

# *Deauville Inn*



## *WINE LIST*

*It is with great pleasure that we present  
this wine list to you, our guests.*

*The labels presented in our book are samples and do not necessarily indicate the proper vintage.*

*If you have any questions regarding vintages,  
please ask your server.*

New Jersey Law allows you to take  
an unfinished bottle of wine with you.  
It must be "re-corked", in a bag and  
transported in the trunk or  
baggage portion of your vehicle.

## SPARKLING

	Split	Bottle
<b>Friexenet "Cordon Negro" Brut</b>	<b>\$6.00</b>	<b>\$23.00</b>

*Dry and full of fruit, this wine is offered in the famous black bottle.*

<b>Dom Perigon Champagne</b>		<b>\$175.00</b>
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*The King of Champagnes, this wine has a rich, interesting and ever changing nose with notes of truffle, lemon rind, honeysuckle and dark chocolate. On the palate there are many layers, most notably wild mushroom, white flowers, lime, coffee, and a breadly, biscuity richness.*

## BLUSH WINES

	Glass	Bottle
<b>White Zifandel Sutter Home</b>	<b>\$4.75</b>	<b>\$19.00</b>

*The most famous of the White Zifandels. Fresh, fruity and soft yet, round in a clean, light style. Complements all types of meals.*

## WHITE WINES

### LIGHT BODIED

<b>Chardonnay Mezzacorona</b>	<b>\$5.75</b>	<b>\$22.00</b>
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*Straw yellow in color, this is a light bodied, dry wine with a slightly oaked, fresh, fruity fragrance, harmonious, tropical fruit flavors. Pairs well with Salads and Flounder dishes.*

<b>Chardonnay/Sauvignon Blend Luna di Luna (Green)</b>	<b>\$5.75</b>	<b>\$22.50</b>
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*Crisp fruit flavors of melon and citrus. A perfect complement to any of our linguini and clam sauce.*

<b>Sauvignon Blanc Barefoot Cellars</b>	<b>\$4.75</b>	<b>\$19.00</b>
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*An elegant wine with enticing aromas of honeydew and nectarines. Flavors of pear and lime complement the soft smoky finish. Great with Salmon*



# WHITE WINES

## MEDIUM BODIED

Glass                      Bottle

**Chardonnay**  
**Yellow Tail**

**\$5.50**

**\$21.00**

*A brilliant golden straw color, this wine has aromas of peaches, coconut, melon, vanilla and spice. Its silky smooth with flavors of tropical fruits, peaches and toasty oak. Great with crab cakes.*

**Pinot Grigio**  
**Beringer Stone Cellars**

**\$5.50**

**\$21.00**

*Showcases pear aromas and tropical flavors and has smooth mouthfeel and body. Pairs well with any seafood dish.*

**Chardonnay/Pinot Grigio**  
**Luna di Luna (blue)**

**\$5.75**

**\$22.50**

*This blend hailing from the Veneto region, contains 60% Chardonnay and 40% Pinot Grigio. Which were specifically chosen to compliment on another with dry, yet abundant flavors and aromas. Great with shrimp dishes.*

**Pinot Grigio**  
**Ca'Montini Aristocratico**

**\$8.50**

**\$33.00**

*Hailing from the province of Trentino, this wine has straw-yellow and greenish highlights and a pleasing crisp and dry bouquet. Try with our broiled shrimp and chicken dishes.*

## FULL BODIED

**Chardonnay**  
**Lockwood**

**\$6.75**

**\$26.00**

*A rich, big and buttery texture with tropical fruit, spice and vanilla. Pairs nicely chicken marsala or fish dishes.*

**Chardonnay**  
**Riverstone Vineyard, J. Lohr**

**\$29.00**

*A round, clean and well balanced wine with subtle oak nuances. Complements our captains platter.*

**Chardonnay**  
**Sequoia Grove**

**\$34.00**

*A limited production chardonnay from a family owned winery in Napa Valley. Pure, ripe fruit flavors offset with a touch of oak. An excellent accompaniment to our lobster dishes.*

# RED WINE

## LIGHT BODIED

	Glass	Bottle
<b>Merlot</b> <i>Estrella</i>	<b>\$4.75</b>	<b>\$19.00</b>

*A truly fine wine known for its velvety smoothness. Try with one of our chicken dishes.*

<b>Merlot/Cabernet</b> <i>Luna di Luna (Red)</i>	<b>\$5.75</b>	<b>\$22.50</b>
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*This blend containing 60% Merlot and 40% Cabernet Sauvignon, was chosen for each variety to compliment one another with bright fruit flavors and rich aromas. Great partnered with pasta with red sauce or red meats.*

<b>Pinot Noir</b> <i>Echelon</i>	<b>\$6.75</b>	<b>\$26.00</b>
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*An intense ruby color leads the way for aromas of cherries, cloves, rose petal and a lingering of sweet oak in the background. The flavors are richly layered with ripe, dark cherry fruit, medium tannins and a lingering, slightly oaky finish. Perfect with pork or veal dishes.*

## MEDIUM BODIED

<b>Cabernet Sauvignon</b> <i>Sutter Home</i>	<b>\$4.75</b>	<b>\$19.00</b>
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*A moderately dry wine with a charming bouquet. Try partnered with chicken or shrimp dishes.*

<b>Cabernet Sauvignon</b> <i>Greg Norman Central Coast</i>	<b>\$7.25</b>	<b>\$32.00</b>
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*This wine exhibits deep rich flavors of blueberry and ripe black currant and a nice velvety mouthfeel. It finishes out with discreet notes of sweet oak and a touch of mint. Great with any chicken or pork dish.*

<b>Merlot</b> <i>Rodney Strong Sonoma</i>	<b>\$7.75</b>	<b>\$34.00</b>
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*Plum and blueberry flavors predominate in this soft, rich mouth filling Merlot and are enhanced by aging 27 months in primarily American Oak for a toasty, spicy vanilla character, and a lingering berry-cream finish. Complements any broiled red meat dish.*

# RED WINES

## MEDIUM BODIED

	Glass	Bottle
<b>Chianti Classico Riserva Ducale Ruffino</b>	<b>\$9.00</b>	<b>\$36.00</b>

*This is an extra aged Chianti with a complex, dry flavor. The perfect companion to veal or pasta dishes.*

<b>Pinot Noir Bridgeview Blue Moon</b>		<b>\$32.00</b>
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*Fresh, ripe fruit flavors, showing black cherry and raspberry on the palate. This wine has a nicely structured, rich body with a long lasting terrific finish. Try with pork.*

<b>Cabernet Sauvignon Rodney Strong Sonoma</b>		<b>\$34.00</b>
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*A seductive cabernet exuding aromas of blackberry, cocoa and cedar leading to a rich, layered mouthful replete with notes of cherry, vanilla and cassis and structured with lush, mature tannins for a wonderful finish. Delicious with prime rib or any red meat entrée.*

## FULL BODIED

<b>Syrah 6th Sense</b>	<b>\$8.00</b>	<b>\$34.00</b>
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*Awaken your 6th sense to this eclectic mix of spine tingling intensity. Smokey layers of white pepper, cigar box cedar and tasty mesquite meld easily with spicy plum and rich gooseberry flavors. Try with chops or chicken marsala.*

<b>Cabernet Sauvignon St. Francis Winery</b>		<b>\$35.00</b>
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*Ripe, rich, blackberry and black currant flavors lead into this wine's lush, velvety palate followed by impressions of cedar, spice and vanilla with supple, round tannins on the finish. Perfect with steak or any red meat dish.*

<b>Red Zinfandel Earthquake Vineyards, Lodi</b>		<b>\$38.00</b>
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*An extremely full-bodied wine with sweetly aromatic blackberry and Bing cherry fruit flavors. Goes with pasta with red sauces.*

# RED WINES

## FULL BODIED

Glass

Bottle

*Cabernet, Merlot, Syrah Blend*  
*Bennett Lane Maximus*

**\$41.00**

*This wine has notes of spicy red currants, blueberry, black raspberry jam and maple brown sugar. On the palate there are flavors of rich, ripe concentrated fruit, mocha and chocolate cherry with soft velvety tannins that linger on the finish. The perfect partner to steaks and filets.*

*Amarone*  
*Tommasi*

**\$80.00**

*A tight, mineral driven Amarone, with spicy black fruit, dried fig, and polished leather notes. A juicy and slightly chewy palate and a long minerally finish. Excellent with grilled red meat dishes, or wonderful as an after dinner wine on its own.*

*Cabernet Sauvignon*  
*Robert Mondavi Reserve*

**\$125.00**

*The opulent fruit expression, elegant structure and velvety finish come from carefully selected vineyards. The wine's complex layers of cassis and black cherry have intriguing spice and licorice nuances. Try with steaks and other broiled red meats.*

*Opus One*  
*Robert Mondavi/Baron Rothschild*

**\$175.00**

*From California's Napa Valley, a Bordeaux style blend. This ripe, voluptuous wine has firm tannins, black olive raspberry and oak aromas. Accompanies chops and broiled meats.*