentina 2008  $26

**Carmenère – Medium Bodied**

Carmenère originated in Bordeaux and was taken to Chile in the early 18th century. It now produces wines with a deep red color, which have cherry and other red fruit flavors, some earthy and spicy characters, soft tannins and touches of leather and tobacco. It will pair well with most red meat dishes.

270  Montes Alpha Carmenère, Colchagua Valley, Chile 2008  $41

**Pinot Noir – Medium to Full Bodied**

Pinot Noir, the great red grape of Burgundy in France, is difficult to grow, but can yield incredible wines. It displays layers of cherry, raspberry, and spice aromas and flavors, often with earthy complexities and a silky texture. Pinot Noir makes a versatile companion for different meats or grilled fish.

280  Hamilton Russell Pinot Noir, Walker Bay, South Africa 2008  $48
281  Domaine Carneros Pinot Noir, Napa Valley, California 2007  $67
282  La Crema Pinot Noir, Sonoma Coast, California 2006  $48
283  Maison Joseph Drouhin Pommard, Burgundy, France 2007  $74
284  Robert Mondavi Carneros Pinot Noir, Napa Valley, California 2007  $65
285  Louis Jadot Gevrey-Chambertin, Burgundy, France 2007  $99

**Gamay – Medium Bodied**

Gamay has raspberry and strawberry flavors, low tannins and crisp acidity which make it a versatile match for all types of cuisine.

290  Louis Jadot Beaujolais Villages, Beaujolais, France 2009  $50

**Zinfandel – Full-bodied**

Zinfandel, at its best, makes red wines that have deeply concentrated berry fruit, with a jammy character, intriguing spice notes and a big finish. Suited to many styles of cuisine, Zinfandel shows especially well with hearty and flavorful foods such as roasted meats, hearty pasta, rich cheese and desserts.

300  Edmeades Zinfandel, Mendocino, California 2007  $45
301  Ravenswood Zinfandel, California 2007  $42
Syrah/Shiraz, Grenache and Blends – Full Bodied
Syrah generally makes a wine similar to, but more intense and earthy, than Zinfandel. This wine matches well with hearty, richly textured and intensely flavored cuisine such as roast game, rich pasta, stews and cheeses.

310 Domaine de Mont Redon Côte du Rhône, Rhône Valley, France 2007 $35
311 M. Chapoutier Châteauneuf-du-Pape, Rhône Valley, France 2005 $94
312 Château Mont-Redon Châteauneuf-du-Pape, Rhône Valley, France 2005 $78
313 Greg Norman Shiraz, Limestone Coast, Australia 2007 $36
314 Peter Lehmann Barossa Shiraz, Barossa Valley, Australia 2006 $45
315 Arrowood Syrah, Saralee’s Vineyard, Russian River Valley, Sonoma, California 2007 $55

Nebbiolo – Full Bodied
The classic grape for hearty red wines from Piedmont, Italy, Nebbiolo has flavors of black tree fruit with well-structured tannins. It goes well with red meats, pasta and cheese.

320 Alfredo Prunotto Barbaresco DOCG, Piedmont, Italy 2006 $70
321 Fontanafredda Barbaresco Coste Rubín DOCG, Piedmont, Italy 2006 $86

Barbera – Medium to Full Bodied
Barbera’s fruitiness, low tannins and crisp acidity make it a versatile match for all types of cuisine.

320 Barbera, Prunotto, Alfredo Prunotto, 2006, Piedmont, Italy $38

Corvina, Rondinella and Molinara – Full Bodied
The Corvina, Rondinella, and Molinara grapes are used to create the rich, dry Italian red wine known as Amarone della Valpolicella, or simply Amarone. This wine pairs well with red meats and robust cheeses.

340 Bolla Amarone Classico DOCG, Veneto, Italy 2005 $80
341 Masi Amarone Classico DOCG, Veneto, Italy 2004 $107
342 Allegrini Amarone Classico DOCG, Veneto, Italy 2006 $120

Sangiovese – Medium to Full Bodied
Sangiovese, literally “Blood of Jupiter,” is the basis of Italian Chianti and the sister of the Brunello grape. Its lush texture, medium weight and balanced tannins make Sangiovese famously food-friendly.

350 Antinori Villa Antinori Toscana, Tuscany, Italy 2006 $40
351 Antinori Badia a Passignano Chianti Classico DOCG, Tuscany, Italy 2005 $93
352 Castello Banfi SummuS, Tuscany, Italy 2006 $73
353 Antinori Pian Delle Vigne Brunello di Montalcino DOCG, Tuscany, Italy 2004 $99
354 Silvio Nardi Brunello di Montalcino DOCG, Tuscany, Italy 2004 $105
355 Cecchi Chianti Classico Riserva di Famiglia DOCG, Tuscany, Italy 2006 $56
356 Castello Banfi Rosso di Montalcino DOCG, Tuscany, Italy 2007 $45
Tempranillo and Garnacha – Medium to Full Bodied

Tempranillo is also known in Spain as Tinto Fino. It is a versatile grape that blends well and has flavors of dried cherry and stone fruit with good acidity and smooth tannins. It goes best with all red meats, tapas and grilled fish. Garnacha is similar in profile.

360 Bodegas Laurona Montsant, Spain 2002 $58
361 Viña Pedrosa La Navilla, Ribera Del Duero, Spain 2004 $70
362 Valsanzo Vall Sanzo Crianza, Ribera del Duero, Spain 2005 $35
363 Alvaro Palacios Petalos Bierzo, Bierzo, Spain 2008 $44
364 Bodegas Protos Crianza, Ribera Del Duero, Spain 2006 $54
365 Bodegas Ramón Bilbao Rioja Reserva, Spain 2004 $39

Organic

370 Emiliana Natura Carmenère, Colchagua Valley, Chile 2009 $30

Late-Harvest and Fortified Noble Wines

380 Château d’Yquem 1er Cru Classé Supérieur Sauternes, France 1991 $235
381 Château Coutet 1er Cru Classé Barsac, France 2005 $150
382 Antinori Vin Santo del Chianti Classico DOC, Tuscany, Italy 2004 $48
383 Alfredo Prunotto Moscato d’Asti DOCG, Piedmont, Italy 2008 $31
384 Fonseca Late Bottled Vintage Port, Oporto, Portugal $55
385 Dow’s Vintage Port, Oporto, Portugal 1991 $146
386 Domaine de la Bergerie Le Clos de la Girardière, Loire Valley, France 2008 $29
387 Château la Varière Bonnezeaux, Loire Valley, France 2008 $71
Wines by the Glass

Champagne and Sparkling Wines

400 House Selection Sparkling Wine $5.95
401 Domaine Chandon Brut Classic, Napa Valley, California $9.95
402 Perrier-Jouët Grand Brut, Epernay, France $13.00

White Wines

410 House Selection White Wine $6.95
411 Argillae Orvieto DOC, Umbria, Italy $9.75
412 Southern Right Sauvignon Blanc, Walker Bay, South Africa $6.95
413 Waterbrook Chardonnay, Columbia Valley, Washington State $6.95
414 Bouchard Père & Fils Pouilly Fuissé, Mâconnais, Burgundy, France $11.00

Blush and Rose Wines

420 Beringer White Zinfandel, California $6.95
421 Perrin & Fils Vinsobres Les Cornuds, Côtes du Rhône Villages, France $9.95

Red Wines

430 House Selection Red Wine $6.95
431 Antinori Villa Antinori Toscana, Tuscany, Italy $9.95
432 Waterbrook Merlot-Cabernet, Columbia Valley, Washington State $6.95
433 La Crema Pinot Noir, Sonoma Coast, California $9.95
434 Murrieta's Well Cabernet Sauvignon, California $9.50
435 Château Saint Dominique Regatta Puisseguin St. Émilion, Bordeaux, France $9.95
436 Cecchi Chianti Classico Riserva di Famiglia DOCG, Tuscany, Italy $11.50
437 Peter Lehmann Barossa Shiraz, Barossa Valley, Australia $11.50

Late-Harvest and Fortified Noble Wines

440 Fonseca Late Bottled Vintage Port, Oporto, Portugal $9.00
441 Antinori Vin Santo del Chianti Classico DOC, Tuscany, Italy $9.50
442 Dow’s Vintage Port, Oporto, Portugal $19.00

All wines have been purchased directly from the Châteaux, winery or reputable distribution houses. In addition, they are stored in climate-controlled environments as recommended by the producers. Vintages are listed and from time to time with vintage updates some wines may have a new vintage in stock that differs from the one listed.