



Hill-Murray Wine Collection #2

Corbett Canyon White Zinfandel

Aromas of ripe strawberries, raspberries and the perfect amount of sweetness. Enjoy its soft fruity finish with grilled chicken, fresh salads or as an aperitif. Ripon, California. 1.5 liters

Regina Dow Value: \$8.00

Northern Vineyards Oktoberfest

Delightfully sweet German style white wine. Oktoberfest is perfect to serve with fruits and cheeses or to simply enjoy all by itself. Serve well chilled. Stillwater, MN - 1990. 750 ML

Regina Dow Value: \$12.00

Coppola 2007 Rosso #2

Made in the same spirit as the first California table wines, Rosso is made from a blend of Zinfandel, Cabernet Sauvignon and Sirah. The supple texture and rich, juicy flavors of plum, cherries, mocha, and strawberry jam make this wine a perfect accompaniment to any meal.

Vinted & Bottled by Francis Coppola Presents, Geyserville, CA. 750 ml

Hill-Murray English Department Value: \$10.00

Robert Mondavi 2008 Riesling

The enticing floral and spice notes of our Riesling weave through the crisp, fruity flavors.

Vinted & Bottled by Robert Mondavi, Woodbridge, CA. 750 ml.

Melissa Johnson Value: \$10.00

2007 Rossojbleo nero d'Avola

Gulfi's 2007 Nero d'Avola Rossojbleo is a chunky, rustic red from Sicily. Slightly reticent at first, the wine needs a few minutes in the glass for the slightly reduced aromatics to blow off. When they do, a gorgeous wine loaded with fruit flows onto the palate with masses of dark cherries intermingled with mint, flowers, spices and licorice. Leave sitting upright for 2-3 days and decant for 3-4 hours before drinking.

Product of Italy. 750 ml.

Jane and Phil Rolnick Value: \$40.00

A to Z Oregon Pinot Noir

Deeply colored with aromas of minerals, red and black cherries, and spice, the wine opens in the mouth with rich, red and blue fruits, dark spice and dusty tannins. Great ripe acidity and tannic structure bring balance to this classic, succulent, intense wine. Produced & Bottled by A to Z Wineworks, Newberg, OR. 750 ml.

Charles & Laura Cochrane Value: \$22.00

2007 A. Rafanelli Zinfandel

At A. Rafanelli Winery, we work hard at maintaining a tradition of producing premium grapes and handcrafting world class wines. We believe that the wines are first made in the vineyard and then achieve their maximum potential through traditional winemaking practices such as open top fermentation and non-filtration. Completely hand made, no machinery used. Not available in retail outlets.

Craig & Cheryl Colton Value: \$35.00

Moscato d'Asti

This lovely sweet dessert wine is a guilty pleasure. At less than 6% alcohol and plenty of sugar this is easy and unsophisticated drinking. The nose is full of red berries and is even stronger on the palate. Great with strawberries in a bit of sugar or pairs wonderfully with caramel and cinnamon in an Apple Tarte.

Hill-Murray Library Media Center (LMC) Value: \$15.00



Hill-Murray Wine Collection #2

2007 Beringer Napa Valley Chardonnay

There's a richness in this wine that is wonderfully balanced by a bright citrus note. A sweet oak note weaves together the many layers of aroma and flavor, carrying through to the finish. This wine is always a pleasure to make and equally pleasurable to drink! Vinted & bottled by Beringer Vineyards, St. Helena and Napa, CA. 750 ml.

Tim Ryan, and Hill-Murray PhyEd Dept. Value: \$37.00

2006 St. Anneliese Liebfraumilch

Slightly mild, semi-sweet. A fresh and fruity wine with aromas and flavors of apricot, grapefruit, and pear, with a well balanced and crisp finish. Slightly sweet wine can accompany light dishes and salads or be enjoyed simply on its own. Best when served chilled. Product of Germany. 750 ml.

Mark & Shelli Thompson Value: \$9.00

2005 Inniskillin Okanagan Vidal Icewine

Aromas of apple blossoms, apricot with hint of cinnamon-raisin bread. On the palate, this beautifully rich dessert wine follows through nicely with mix of apricot, mango and a strong honeyed fig component. The overall finish has good length with tantalizing flashes of exotic fruit and spice. Food Pairing Suggestions:

Fruit based desserts – stone, red, pear, and apple; Spiced desserts, sweet/spicy sauces and chutneys; bittersweet chocolate; Foie gras – pan-seared or terrine, and spiced Asian cuisine; Cheeses – rich blue-veined and selected cream-based.

Produced & Bottled by Inniskillin Okanagan Vineyards, Oliver, B.C. 200 ml.

Mark & Shelli Thompson Value: \$30.00

2005 Casa LaJoya Late Harvest Gewurztraminer

Left on the vine longer to achieve beautiful golden ripe flavors of succulent peaches & honeysuckle with a spicy hint of cinnamon. Product of Chile. 375 ml.

Mark & Shelli Thompson Value: \$7.00

2007 Casa Girelli Virtuoso Syrah

Made with passion using only the very best grapes from southern Sicily. Syrah combines a meaty core of ripe berry fruit with tones that range from herbal to peppery in a package that tends to be medium bodied with good acidity and softer tannins. With age the wines can gain lovely leathery and black olive notes that make them a great match for savory and gamey dishes. 750 ml.

Mark & Shelli Thompson Value: \$21.00

Cafe Solo Coffee Specialty

Experience the robust coffee flavor of Cafe Solo. Enjoy on the rocks, mixed with coffee, or blend 2 parts Cafe Solo with 1 part vodka and a splash of cream for the perfect White Russian. Produced & Bottled by Prestige Wine Group, Princeton, MN. 750 ml.

Mark & Shelli Thompson Value: \$10.00

Astoria Lounge Sparkling Perle Wine

This delightful sparkling rose owes its colour to the small percentage of Pinot Noir that is added to the fresh and fruity Prosecco. Ideal served cool (7-8°C) it has bright aromas of small red berries and flowers with a dry and well balanced palate. Product of Italy. 750 ml.

Mark & Shelli Thompson Value: \$10.00

2006 Canto de Flora Rose

Canto de flora (flower song) is a range of wines inspired by Chile's wealth of natural beauty. Perfectly ripe grapes are chosen for this wine which sings with fruit flavors and sunshine. With its lovely pink color, this attractive Rose is very refreshing with strawberry aromas and an appealing finish. Product of Chile. 750 ml.

Mark & Shelli Thompson Value: \$10.00



Hill-Murray Wine Collection #2

2007 Veo Grande Chardonnay

Medium bodied, round, ripe fruit notes with a slight touch of oak for added complexity. Pairs perfectly with delicately flavored seafood or cream sauce entrees. Colchagua Valley, Chile. 750 ml.

Mark & Shelli Thompson Value: \$7.00

The Tapas Wine Collection - 2007 Vino Tinto

Intense and bright dark cherry colors. Deep aromas of black fruit with pleasant and subtle spicy notes. Richly fruited on the palate with nuances of oak and a nice freshness that develops in the mouth showing an excellent balance and persistent finish. Product of Spain. 750 ml.

Mark & Shelli Thompson Value: \$10.00

2007 Rio Anejo Tempranillo-Merlot

Ruby colour packed with red fruit aromas. Silky, fruity and fresh, it is the ideal accompaniment to meat, pasta and cheese. Red Wine of Spain. 750 ml.

Mark & Shelli Thompson Value: \$15.00

Shunji Ume-Pflaume Plum Wine

A sweet Asian style aperitif. The plum flavor pairs well with Szechuan Chicken or your favorite spicy Asian dish. Product of Germany. 500 ml.

Mark & Shelli Thompson Value: \$6.00

2008 Fontella Chianti

Traditional blend of predominantly Sangiovese grapes harvested in October. The wine is ruby red in colour with a delightful ripe berry aroma and a fine backbone of tannin combined with delicious cherry fruit flavours with a long, soft and smooth finish. Product of Italy. 750 ml.

Mark & Shelli Thompson Value: \$15.00

2006 El Vuelo Chardonnay

Medium yellow in colour with a green tinge. Ripe tropical fruits on the nose with hints of pineapple, mango and peach underlain by a touch of toasty oak. On the palate, the wine displays peach and pineapple with a nutty finish. This is a medium bodied wine to be enjoyed with food or as an aperitif.

Product of Chile. 750 ml.

Mark & Shelli Thompson Value: \$15.00

2006 Vina Vilano Verdejo

Pale yellow colour with shining gold tones and metal green reflections. Aromas of pineapple, with citric hints as well as fennel and fig tree notes typical of the verdejo grape variety. To the mouth it is well balanced and fresh, with a bitter note at the end. Product of Spain.

Mark & Shelli Thompson Value: \$13.00

2008 Rio Anejo Bobal Rose

This wine is the colour of pomegranate. Full-bodied, young and fresh, this is a well-balanced wine packed with red fruit flavours and a persistent finish. Ideal as an aperitif or served with Indian or Chinese food. Product of Spain. 750 ml.

Mark & Shelli Thompson Value: \$50.00

2006 Grand Napa Syrah

This 100% Syrah is full, lengthy and enriched with soft tannins. Barrel aged in French Oak for 8 months. Product of West Coast Wine Group, Lodi, CA. 750 ml.

Mark & Shelli Thompson Value: \$10.00



Hill-Murray Wine Collection #2

2001 Napa Valley Cabernet Sauvignon

This cabernet opens with a subdued nose of blackberries, licorice, and mocha. The texture is relatively lush with good weight, almost creamy on the palate. Its flavors are balanced. Like a fine chocolate, layers of flavors slowly reveal themselves in this wine, displaying blackberry-currant notes framed by subtle spices and chocolate. Produced & Bottled by Franciscan Oakville Estate, Rutherford, CA

Jack Petty & Karen Albertson Value: \$37.00

2002 Mayo Napa Valley Syrah

Syrah combines a meaty core of ripe berry fruit with tones that range from herbal to peppery in a package that tends to be medium bodied with good acidity and softer tannins. With age the wines can gain lovely leathery and black olive notes that make them a great match for savory and gamy dishes. Produced &

Bottled by The Mayo Family Winery, Glen Ellen, CA.

Jack Petty & Karen Albertson Value: \$30.00

2002 Vincent Arroyo Cabernet Sauvignon

Wonderful aromas and flavors of mocha, currant, cherry and earth. Vintner autographed bottle. Grown, produced & bottled by Vincent Arroyo Winery, Inc. Calistoga, CA.

Jack Petty & Karen Albertson Value: \$50.00

2008 Sauvignon Blanc Silver Beach

This New Zealand Sauvignon Blanc is a delicate light straw in color. It is somewhat tropical in nature, with ripe pear and apricot along with passion fruit nuances. The wine is light, crisp and nicely balanced in texture. Great to pair with herbed cream cheeses and shrimp cocktail.

Mark & Shelli Thompson Value: \$15.00

2005 Manyana Shiraz

Deep garnet color with an amethyst cast. Mint, pureed banana, black pepper, and raspberry aromas are inviting. A rich, supple entry leads to a dry-yet-fruity medium-full body of cranberry, cedar, mint leaf, and pink peppercorn flavors. Finishes with a tangy, refreshing berry and sandalwood fade with moderate tannins. A very crisp wine to serve with spicy lamb dishes. Bottled by Bodegas San Valero Soc. Coop.

Product of Spain.

Mark & Shelli Thompson Value: \$9.00

I.P. Mendoza (Calzo) Malbec

The warm, dry conditions of Argentina, combined with the sun drenched days make for a luscious and bold red wine. Enjoy Calzo with roasted meats & vegetables, grilled steak, stew, pasta dishes and mature cheeses. Product of Argentina.

Mark & Shelli Thompson Value: \$8.00

Greener Planet Shiraz-Merlot Cabernet Sauvign

Offers spicy, blackberry, peppery notes with lush cherries and cassis. The vibrant and opulent fruit notes are deeply flavored with plenty of vanilla, mocha, and spices that linger on the palate. Made with organically grown grapes in Montagne Noire in Languedoc Roussillon. Product of France.

Mark & Shelli Thompson Value: \$16.00

Friedrich Fendel Riesling Kabinett 2007 (2 bottles)

Aromas of apricot, peach, and honey with a hint of mineral and petrol. It is soft and round mid-palate showing apricot and pineapple fruit; leading to gripping acidity with mineral notes on the finish. It is perfect with sautéed scallops, spicy foods and desserts. Product of Germany.

Mark & Shelli Thompson Value: \$19.00/each



Hill-Murray Wine Collection #2

Veo Grande Cabernet Sauvignon (3 bottles)

This opulent red combines harmoniously intense berry fruit flavors with fresh minty tones for truly unique flavor: the expression of Chile. This wine pairs well with a variety of meats (grilled or roasted), cheeses or simply on its own. Produced and Bottled by: Vinedos Errazuriz Ovalle S.A., Santiago, Chile.

Mark & Shelli Thompson Value: \$13.00/each

Carl Sittmann 2007 Mosel Riesling (2 bottles)

The terraced slopes which line the Mosel river produce Rieslings of world-class quality, respected and cherished by wine lovers around the world. Enjoy this fruity, slightly sweet, and elegant wine with fruits, cheeses, and spicy Asian cuisine. Product of Germany.

Mark & Shelli Thompson Value: \$12.00/each

Zarpado Malbec 2008

Vivid purple color leads to an aromatic and slightly spicy nose. The palette is bold and juicy with flavors of plum and blackberry, finishing with soft tannins. Enjoy this Malbec with roasted chicken and turkey.

Product of I.P. Mendoza, Argentina.

Mark & Shelli Thompson Value: \$9.00

2007 Augey Bordeaux

A traditional blend of Sauvignon Blanc, Semillion and Muscadelle. Augey White Bordeaux is light, dry and crisp with a hint of citrus fruit. Excellent with salads, fish, chicken, and white cheeses. Enjoy the flavor of France.

Mark & Shelli Thompson Value: \$10.00

Vega Del Rio Red Table Wine

Deep in colour, this lovely fresh, young Rioja has a modern nose showing cherry and raspberry fruit. Tannins are soft and easy, making it an excellent companion to traditional Spanish dishes, pasta or simply on its own. Product of Spain.

Mark & Shelli Thompson Value: \$10.00

2007 Le Grand Noir

The bright floral and peach aroma, and white pepper spice comes from the array of high and low altitude vineyards where the grapes were grown in the Southern French region of Minervois. Unlike many modern Viogniers, this wine has not had its flavor hidden behind a heavy dose of oak - instead you will find subtle nuances lingering through the fresh, fruity characteristics. Product of France.

Mark & Shelli Thompson Value: \$10.00

Montiac Chardonnay

Beautiful cristal-clear colour, delicate nose with some citrus and white flower notes. A full and aromatic wine. Excellent as an aperitif, it will also perfectly go with fish, shellfish and white meat.

Mark & Shelli Thompson Value: \$7.00

Clos Pegase 2005 Cabernet Sauvignon

Complex and bold with brightly layered flavors of rich dark cherry, cassis, smoky light plum, blackberry, cocoa, subtle leather and a soft minerality. Estate bottled; aged 18 months in French oak.

JoAnn and Tom Gelbmann Value: \$40.00

The Sum 2007 Cabernet Sauvignon

Cherries, black cherries, sandalwood, plums, even sweet peaches?, spearmint, baking spice. Palate is round, soft, balanced, long with a touch of oak kick. Young, drinks great now, better in a year. California Redwing.

Steven & Alanna Moravetz Value: \$27.00