



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

Clement Mentor Salon, Loire Valley, France 60 M 63 NM

full bodied, citrus, and yellow fruits

Domaine Fouassier Sancerre, France 72 M 75 NM

floral notes that complement its citrus nuances

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

The Harvard Club of Boston does not allow the "Resealing of Partially Consumed Bottles of Wine" in its private function rooms.



Chardonnay

Proverb Chardonnay, California 39 M 41 NM

bright and balanced wine with layers of baked apple and pineapple, whispers of vanilla and caramel

Hess "Select," Monterey, California 40 M 43 NM

pineapple and tropical fruit flavors, medium bodied

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 60 M 63 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

Sterling Cabernet Sauvignon, California 44 M 47 NM
flavors of black cherry, plum, and notes of chocolate

Louis Martini, Sonoma, California 48 M 51 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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