



Mannie & Bo's Wine List

Proudly serving domestic wines ~ 7 ounce pour
Premium Wines 7.50 glass ~ 22.50 bottle



Whites



Chardonnay, Simply Naked
Acampo, California

Tasting Notes: Tropical fruit, citrus, and pear with layers of melon, fig, and a touch of honey. Light, medium bodied texture highlights the rich flavors, all balanced by bright, refreshing notes that linger into the finish.

Food Pairing: Chardonnay is a wonderful companion to a wide variety of foods. Try it with our Dinner Salad, Chicken Wings, Green Chili Stew, Pasta or a Veggie Pizza or Calzone.



Pinot Grigio, Coastal Ridge
Napa, California

Tasting Notes: Light, crisp, and easy sipping start to characterize this Pinot Grigio. With apple, peach, and mint flavor at its core, this lively wine has a refreshing mouth-feel and finishes long and clean.

Food Pairing: Pinot Grigio pairs well with our Garden Fresh Dinner Salad with a side of Anchovies as well as our Provolone Cheese Toast, Spaghetti or Ravioli with Butter Sauce, and Hawaiian & Veggie Pizzas and Calzones.

Reds



Cabernet Sauvignon,
Woodbridge by Robert Mondavi
Lodi, California

Tasting Notes: An elegant wine with aromas of earthy tobacco and toasted oak that mingle with deep flavors of fresh blueberry and black currants. The seamless tannins and excellent balance provide structure to the ripe fruit flavors.

Food Pairing: Meant to be paired with hearty meats & sauces, Cabernet is the perfect wine pairing to all of our Pizzas and Calzones particularly our Meat Lover's. It also makes a nice pairing with our Pasta & Homemade Marinara.



Merlot, Rex Goliath
Central Coast, California

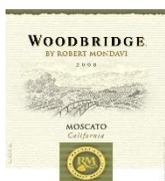
Tasting Notes: Mouth-filling flavors of plums, cherries and wild red berries dominate from start to finish. Soft, supple and complex. Pretty and seductive with a decidedly spicy nose of black cherry, cassis and cedar.

Food Pairing: Served at room temperature, Merlot pairs best with well-seasoned meats such as our Homemade Italian Sausage and our Italian Meatball sandwiches, Golden Dip sandwich as well as our Taco Pizza & Calzone.



House

Wines 6/glass



House White: Moscato, Woodbridge by Robert Mondavi
House Red: Select Red Blend, Cavit Collection



Join us for Wine Wednesdays

\$5 House Wine by the glass and HALF PRICE bottles of our Premium Wines

Wine a bit. You'll feel better.

Did you know?

Interesting wine facts.

Cork vs. Screw

Move over, cork, and make way for screw caps. Today, screw caps are replacing corks on more than just inexpensive bottles. Currently, screw caps seal 75 percent of Australian wines and 93 percent of New Zealand wines, and they're gaining popularity in all countries, including here in the U.S. 90% of cork used in the U.S. is sourced from the forests of Portugal, where 1/3 of the world's cork comes from.

To Age or Not to Age?

It is a common misconception that all wines improve with age. In fact, more than 90 percent of all wines should be consumed within one year. The three major collectibles that should age more than 10 years are: a great Châteaux of Bordeaux, the best producers of California Cabernet Sauvignon, and the finest producers of vintage port.

Use Your "Nose"

The term *bouquet* refers to the total scent of the wine. *Aroma* is the scent of the grapes. When wine tasters want to describe the bouquet and the aroma together, they use the term *nose*.

What Color Tells You

As white wines age, they gain color. Red wines, on the other hand, lose color as they age. To analyze your glass of wine, hold the glass on an angle in front of a white background, such as a napkin or tablecloth. White wines can range from a pale yellow-green to a brownish hue. Reds begin at purple and scale all the way to brown.

Chardonnay's Home

California has more Chardonnay grapes than anyplace in the world. It has been the most successful white grape in the state, yielding a wine of tremendous character and magnificent flavor. It is also the top selling varietal in the United States.

Drink to Your Health!

According to the U.S. Dietary Guidelines, there are 100 calories in a 5-ounce glass of wine (compared to 150 calories in a 12-ounce beer). Plus wine is a fat-free and cholesterol-free drink. Cheers!



Richer, heavier foods usually go well with richer, heavier wines; lighter foods demand light wines. It is traditional to first serve lighter wines and then move to heavier wines throughout a meal. Additionally, white wine should be served before red wine, younger wine before older wine, and dry wine before sweet wine.

The vintage year isn't necessarily the year wine is bottled, because some wines may not be bottled the same year the grapes are picked. Typically, a vintage wine is a product of a single year's harvest. A non-vintage wine is a blend of wines from two or more years.

The average life of a vine is 40 years, but with no disease and temperate weather, vines can live to up to 100 years.

170 years is the average age of a French oak tree harvested for use in creating wine barrels.

The foot-stomping method is still used in production of many of the finest ports.

Every state in America has a winery.

One Standard Acre of Grapevines

- = Produces 5 tons of grapes
- =3,985 bottles of wine
- =797 gallons of wine
- =15,940 glasses of wine
- =13.5 barrels of wine

One Barrel of Wine

- =1,180 glasses of wine
- =24.6 cases of wine

One Case of Wine

- =30 pounds of grapes
- =48 glasses of wine
- =12 bottles of wine

One Bottle of Wine

- =2.4 pounds of grapes
- =4 glasses of wine
- =4 happy people

