

LA CROSSE COUNTRY CLUB

Wine List

SPARKLING WINES

Ironstone Xpression, California	\$19
The Xpression is a sweet Rose wine with tastes of watermelon and strawberry.	
Martini & Rossi Asti, Italy	\$22
The fermentation process used by Martini & Rossi creates a low acidity and fruity spumante.	
Poema Cava Brut, Spain	\$28
Pale straw color, hints of peaches, oranges, and a hint of spice in the finish.	
Korbel Brut, California	\$30
Light and crisp, with spicy fruit flavors create a medium to dry finish.	
Freixenet, Negro Brut, Spain	\$33
	Split \$7
A true "brut", it is very dry and smooth. A truly remarkable sparkling wine for the money.	
Wilson Creek Almond Champagne, California	\$34
Naturally fermented, with a hint of pure almond; great for celebrations or with desserts.	
Schramsberg Mirabelle Brut, California	\$46
Composed mostly of Napa Valley grown chardonnay grapes, this hand picked sparkling wine is the first produced in America.	

WHITE WINES

GLASS BOTTLE

Ironstone Xpression, 2007 California \$5.50 \$19

This Rose has aromas of fresh picked strawberries and cherries followed by hints of watermelon, peaches, and some citrus fruits. The Xpression will complement Asian cuisines, as well as many seafood dishes.

Bridgeview Riesling, 2007 Oregon \$5.50 \$19

The wine's ripe apple, floral notes make it a nice choice with simply steamed shellfish dishes. The Bridgeview Riesling is our house selection.

Mezza Corona Pinot Grigio, 2007 Italy \$6 \$22

Light and fruity, this Italian white wine is our house selection

Hess Select Sauvignon Blanc, 2006 California \$6.50 \$23

This delightful wine begins with aromas of honeydew melon, grapefruit zest and lemongrass tea. Hints of toasty oak and undertones of ginger touch the palate

Campus Oaks Chardonnay, 2007 California \$6.50 \$24

Green apple, lemon, and a cool crisp taste make this chardonnay a perfect summer wine for enjoying with a salad, or any light entrée.

14 Hands Riesling, 2007 Washington \$6.50 \$23

Flavors of fresh peaches and apple blossoms create a light, sweet and juicy taste. Hints of tangerine add a small amount of acidity.

Ku De Ta Sauvignon Blanc, 2007 Chile \$7 \$24

The Casablanca Valley is quickly becoming one of the superb areas for Sauvignon Blanc grapes in the world. Many citrus tastes, along with strong grapefruit and tropical flavors create a dry and very crisp finish.

Hess Select Chardonnay, 2006 California \$7 \$24

Grapes for the Hess Chardonnay are grown in Monterey County, where chardonnays thrive due to the cool ocean breezes. It is a very fruit driven with vibrant tropical notes of pineapple, green apple and pear.

Parducci Pinot Grigio, 2007 California \$7 \$24

A truly 100% organic wine right down to the label, which is made from all natural hemp. The Parducci gives of tastes of pear, white peach, and a crisp floral nose. Enjoy this wine with salads, poultry, and vegetarian dishes.

WHITE WINES

Macon-Lungy Chardonnay, 2005 France \$26

The Les Charmes vineyards that are nearly 100 years old provide the grapes for this steel aged chardonnay. A medium-bodied white, with a clean finish, that complements seafood, poultry, and pork dishes.

Martin Codax Albarino, 2006 Spain \$26

Bright straw color and a lemon tinge are the characteristics of this Spanish white. Fresh herbs on the palate, with finishes of citrus and semi-ripe apples.

Ruffino Pinot Grigio, 2007 Italy \$27

The Ruffino captures a full bodied taste and superb finish of crisp fruit and sweet citrus flavors. Ruffino's first Pinot Grigio has only been available for a few short years, and it has already been recognized in a crowded market.

Sterling Vineyards Sauvignon Blanc, 2006 California \$34

With grapes hand picked in the cool morning and 50 degree F fermentation, this wine retained the strong fresh fruit characteristics. Light straw in color, this wine offers tastes of grapefruit, melons, figs, and pears. This white goes great with pastas, chicken dishes, and most seafood.

Wild Rock Sauvignon Blanc, 2008 New Zealand \$36

Light pale green in color. Bright aromas and tastes of herbs, lime, lemongrass and grapefruit. Finishes with textures of herbs and a final taste of citrus fruits. Will pair well with almost any seafood and many pasta dishes.

Rombauer Chardonnay, 2006 Carneros \$40

Apple, peach, and tropical fruit flavors shine through to create a nice mid palate, and lingering finish. The oak barrel aging adds a rich, elegant taste true to all Rombauer wines.

Dutcher Crossing Sauvignon Blanc, 2006 California \$48

Grapes from the Dry Creek Valley give bright color and minerally taste to each drink. Tastes and aromas of lemongrass, key lime, and lemons make this a perfect shellfish and pasta wine.

Dutcher Crossing Chardonnay, 2006 California \$57

Coming from the distinctive Stuhlmuller Vineyards, which create a layered tasting wine with a lot of depth. Flavors of apples and pears give way to a textured finish toasted nut and oak.

Cakebread Chardonnay, 2005 California \$60

Youthfully compact, with superb structure and an ideal balance of fresh fruit and acidic wood tones. This is truly one of Napa Valley's very best chardonnay.

Far Niente Chardonnay, 2005 California \$80

Using blended grapes from their own various estates creates The Far Niente taste which is very distinctive. The grapes are hand picked, oak barrel aged, and each barrel is evaluated by the wine maker.

RED WINES

			GLASS	BOTTLE
Rosemount Shiraz, 2004	Australia		\$6	\$24
A delicious aroma of warm, spicy liquorice and brambly berry fruit is interwoven with American oak. The palate is richly textured with well defined, ripe blackberry flavors, soft generous tannins and a long rich finish.				
Mark West Pinot Noir, 2006	California		\$6.50	\$24
From a winery that specializes in Pinot Noir, this wine is made from grapes grown in the coastal appellations. After being pressed lightly the grapes are then aged in French and Hungarian oak for eight months. With red and black cherry flavors and a versatile texture, this pinot can complement any dish.				
Red Rock Merlot, 2006	California		\$6.50	\$26
Red Rock is created using partial whole berry fermentation to spawn a dark, rich bottle of wine. Flavors of black cherries, plums, and boysenberries are complemented by soft, rich tannins. With the cabernet grape that is added, this wine is not a typical merlot.				
McManis Cabernet, 2005	California		\$6.50	\$24
Soft, forward and juicy, with more structure than in past vintages, this is one of the best, always dependable Cabernets' around.				
Fonty's Pool Pinot Noir, 2007	Australia		\$7	\$30
Deep rich color and taste highlight this Pinot from the Pemberton region of Australia. Earthy cherry and berry flavors create a heavy and dark taste.				
Renwood Red Zinfandel, 2005	California		\$7.50	\$32
The Renwood uses grapes grown in the Sierra Foothills of western California. The tastes and aromas both consist of cherry and nutmeg, and finishes with fresh fruit and spice.				
Ménage a Trios Red, 2006	California		\$8	\$32
This superb blend is made of the "big three" grapes of California; cabernet, merlot, and zinfandel. This makes a great introductory red wine for the white wine drinker.				
Hahn Estate Meritage, 2006	California		\$8	\$36
The Hahn Meritage is a Bordeaux style wine that starts as a broad, fruit heavy glass of wine. This taste becomes more pronounced on the palate with tastes of blueberry, plum, and dried herbs. The finish is lengthy, with the French Oak aging really showing through.				
Christine Andrew Petite Sirah, 2006	California		\$8	\$40
The rich, fertile soils of Lodi, California help create this bold, intense wine. Loaded with ripe fruit flavors, and a smooth vanilla finish, this wine pairs great with heavy beef or chicken dishes.				
Silver Palm Cabernet, 2005	California		\$8	\$33
Silver Palm only makes Cabernet, and they do it very well. The aging in American and French oak creates a mix of deep fruit flavors, along with dark coffee and vanilla.				

RED WINES

Tunnel of Elms Cabernet, 2006 California \$20

A dry and full of intensity red wine from the house of Beringer. On the palate begins with tastes of black fruit and plum, which finishes with more berry and hints of pepper and basil.

14 Hands Merlot, 2006 Washington \$23

This wine features the "Washington" tastes of home grown berries and black cherries. A great wine for red wine beginners, but also sturdy enough for any merlot drinker.

B & G Pinot Noir, 2005 France \$26

Simple and delicious, a Pinot that pair well with most any dish, or fine on its own. Tastes of wild berry and other ripe fruit flavors create a long finish.

Santa Ema Merlot, 2005 Chile \$26

A ruby red color, Unique and unmistakable, in this wine you will find the red fruits (plum and blackberry) mixed with chocolate and toasted coffee notes. On the palate, it is confirmed the fruit interweaved with toffee notes; the tannins appear mature, giving a good structure, balance and roundness

Tormaresca Naprica, 2006 Italy \$27

An Italian blend of three grapes, which creates aromas and tastes of berries and light sweet licorice. It has a finish with hints of chocolate and dark fruit.

Toasted Head Merlot, 2004 California \$29

From the toasting of the barrels and the staves is where this dark merlot gets its name. A deep, rich color by comparison, this wine features dark cherry, coffee, and vanilla flavors.

Perrin & Fils Cotes Du Rhone, 2004 France \$29

This two grape blend of Syrah and Grenache comes from one of the best vineyard sites in all of France. Will pair very well with most meat dishes and hearty pastas.

Terrazas Malbec, 2007 Argentina \$30

Great fruit intensity and vibrant maroon coloring make this Malbec a treat to drink. Early tastes of plums, berries, and raisins give way to a finish of vanilla, coffee, and coconut.

Arnold Palmer Cabernet, 2006 California \$32

Golf's greatest gives us an excellent cabernet, featuring aromas of smokey black cherry with underlying notes of warm coffee and cassis. A touch of cedar blends well through the mid palate with a chocolate finish.

Kaiken Malbec, 2006 Argentina \$32

Deep rich color will be the first observation noticed in this heavy wine. The oak aging blends superbly with tastes and aromas of dark berries, chocolate, and coffee. An intense finish with rich fruit flavors and heavy tannins stays on your palate seemingly forever.

RED WINES

Aquinas Pinot Noir, 2006 California \$33

A deep maroon colored Napa Valley Pinot that brings cherry, berry, and some citrus flavors, along with finishes of cedar and cassis. Will pair well with seafood, poultry, and even complements a spicy burger.

Montevina Barbera, 2006 California \$34

Barbera grapes have been one of the standards in Italy for centuries; recently the excellent grape has made its way onto the American landscape. Barberas' are on of the best meal companion wines that will pair with just about anything. A lead aroma of cherries, gives way to light acidic finishes of cocoa, vanilla, and smooth caramel.

Q Zuccardi Malbec, 2006 Argentina \$36

Aromas of red and black berries create a dark purple color that is very noticeable as it is poured. A superbly structured wine with finishing tastes of vanilla, chocolate, and spice. This wine finishes as well as it begins.

Seghisio Sangiovese, 2005 California \$36

Coming from one of the oldest wine making vineyards in the country, and the well respected Seghisio family winery of Chianti, CA. Sangiovese varietals have always been some of the best food-friendly wines ever created.

Rotta Merlot, 2005 Paso Robles \$36

From one of the oldest wineries in California, this red contains very bright fruit and berry aromas and tastes. Very full-bodied Merlot, yet still has a very smooth finish. A great wine to complement grilled vegetables, red meat, and hard cheeses.

Monsanto Monrosso Chianti, 2006 Italy \$37

A terrific entry level Chianti from the island of Tuscany, where true Italian Chiantis' are grown. Superb complement to not only Italian dished, but will pair with most red meat.

Louis M. Martini Cabernet, 2004 California \$37

An intense cabernet in flavor, offering complexity, with aromas of ripe berries that blend perfectly with toasted notes from the oak barrel aging. The aging process creates a rich deep color and flavor.

Ironstone Cabernet Franc, 2006 California \$37

The cherry, blackberry, and plum flavors bring a deep rich color and taste. The finish is medium with final tastes of sweet oak and a bit of spice.

Rodney Strong Red Zinfandel, 2004 California \$38

The 2004 vintage of Knotty Vines Zinfandel is complex with fruit and spice. Aromas of raspberry, blackberry and strawberry carry through to the palate and are complemented with hints of vanilla bean, licorice and black pepper.

RED WINES

Capezzana Barco Reale, 2005 Italy \$39

This wine is grown on ancient vineyards once owned by several royal families of Italy. This red has fruit forward tastes of berries, plums, and dark fruit.

Trinchero "Chicken Ranch" Merlot, 2005 California \$40

Each vintage of merlot from the Chicken Ranch is always a bit different from the previous years vintage. This 2005 brings a deep, rich color and tastes of earth, leather, and sage.

ConnCreek Napa Cabernet, 2005 California \$40

A classic California Cabernet that is smooth from the start, but brings explosions of tastes and complexities that make it a superb wine to drink. Flavors of cherries and sandalwood give way to currant and vanilla flavors on the big finish.

Trinchero "Chicken Ranch" Cabernet, 2005 California \$42

Grown on the boarder of the Rutherford appellations in northern California, and planted in "Rutherford Dust" helps create a unique, smooth wine. A classic cabernet taste, with flavors of vanilla, raspberry, and a light dust tone.

Justin Cabernet, 2006 Paso Robles \$45

Beginning with aromas of cherry and raspberry, then giving way to a taste of vanilla. The mid palate of this wine balances the acidity and structure, which is why it pairs with many dishes.

Seghisio Red Zinfandel, 2006 California \$46

A complex mix of dark fruit and heavy spice, make this one of the top Red Zins to come out of California in 2007. This wine will be excellent with beef, pasta, or anything spicy.

Sterling Vineyards SVR, 2004 California \$54

Superb grapes create this Bordeaux style wine of the legendary Sterling Winery. With a blend of cabernet, merlot, and a small amount of petite verdot combine for an intense dark color, taste, and finish unlike any other wine.

Northstar Merlot, 2005 Washington \$55

Merlot and Cabernet from some of Walla Walla's best vineyard sites are showcased in this, Northstar Winery's flagship wine. This wine will tastefully pair with grilled beef and chicken.

Dutcher Crossing Red Zinfandel, 2006 California \$57

The Proprietor's Reserve Zinfandel is a blend of three excellent Zinfandel vineyards in the Dry Creek Valley. A small amount of the Syrah grape is added to richen the flavor. Owned and operated by the Mathy family, who hail from the LaCrosse area.

RED WINES

Gann Cellars Red Zinfandel, 2006 California \$58

The Gann family grows this Red Zinfandel on a parcel of land looking over the Russian River in northern California. The cooler temperatures of 2006 allowed even ripening of the grapes and the moderate fall allowed for longer hang time on the vines. This created an even more bold wine than in years past, with superb texture and spice.

Freemark Abbey Cabernet, 2004 California \$59

Freemark Abbey is best known for its exceptional Cabernets from the Rutherford sub-appellation of Napa Valley. Small berries and ideal microclimates contribute to great color, depth and flavor. Blending Merlot, Petit Verdot and Cabernet Franc grapes with two years barrel aging adds complexity and balance.

Dutcher Crossing Cabernet, 2005 California \$59

A deep colored wine, with a taste of dark fruit flavors. Aromas of plum and cedar give way to a palate of cabernet and syrah fruit. Owned and operated by the Mathy family, who hail from right here in the LaCrosse area.

B. V. Reserve Tapestry, 2004 California \$60

Dark ruby in color, the Tapestry's aromas evoke scents of black cherry, herbs, vanilla-oak and some black pepper. Medium-full bodied, the wine's fruit flavors are at the forefront; cherry and blackcurrant, followed by nuances of licorice, dark chocolate and peppercorn.

Ironstone Reserve Meritage, 2005 California \$62

Hand selected grapes harvested at their peak and 20 months of oak barrel aging make this one of the best Bordeaux style wines in America. Cooked fruit, cola, and white pepper aromas and tastes lead to flavors of a vanilla and blackberry finish.

Silver Oak Cabernet, 2004 California \$86

The Alexander Valley cabernet is a complex, bold, but an easy drinking wine. A deep color and taste comes from dark berries, cola, and coffee flavors. This wine has a finish that will not let go. Great wine for storing, this cabernet can be enjoyed over the next few years.

Far Niente Cabernet, 2005 California \$110

This is one of the ultimate cabernets of California. Every vintage of Far Niente is unique, and is always a little different from the previous year. This wine is very soft in texture, but very rich in flavor and finish.

Opus One, 2005 California \$150

One of the most recognized and respected wines ever produced. This wine comes via the joint venture between Robert Mondavi and Baron Philippe de Rothschild first created in 1978.