



Monica's Waterfront Bakery & Cafe
3472 NW Byron ST, Silverdale, WA 98383
360 698 2991 * Monica@WaterfrontBakery.com
www.WaterfrontBakery.com

Sparkling

Barbolini Biorosso Lambrusco Grasparossa di Castelvetro *Modena, Italy* **17.95**

Lambrusco, a sparkling red Italian wine made in Emilia-Romagna primarily from the grape of the same name, may be more famous as a wine style, but it is also a family of grapes. This organic Lambrusco is a rich, dry, expressive bubbly of fantastic elegance and joviality with essences of sweet rhubarb, violet blossom, raspberry tort, and a touch of earthiness. pleasant and well balanced, with a hint of sweetness on the back of the palate. Only 11% abv and meant to be drunk young, this is a perfect holiday wine to enjoy with appetizers, pasta, turkey, ham and it is really nice to sip with a light dinner or even pizza (as the Italians do).

Barbolini Lancillotto Lambrusco D.O.C. *Modena, Italy* **15.95**

Lancillotto is not a sweet wine, but delightfully briny and a bit dry, with a lush, generous body. The ripe-fruit sweetness and raspberry aromas are lifted into the nose by the delicate bubbles. It is absolutely beautiful in the glass and enticing aromas emanate from the glass to draw one in. Still light, at 11.5% alcohol by volume, it is bold enough to stand up to salami and portobella mushrooms, and acidic enough for rich quiche and cream sauce.

Gruet Brut Methode Champenoise *Albuquerque, New Mexico* **75% Chardonnay/25% Pinot Noir** **14.95**

The Brut offers a crisp, and full-bodied sparkling wine, which has developed rich complexity and fine mousse. The allure of toasty finish from twenty-four months on tirage, is a complement to the sophisticated apple and citrus flavor. Brilliant with ultra fine bubbles. A wonderful fine bouquet dominated by green apple and grapefruit flavors. A truly classic house style that is as perfect for every special occasion and party, as it is for every day!

White

Finca de Domingo Torrontes 2010 *Argentina* **100% Torrontes** **10.95**

Torrontes is a white-wine grape, ripened to extraordinary intensity at mile-high vineyards in Argentina's remote Salta province. Pale yellow color with greenish tone. Enticing, delicate aromas that are strikingly similar to Viognier with hints of peach pit, flowers, and orange citrus fruit. On the palate it has a beautiful, elegant structure and medium plus acidity along with enticing fruit flavors. Balanced and lingering finish.

Naches Heights Vineyard 2010 *Yakima, WA* **100% Riesling** **12.95**

Think all Rieslings are sweet and cloying? This wine will make you think again with only .04 residual sugar. Intense aromas of lime, jasmine, and green apple embrace your senses. The palate is rich and sophisticated, flavors of concentrated fresh white peach, crisp lingering lime and accents of slate will complement a variety of seafood and chicken dishes or simply serve by itself. 400 Cases produced.

Naches Heights Vineyard 2010 Can-Can *Wahluke Slope AVA* **49% Viognier/30% Pinot Gris** **10.95**
house pour **14% Chardonnay/7% Roussanne**

This creative blend opens up with an aromatic floral nose that is reminiscent of white peaches. The tropical fruit explodes in your mouth, for a depth that is surprisingly lovely and fulfilling. With 1% residual sugar this off-dry fruit bomb would be too sweet, if not for the perfectly balanced acidity that makes it sweep across your taste buds and compliments any dish, conversation, or party!

Red

Okanagan Estate and Vineyards 2005 Gold Digger *Oroville, WA* **100% Merlot** **9.95**

house pour This dry red wine is barrel aged for 24 months in only the finest oak, extracting nuances of smoky vanilla and rich flavors of black cherries. Its mellow tannins continue through the finish. We think this is an especially good value wine and you can enjoy this wine with good friends!

Finca de Domingo 2010 Cabernet Sauvignon *Argentina* **100% Cabernet Sauvignon** **12.95**

This Cabernet Sauvignon has been produced with hand-harvested grapes from the family owned Yacochuya vineyards at 6600 feet above sea level. Dark red color and a nose that reveals complexity and spice. On the front palate it has hints of blackberry and pepper while the acidity on the back palate makes for a full bodied, yet balanced wine. Long, complex finish which hints that this Cabernet will hold up for at least another 7-10 years.

Kyra PSV 2008 *Wahluke Slope AVA* **65% Merlot/ 35% Cabernet Sauvignon** **13.95**

540 cases produced. PSV stands for Purple Sage Vineyard, on the Wahluke slope. Kyra Baerloche brings girl power to new heights with her fabulous wines, and her motto 'For Your Pleasure' could not be more perfect. For the PSV, bright juicy plums are the entrance to a full mouth complexity of smoky cedar, ripe cherries, tobacco, and black pepper. Lingering finish. Perfect for meatloaf, roast beef, or grilled steak. Or simply sip by the fire on a chilly night!

Podere Ciona Montegrossoli Sangiovese, IGT 2008 *Tuscany, Italy* **95% Sangiovese/5% Alicante Bousche** **14.95**
300 cases produced. From Podere Ciona, perhaps the smallest estate we import from, and one that holds a special place in our heart, comes this beautiful Montegrossoli that proves that bigger is not always better. With just a few hectares in Chianti Classico, the Gatteschi family has a view for miles and miles, with nothing but forests, vines, and castles. And their wines? Absolutely lovely. Take this “baby SuperTuscan” style Sangiovese—bright and Chianti-like aromas, ripe fruits and spices, with a crisp, long finish that lingers. This everyday drinker is great with everything, and nothing at all.

de Tarzal 2007 Cabernet Franc *Trentino, Italy* **100% Cabernet Franc** **17.95**
The de Tarzal estate has been making wine since the 1600’s, specializing in classic, local varietals, some of which are virtually extinct. Unlike many of their neighbors, they do not sell to co-ops. Old-vine wine-making, naturally low-yields, high-altitude, and valley ventilation make this Cabernet Franc a celebration of the varietal; From its deep red color with orange reflections to its slightly tannic and robust flavor, it brings forth an intense aroma of mountain hay. This is a meat-loving wine and goes well with robust dishes.

Dessert

de Tarzal Moscato Giallo 2010 *Trentino, Italy* **100% Moscato Giallo** **16.95**
A beautiful Italian clone of the famous Muscat Blanc à Petits Grains, this lively, fresh wine abounds with floral notes, apricot, peach, and exotic fruits. The impression from the aromatics is that you are about to taste a sweet wine, but you are in for a surprise. What is delivered is a crisp, dry, and elegant wine with intense sage and apple that linger on the palate. Quite hard to match, this is NOT the sweet sparkling Moscato d’Asti, but a remarkable classic white. Pair with spicy foods like Thai, mildly spicy or hard Alpine cheeses, as well as fruit, nuts, cakes and sweets.

Quinta do Noval Black Port *Portugal* **18.95**
This is a revolutionary new port from one of the world's legendary estates. Thanks to 15 years of work at the estate replanting and rebuilding the quality of fruit across the estate is unprecedented. This fruit is now the foundation for the Vintage Ports and, in other years, for Black. For this unique Port, all grapes harvested are crushed by foot in granite lagares and crushing is done in small lots for better control and to pinpoint quality. This effort allows Quinta do Noval to create a port wine that wholly emphasizes fruit with a focus on tremendous aromatics, beautiful balance, and transparent complexity. Enjoy now, no decanting or other stuffy, stodgy dramatics necessary! And even better, this is a big 750 ml bottle for less than most 375 ml bottles go for!

Ginkgo Forest 2009 Late Harvest Syrah *Wahlukle Slope AVA* **100% Syrah** **21.95**
Prepared Port-Style from Syrah grapes picked very late in the season, this dessert wine shouts with powerful black plum, cherry, raisin and mocha flavors. Pairs beautifully with chocolate and blue cheese. It is a fabulous Winter sipper or gift for anyone who loves fabulous wines!

Monica’s case discount is 15% off of the full retail price for straight AND mixed cases

Monica & Mark Downen, at your service
Monica's Waterfront Bakery & Cafe
3472 NW Byron ST, Silverdale, WA 98383
Business: 360 698 2991

Check us out on the web: www.WaterfrontBakery.com
Read our blog at: www.waterfrontbakery.com/blogs
Get Daily Specials on Twitter: search 'monicascafe'
Become a Fan on Facebook: search 'Monica's waterfront bakery & cafe'

Tell us how we're doing and help us to serve you even better! www.HospitalityListens.com and in less than a minute you will be entered to win a free meal for 4!
We really do want to hear it all!