

The University Club offers an extensive selection of wines to complement any menu and fit into any budget. A few of our more popular selections are listed below. Your catering representative can provide you with a more complete listing, and most items can be special ordered.

## House Wines

Excellent wines to complement any menu and fit any budget!

Canyon Road Chardonnay .....	\$19.95
Canyon Road Cabernet Sauvignon.....	\$19.95
Canyon Road Merlot .....	\$19.95
Canyon Road White Zinfandel.....	\$19.95
André Spumante.....	\$20.95

## Red Wines

Light- to medium-bodied red wines complement pork, poultry, salmon and pasta with fruit or light cream sauces. Medium- to full-bodied red wines complement beef, pork, poultry, and lamb in natural, creamy or hearty sauces.

<b>BV Coastal Cabernet Sauvignon</b> - California.....	\$21.95
<i>Fruit-forward style with lush aromas of ripe blackberry and cherry supported by smooth tannins and toasty oak.</i>	
<b>BV Coastal Merlot</b> - California.....	\$21.95
<i>Rich berry character complemented by vanilla oak; ripe tannins provide supple structure and excellent balance.</i>	
<b>Beringer White Zinfandel</b> - California.....	\$21.95
<i>Light, semi-dry, with hints of fresh red berry, citrus and melon aromas and flavors, with subtle hints of nutmeg and clove.</i>	
<b>Camelot Merlot</b> - California.....	\$21.95
<i>Ripe black cherry and plum aromas enhanced by hints of brambly spice and cocoa.</i>	
<b>Mark West Pinot Noir</b> - California .....	\$26.95
<i>Light bodied and silky with wild cherry fruit.</i>	
<b>Rodney Strong Cabernet</b> - California .....	\$27.95
<i>Rich, layered mouth feel, replete with black cherry, vanilla, and cassis, and structured with lush, mature tannins.</i>	
<b>Rosemont Shiraz</b> - Australia.....	\$27.95
<i>Full-flavored, berry tastes, spicy, fairly acidic, slightly sweet.</i>	
<b>Blackstone Cabernet</b> - Napa Valley.....	\$34.95
<i>Dry, full-bodied, rich in texture; black cherry and licorice dominate the palate and carry through to a long, warm finish.</i>	

## Sparkling Wines

Sparkling wines complement most foods and all occasions!

<b>Freixenet Cordon Negro, Brut*</b> - Spain .....	\$21.95
<i>A crisp and flavorful sparkling wine.</i>	
<b>Segura Viudas*</b> - Spain .....	\$22.95
<i>Crisp and dry with lingering apple flavor.</i>	
<b>Korbel Brut*</b> - California.....	\$22.95
<i>Medium-bodied, hearty and fresh with hints of vanilla.</i>	
<b>Gloria Ferrer Brut</b> - California .....	\$30.95
<i>Delicate pear and floral notes backed by toasty almond.</i>	
<b>Moët &amp; Chandon, White Star</b> - Epernay, France.....	\$60.95
<i>Dry and yeasty with subtle overtones of winter fruit.</i>	

\* Made in the Methode Champenoise

## White Wines

Light- to medium-bodied complement fish, poultry, and pasta with light cream and fruit sauces; medium- to full-bodied complement seafood, poultry, pork and pasta with creamy or hearty sauces.

<b>BV Coastal Chardonnay</b> - California.....	\$21.95
<i>Ripe apple, nectarine, peach, tropical fruit, and citrus character.</i>	
<b>Leelanau Tall Ships Chardonnay</b> - Michigan.....	\$21.95
<i>Flavorful and aromatic with subtle oak flavors; well-balanced with firm acidity.</i>	
<b>Folnari Pinot Grigio</b> - California .....	\$22.95
<i>Soft round body with simple fruit flavors.</i>	
<b>Bogle Chardonnay</b> - California .....	\$22.95
<i>Green apple and ripe pear; creamy and buttery notes mid-palate.</i>	
<b>Sterling Vintners Collection</b>	
<b>Sauvignon Blanc</b> - California .....	\$24.95
<i>Tropical fruit, citrus, and honeydew melon with hints of minerals and lemongrass.</i>	
<b>Bridlewood Chardonnay</b> - California.....	\$27.95
<i>Nectarine, Mandarin oranges, and fresh apples; notes of vanilla.</i>	
<b>Solaire by Robert Mondavi Chardonnay</b> - Santa Lucia.....	\$28.95
<i>Aromas and flavors in the tropical fruit spectrum: citrus, pear, pineapple, mango, and peach.</i>	