



Monica's Waterfront Bakery & Café Wine List

Sparkling

Trevisiol 'Rosecco' 2008 **40% Chardonnay/40% Pinot Noir/20% Prosecco** **14.95**

550 cases produced; A breathtaking sparkling rose; A light and effervescent wine that dances on the tongue with fresh berries, lively acidity and gentle bubbles. Trevisiol's trademark minerals shine through, making this wine serious while being delightful. A fantastic value and gorgeous in the glass, this is the first time in the US. Snap it up for the holidays and Sunday brunch!

White

Antonio Sanguineti Vincero! **50% Vermentino, 30% Malvasia** **12.45**
2008 **Tuscany** **20% Chardonnay**

800 cases produced; The name of this wine means 'I will triumph' and it certainly does. Crisp and lush, this wine's rich perfume and golden tones go wonderfully with a Fruit & Cheese platter, Quiche or Caramelized Onion Tart.

Marchetti Later Harvest Verdicchio 2008, **100% Verdicchio** **14.95**
Marche

300 cases produced; Full-bodied and lush, this is not a sweet wine. It is off-dry, taking advantage of an extra month on the vine to develop greater body, structure, and fruit essence. It is deftly made, with lush fruits of pear and melon, and a touch of honey complexion that retains beautiful acidity. A perfect party quaffer that really comes alive with Crab/Asparagus Quiche, Petite Savory Tarts, & our Crab Cakes.

Novelty Hill 2006 **100% Sauvignon Blanc** **11.45**
Elegance, balance and ripe fruit character; this one offers bright acidity, a creamy mouth feel and a balanced, concentrated finish. Will pair well with any of our Quiche, Salads, Thai Chicken Skewers or Lemon Pesto Goat Cheese Spread. ***This 2006 won 92 points from Wine Enthusiast and normally retails for over \$18 a bottle! We have a few bottles left and then it is gone forever.***

Red

Clonk de Ponk, 2003 **(HOUSE WINE)** **70% Merlot, 30% Cabernet Sauvignon**
Tagaris Wines **Othello** **10.45**

1484 cases produced; Our favorite Washington blend has a funny name and a low price. It's soft & smooth with cherry, raspberry, hints of vanilla with a complex finish. A nice bang for your buck!

Martorana Sicilian Red, 2008 **100% Nero D'Avola** **12.95**

4200 cases produced; Our favorite Sicilian, Giuseppe Martorana has pleased us to no end with this fresh, bold expression of Nero D'Avola. The earthy nose, ripe plums, blueberry and almond on the palate, and the mildly zingy finish make this easy drinker a must have at every meal. Goes especially well with our Foccaccia, Hearty Soups, & Mushroom Mousse.

Tre Donne d'Arc Langhe Rosso **40% Barbera, 30% Pinot Noir,** **15.45**
2006 **Piedmont** **20% Dolcetto, 10% Freisa**

400 cases produced; The rare and highly aromatic grape 'Freisa' is most often found as a sparkler and adds an unexpected level of pleasure in this wine. The Barbera is aged in French oak tonneaux, the Pinot Noir in Slavonian 20HL barrels, while the Dolcetto and Freisa are unoaked, lively and fresh. Named for the sisters' lifetime inspiration Joan of Arc, d'Arc is powerful and elegant, with rich, moody fruit, bracing purity and fascinating depth. Smoky, smooth and unexpected, pairs with our Bacon Crusted Pork Loin, Braised Chicken w/Mushrooms & Almonds, or Oven Smoked Ribs. The value pricing makes this wine extraordinary.

Guiseppe Lonardi Valpolicella Ripasso **75% Corvina, 20% Rondinella** **19.95**
2005 **Veneto** **5% Molinara**
1800 cases produced; Dark, lush cranberry notes, with smoky chocolate that epitomizes the lovely characteristics of Corvina. While more affordable, the complexity is reminiscent of Amarone. It is a pleasing everyday Veneto wine that will keep up with bold foods or stand alone in the glass.

Allegrini Palazzo della Torre Veronese **70% Corvina, 25% Rondinella** **19.95**
2006 **Veneto** **5% Sangiovese**
Well-structured, smooth and rounded, this wine is characterized by a long, elegant finish. Deep ruby red in colour, it has a delicious wild berry perfume, with flavour of raisins. Very polished and elegant with pretty layers of mocha, spices and new leather that add complexity to the fresh, vibrant fruit. The addition of 30% dried fruit (Amarone style) adds an extra dimension of complexity. The retro 1970's label is also quite attractive. Easily aged 8-10 years. For heightened enjoyment let it breathe an hour before drinking. *90 points-Wine Advocate*

Eugenio Bocchino "Tom", Lange Rosso **70% Barbera, 30% Merlot** **19.95**
2007 **Piedmont**
200 cases produced; Perhaps no other winemaker embodies the emergent new-generation greatness of Piedmont like Eugenio Bocchino. In the heart of Barolo, Bocchino has humbly unhinged himself from much traditional thinking, and has embraced a bold, confident style that fuses focus and body. Bocchino achieves a precise lushness so effortlessly that, in a world where very little is ever new, it seems he actually IS doing something new. The region's famous truffle hits the nose, with a rich palate of deep cherries and at the finish: a huge sigh of contentment. Our Lamb, Beef, Wild Boar: pretty much any meaty dish wants this wine.

Dessert

Chocovine "The great taste of Dutch chocolate and French Cabernet wine" **11.95**
Holland

The right chocolate paired with the perfect wine can create a fantastic taste experience, and Dekuyper has found the most heavenly match! This lovely drink can be enjoyed alone, on the rocks, or as a main ingredient to an array of fabulous cocktails. It looks like Kahlua or Irish Cream, with a minty milk chocolate nose. A rich entry leads a lush, velvety, full-bodied palate with a creamy, sweet, flavorful finish. A chocolate and red wine blend that winds up like a thicker version of Baileys. This is a truly interesting cordial-like product. This is your party's secret weapon and the hostess' favorite gift

****We will be visiting three of these winemakers, as well as others, on our Food & Wine tour of Italy in October, 2010. See our web site for more information.***

ALL OUR WINES ARE FABULOUS & VERY UNIQUE! THEREFORE THEY HAVE LIMITED AVAILABILITY AND WHEN THEY ARE GONE WE CAN RARELY GET MORE

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We can't wait to see you again!