

CHEF HOWELL'S SPECIAL SELECTION WINES

Michael Howell, our Executive Chef, is a renowned expert in the field of Italian wines, having been deeply involved in the global Slow Food Movement and hosting gourmet food and wine tours of Italy for the past decade.

The Green Turtle Club has worked with Chef Howell and UK-based Master of Wine Michael Palij to bring you these handpicked artisanal wines imported directly by us! These extraordinary wines are not available anywhere else in The Bahamas. We have recently increased our selection of handpicked wines imported directly to us to include unique, artisanal handcrafted wines of distinction from France and Spain as well.

White Wines

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
350	Saladini Pilastris, Falerio, Le March, Italy 2011 <i>Delightful and refreshing, this 100% organic white wine is a blend of Chardonnay, Fiano, Malvasia, Pecorino, Passerina and Trebbiano. It shows delicate floral, apple and hazelnut aromas. It's very soft with notes of apple and pear and a distinct almond nuttiness that carries throughout to the finish</i>	\$25
353	Inama, Soave Classico DOC, Campo Dei Tovi, Veneto, Italy 2010 <i>This organically grown wine is generous, revealing apricots, honey, flowers and almonds. Generous acidity and a rich texture enforce the elegant finish this wine has. This is what Soave is supposed to be</i>	\$36
705	La Zerba Terrarossa del Comune di Tassarolo, Gavi DOCG, Italy <i>A classic Gavi from Piedmont, Italy made with Cortese grapes. Light in alcohol, delicately floral with a hint of candied fruit carried along on a wave of breezy acidity. Wonderful with lobster</i>	\$42
702	Bellbird Spring Sauvignon Blanc, The Pruners Reward, 2012 New Zealand <i>Ripe fruit aromas, citrus and a touch of apricot and green fig. Quite sweet tasting on the palate, fresh acidity, intense fruit flavors, lush and powerful. The perfect wine paired with fish</i>	\$45

7.5% Value Added Tax will be added to wine purchases

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White Wines

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
707	La Monacesca Verdicchio di Matelica Riserva "Mirum" 2011, Italy <i>Pale lemon in color with smoky, nutty notes. Textural, pure and sleek. Acacia honey, lemon and white peach flavors. Perfectly balanced and great with grilled mahi mahi.</i>	\$62
701	Bellbird Spring Block Eight Pinot Gris, 2011, New Zealand, <i>Ripe and textured with notes of grape and melon with a savory, spicy edge. A powerful pinot gris with rounded, textured fruit. Great with spicy food. 90/100 (Michael Cooper)</i>	\$65
355	Domaine Faiveley, Puligny-Montrachet, Les Folatières 1er Cru, France, 2009 <i>Selection by Chef Michael Howell. A fine and subtle structured nose, lovely floral notes. Complex and with excellent weight in the mouth, the oak is very well integrated. 92-94 points, Steven Tanzer</i>	\$179

Red Wines

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
546	Terradora, Aglianico IGT, Campania, Italy 2010 <i>A young easy to drink style of wine, it has soft berry flavors and a subtle oak character. It has a delightful finish with spicy aromas of ripe red berries, violets and a slight gamey character. Great with traditional Mediterranean style dishes</i>	\$38
554	Monte Castrillo Tinto Ribera del Duero, Spain 2010 <i>This attractive and affordable Tempranillo from Spain shows great cherry fruit and color. Excellent with roast beef and lamb</i>	\$39
710	Vittorio Graziano Fontana dei Boschi Lambrusco, 2009, Italy <i>Zingy mature red fruit, subtle popping spritz and perfectly grained tannins. This grown up wine sings of it's terroirs and the loving care with which it is produced. It is a lightly effervescent red wine excellent with grilled chicken or roast duck breast.</i>	\$47

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Red Wines

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
704	Corte Sant'Alda Valpolicella "Ca Fiui" DOC 2012, Veneto, Italy <i>A delicious wine to drink now and over the next few years while the fruit remains vibrant & vinous. Sweet red berries, flowers & spices linger on the juicy finish. Gorgeous wine, ideal with roast lamb</i>	\$52
703	Castello Di Bossi Chianti Classico DOCG 2009, Tuscany, Italy <i>Deep ruby red in color, this Chianti Classico offers aromas of ripe cherries and red plums overlaid with subtle notes of toasted vanilla beans and wildflowers. On the palate, the wine displays a superbly structured character with bright acidity and a pleasantly savory finish. Pair this wine with grilled steak.</i>	\$58
711	Cianfagna "Sator" Tintilia, Molise, Italy <i>Fewer than 100 hectares of this grape are planted in all of Italy. Rare and precious, it's Spanish origins exhibit deep colours and full bodied aromas of blackberry and black cherry with some boysenberry, vanilla spice and chocolate notes. The palate is full-bodied with medium acidity and tannin. Great with grilled pork or veal.</i>	\$84
551	Reserve de la Comtesse Lalande, Pauillac, Bordeaux, France, 2006 <i>Floral, blackberry and mineral on the nose. Full-bodied with super silky tannins and a pretty finish of mineral and fruit. Very reserved and refined. 90 points Wine Spectator</i>	\$139
553	Domaine Faiveley Nuits-Saint-Georges, 1er Cru "Aux Vignerons", France 2009 <i>Beautiful dark ruby color, pleasant nose with fruit and spice aromas. Nice on the palate, where we find the same fruity and spicy notes and A few woody hints. Fine and silky tannins give it great elegance. 90 points Wine Enthusiast</i>	\$149
545a	Corte Sant'Alda, Amarone della Valpolicella, Veneto, Italy 2009 <i>One of northern Italy's most extraordinary and award winning wines, 100% organic and biodynamic. Grapes for this wine are air dried for up to five months before vinifying. Intense chocolatey, oaky aromas, rich purple color, and a super-smooth, silky palate. One of Chef Howell's favorite wines in the world. 92 points - Wine Enthusiast Magazine</i>	\$149

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WHITE WINES

Chardonnay

Chardonnay is one of the world's most widely planted varietals. Elegant offerings from France (White Burgundy), rich vanilla profiles from California and full-blown oaky styles from Australia show how diversely this grape can be vinified. Our Bahamian shellfish is the perfect food for chardonnay.

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
211	Yellow Tail, Australia <i>The world's most well known for quality & value, medium body and distinct oak.</i>	\$29
204	Lindeman's Bin 65, Australia <i>Tremendous value, firm acidity frames tropical fruit</i>	\$32
203	Louis Latour Chardonnay d'Ardèche, France <i>Burgundian beauty, full body with butter, oak and a long finish</i>	\$34
200	Robert Mondavi, Woodbridge, California <i>Light pear & citrus fruit, very user friendly</i>	\$37
216	Graham Beck, South Africa <i>Balance of earth, tropical fruit and toasty oak</i>	\$42
202	Robert Mondavi, Private Selection, California <i>Extra care from vineyard to new oak aging, full body</i>	\$46
222	Penfolds Koonunga Hill, Australia <i>Full body, firm acidity, toasty oak, citrus & vanilla</i>	\$48
205	Frog's Leap, California <i>Tropical fruits, lime and delicious creamy texture, smooth</i>	\$79

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WHITE WINES

Chardonnay

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
219	Ferrari Carano, California <i>Refined Dry Creek Valley producer, earth, citrus, well oaked</i>	\$79
220	Stags Leap, California <i>Consistently outstanding, acidity & fruit balanced with oak</i>	\$84
201	Patz & Hall, Napa Valley, California <i>Light green-gold in the glass & aromatic of apples poached in butter. Satin smooth with a nice acid balance & flavors of pastry cream, fresh baked croissant, lemon juice & sweet apples that linger in a nice finish.</i>	\$94
214	Cakebread, Napa Valley, California <i>Night harvested, notes of green apple, melon, baking spices & vanilla</i>	\$138

Burgundy, France

The hills of Burgundy are home to some of the greatest expressions of Chardonnay. Refined, golden wines with minerality and great flavor, they match beautifully with egg dishes, fish and lobster.

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
347	Mâcon-Lugny, "Les Genievres", France <i>100% chardonnay, light style with pear, lemon and a touch of white grapefruit</i>	\$54
290	Dubouef, Pouilly Fuisse, France <i>Honey, citrus, toasty oak, full body with lingering fruit</i>	\$69
292	Louis Latour, Pouilly Fuisse, France <i>Subtle nutty with butter & vanilla, muscular yet silky</i>	\$75
293	Louis Jadot, Pouilly Fuisse, France <i>Full body, vanilla creaminess, highline acidity, seductive</i>	\$78

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WHITE WINES

Sauvignon Blanc

In recent years, Sauvignon Blanc has enjoyed a new popularity. Zesty, citrusy flavors, a food-friendly profile and excellent quality from new regions like New Zealand have propelled this. In California, it is often labeled Fume Blanc and in France, it is known by the place where it is grown (for example, Sancerre).

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
263	Lindeman's Bin 96 Sauvignon Blanc, Australia <i>Light to medium bodied with gooseberry, grassy and tropical fruit flavors</i>	\$32
260	Boschendal, South Africa <i>Grassy, fresh cut hay, herbal components, light-medium body</i>	\$44
252	Robert Mondavi, Woodbridge, California <i>Light body citrus and clean herbal aromas offer instant delight</i>	\$45
262	Nobilo Sauvignon Blanc, New Zealand <i>A quintessential Marlborough sauvignon blanc which treats you to aromas of ripe tropical and citrus fruits which flow through to the palate and a crispy dry finish</i>	\$52
254	Graham Beck, South Africa <i>Classic sauvignon blanc with green grassy aromas on the nose and concentrated tropical fruit flavor, with hints of green pepper. The crisp, lively acidity sparkles on the palate</i>	\$53
257b	Jean Montbray, Sancerre, France <i>Brilliant lemon with wet pebble texture – very appealing</i>	\$54
273	Kim Crawford Sauvignon Blanc, New Zealand <i>An exuberant wine brimming with juicy acidity and fruit sweetness, Providing a balanced flavour profile. The finish is fresh, zesty & lingering</i>	\$54
349	Conundrum, California <i>The only white in the Caymus stable, a blend of sauvignon blanc, muscat canelli, muscat, viognier and chardonnay grapes, this aromatic wine pairs perfectly with Asian and spicy light food</i>	\$59
207	Robert Mondavi, Fumé Blanc, Napa Valley, California <i>The original fumé. Fresh aromas of lime, guava & lemon; ample mouth feel; creamy texture is enlivened by zesty acidity & lingering citrus flavors</i>	\$74
258	Cakebread, California <i>Perfect balance of fruit, oak, acid & body – the finest</i>	\$88

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WHITE WINES

Pinot Grigio

Now the World's most popular wine, Pinot Grigio has a rich, spicy character with a honeyed flavor. This wine matches well with many pasta and fish dishes.

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
305	Mondavi Woodbridge Pinot Grigio, California <i>Fresh, lively white wine with fragrant notes of pear, melon, flowers, cinnamon and nutmeg, culminating in a crisp, dry finish</i>	\$29
301	Fontana Candida, Italy <i>Light & green appley, full of citrus fruitiness & acidity</i>	\$34
304b	Cavit Pinot Grigio, Italy <i>Well-cared for vines & dedicated craftsmen create this beautiful Pinot Grigio. Lemon peel & subtle vanilla bean combine for a refreshing, light-bodied delicious glass of wine</i>	\$38
302	Santa Margherita, Italy <i>Juicy peach & mouth watering grapiness – world's favorite</i>	\$45

White Zinfandel & Rosé

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
311	Robert Mondavi, Woodbridge, California <i>Off-dry, with sweet hints of berries and strawberry</i>	\$29
312	Beringer, California <i>Basically a fruit cocktail in a glass, cherry, citrus & berries</i>	\$29

RED WINES

Cabernet Sauvignon

Cabernet Sauvignon has become the world's most traveled red wine. The cabernet grape gives flavors that range from ripe blackcurrants, plums and raisins, mint & sweet earth.

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
409	KWV, South Africa <i>Delightful. Medium body with slight mint and fine earthiness</i>	\$29
412	Wente, California <i>Vineyards near San Francisco, one of the best values available, delicious</i>	\$38
414	Beringer Founder's Estate Cabernet Sauvignon, California <i>Bursts with lush black fruit and intense cassis flavors that complement the baking spice & vanilla aromas. Structured tannins & a long finish</i>	\$38
402	Jacobs Creek, Australia <i>Medium bodied, ripe red fruits, light oak with balancing acidity</i>	\$39
405b	Red Diamond, California <i>Hints of cedar, dark red fruit and smoky oak tones</i>	\$39
407	Graham Beck, South Africa <i>Medium body, slight herbal character, South African vineyards</i>	\$42
401	Robert Mondavi, Private Selection, California <i>Iconic wine family, text book, deep fruit, full body & long finish</i>	\$46
415	Bonterra Cabernet Sauvignon, California <i>Aged in French and American oak, this 100% organic wine offers hints of pepper, cedar and fragrant vanilla spice to complement a lush and fruit-centered personality</i>	\$46
418	Rodney Strong, Cabernet Sauvignon, Sonoma County <i>A deep, saturated color leads to lifted aromas of blackberry, cocoa, and herby black-currant, followed by a rich, layered mouthfeel, loaded with juicy black cherry, cedar and crème de cassis, and structure with ripe, mature tannins</i>	\$56

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RED WINES

Cabernet Sauvignon

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
408	Sterling Vineyards, California <i>An elegant and harmonious balance of fruit and oak</i>	\$69
403	Robert Mondavi, Napa Valley, California <i>Expresses Napa Valley's diverse soils & climate with velvety, complex layers of cassis, blackberry, mocha and spice. Aged in French oak barrels, it fully expresses the delicious character of Napa Valley terroir</i>	\$83
404	Markham, California <i>Full body, quite rich, perfectly balanced with toasty oak</i>	\$97
413	2012 Caymus Vineyards 40th Anniversary, California <i>Dense purple/black color is followed by copious quantities of crème de cassis and blackberry fruit, silky tannins, a voluptuous texture and stunning purity as well as length. Super rich and almost silky on the palate. Ripe and rounded with the sweet accent of oak, tannins are sweet & long. Lovely from start to finish. This full-bodied effort is a fabulous example of Napa Valley Cabernet Sauvignon.</i>	\$158
406	Cakebread, California <i>Seamless balance, big and powerful yet smooth as silk</i>	\$182
400	2009 Opus One, California <i>Collaborative offering from Mondavi & Rothschild families; Blockbuster wine exploding with fruit, ultra smooth silkiness boosted by well-integrated tannins</i>	\$395

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RED WINES

Merlot

Merlot is one of the fruitiest of red wines, often exhibiting berry and plum in flavors and rarely making very tannic wines. The soft, lush fruit of many Merlots makes them ideal for savory foods. Try it with beef.

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
463	Penfolds Rawson's Retreat, Australia <i>Medium body, jammy red fruit, light tannins, firm acid</i>	\$39
464	Bonterra Merlot, California <i>The most well known organic wine producer in the U.S., aromas of black plum, dark cherries and a touch of oak. Finishes with vanilla</i>	\$54
457	Chateau Sovereign, California <i>Classic aromas of ripe black plum, black currant and blueberry with hints of violet and clove</i>	\$63
451	Sterling Vineyards, Napa Valley, California <i>Dark raspberry-truffle aromas take the lead, followed by glints of hibiscus and clove</i>	\$68
459	Stags Leap, California <i>Displaying it's cool climate origins, the wine combines delicious black cherry, cassis and licorice flavors with subtle notes of leather, pepper and cinnamon</i>	\$135

RED WINES

Pinot Noir

Although difficult to grow, Pinot Noir has continued to find success away from its famous home in Burgundy. Pinots are well suited to complex meat dishes. The lighter styles go well with fresh fish, particularly off the grill. It is also one of the best red wines with cheese or mushroom dishes.

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
482	Duboeuf "Patch Block" Pinot Noir, Pays d'Oc France <i>Reserved red fruit, bright citrus acid, fine earthiness</i>	\$29
484	Lindeman's Bin 99, Australia <i>Medium body, fine richness</i>	\$32
489	Cavit Pinot Noir, Italy <i>This silky smooth red is medium-bodied with well-defined fruit redolent of red berries, cherries and soft, supple tannins</i>	\$38
488	Mondavi Private Select Pinot Noir, California <i>Lovely cherry and raspberry aromas mingle with complementary scents of roasted nuts, mint and toasty oak. Very soft with good length and richness on the palate, the wine displays round and silky strawberry and cherry cordial flavors</i>	\$46
483	Joseph Drouhin, France <i>Built for foods, opulent red fruits, slight vanilla toastiness</i>	\$55
487	Duck Pond, Oregon <i>Very opulent showcasing ripe red fruits with toast & vanilla</i>	\$64

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RED WINES

Syrah

Syrah/Shiraz is the fine, dark red grape of the Northern Rhone, but now grown with great success in Australia and South America. These grapes make rich flavorful wines full of raspberry fruit. They pair well with roast turkey or pork, and Cheshire and Gouda cheeses.

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
506	Yellow Tail Shiraz, Australia <i>Simple blackberry fruit with black pepper, simply delicious</i>	\$29
505b	Lindeman's Bin 50 Shiraz, Australia <i>Organic farming with minimal input; beautiful & delicious</i>	\$32
504	Graham Beck, South Africa <i>More lean, angular style, built for food, deep ripe red fruit</i>	\$44

Alternative Reds

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
537	Lindeman's Coonawarra Cabernet/Shiraz, Australia <i>Light-medium red, strawberries, cocoa followed by chewy tannins</i>	\$32
540	Antinori Santa Cristina, Italy <i>Light body Chianti featuring black & Bing cherry flavors</i>	\$32
533	Duboeuf Beaujolais <i>Gamay grapes are the base of Beaujolais. A very aromatic red berry nose (strawberries and cherries). A lovely fresh fruity wine</i>	\$39
534	Baron Philippe de Rothschild-Bordeaux, France <i>Medium-full body with attractive herbal & cherry fruits – classic</i>	\$48

RED WINES

Alternative Reds

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
542	Ruffino Chianti Riserva Ducale, Italy <i>Full body Sangiovese with spice & black cherry, rolling hills earthiness</i>	\$68
543	Marques de Riscal Reserva, Spain <i>Very intense with little age showing. Intense licorice, pepper and blood on the nose. Velvety, silky tannins</i>	\$74
535	Châteauneuf Du Pape, Guigal, France <i>Classic Rhone wine, famous producer, perfectly aged now</i>	\$136
541	Antinori Tignanello, Italy <i>The original Super Tuscan from the Maremma region of Tuscany</i>	\$149

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CHAMPAGNE & SPARKLING WINES

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
601	Concha y Toro Brut, Chile <i>Medium body, great for multiple toasts</i>	\$27
608	Martini & Rossi Prosecco, Italy <i>Discover something different in white wine. This lightly-sparkling off-dry delight from the Veneto region in Italy is luminescent, pale gold with streams of bubbles. Light and refreshing</i>	\$39
603	Korbel Brut, California <i>America's favorite bottle-fermented champagne, Korbel Brut is light-tasting and crisp with a 1% dosage for a balanced medium-dry finish</i>	\$42
606	Moët & Chandon Brut Imperial, France <i>Off dry, full body style, tiny bubbles, toasty finish</i>	\$131
605	Veuve Cliquot Ponsardin Brut, France <i>Fine, persistent bubbles, citrus, baked bread aromas</i>	\$144
607	Moët & Chandon Brut Rosé, France <i>Fresh strawberry aromas, nectarine and baked bread, liquid love</i>	\$146
609	Dom Perignon, France <i>The world's most sought after & original bubbles. Impressive and complex nose with butter, hazelnut, smoke, coffee, green apple & brown butter</i>	\$359

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DESSERT SELECTION WINES

<u>Bin</u>	<u>Producer/Region</u>	<u>Price</u>
706	La Morandina Moscato D'Asti DOCG 2013, Italy <i>Peach, floral and aromatic complexities of stone fruit, honeysuckle, and candied apples. The palate displays juicy sweetness and a bright Acidity making this a perfect aperitif or partner for fruit based desserts.</i>	\$36
709	Marquis De Chasse Sauternes 2010, France <i>The generous and aromatic bouquet of this wine offers hints of apricot preserve, honey and spices. Round and opulent on the palate, it has superb potential. Delicious with foie gras, goat cheese and rich desserts.</i>	\$46
708	Moscato Passito di Saracena, 2008, Italy <i>This Slow Food presidium wine is bright amber in color, intensely perfumed with resinuous, aromatic notes joined by hints of dried fig, exotic fruit, almonds and honey. Think Sauternes with tropical power. Matches well with coconut and mango desserts.</i>	\$105

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WINE BY THE GLASS

	<u>Glass</u>	<u>Bottle</u>
Concha y Toro Chardonnay, Chile	\$ 6.50	\$23
Concha y Toro Sauvignon Blanc, Chile	\$ 6.50	\$23
Fontana Pinot Grigio, Italy	\$ 7.50	\$31
Robert Mondavi White Zinfandel, California	\$ 7.50	\$29
Concha y Toro Merlot, Chile	\$ 6.50	\$23
Concha y Toro Cabernet Sauvignon, Chile	\$ 6.50	\$23
KWV Cabernet Sauvignon, South Africa	\$7.50	\$29
Henkell Trocken Sparkling Split, Germany	\$9.00	

CARAFE

<u>Bin</u>	<u>Producer/Region</u>	<u>Half</u>	<u>Full</u>
630	Concha y Toro Chardonnay, Chile	\$13.00	\$20.00
631	Concha y Toro Cabernet Sauvignon, Chile	\$13.00	\$20.00
632	Concha y Toro Sauvignon Blanc, Chile	\$13.00	\$20.00

SPARKLING WATERS

San Pelligrino Sparkling Water, Italy	\$ 8.00/bottle, 750 ml.
Perrier	\$4.50/bottle, 325 ml
Fiji	\$4.50/bottle, 500 ml

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