House Wine

“Stone Cellars by Beringer”
An affordable selection of wines for any event.
$15.00/ Bottle

WHITE:

Stone Cellars Pinot Grigio- Light
Notes: refreshing, green apple, pear, citrus
Food: summer salads and light pasta dishes

Stone Cellars Chardonnay– Fruitful
Notes: full bodied, tropical fruit, apple, un-oaked, longer finish
Food: fish, chicken and heavier pasta

RED:

Stone Cellars Merlot- Flavorful
Notes: vanilla, dark fruits, bold, medium body, warm spice
Food: roasted chicken, heartier meats and flavorful stew

Stone Cellars Cabernet Sauvignon –Hearty
Notes: classically structured, berry, green pepper, earth, oak, spice
Food: grilled steak, roast and seasoned hearty chicken

SPARKLING:

Salmon Creek– Celebrate!
Notes: wheat, yeast, apple, lime, pear, clean finish
Food: aperitif, appetizers and salads
White Wine

“Fruitful and Rich”
These wines with moderate acidity are full bodied, sweetly oaked and rich with fruit flavors. They will pair well with heartier seasonal fish and white meat.

**CHARDONNAY:**
Sonoma Cutrer, Russian River, California $30.00
Notes: jasmine, rose petal, pineapple, apple, mangos, vanilla
Food: baked cod with a lemon beurre blanc sauce

Christian Moreau Chablis, Burgundy, France $36.00
Notes: lighter body, lively acidity, lemon, green apple, lime, flint, smoke
Food: seafood or chicken

Jordan Vineyards, Russian River, California $46.00
Notes: honeysuckle, lemon, kiwi, apple, vanilla, French oak
Food: herbed rosemary chicken or salmon

“Racy, Light, and Lively”
Lighter wines have higher acidity and pair best with simple fresh dishes to bring out clean flavors in seafood, fresh herbs and cheeses.

**PINOT GRIGIO:**
Borgo Magredo, Friuli, Italy $23.00
Notes: straw yellow, floral, melon, minerality
Food: linguine in a white wine butter sauce and shrimp cocktail

Santa Margherita, Valdadige, Italy $40.00
Notes: fermented in stainless steel vats, apple, lemon/lime
Food: lemon cream sauce on chicken or fish
White Wine

“Fruity and Exotic”
These highly acidic wines have strong aromatics and fruit flavors that will accompany crisp flavorful food with fresh herbs and fruit.

RIESLING:
Eroica Riesling, Columbia Valley AVA, Washington $32.00
Notes: off-dry, slate, mandarin orange, spicy apple, lime
Food: Asian food and complex salads

SAUVIGNON BLANC:
Domaine Fournier, Loire Valley, France $16.00
Notes: lighter body, aromatic grapefruit, peach, citrus, lime
Food: seafood, crab, light vegetables

Villa Maria, Marlborough, New Zealand $18.00
Notes: gooseberry, grapefruit, lime, passion fruit, green grass
Food: goat cheese platters and summer berry salads

Groth, Napa Valley, California $28.00
Notes: figs, melon, citrus zest, lemon, green grass
Food: light fish dishes and warm goat cheese and fig appetizers

Frog’s Leap, Napa Valley, California $31.00
Notes: mineral based, floral aromas, peach blossom, lemon juice, flint
Food: flavorful white fish, parsley and lemons
# Red Wine

“Strong, Timeless and Bold”

These red wines feature berries, strong tannins, and a deep intense color. They match well with hearty, flavorful food such as steak, stews, grilled chicken and BBQ.

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<thead>
<tr>
<th>Cabernet Sauvignon:</th>
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<tr>
<td><strong>Dynamite, Rutherford, California</strong></td>
<td><strong>$30.00</strong></td>
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<td>Notes: smoke, blackberries, plum, cassis, cedar, chocolate</td>
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<td>Food: seasoned sirloin</td>
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<tr>
<td><strong>La Croix Bonis, Saint-Estephe, Bordeaux, France</strong></td>
<td><strong>$36.00</strong></td>
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<td>Notes: oak aged, moderate tannin, deep color, earthy, dark black fruits</td>
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<td>Food: grilled chicken with mushroom sauce</td>
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<td><strong>Hall, Napa Valley, California</strong></td>
<td><strong>$71.00</strong></td>
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<td>Notes: heated, ruby color, blueberry, cassis, licorice, chewy sweetness</td>
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<td>Food: lamb kabobs and sliders</td>
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<tr>
<td><strong>Chateau Gloria, St. Julien, Bordeaux, France</strong></td>
<td><strong>$90.00</strong></td>
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<td>Notes: silky, dark cedar, black currants, licorice, red cherry, tarragon</td>
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<td>Food: seasoned sirloin and braised beef tenderloin</td>
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<th>Merlot:</th>
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<td><strong>Cusumano, Sicily, Italy</strong></td>
<td><strong>$19.00</strong></td>
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<td>Notes: black dark fruit, spicy licorice, cooked plum, jam, luscious</td>
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<tr>
<td>Food: flavorful beef stews</td>
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<tr>
<td><strong>Rodney Strong, Sonoma County, California</strong></td>
<td><strong>$28.00</strong></td>
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<td>Notes: strong tannin, warm oak, dry, cassis, cola, coffee, olives, vanilla</td>
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<td>Food: savory hearty meat sauce, sirloin or filet</td>
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Red Wine

“Sophisticated and Elegant”
These are softer, medium bodied wines, full with refined flavor. They make some of the best easy-drinking wines, perfect for a wide range of food.

PINOT NOIR:
Champy ‘Bourgogne Rouge’, Burgundy, France $29.00
Notes: good acidity, lilac flowers, strawberry, cherry, moderate tannin
Food: grilled lamb chop with a minted herb jelly

A to Z, Oregon $30.00
Notes: fruit forward, raspberries, cherries, soft tannin
Food: chicken and hearty salmon dishes

La Crema, Sonoma Coast, California $35.00
Notes: red cherry, plum, black tea, cola, spice
Food: grilled chicken and light red sauce pasta dishes

SYRAH, GRENACHE, MOURVEDRE:
Qupe Syrah, Santa Barbara, California $27.00
Notes: ripe wild berry, spicy pepper, nutmeg, smoky, ripe fruit
Food: heavy pastas, steaks and hard cheeses

Chateauneuf-Du-Pape,
‘Domaine Vieux Lazaret,’ France $47.00
Notes: black raspberries, charcoal, floral, silky tannin
Food: grilled steak, lamb or chicken
Red Wine

“Spicy and Chewy”

Powerful Zins, spicy Malbecs and the earthy Montepulciano and Tempranillo grapes all create different enhancing experiences. They are full bodied with moderate tannins, bringing enticing new flavor to any meal.

ZINFANDEL:

Zen of Zin, Sonoma, California
Notes: jam, spice, cherries, strawberry jam, orange marmalade, zest
Food: BBQ ribs and smothered chicken

$19.00

Seghesio ‘Old Vines’, Sonoma, California
Notes: bold, wild raspberry, spice nutmeg, pepper, berries
Food: wood fire pizza and grilled steaks

$50.00

MONTEPULCIANO/ SANGIOVESE, TEMPRANILLO:

Umani Ronchi ‘Montepulciano d’Abruzzo,’ Italy
Notes: rustic, wild berries, moderate tannin
Food: grilled steak, lamb and rustic pasta dishes

$15.00

Campo Viejo, Crianza, Rioja, Spain
Notes: spritely cherry, raspberry, vanilla, coconut, herbal, spice
Food: pork tenderloin and hard cheese

$20.00

MALBEC:

Trapiche ‘Broquel’, Mendoza, Argentina
Notes: deep fruits, smoke, jam, vanilla bean, dark chocolate
Food: heavy pasta, hard cheese, and grilled lamb chop

$20.00
Sparkling Wine

“Bubbly and Vivacious”
These wines have fruit forward movement and moderate effervescence in a New World style. They are perfect for aperitifs and appetizers!

PROSECCO:
La Marca Prosecco, Italy $20.00
Notes: pale gold, clean, lemon grass, citrus, green apple, grapefruit
Food: fruit platters and shrimp cocktail

“Creamy and Classic”
Old World French champagne is perfect for toasts and congratulatory celebrations. Clink glasses to the classic effervescence of creamy sparkling splendor.

CHAMPAGNE:
Moet & Chandon, Epernay, Champagne, France $72.00
Notes: long effervescence, golden color, yeasty biscuit, peach aromas
Food: shellfish or lighter airy pastries

Veuve Clicquot Ponsardin, Reims, Champagne, France $83.00
Notes: medium finish, brioche toast, dry fruit, bright lime green apple
Food: aperitifs and raw oysters
Kosher Wine

Catering on the Charles offers a selection of Mevushal, high quality, kosher wines. Their origins range from Australia to Israel, lending a wide range of structure and flavors to any dish.

WHITE:

Altoona Hills Chardonnay, Australia $22.00
Notes: creamy, rich apple, pear, melon, peaches
Food: marinated chicken and hearty fish

Carmel Emerald Riesling and Chenin Blanc, Israel $32.00
Notes: fruit crisp, grapefruit, lychee, wool, high acidity, good structure
Food: citrus dishes, cheese and buttery baked cod

RED:

Altoona Hills Cabernet/Shiraz, Australia $22.00
Notes: good casual wine, plum, blackberry, full bodied, good tannins
Food: steak, brisket and hearty chicken

Barkan Merlot, Israel $28.00
Notes: velvety wine, soft tannins, ripe fruit, spice, pepper
Food: wide variety of food, grilled meat to hearty pasta
Sustainable Wine

“Going Green”
Catering on the Charles is proud to offer a new line of sustainable wine choices! In our efforts to be environmentally conscientious, we are going green by offering sustainably packaged, “Yellow and Blue” Certified Organic Wine

WHITE:
Y+B Sauvignon Blanc, Mendocino County, California $17.00
Notes: refreshing acidity, key lime, mandarin orange, and crisp lemongrass
Food: grilled vegetables and fish

RED:
Y+B Malbec, Mendoza, Argentina $17.00
Notes: velvety wine, soft tannins, ripe cherry and licorice
Food: wide variety of food, grilled meat to hearty pasta dishes

In addition to our wine list above, the Catering on the Charles Sales Team would be happy to assist you in choosing the perfect wine to compliment your event.

Offerings and prices are subject to change without notice.