

# LA CROSSE COUNTRY CLUB

## Wine List

### SPARKLING WINES

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

# WHITE WINES

			GLASS	BOTTLE
<b>Bel Arbor Chardonnay, 2008</b>	<b>California</b>		<b>\$5</b>	<b>\$17</b>
This classic tasting chardonnay with hints of pineapple and mango, medium bodied with a delightful green apple finish. The Bel Arbor Chardonnay is our house selection.				
<b>Mezza Corona Pinot Grigio, 2007</b>	<b>Italy</b>		<b>\$6</b>	<b>\$22</b>
Light and fruity, this Italian white wine is our house selection				
<b>Houge Genesis Riesling, 2008</b>	<b>Washington</b>		<b>\$6.50</b>	<b>\$24</b>
The Genesis is a perfectly balanced, yet intense Riesling. Rich and crisp the wine has tastes of orange, grapefruit zest, peach and lush pineapple.				
<b>Hess Select Sauvignon Blanc, 2006</b>	<b>California</b>		<b>\$6.50</b>	<b>\$23</b>
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				
<b>14 Hands Riesling, 2007</b>	<b>Washington</b>		<b>\$6.50</b>	<b>\$23</b>
Flavors of fresh peaches and apple blossoms create a light, sweet and juicy taste. Hints of tangerine add a small amount of acidity.				
<b>Ku De Ta Sauvignon Blanc, 2007</b>	<b>Chile</b>		<b>\$7</b>	<b>\$24</b>
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.				
<b>Hess Select Chardonnay, 2006</b>	<b>California</b>		<b>\$7</b>	<b>\$24</b>
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.				
<b>Parducci Pinot Grigio, 2007</b>	<b>California</b>		<b>\$7</b>	<b>\$24</b>
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.				
<b>Macon-Lungy Chardonnay, 2006</b>	<b>France</b>		<b>\$7</b>	<b>\$24</b>
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.				

# WHITE WINES

**2 Copas Torrontes, 2008      Argentina      \$25**

A perfect blend of Sauvignon Blanc, Chenin Blanc, and Torrontes balance light acidity with a somewhat tropical taste. The 2 Copas has a light floral and fruit finish.

**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.

**Kenwood "Yalupa" Chardonnay, 2009      California      \$28**

French oak and stainless steel aging provide a hint of sweetness and subtle floral notes. Blended flavors of pear and vanilla show through the finish. Will pair very well with cheese, shellfish, and light pasta dishes.

**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.

**Sterling Chardonnay, 2007      California      \$34**

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

**Wild Rock Sauvignon Blanc, 2008      New Zealand      \$38**

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.

**Bottega Vinaia Pinot Grigio, 2008      Italy      \$39**

The Bottega Vanaia has been created in the same vineyard for over 100 years owned by the same two families in that time. Golden straw color and a bit dryer taste than usual pinot grigio.

**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
<b>Leaping Horse Shiraz, 2005</b>	<b>California</b>		<b>\$6</b>	<b>\$24</b>
<p>This deep ruby colored shiraz will pair with spicy and peppery foods very well. Tastes of blackberry and pepper come through the aroma and finish as well.</p>				
<b>Mark West Pinot Noir, 2006</b>	<b>California</b>		<b>\$6.50</b>	<b>\$24</b>
<p>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.</p>				
<b>Red Rock Merlot, 2006</b>	<b>California</b>		<b>\$6.50</b>	<b>\$26</b>
<p>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.</p>				
<b>McManis Cabernet, 2005</b>	<b>California</b>		<b>\$6.50</b>	<b>\$24</b>
<p>Soft, forward and juicy, with more structure than in past vintages, this is one of the best, always dependable Cabernets' around.</p>				
<b>Renwood Red Zinfandel, 2005</b>	<b>California</b>		<b>\$7.50</b>	<b>\$32</b>
<p>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.</p>				
<b>Ménage a Trios Red, 2006</b>	<b>California</b>		<b>\$8</b>	<b>\$32</b>
<p>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.</p>				
<b>Hahn Estate Meritage, 2006</b>	<b>California</b>		<b>\$8.50</b>	<b>\$36</b>
<p>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.</p>				
<b>Kaiken Malbec, 2007</b>	<b>Argentina</b>		<b>\$8</b>	<b>\$32</b>
<p>Oak aged to give a smooth rich flavor and a deep ruby color. Malbec wine has become very popular and Kaiken one of the frontrunner names in that category. Gives a heavy fruit finish that lingers well after each drink.</p>				
<b>Silver Palm Cabernet, 2005</b>	<b>California</b>		<b>\$8.50</b>	<b>\$33</b>
<p>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.</p>				

# RED WINES

**Distant Bay Cabernet, 2004 Washington \$17**

Flavors of black fruit and dried herbs highlight this medium bodied cabernet with classic taste.

**Distant Bay Merlot, 2004 Washington \$17**

An elegant yet full flavored wine, the Washington merlot exhibits tastes of cherries, black fruit and dried herbs.

**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.

**Napa Creek Cabernet, 2007 California \$24**

The Napa Creek uses only fruit grown in California's Napa Valley. The Napa Creek has tastes of cherries, and blackberry, with smoky oak finish.

**William Hill Cabernet, 2008 California \$25**

Medium bodied taste and color for a cabernet sauvignon. Notes throughout of cherry, cedar, and tobacco give it a medium oak finish.

**B & G Pinot Noir, 2006 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, 2007 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.

**Callia Shiraz, 2009 Argentina \$29**

The mountains and soil of Argentina are perfect to produce wines and the Shiraz grape is no exception. The first characteristic of the wine is the dark violet color which brings a deep fruit-filled nose throughout the middle and lingering finish.

**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.

# RED WINES

**Finca El Origen Malbec, 2006 Argentina \$30**

Deep ruby red color with complex and elegant aromas. Flavors of plums, blueberries, strawberries, with hints of cinnamon bring a complex finish to this well-bodied red.

**Nugan "Vision" Shiraz, 2008 Australia \$30**

Deep crimson color is noticed on the pour, with overtones of fruit, chocolate, and earthiness. The spiciness brings out excellent flavors in Asian or Indian dishes.

**Norton "Barrel Select" Malbec, 2006 Argentina \$30**

Ripe red fruit taste and pepper undertones come from the twelve month oak barrel aging. Very deep in color and a palate of dark berries and plums.

**MontGras Quatro, 2008 Chile \$31**

A superb blend of four major grapes and ultra smooth tannins give this red blend wine a velvety ripe taste. Ten months of oak aging bring a ripe fruit taste of berries, cherries, and plum.

**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.

**KitFox Foxy Red, 2008 California \$32**

The Foxy Red is a Cabernet based wine that features deep rich fruit and smooth round tannins. This wine can be paired with just about anything from steaks and seafood to pizza and burgers.

**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.

**Zen Of Zin Red Zinfandel, 2007 California \$32**

The Zen of Zin comes from the masters at Ravenswood, always well know for their Zinfandel making prowess. Very fruit forward and vibrant, will pair well with just about anything.

**J Luc Colombo Les Abeilles Rouge, 2006 France \$32**

Grown in gravel and clay at ancient vineyards in the Carianne region. The deep purple color comes from the blend of the three grapes Grenache, Syrah, and Mourvedre.

**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.

# RED WINES

**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 one 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.

**Gann Cellars Merlot, 2005 Alexander Valley \$36**

The Gann Merlot comes from one of the true family owned and operated wineries in California. Only 625 cases of this wine are released, so each bottle is nearly hand crafted by the Ganns'.

**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.

**Gabbiano Chianti, 2007 Italy \$36**

A terrific entry level Chianti from the Italian Chianti region, where true Italian Chiantis' are grown. Superb complement to not only Italian dishes, 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.

**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.

# RED WINES

**Freemark Abbey Cabernet, 2005 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, 2005 California \$90**

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.

**Chateau Montelena Cabernet, 2005 California \$100**

Rich and deep color from the first glance through the nose. A powerful taste filled with black currants, cheery and raspberry. One of the best lingering finishes in any cabernet produced in California or the rest of the world.

**Domaine Drouhin Pinot Noir "Laurene", 2004 Oregon \$108**

French oak aging bring this pinot the deep blackberry taste and the long heavy finish immediately associated with "one of the great wines of America".

**Far Niente Cabernet, 2005 California \$120**

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 \$160**

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.