

# SISTER'S AMERICAN GRILL

## WINES



## THE BOTTLE

FULL BOTTLES PURCHASED IN THE RESTAURANT, THAT ARE NOT COMPLETELY CONSUMED, CAN ACCOMPANY YOU HOME. BOTTLE VINTAGES ARE SUBJECT TO CHANGE. THE BELOW LISTINGS ARE IN THE CURRENT RELEASE OF 2013 - 2018.

BIN BOTTLE

### **ROSE/SPARKLING/CHAMPAGNE**

100	\$33	BERTRAND, CÔTE DES ROSES, ROSÉ, 2018, LANGUEDOC-ROUSSILLON, FRANCE – PERSISTENT AROMATICS. ZESTY FLAVORS OF FLORALS AND CANDIED GRAPEFRUIT.
101	\$29	JUVÉ Y CAMPS, BRUT, CAVA, N/V, PENEDÈS, SPAIN – AROMAS OF CREAM, CUSTARD AND APPLE. BONE-DRY WITH A LOVELY LEMON ZEST AND CRISP APPLE BRIGHTNESS.
102	\$38	GRUET, BLANC DE NOIR, N/V, ALBUQUERQUE, NM – BERRY AROMAS AND CREAMY TEXTURE ENHANCE THE COMPLEX FLAVORS OF RASPBERRY, TOAST AND PEAR.
103	\$30	ARGYLE, BRUT, 2015, WILLAMETTE VALLEY, OR – RED FRUIT DIMENSIONS ADD TO A STRUCTURED BACKBONE OF WHITE PEACH, WILD HONEY AND TOASTED BRIOCHE.
104	\$55	LE MESNIL, BLANC DE BLANC, BRUT, N/V, CHAMPAGNE, FRANCE – DISTINCT NOSE OF FRESH HAZELNUTS AND WHITE FLOWERS. STRUCTURED WITH HINTS OF TOAST.
105	\$86	VEUVE CLIQUOT, BRUT, N/V, CHAMPAGNE, FRANCE – RACY, WITH A SPICY UNDERPINNING AND A MIX OF POACHED PEAR, GINGER AND PINK GRAPEFRUIT ZEST.

### **WHITE**

#### **NEW WORLD**

106	\$28	CONUNDRUM, BLEND, 2016, CA – OVERFLOWING WITH FLORAL AROMATICS. CITRUS AND PEAR INTERMINGLE WITH LIVELY TROPICAL FRUIT FLAVORS.
107	\$30	TREFETHEN FAMILY VINEYARDS, RIESLING, 2018. NAPA VALLEY, CA – DRY, BUT SUCCULENT. APPLE, LIME AND GUAVA FLAVORS ARE LONG LIVED AND BRIGHT.
108	\$49	ELK COVE VINEYARDS, PINOT GRIS, 2018, WILLAMETTE VALLEY, OR – TONES OF LEMON, LIME AND GREEN APPLE THAT ARE TART AND JUICY WITH A BRIGHT PROFILE.
109	\$66	POLLACK VINEYARDS, VIOGNIER, 2018, MONTICELLO, VA – FRAGRANT NUANCES OF CREAMY APRICOT AND HONEYSUCKLE WITH CRISP FLAVORS OF RIPE STONE FRUITS.
110	\$35	MERRY EDWARDS, SAUVIGNON BLANC, 2017, RUSSIAN RIVER, CA – CONCENTRATED LAYERS OF RICH, BOLD FRUIT. FLAVORS OF PEACH, VANILLA AND EXOTIC FLORALS.
111	\$38	JUSTIN, SAUVIGNON BLANC, 2018, CENTRAL COAST, CA – A FULL PALATE OF BRIGHT CITRUS FRUIT WITH A HINT OF FRESH HERBS BALANCED BY A REFRESHING STRUCTURE.
112	\$41	CLOUDY BAY, SAUVIGNON BLANC, 2018, MARLBOROUGH, NEW ZEALAND – HARMONIOUS TROPICAL FRUITS OF NECTARINE, MANGO AND PINK GRAPEFRUIT.

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113	\$42	ADELSHEIM, CHARDONNAY, 2017, WILLAMETTE VALLEY, OR – VIBRANT PALATE OF FRESH ASIAN PEARS AND DELICATE SPICE NOTES DRIVEN BY TEXTURE AND DEPTH.
114	\$45	CALERA, CHARDONNAY, 2016, CENTRAL COAST, CA – FRUIT DRIVEN PALATE. LAYERS OF GREEN APPLE, GRAPEFRUIT AND PINEAPPLE WITH A SUBTLE OAK.
115	\$42	PAUL HOBBS, CROSSBARN, CHARDONNAY, 2017, SONOMA COAST, CA – CONCENTRATED PALATE OF TROPICAL AND STONE FRUITS, LONG SAVORY FINISH.
116	\$55	ROMBAUER, CHARDONNAY, 2018, CARNEROS, CA – ENTICING AROMAS OF PEACH, MANGO, VANILLA AND SPICE COMBINE WITH A CREAMY TEXTURE AND SLIGHT BUTTER.
117	\$65	FORMAN, CHARDONNAY, 2016, NAPA VALLEY, CA – SUCCULENT AND OPEN-KNIT TROPICAL STYLE THAT IS FILLED OUT WITH NOTES OF CHAMOMILE AND HONEY.

## OLD WORLD

118	\$43	DR. H. THANISCH, BERNKASTLER BADSTUBE, KABINETT, RIESLING, 2018, MOSEL, GERMANY – BRIGHT PINK GRAPEFRUIT, LIME AND LEMON BUILD ON THE PALATE.
119	\$26	PAUL BLANCK ET FILS, GEWÜRZTRAMINER, 2018, ALSACE, FRANCE – BEAUTIFUL BALANCE OF FLORAL, CITRUS AND GRAPEFRUIT. OFF DRY STYLE.
120	\$38	LAGAR DE FORNELOS, LAGAR DE CERVERA, ALBARINO, 2018, RIAS BIAS, SPAIN – FUZZY PEACH, WHITE STONE FRUIT AND A TOUCH OF SMOKE WITH A SALINE TWIST.
121	\$28	LOIMER, LOIS, GRÜNER VELTLINER, 2018, NIEDERÖSTERREICH, AUSTRIA – PEAR AND CITRUS ILLUMINATES THE LIGHT AND SUBTLE FLAVORS.
122	\$39	DOMAINE CLAUDE BRANGER, TERRIOR LES GRAS MOUTONS, MUSCADET, 2019, LOIRE, FRANCE – GREEN APPLE, APRICOT, CITRUS WITH UNDERLYING MINERALITY.
123	\$37	PIERRE CHERRIER ET FILS, DOM. DE LA ROSSIGNOLE, SANCERRE, 2018, LOIRE, FRANCE – LIGHT AND FRESH WITH GREEN FRUITS, SPICE AND A TRACE OF ALMOND.
124	\$30	CHATEAU DUCASSE, BLANC, 2018, BORDEAUX, FRANCE – EXOTIC CITRUSY PERFUME HINTING AT LUSCIOUS, THEN ZIPS ACROSS A BRIGHT, RESTRAINED PALATE.
125	\$67	CHATEAU CARBONNIEUX, BLANC, PESSAC - LÉOGNON, 2016, BORDEAUX, FRANCE – SAUVIGNON BLANC BLEND FEATURING WHITE PEACHES, PEARS AND HONEYSUCKLE.
126	\$37	ALBERT BICHOT, DOM. LONG - DEPAQUIT, CHABLIS, 2018, BURGUNDY, FRANCE – WHITE FLOWERS AND FLINT OPEN TO A PALATE OF ALMOND NOTES AND VIVACITY.
127	\$47	MAISON JOSEPH DROUHIN, POUILLY-FUISSÉ, 2018, BURGUNDY, FRANCE – ETHEREAL IN LIGHTNESS, SEDUCTIVE FRUIT SHOWING ALMOND AND RIPE GRAPES.
128	\$90	CHAVY, PULIGNY-MONTRACHET, LES CHARMES, 2015, BURGUNDY, FRANCE – TOASTY OAK, PEACH, APPLE AND LEMON COMPONENTS ON A LONG FINISH.

## RED

### NEW WORLD

BIN	BOTTLE	
129	\$42	CONUNDRUM, RED, 2017, CA – SOURCED FRUIT WITH LUSH FLAVORS OF CHERRIES AND BAKING CHOCOLATE, FINE TANNINS AND SILKY SMOOTHNESS.
130	\$50	BÖEN, PINOT NOIR, 2018, RUSSIAN RIVER, CA – FULL BODIED. THE PALATE CASCADES WITH LAYERS OF BLACKBERRY, STRAWBERRY, COCOA AND NUTMEG.
131	\$62	DOMAINE DROUHIN, PINOT NOIR, 2016, DUNDEE HILLS, OR – WOVEN WITH SAVORY NOTES, DARK FRUIT FLAVORS, CHERRY, PEPPERCORN AND SPICE.
132	\$58	PAUL HOBBS, PINOT NOIR, 2017, RUSSIAN RIVER, CA – RASPBERRIES, LEMON RIND, ORANGE ZEST, RHUBARB, RED CHERRIES AND FRESH HERBS WITH A BRIGHT FINISH.
133	\$80	BELLE GLOS, CLARK & TELEPHONE, PINOT NOIR, 2017, SANTA MARIA VALLEY, CA – GENEROUS ON THE PALATE WITH SWEET CHERRY, STRAWBERRY AND CEDAR BOX.
134	\$40	POLLACK VINEYARDS, CABERNET FRANC, 2017, MONTICELLO, VA – CHERRY JAM AND CRACKED PEPPER BOUQUET, FLAVORS OF BLACKBERRY, CASSIS AND COCOA.
135	\$46	ACRE, MERLOT, 2016, NAPA VALLEY, CA – ROBUST WITH DUSTY COCOA POWDER AND VIBRANT CHERRIES ON THE NOSE AND PALATE.
136	\$42	SEGHEISIO, ZINFANDEL, 2017, SONOMA COUNTY, CA – EARTHY, THICK AND BRAWNY IN LEATHER, TOBACCO AND COFFEE. BLACK BAKED FRUIT COMPLETES THE PICTURE.
137	\$53	HENDRY, BLOCK 7 & 22, ZINFANDEL, 2015, NAPA VALLEY, CA – SPICY, SUBLIME AND FRUIT DRIVEN WITH ACCENTS OF PEPPER, CINNAMON AND NUTMEG.
138	\$35	VINA ROBLES, PETITE SIRAH, 2017, PASO ROBLES, CA – BLACKBERRY, AMARETTO, AND MOCHA FEATURED ON A RICH, CREAMY FINISH.
139	\$45	CAMPBELLS, BOBBIE BURNS, SHIRAZ, 2013, RUTHERGLEN, AUSTRALIA – FULL-BODIED WITH BEAUTIFULLY STRUCTURED PLUM AND MULBERRY STYLE FRUITS.
140	\$57	THORN, MERLOT, 2016, NAPA VALLEY, CA – SMOOTH WITH A MILD TOASTINESS. BERRIES, SAVORY SPICES, AND EARTH ALL IN A STYLISH MOUTHFUL.
141	\$73	THE PRISONER, 2018, NAPA VALLEY, CA – RIPE BLEND OF LUSCIOUS ZINFANDEL AND CABERNET SAUVIGNON. SMOOTH FLAVORS OF BERRIES AND DARK CHOCOLATE.
142	\$75	DUCKHORN, MERLOT, 2016, NAPA VALLEY, CA – SILKY TEXTURE THAT CARRIES LONG FLAVORS OF FRESHLY GROUND COFFEE BEANS AND SPLASHES OF RIPE CHERRIES.
143	\$70	CATENA ALTA, MALBEC, 2015, MENDOZA, ARGENTINA –FORESTY, MINTY AND OAKY WITH SPICE AND CHOCOLATE FLAVORS BLENDED WITH TOKENS OF HERB AND BERRY.
144	\$67	CUTTINGS, CABERNET SAUVIGNON, 2017, NAPA VALLEY, CA – UNIQUE BLEND COMBINING RICHNESS AND STRUCTURE. SHOWS SAVORY FRUIT AND ESPRESSO.
145	\$99	CHAPPELLET, CABERNET SAUVIGNON, 2017, NAPA VALLEY, CA – CLASSIC EXPRESSION OF RICH, DARK BERRIES AND BLACKCURRANT, TINGES OF GINGERBREAD.
146	\$94	STAGS LEAP, ARTEMIS, CABERNET SAUVIGNON, 2017, NAPA VALLEY, CA – DARK FRUIT AND SUBTLE OAK ARE ENHANCED BY AROMAS OF CURRANTS AND RASPBERRIES.
147	\$110	CAYMUS, CABERNET SAUVIGNON, 2016, NAPA VALLEY, CA – POLISHED WITH WAVES OF PLUM AND BOYSENBERRY LACED WITH VANILLA BEAN AND ANISE.

## OLD WORLD

148	\$36	ALBERT BICHOT, MORGAN, 2018, BURGUNDY, FRANCE – GAMAY. SOFT AND PERFUMED EXUDING RIPE BLACK CHERRIES, NUANCES OF SPICE AND HINTS OF SMOKE.
149	\$71	DOMAINE PHILIPPE COLIN, CHASSAGNE-MONTRACHET, 2017, BURGUNDY, FRANCE – INCREDIBLY STRUCTURED PINOT NOIR WITH NUANCES OF SPICE AND PLUM.
150	\$35	CARPINETO, CHIANTI CLASSICO, 2017, TUSCANY, ITALY – SMOKY AROMAS INTRODUCE THIS SUCCULENT RED SHOWCASING CHERRY, LEATHER AND EARTH.
151	\$30	CHATEAU L'EDEN, MÉDOC, 2016, BORDEAUX, FRANCE – BLEND. RICH TANNINS AND BLACK FRUITS SHINE THROUGH THE FRAMEWORK AND DENSITY.
152	\$62	DAMILANO, LECINQUEVIGNE, BAROLO, 2014, PIEDMONT, ITALY – A BRIGHT VERSION OF NEBBIOLO WITH ORANGE-PEEL, LEATHER, SPICE AND PLUM CHARACTER.
153	\$77	ZENATO, AMARONE, 2015, VENETO, ITALY – FRAMED WITH GLAZED CHERRIES AND DRIED MEAT AROMAS AGAINST A BACKDROP OF CITRUS AND ROASTED HERBS.
154	\$44	DOM. PHILIPPE FAURY, SAINT JOSEPH, 2017, RHÔNE VALLEY, FRANCE – SYRAH. AROMATIC, COMPLEX WINE FULL OF CASSIS, BLACKBERRY AND RED FRUIT FLAVORS.
155	\$48	CHÂTEAU PUECH HAUT, CLOSERIE DU PIC, 2016, LANGUEDOC, FRANCE – GARNACHA AND SYRAH BLEND. BLACKCURRANT FLAVORS, HERBS AND SPICE.
156	\$35	MAS ALTA, BLACK SLATE, LA VIELLA ALTA, 2017, PRIORAT, SPAIN – GARNACHA BLEND. NOTES OF BLACKCURRANTS, WOOD SMOKE AND CHOCOLATE. FULL BODIED.
157	\$47	BENJAMIN ROMEO, PREDICADOR, TINTO, 2014, RIOJA, SPAIN – TEMPRANILLO. BALSAMIC, SWEET SPICE, CRANBERRY AND BLACK CHERRY ADD TO A LONG FINISH.
158	\$74	CLOS ST. JEAN, VIELLES VIGNES, CHATEÂUNEUF DU PAPE, 2017, RHÔNE, FRANCE – DARK AND CONCENTRATED WITH RIPE CHERRIES, COLA AND A TOUCH OF CHOCOLATE.
159	\$82	ALTESINO, BRUNELLO DI MONTALCINO, 2014, TUSCANY, ITALY – INTENSE AND PURE. REMINISCES OF VIOLET, TOBACCO, CHOCOLATE AND WILD BERRIES.
160	\$66	CHATEAU BATAILLEY, LIONS DE BATAILLEY, PAUILLAC, 2014, BORDEAUX, FRANCE – ACCENTS OF CASSIS, CINNAMON, TOBACCO AND COCOA POWDER. GENTLE TANNINS.

## DESSERT

BIN	GLASS	BOTTLE	
161	\$8	\$25	QUADY, ELECTRA, ORANGE MUSCAT, 2018, CA – SOURCED FRUIT. FLAVORS OF SWEET CITRUS, PEACH AND MELON WITH A BOUQUET OF WILDFLOWERS.
162	–	\$28	QUADY, ELYSIUM BLACK MUSCAT, 2017, CA – SOURCED FRUIT AND ROSE AROMAS PROCEED CHERRY, STRAWBERRY AND LYCHEE FRUIT FLAVORS. 375ML.
163	–	\$32	LA FLEUR D'OR, SAUTERNES, 2014, BORDEAUX, FRANCE – CANDIED APRICOT, PEACH AND MANGO WITH TOASTY HINTS AND REMARKABLE BALANCE. 375ML.
*164	\$4	\$31	HARTLEY & GIBSON, AMONTILLADO, MEDIUM, SHERRY, JEREZ, SPAIN – LIGHT WITH TINGES OF BAKED PEARS, ALMONDS AND BITTERSWEET FRUITINESS.
*165	\$6	\$29	QUINTA DE LA ROSA, TAWNY PORT, N/V, DOURO, PORTUGAL – PALE AMBER HUE, CARAMELIZED FIGS AND DATES, LONG DRY FINISH.
*166	\$8	\$38	QUINTA DE LA ROSA, LATE BOTTLE VINTAGE, PORTO, 2015, DOURO, PORTUGAL – CHARACTERS OF BLACKCURRANTS, BLACKBERRIES, PLUM AND SPICE. 500ML.

*\* INDICATES A TRADITIONAL 3OZ POUR*

