

Anchor Inn Restaurant 2009 Wine List

Bubbly

- **Jules Bertier, France** 750ml -- \$19.96 Split -- \$5.18 Grapes: *Chenin Blanc, Ugni Blanc.*
Great with lobster!
- **Perlage Prosecco, Italy** 750ml – \$25.62 187ml -- \$7.87
Organic and heavenly.
- **Schramsberg Mirabelle Brut, California** \$34.88 Grape: *Chardonnay, Pinot Noir.*
Exceptional
- **Veuve Clicquot, France** \$66.56 Grapes: *Pinot Noir, Pinot Meunier, Chardonnay.*

Celebrate this day in Round Pond, Maine!

Anchor Inn's Twenty under Twenty

All Bottles \$19.96

Whites

- **Arca Nova Vinho Verde; Portugal**
Grapes: Loureiro & Pedernã.
Refreshing, uncomplicated & fun.
- **Bollini Pinot Grigio; Italy**
Grape: Pinot Grigio. A classic summer sipper.
- **Sterling Chardonnay; California**
Grape: Chardonnay. American-style, oaky & creamy.
- **Four Vines Naked Chardonnay; California**
Grape: Chardonnay. Juicy, unoaked pleasure.
- **Novellum Chardonnay; France**
Grape: Chardonnay. Moderately oaked and elegant.
- **Santa Rita 120 Sauvignon Blanc; Chile**
Grape: Sauvignon Blanc. Sassy with a touch of grass.
- **Pomelo Sauvignon Blanc, California**
Grape: Sauvignon Blanc. Sings with grapefruit.
- **Domaine de la Fruitiere Muscadet Sevre et Maine Sur Lie Petit M; France**
Grape: Melon de Bourgogne. Great minerality for your scallops!
- **Schloss Wallhausen "2 Princes" Riesling, Germany**
Grape: Riesling. Perfectly balanced and delightful.
- **Martin Códax Albariño; Spain**
Grape: Albariño. A new favorite. Spain's seafood wine!

Reds

- **Saurus Pinot Noir; Argentina**
Grape: Pinot Noir. Amazing for the money!
- **Leese-Fitch Cabernet Sauvignon, California**
Grape: Cabernet Sauvignon. Big and friendly.
- **Forest Ville Merlot, California**
Grape: Merlot. Dark and agreeable.
- **J. Lohr Syrah, California**
Grape: Syrah. Versatile, pleasurable, slightly spicy.
- **Altos Malbec, Argentina**
Grape: Malbec. Lots of dark berry goodness.
- **Trinitas Old Vine Zinfandel, California**
Grape: Zinfandel. Lush, round, delicious!
- **Coltibuono Chianti; Italy**
Grapes: Sangiovese blend. Dry, earthy and waiting for savory fare.
- **Colosi Nero d'Avola; Italy**
Grape: Nero d'Avola. Absolutely wonderful, dark, and spicy.
- **Hey Mambo Red Blend, California**
Grapes: Barbera, Zinfandel, Syrah, Petite Sirah, Carignane and Alicante Bouchet! A mouthful will make you sing!
- **McManis Petit Sirah, California**
Grape: Petit Sirah. Lots and lots of big wine for a little money.

Twelve Terrifics

- **Le Paradou Viognier, France --**
\$25.11
Grape: Viognier. Soft, sensuous, with a touch of florality for light seafood.
- **Louis Jadot Pouilly-Fuisse, France**
-- \$37.94
Grape: Chardonnay. Classic, stylish lobster wine.
- **Blondeau Sancerre, France --**
\$38.54
Grape: Sauvignon Blanc. Trendy, tasteful accompaniment for seafood.
- **Chappellet Chenin Blanc, California --** \$27.16
Grape: Chenin Blanc. Delicate and winsome. Perfect for Haddock
- **Tempus Two Melange a Tois, Australia --** \$28.72
Grapes: Viognier, Marsanne, Rousanne. Absolutely fabulously sexy. Fall in love!
- **Zenato Lugana San Benedetto, Italy --** \$25.08
Grape: Trebbiano. Make peace with your inner Italian goddess.
- **Eberle Côte du Robles, California --**
\$27.16
Grapes: Mourvèdre, Syrah, Grenache, Viognier. Complex, earthy, and oaky goodness.
- **Terra Valentine Spring Mountain Cabernet Sauvignon, California --**
\$47.96
Grape: Cabernet Sauvignon. Impressive with subtle strength that's steak-worthy.
- **Can Blau, Spain --** \$28.68
Grapes: Carignan, Syrah, Grenache. Discover what's so special about Spain! You'll want more.
- **Giant Steps Merlot, Australia --**
\$40.01
Grape: Merlot. Giant Steps. Giant, brawny, Merlot.
- **Kilikanoon Killermans Run Shiraz, Australia --** \$29.58
Grape: Shiraz (Syrah). Succulent with a long, racy finish.
- **Etude Pinot Noir, California --**
\$54.54
Grape: Pinot Noir. God's gift to Pinot Noir.

Halves & Wholes

- **Sonoma Cutrer RR Chardonnay, CA** 375ml – \$17.31 750ml -- \$31.76
Grape: Chardonnay. Much loved. Much sipped.
- **Santa Margerita Pinot Grigio, Italy** 375ml -- \$24.08 750ml -- \$42.56 *Grape: Pinot Grigio. Malto amato. Malto sorseggiare.*
- **Guigal Châteauneuf-du-Pape, France** 375ml -- \$33.52 750ml – \$59.98
Grapes: Grenache, Syrah, Mourvèdre. Timeless .
- **Dry Creek Cabernet Sauvignon, CA** 357ml -- \$20.87 750ml --\$38.39 *Grape: Cabernet Sauvignon. Hello! Red meat! It's me!*