

City Lights Café Wine & Beer List

House Wines – Oxford Landing, Australia

Made with Organic Grapes

Glass: \$4.²⁵ - Bottle: \$15.⁹⁵

Cabernet Sauvignon by Oxford Landing

Deep ruby purple with hints of crimson, this wine displays lifted aromas of blackberries and plums with suggestions of cedar and violets. The palate is elegantly structured with layers of red berry fruits, anise and fruit pastille. A silky texture and sweetness is supported with typical Cabernet structure which provides a soft tannin finish. Synergy and elegance.

Merlot by Oxford Landing

Magenta with brilliant purple hues, the Oxford Landing Estates Merlot 2010 displays aromas of lilac and fruit pastilles with hints of raspberry liquorice and anise. Subtle velvety tannins are a feature of the palate, which starts with generous plums and raspberries and finishes with rich jube-like fruits and black cherries.

Shiraz by Oxford Landing

A deep purple red, the Oxford Landing Estates Shiraz 2009 has lifted aromas of dark berry and plum fruit with hints of chocolate and anise. The palate is smooth and succulent with generous flavors of licorice, raspberry and allspice with hints of jasmine. Soft tannins and berry fruit persistence lead to a long, slightly savory finish.

GSM Blend (Grenache Shiraz Mourvedre)

Bright plum with magenta hues, it has lifted forest berry fruits with hints of liquorice and spice. Plum and dark fruit from the Shiraz are complemented by the raspberries, red cherries and spice from the Grenache, creating a rich compote of flavors on the palate. These flavors are balanced on the palate by the chalky Mourvèdre tannins that provide a slightly savory finish that lingers long after the wine is consumed.

Sauvignon Blanc by Oxford Landing

Pale straw with a light green hue, the 2010 Sauvignon Blanc has zesty notes of freshly cut grass and kiwifruit. Lively and varietal flavors of gooseberry and stinging nettles tantalize the palate with hints of tropical fruit punch and passionfruit. An abundance of flavors, complemented with refreshing natural and mineral acidity.

Chardonnay by Oxford Landing

Pale golden straw with vibrant green hues, the 2010 Oxford Landing Chardonnay displays lifted aromas of fresh peaches, citrus and honeydew melon with an underlying hint of nougat and nutmeg and cinnamon spice. The wine has an even texture and flavours of white stone fruit and fresh citrus. The fine creamy texture is a result of continual lees stirring after fermentation. The palate finishes crisply with a lingering tantalizing acidity.

Sauvignon Blanc by Oxford Landing

Pale straw with green hues, the Oxford Landing Viognier has aromas of lifted musk and honeysuckle followed on with hints of white flowers and stone fruit. The palate is richly textural with classic Viognier minerality complemented perfectly with ripe flavours of the late season's peach and apricot. A great wine for drinking now.

Organic & Sulfite Free Wines

Frey, Sauvignon Blanc 16.⁹⁵**

North Coast, California – Tropical Pineapple & Passionfruit

Frey, Chardonnay 22.⁹⁵**

Mendocino County, California – Apple, Pear and Buttery Oak

Frey, Natural White 12.⁹⁵**

California – Melon, Pear and Crisp Acidity

Pacific Redwood, Pinot Noir* 16.⁹⁵**

Mendocino County, California – Hints of Strawberry and Mint

Pacific Redwood, Cabernet Sauvignon* 16.⁹⁵**

Mendocino County, California – Cherry, Chocolate and Clove

Pacific Redwood, Organic Red* 16.⁹⁵**

Mendocino County, California – Flavors of Blackberry and Plum

** = USDA Organic/No Added Sulfite

*** = USDA Organic/ No Detectable Sulfite

Beers by the Bottle - \$4

- Flying Dog Doggie Style, Frederick, MD
- Sea Dog Raspberry, Bangor, ME
- Greens Amber - *Gluten Free*. West Yorkshire, England
- Mother Earth Dark Cloud Dunkel, Kingston, NC
- Endless River Kolsch, Kingston, NC
- Sisters of the Moon IPA, Kingston, NC
- Weeping Willow Wit, Kingston, NC
- Duck Rabbit Brown, Farmville, NC
- Duck Rabbit Milk Stout, Farmville, NC
- Boone Brewing Amber Lager, Blowing Rock, NC
- Original Sin Cider, *Gluten-Free*, New York, NY

Beer on Draft - \$3.75

by *Heinzelmannchen Brewery, Sylva, NC*

White Wines

Arancio, Pinot Grigio*	17.⁹⁵
<i>Sicily, Italy – Ripe Citrus, Elegant Minerality and Natural Acidity</i>	
Valckenberg, Estate “Dry” Riesling	12.⁹⁵
<i>Rheinhessen, Germany – Delicate Apple, Citrus and Fresh</i>	
Las Brisas, Sauvignon Blanc	16.⁹⁵
<i>Rueda, Spain – Honeysuckle, Juicy Lime and Melon</i>	
Shelton, Riesling	19.⁹⁵
<i>Yadkin Valley, North Carolina – Hints of Apricot, Apple & Peach</i>	
Castellblanch, Brut Zero Cava - Sparkling	19.⁹⁵
<i>Pendes, Spain – Light Citrus, Green Apple and Pineapple</i>	
Tintero, Moscato d’Asti	19.⁹⁵
<i>Piedmont, Italy – Frizzante, Fresh and Fruity</i>	
Kuentz - Bas, Pinot Blanc*	23.⁹⁵
<i>Alsace, France – White flowers, Minerality and Fresh Fruit</i>	
Honig, Sauvignon Blanc*	22.⁹⁵
<i>Napa Valley, CA – Ruby Grapefruit, Melon & Tropical Fruit</i>	
Ch. Ducasse, Bordeaux Blanc*	25.⁹⁵
<i>Bordeaux, France – Orange Blossom, Citronelle, Lively Freshness</i>	
Champalou, Vouvray - Chenin Blanc*	24.⁹⁵
<i>Loire Valley, France – Pear, Quince and Zesty Citrus</i>	
Steele, “Cuvee” Chardonnay	34.⁹⁵
<i>CA – Mango, Pineapple, Papaya, Citrus and Apple</i>	
Treana White, Marsanne/Viognier	38.⁹⁵
<i>Central Coast, California –Apricot, Lime, Honeysuckle, Pineapple & Citrus</i>	

Red Wines

Borsao, Garnacha	12.⁹⁵
<i>Campo de Borja, Spain – Dried Figs, Dried Cherries, Cassis and Charred Oak</i>	
Shelton “Madison Lee”, Red	15.⁹⁵
<i>Yadkin Valley, NC – Red Blend with Rich Berry</i>	
Codice, Tempranillo	15.⁹⁵
<i>Manchuela, Spain – Black Cherry, Plum and Spice</i>	
Tintero, Rosso	19.⁹⁵
<i>Piedmont, Italy – Juicy Berry, Cherries and Fine Tannin “I imagine a young, spirited Hemingway drinking this”</i>	
Peirano “Six Clones” Heritage, Merlot	19.⁹⁵
<i>Lodi, CA – Blackberry, Vanilla and Red Fruit</i>	
Errazuriz “Estate”, Carmenere	16.⁹⁵
<i>Aconcagua Valley, Chile – Black Cherry, Plum, Blueberry & Spice</i>	
Mountain View “Carneros”, Pinot Noir	19.⁹⁵
<i>Carneros, CA – Plum, Ripe Berry and a Hint of Oak</i>	
Hullabaloo, Zinfandel	26.⁹⁵
<i>Lodi, CA – Black Currant, Raspberries and Integrated Oak</i>	
E. Guigal, Cotes du Rhone - Rouge	24.⁹⁵
<i>Rhone, France – Lots of Cassis, Kirsch, Pepper and Elegance</i>	
Writer's Block, Syrah	24.⁹⁵
<i>Lake County, CA – Raspberry, Blackberry, Coffee & Spice</i>	
Cuma, Malbec*	22.⁹⁵
<i>Mendoza, Argentina –Cherry, Plum Jam, Raisins & Soft Oak</i>	
Wallace Brook , Pinot Noir	26.⁹⁵
<i>Willamette Valley, OR – Raspberry, Cherry, Red Fruits, Vanilla and Oak</i>	
Chanrion, Cote de Brouilly*	28.⁹⁵
<i>Beaujolais, France – Fresh Strawberries with Red & Black Fruits</i>	
Twenty Bench, Cabernet Sauvignon	32.⁹⁵
<i>Napa Valley, CA – Black Cherry, Espresso, Raspberry, Currant, Vanilla and Toasty Oak</i>	

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