



THE DORSET INN
ON THE GREEN
[ESTD 1796]

WINES BY THE GLASS

WHITE VARIETALS

CHARDONNAY COPPOLA WINERY VOTRE SANTE SONOMA CA 2008 \$11

Styled after the graceful white wines of Burgundy, this Chardonnay is light in body and exceptionally food-friendly...expresses a sophisticated balance of vibrant fruit, minerality & crisp acidity. Elegantly textured and long on the finish, the wine leads with aromas of green apple, lemon & orange blossoms.

CHARDONNAY MOON MOUNTAIN SONOMA COUNTY CA 2007 \$8

Offers tangy nectarine, crisp Meyer lemon and Pink Lady apple flavors, with subtle notes of nutmeg and oak... well-structured with lifted fruit, bright acidity and a long finish. Subtle nuances of butter balance out the crisp acidity making it an ideal food wine paired with seared sea scallops, grilled tuna and Brie cheese served with fresh fruit.

SAUVIGNON BLANC GEYSER PEAK WINERY CA 2009 \$7

Luscious, deep scents of lemon grass, grapefruit and passion fruit...a generous, fruit-forward palate shows juicy citrus flavors of lime and tangerine, balanced by bright, crisp acidity. The pleasant finish persists on the palate with great length of flavor. The perfect aperitif, this wine also makes an ideal partner to oysters and nearly any shellfish, as well as salads and light fish and chicken dishes.

SAUVIGNON BLANC KIM CRAWFORD MARLBOROUGH NZ 2010 \$9

Crisp and powerful, well balanced wine with intense aromas of gooseberry, passion fruit and citrus flavours. This light to medium bodied aromatic wine is a great match with salads, seafood and vegetarian dishes and perfectly acceptable to be enjoyed on its own!

PINOT GRIS O'REILLY'S COLUMBIA VALLEY WA 2008 \$9

Tangy and distinctive for its spicy and floral character, more prominent than the modest melon fruit...lemon lime aromas and rich, tropical flavors and stellar acidity. Enjoy as an aperitif or with your favorite seafood or poultry dish.

RIESLING PACIFIC RIM COLUMBIA VALLEY WA 2009 \$7

Delicate aromas of lychee, Asian pear, citrus blossom & a touch of honey. On the palate, complex layers of ripe apricot mingle with lemon-lime, structured by a light minerality finishing with a pleasant tartness that lingers on the palate... great match with Asian dishes, seafood chowders, bisques & fresh fruit such as apples, peaches & pears.

BLACK SPARROW LINCOLN PEAK WINERY MIDDLEBURY VT 2009 \$8

A meritage, Black Sparrow is a refreshing dry white wine with lively acidity and hints of fruit and flowers. Prairie Star & Louise Swenson grapes are all grown in our Vermont vineyard.

WHITE ZINFANDEL BERINGER CA 2009 \$7

Abundant fresh strawberry and melon flavors are highlighted by a vibrant, sweet citrus finish.

SPARKLING WINES

BLANC DE BLANCS, COPPOLA "SOFIA" CA NV \$9

Fruity and refreshing, a rare blend of Pinot Blanc, Sauvignon Blanc, and Muscat. Mellow flavors of apples and pears are topped by a hint of citrus and honeysuckle. Elegant in character, this wine is lightly textured and vibrant through the finish. Goes well with goat cheese and vanilla ice cream sundaes.

BRUT PRESTIGE MUMM NAPA VALLEY CA NV \$11

Offers touches of vanilla and melon with firm acid and crisp structure. Medium bodied, with excellent mousse and a rich lingering finish, it is equally at home with a plate of iced oysters, fried calamari, chicken or favorite pasta with a mild sauce.



WINES BY THE GLASS

RED VARIETALS

CABERNET SAUVIGNON SEAN MINOR NAPA VALLEY CA 2007 \$12

Our Napa Valley Cabernet Sauvignon is deep ruby in color and displays aromas of ripe cherry, cassia and blackberry fruit. Flavors of blackberries and raspberries combined with hints of savory spices coat the palate. The soft tannins and sweet oak balance lead to a long and lingering finish.

CABERNET SAUVIGNON HONORA WINERY WEST HALIFAX VT 2005 \$8

This medium-bodied red was aged in oak for 2 years. Its alluring aromas of coffee and dark chocolate are sure to please. Its dark chocolate flavor with a berry finish is great on any pallet.

MERLOT RIDGE CREST COLUMBIA VALLEY WA 2006 \$7

Expressive flavors of dark stone fruits are joined by subtle notes of mocha and spice. While soft and approachable, this wine maintains a firm backbone of tannins. Pairs well with duck and squab, mushroom sauces, mild cow's milk cheese and goat cheese.

MALBEC MASSIMO MENDOZA ARGENTINA 2009 \$8

2009 Massimo Malbec has a deep, dark, garnet color, aromas and flavors of blueberry, plum, violets and spice, and a touch of caramel and smoke on a long, lingering finish.

ZINFANDEL SHENANDOAH VINEYARDS "SPECIAL RESERVE" CA 2009 \$7

The color is a deep, rich ruby red. The nose is stewed prunes, Frango Mints, blackberry and vanilla. Silky smooth and jammy...it tastes substantial, but not overpowering. The mid-palate has a nice vanilla creaminess, with a touch of dark chocolate and a late bit of Zinfandel spice. For all the candy & jam descriptors, this is not a sweet wine. There is a respectable berry & vanilla finish. Pairs well with beef with pepper sauce and tomatoes tomato based sauces.

PINOT NOIR MONTINORE ESTATE WILLAMETTE VALLEY OR 2009 \$11

Good color, inviting, aromatic and sweet bouquet of black cherry, light blackberry & coffee notes. The flavors are sweet and multi-layered with red & black cherry and blackberry, finishing with chocolate & coffee characters-all within an earthy frame with light oak & vanilla notes. The ripe fruity flavors that linger complement the spicy black pepper. Pairs well with distinctly flavored fish like salmon & tuna and butter and mustard based sauces.

DESSERT WINES

ORANGE MUSCAT RENWOOD AMADOR COUNTY CA 2007 \$10

Voluptuous aroma...floral cascade of tropical aromas, honeysuckle, hibiscus, and orange blossom. The flavors are a luscious blend of melon, and papaya that are light on the tongue but full and lingering. Although a very sweet wine, it has balance and the sweet characters blend with a tangy tartness which results in a long and balanced finish. Great with grilled pineapple over ice cream.

VERMONT ICE CIDER EDEN "CALVILLE BLEND" WEST CHARLESTON VT 2009 \$15

In addition to MacIntosh and Empire, Russets provide full-bodied sweetness, Calville Blanc provides acidity and citrus notes for balance, and Ashmead's Kernel provides natural tannins for structure. Serve it with artisanal cheeses, game or dessert.