



Harvard Club of Boston WINE LIST

Prosecco & Champagne

Tenuta Sant'Anna Prosecco Brut, Veneto, Italy	40 M	43 NM
cool and vigorous with a fresh bouquet of floral and fruity notes		
Taittinger Brut "Cuvee Prestige", Champagne, France	75 M	80 NM
delicate, flavors of fresh fruit and honey; perfect with seafood and white meat		
Veuve Clicquot Rose, Champagne, France	125 M	130 NM
expressive aromas of very ripe wild strawberries, a full-bodied structured vinous palate which stays fresh		

Pinot Grigio/Pinot Gris

DiPinti, Trentino, Italy	39 M	41 NM
softly textured and balanced with a crisp citrus finish; as an aperitif or with seafood		
J Pinot Gris, Sonoma, California	46 M	49 NM
bursting with notes of crunchy pear, fresh-picked white peach, lemon, lime and tart pineapple, while hints of jasmine and minerality add appealing texture and depth		

Riesling

Dr. Hermann Kabinett, Mosel, Germany	42 M	45 NM
scents of spices and stone fruits with some notes of red berries. It is bright and fresh with some residual sugar. Fine acidity with some delicate honey notes and a long spicy finish.		

Sauvignon Blanc

Angeline Sauvignon Blanc, Russian River Valley, California	39 M	41 NM
dried pineapple, lemon, pear, cardamom, flint and blanched almond on the nose		
Peter Yealands, Marlborough, New Zealand	42 M	45 NM
fresh stone fruit and herbal notes on the palate; perfect with seafood and fresh shellfish		
Whitehaven, Marlborough, New Zealand	49 M	52 NM
superbly structured and balanced, aromas and flavors of fresh-snipped greens and warm pear nectar blend with notes of tropical fruit; perfect accompaniment to salads, poultry and shellfish		
Cakebread Cellars, Napa Valley, California	62 M	65 NM
vibrant, wonderfully fresh aromas of pink grapefruit, melon and white peach		
Domaine Fouassier Sancerre, France	72 M	80 NM

Prices subject to a 22% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees.

M = Member Pricing, NM = Non-Member Pricing

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Chardonnay

Hess "Select," Monterey, California 39 M 41 NM

pineapple and tropical fruit flavors, medium bodied; pairs with a variety of dishes across many cuisines.

La Chablisienne, Petit Chablis, Burgundy, France 44 M 47 NM

pale green color, fresh bouquet of honeysuckle, a flavor of lime dominates the tasting

Sonoma-Cutrer "Russian River Ranches," Sonoma, California 49 M 52 NM

crisp citrus flavors, with a nice barrel spice; light and creamy; pairs best with scallops, salmon, and savory dishes

J.J. Vincent Pouilly-Fuisse "Marie Antoinette," Burgundy, France 56 M 59 NM

light and crisp; great as an aperitif or with a variety of seafood or game

Cakebread Cellars, Napa Valley, California 82 M 85 NM

melon, apple and spicy oak; pairs well with chicken, fish, cream-based soups and pastas

Pinot Noir

Sartori di Verona Family IGT, Veneto, Italy 39 M 41 NM

medium bodied with cherry, strawberry and other red fruits, dry with smooth acidity and tannin balance; pairs well with grilled salmon, poultry dishes and aged cheese

MacMurray Ranch Central Coast, California 46 M 49 NM

delicate tastes of red cherry, ripe cranberry, currant and raspberry are accented with distinct spice notes; pair with salmon, poultry and vegetarian dishes

Boen Pinot Noir, Santa Barbara, California 58 M 61 NM

unusually deep color and rich fruit and chocolate flavors

Cotes du Rhone

Famille Perrin Reserve Cotes du Rhone Rouge, France 39 M 41 NM

notes of caramel and spices that mingle with red berry fruit, the perfect companion to grilled meat and poultry

Rose

Domaine Houchart, Cotes de Provence, France 39 M 41 NM

a perfumed, ripe wine with attractive acidity and a fine bite of pepper

Malbec

Crios, Mendoza, Argentina 42 M 45 NM

cherry and spice; perfect for sipping alone or with heavily spiced and barbecue dishes

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Merlot

Chateau Souverain, Sonoma, California 39 M 41 NM

fresh and supple with engaging cherry and berry flavors, subtle oak, well balanced pairs well with roasted vegetables, pizza, short ribs, chorizo

Duckhorn Vineyards, Napa Valley, California 78 M 81 NM

lush and supple, with bright acidity and velvety tannins supporting layers of raspberry and black cherry, with hints of coffee and chocolate; pairs with pasta duck, cheese and an ideal match with lamb

Cabernet Sauvignon

McManis Family Vineyards, California 39 M 41 NM

light oak accents, blackberry and cherry; enjoy with grilled steak or burgers

Louis Martini, Sonoma, California 46 M 49 NM

intense, unique flavors of fresh black cherry, dried cranberry, gravelly earth and dark caramel; its depth and balance make this wine an excellent pairing for a variety of food to include pasta and grilled meats

Chateau Greysac, Bordeaux, France 59 M 62 NM

traditional Bordeaux blend with deep ruby garnet and red berry flavors with combined notes of spice pairs with all meats, poultry and strong cheeses

Stags' Leap Winery, Napa Valley, California 82 M 85 NM

classic cabernet with an abundance of blackberry, cherry, and dark plum followed with spice and integrated oak

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