

the best way to learn about wine is to drink it

THROW AWAY THE VINTAGE CHART AND INVEST IN A CORKSCREW

Red Varietals

Villa Carafa	Aglianico Sannio	2003	Campania, Italy	35
Tikal Patriota	Bonarda / Malbec	2005	Mendoza, Argentina	49
Chateau Roc St. Michel St. Emilion Grand Cru	Bordeaux	2003	Bordeaux, France	43
Andrew Will "Sorella"	Bordeaux Style	2002	Columbia Valley, Washington	99
Andrew Will "Sorella"	Bordeaux Style	2003	Columbia Valley, Washington	89
Casa Lapostolle Clos Apalta	Bordeaux Style	2004	Chile, South America	122
Trefethen "Double T"	Bordeaux Style	2006	Napa Valley, California	54
Vitanza Brunello di Montalcino	Brunello	2001	Toscana, Italy	78
Faiveley, Chambertin Clos de Bèze	Burgundy, Grand Cru	2001	Burgundy, France	159
Faiveley, Clos de Vougeot	Burgundy, Grand Cru	2001	Burgundy, France	159
Faiveley, Corton Clos des Cortons	Burgundy, Grand Cru	2001	Burgundy, France	159
Faiveley, Echézeaux	Burgundy, Grand Cru	2001	Burgundy, France	159
Faiveley, Latricières ~ Chambertin	Burgundy, Grand Cru	2001	Burgundy, France	159
Faiveley, Mazis ~ Chambertin	Burgundy, Grand Cru	2001	Burgundy, France	159
Malibu Family "Semler"	Cabernet Sauvignon	2003	Napa Valley, California	43
Rubicon Estate	Cabernet Sauvignon	2003	Napa Valley, California	169
Stratton Lummis	Cabernet Sauvignon	2005	Napa Valley, California	52
Marques de Caceres	Crianza	2005	Rioja, Spain	32
Fireblock Old Vines	Grenache	2002	Clare Valley, Australia	42
Delas "Marquise de la Tourette"	Hermitage	2006	Rhone, France	100
Northstar	Merlot	2003	Walla Walla, Washington	110
Arcadian - Sleepy Hollow	Pinot Noir	2002	Central Coast, California	89
Arcadian - Sleepy Hollow	Pinot Noir	2003	Central Coast, California	83
Cristom	Pinot Noir	2005	Willamette Valley, Oregon	81
Marimar Estate "Christina"	Pinot Noir	2004	Russian River, California	83
Patricia Green Cellars "Notorious"	Pinot Noir	2006	Newberg, Oregon	129
Row Eleven "Vinas 3"	Pinot Noir	2007	Santa Maria & Russian River, CA	40


Jason E. Clark
Executive Chef / Owner

This is a list of my personal favorites that I want to share with you. Some of these wines are on our current menu, some are older vintages and some are just fun. Enjoy.

the best way to learn about wine is to drink it

THROW AWAY THE VINTAGE CHART AND INVEST IN A CORKSCREW

Red Varietals (continued)

Willowbrook	Pinot Noir	2006	Marin, California	73
Willowbrook	Pinot Noir	2005	Russian River, California	68
Yering Station	Pinot Noir	2004	Victoria, Australia	30
Cellars Capcanes - Costers del Gravet	Red Blend	2004	Montsant, Spain	42
Chasing Lions	Red Blend	2006	Napa Valley, California	32
Miner "The Oracle"	Red Blend	2004	Napa Valley, California	121
Felsina "Fontalloro"	Sangiovese	2003	Tuscany, Italy	63
Jim Barry "The McRae Wood"	Shiraz	2004	Clare Valley, Australia	69
Molly Dooker "Blue Eyed Boy"	Shiraz	2006	McLaren Vale, Australia	89
Molly Dooker "Carnival of Love"	Shiraz	2006	McLaren Vale, Australia	120
Two Hands "Gnarly Dudes"	Shiraz	2006	Barossa Valley, Australia	75
Two Hands "Bella's Garden"	Shiraz	2006	Barossa Valley, Australia	90
John Duval "Plexus"	Shiraz / Grenache / Mourvedre	2004	Barossa Valley, Australia	60
Molly Dooker "Goosebumps"	Sparkling Shiraz	2006	McLaren Vale, Australia	89
Casa Lapostolle "Cuvee Alexandre"	Syrah	2005	Chile, South America	51
Nicolas Potel Volnay Vieilles Vignes	Volnay	2004	Burgundy, France	68

White Varietals

Louis Latour "Corton—Charlemagne"	Burgundy, Grand Cru	2005	Burgundy, France	199
Laurent Perrier Ultra Brut	Champagne	-	Champagne, France	83
Pierre Gimonnet - Cuis 1er Cru Brut NV	Champagne	-	Champagne, France	89
Pol Roger Brut Rose	Champagne	1998	Champagne, France	149
Cosentino "The Sculptor" Reserve	Chardonnay	2001	Napa Valley, California	55
Hanzell	Chardonnay	2004	Sonoma, California	80
Heitz Cellar	Chardonnay	2004	Napa Valley, California	41
Rombauer Carneros	Chardonnay	2006	Napa Valley, California	51
L'Ecole No. 41 "Walla Voila"	Chenin Blanc	2007	Columbia Valley, Washington	33
Darting	Durkheimer Nonnengarten Auslese	2002	Pfalz, Germany	54
Cloudy Bay "Te Koko"	Sauvignon Blanc	2004	Marlborough, New Zealand	83

BIN112 on trade street is a "Smoke Free Restaurant." Please turn off cell phones for courtesy of other guests.

Split Entrees will be charged a \$4.95 fee. There will be an 18% gratuity on parties of 8 or more.

BIN112 is available for private parties call 864.848.B112 for more information.

Ask about "The Cellar," our very own, one of a kind private dining room and wine cellar.