



"WHAT IS THE DEFINITION OF A GOOD WINE?  
IT SHOULD START AND END WITH A SMILE."

*William Sokolin*

"WINE MAKES A SYMPHONY OF A GOOD MEAL."

*Fernande Garwin*

"A MEAL WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE."

*Jean-Anthelme Brillat-Savarin*

"WINE IS SUNLIGHT, HELD TOGETHER BY WATER."

*Galileo Galilei*

# Wine Spectator



*Wine Spectator* has carefully and masterfully culled this extraordinary wine list from the finest vintages and appellations to be found. With a diverse array of wines, from Burgundies and Bordeauxs to New World wines, there is something to suit everyone's taste and perfectly complement every meal.

Each year, *Wine Spectator* ranks thousands of wines from around the globe and all the wines they have chosen for Oceania Cruises are the best of the best as all have received a coveted rating of 85 or higher. You will also find daily recommendations from *Wine Spectator* on the perfect pairings to all of our menu items.

Whether you are a wine connoisseur, a budding expert, or someone who simply enjoys sampling new and different wines, you will want to visit *La Reserve by Wine Spectator*, our wine-tasting center on Deck 12. Here, you can enjoy a premium wine-tasting led by an insightful expert or indulge in a seven-course, wine-pairing dinner, a magnificent affair that is reserved for only 24 privileged guests.

Enjoy your wine this evening and please don't hesitate to ask any of our resident wine experts for their recommendations.

# Wine List

## Red Ginger Exclusives

### *White Wines*

800	Foley Steel Chardonnay, Santa Rita Hills, California 2007	\$48
801	Zind-Humbrecht Pinot Gris Calcaire, Alsace, France 2007	\$69
802	Huët Vouvray Sec Le Haut-Lieu, Loire Valley, France 2009	\$74
803	Müller-Catoir Mussbach Riesling Kabinett, Pfalz, Germany 2008	\$49
804	Zind-Humbrecht Herrenweg de Turckheim Riesling, Alsace, France 2007	\$64
805	Merry Edwards Russian River Valley Sauvignon Blanc, Sonoma, California 2007	\$63
806	Vigneti Fantinel Sant'Helena Sauvignon Blanc, Collio, Friuli, Italy 2007	\$35
807	Zind-Humbrecht Gewürztraminer, Alsace, France 2005	\$55

### *Red Wines*

810	Craggy Range Pinot Noir, Te Muna Road Vineyard, Martinborough, New Zealand 2008	\$73
811	Hartford Court Pinot Noir, Land's Edge Vineyards, Sonoma Coast, California 2007	\$88
812	Joseph Drouhin Beaune Clos des Mouches, Burgundy, France 2007	\$145
813	Gaja Sito Moresco, Langhe DOC, Piedmont, Italy 2007	\$88
814	Louis Jadot Château des Jacques Moulin-à-Vent, Cru Classé, Burgundy, France 2007	\$40
815	Yangarra Estate Cadenza, McLaren Vale, South Australia 2007	\$53
816	Abadía Retuerta Selección Especial, Castilla y León, Spain 2006	\$39



# Champagne

## *Vintage*

101	Louis Roederer Cristal, Reims, France 2002	\$295
102	Moët & Chandon Cuvée Dom Pérignon, Epernay, France 2000	\$225
103	Perrier-Jouët Fleur De Champagne, Epernay, France 1996	\$155

## *Non-Vintage*

110	Mumm Cordon Rouge Brut, Reims, France	\$69
111	Veuve Clicquot Ponsardin Brut Yellow Label, Reims, France	\$105
112	Perrier-Jouët Grand Brut, Epernay, France	\$78
113	Armand de Brignac Brut Gold, Chigny-les-Roses, France	\$385

## *Rosé*

120	Louis Roederer Cristal Rosé, Reims, France 2000	\$495
121	Pommery Brut Rosé, Reims, France	\$120
122	Florence Pelletier Saint Ange Brut Rosé, Champagne, France	\$45

# Sparkling Wines

130	Vega Barcelona Cava DO, Penedès, Spain	\$30
131	Bisot Prosecco Desiderio di Valdobbiadene DOCG, Cartizze, Veneto, Italy	\$35
132	Mumm Cuvée Napa Brut Prestige, Napa Valley, California	\$42
133	Domaine Carneros Brut, Napa Valley, California 2005	\$39
134	Maschio dei Cavalieri Prosecco di Valdobbiadene DOCG, Veneto, Italy	\$30
135	Domaine Chandon Brut Classic, Napa Valley, California	\$39



# White Wines

## *Chardonnay – Medium to Full Bodied*

Chardonnay's origin is still a matter of opinion but it grows at its very best in the Burgundy region of France. It has been found to grow well in other like regions around the world, developing its best flavors in cool coastal and valley areas. Common flavors and aromas are pear, apple, tropical fruit, and citrus. Winemakers are also able to use different techniques to produce wines that exhibit distinctive styles of this noble varietal. Chardonnay pairs well with a wide variety of foods from creamy pasta to seafood, pork, veal and chicken dishes.

1140	Joseph Drouhin Chablis Premier Cru, Burgundy, France 2007	\$55
141	Lincourt Vineyards Chardonnay, Santa Rita Hills, Santa Barbara, California 2008	\$42
142	Peter Lehmann Chardonnay, Barossa, Australia 2007	\$30
143	Hess Su'skol Vineyard Chardonnay, Napa Valley, California 2008	\$44
144	La Crema Chardonnay, Sonoma Coast, California 2007	\$46
145	Murrieta's Well Nautica Chardonnay, California 2008	\$54
146	Sequoia Grove Chardonnay, Carneros, Napa Valley, California 2008	\$49
147	Castle Rock Chardonnay, Russian River Valley, Sonoma, California 2008	\$34
148	Louis Jadot Meursault, Côte de Beaune, Burgundy, France 2006	\$85
149	Bouchard Père & Fils Pouilly Fuissé, Mâconnais, Burgundy, France 2008	\$50
150	Louis Jadot Puligny-Montrachet, Côte de Beaune, Burgundy, France 2008	\$98
151	Waterbrook Chardonnay, Columbia Valley, Washington State 2008	\$30
152	Château Montfollet Regatta Chardonnay, Bordeaux, France 2009	\$30
153	Antinori Castello della Sala Cervaro della Sala, Umbria, Italy 2007	\$76

## *Sauvignon Blanc – Medium Bodied*

Sauvignon Blanc wines have crisp acidity with flavors of melon, herb, citrus and fig. Fumé Blanc is a term that describes an oaky style of Sauvignon Blanc. Fumé means "smoked" in French and refers to the oaky character imparted into this wine when it is fermented and/or aged in barrel.

160	Robert Mondavi Fumé Blanc, Napa Valley, California 2008	\$47
161	Michel Redde Pouilly Fumé La Moynerie, Loire Valley, France 2007	\$47
162	Southern Right Sauvignon Blanc, Walker Bay, South Africa 2009	\$28
163	Craggy Range Sauvignon Blanc, Te Muna Road Vineyard, Martinborough, New Zealand 2008	\$34
164	Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2008	\$68
165	Cakebread Cellars Sauvignon Blanc, Napa Valley, California 2008	\$60
166	Comte Lafond de Ladoucette Sancerre, Loire Valley, France 2007	\$79
167	Santa Gloria Marina Reserve, Sauvignon Blanc, Maipo Valley, Chile 2010	\$28



### *Pinot Grigio – Light to Medium Bodied*

Pinot Grigio is native to the Friuli-Venezia Giulia region in northeastern Italy. Also known as Pinot Gris, this cousin to Pinot Noir has a chameleon-like ability to adapt to its growing environment as well as to many cuisines.

170	Santa Margherita Pinot Grigio Valdadige DOC, Trentino, Italy 2007	\$46
171	Allegrini Corte Giara Pinot Grigio, Veneto, Italy 2009	\$41

### *Riesling – Light to Medium Bodied*

Riesling, a German variety, is a versatile grape that can produce dry, tart wine or lusciously sweet late-harvest wine. Effusive fruit aromas and floral flavors of peach and honeydew, balanced by clean acidity, make this wine a great companion for seafood, lighter meats, fruits and salads.

180	Deinhard Piesporter Riesling, Mosel, Germany 2009	\$29
181	L. Kreuzschambacher Piesporter Goldtröpfchen Riesling, Spätlese, Mosel, Germany 2008	\$49

### *Gewürztraminer – Medium Bodied*

Gewürztraminer is known for floral aromas and flavors of citrus, lychee and spice. In fact, Gewürz means “spiced” in German.

190	Léon Beyer Gewürztraminer, Alsace, France 2008	\$45
191	J Hofstätter Gewürztraminer Kolbenhof, Alto Adige, Italy 2007	\$60

### *Other White Varietals – Medium Bodied to Medium-Full Bodied*

2200	Argillae Orvieto DOC, Umbria, Italy 2008	\$34
201	Martín Códax Albariño, Rias Baixas, Spain 2008	\$34
202	Leth Grüner Veltliner Steinagrund, Donauland, Austria 2005	\$43
203	Leonildo Pieropan Soave Classico Superiore DOC, Veneto, Italy 2008	\$35
204	La Scolca Gavi di Gavi DOCG, Piedmont, Italy 2009	\$33
205	Novelty Hill Viognier, Still Water Creek Vineyard, Columbia Valley, Washington State 2008	\$42
206	St. Supéry Virtu Meritage, Napa Valley, California 2009	\$51

### *Blush and Rosé – Medium Bodied*

210	Gloria Ferrer Carneros Pinot Noir Rosé, Sonoma, California 2006	\$30
211	Beringer White Zinfandel, California 2008	\$28
212	Perrin & Fils Vinsobres Les Cornuds, Côtes du Rhône Villages, France 2007	\$45



# Red Wines

## *Cabernet Sauvignon – Full Bodied*

The full bodied wines of the Cabernet Sauvignon grape are well suited to rich cuisine and match well with everything from grilled meats to bittersweet chocolate.

220	Haras De Pirque Estate Cabernet Sauvignon, Maipo Valley, Chile 2008	\$37
221	Cakebread Cellars Vine Hill Ranch Cabernet Sauvignon, Napa Valley, California 2004	\$140
222	Kendall Jackson Vintner's Reserve Cabernet Sauvignon, California 2005	\$47
223	Robert Mondavi Reserve Cabernet Sauvignon, Napa Valley, California 2006	\$193
224	St. Francis Cabernet Sauvignon, Sonoma, California 2004	\$42
225	Sequoia Grove Rutherford Bench Reserve Cabernet Sauvignon, Napa Valley, California 2006	\$55
226	Gordon Brothers Cabernet Sauvignon, Columbia Valley, Washington State 2006	\$44
227	Murrieta's Well Cabernet Sauvignon, California 2006	\$38
228	Hess Allomi Vineyard Cabernet Sauvignon, Napa Valley, California 2007	\$88

## *Cabernet Sauvignon Blends – Medium to Full Bodied*

230	Château Clerc Milon Pauillac, Bordeaux, France 2001	\$228
231	Murrieta's Well Nautica, California 2007	\$50
232	Château de Beaugard-Ducourt Bordeaux, France 2007	\$29
233	Château Saint Dominique Regatta Puisseguin St. Émilion, Bordeaux, France 2007	\$50

## *Proprietary Blends – Medium to Full Bodied*

Proprietary blends of red wines allow a winemaker to create a harmonious balance of flavors, resulting in a wine with layers of complexity.

240	Joseph Phelps Insignia, Napa Valley, California 2006	\$270
241	Antinori Tignanello, Tuscany, Italy 2006	\$125

## *Merlot – Medium to Full Bodied*

Merlot, a traditional blending grape from Bordeaux that has become a star of its own, displays aromas and flavors of black and red cherry and vanilla. It tends to be softer than Cabernet and can be matched to many of the same foods.

250	Gordon Brothers Merlot, Columbia Valley, Washington State 2007	\$47
251	Waterbrook Merlot-Cabernet, Columbia Valley, Washington State 2008	\$28
252	Santa Gloria Marina Merlot, Maipo Valley, Chile 2009	\$28
253	Arrowood Merlot, Sonoma, California 2007	\$38
254	Freemark Abbey Merlot, Napa Valley, California 2003	\$38
255	Château Pétrus Pomerol, Bordeaux, France 1997	\$2,000



### *Malbec – Medium to Full Bodied*

Malbec has long been known as one of the six grapes allowed in red Bordeaux blends. However, the grape has found new fame and glory in the sun-drenched climate of Argentina. It pairs well with red meats, tomato-based sauces, and spicy foods.

260	Bodega y Vinedos Renacer Malbec, Mendoza, Argentina 2007	\$69
261	Henry Lagarde Reserve Malbec, Mendoza, Argentina 2008	\$26

### *Carmenère – Medium Bodied*

Carmenère originated in Bordeaux and was taken to Chile in the early 18th century. It now produces wines with a deep red color, which have cherry and other red fruit flavors, some earthy and spicy characters, soft tannins and touches of leather and tobacco. It will pair well with most red meat dishes.

270	Montes Alpha Carmenère, Colchagua Valley, Chile 2008	\$41
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### *Pinot Noir – Medium to Full Bodied*

Pinot Noir, the great red grape of Burgundy in France, is difficult to grow, but can yield incredible wines. It displays layers of cherry, raspberry, and spice aromas and flavors, often with earthy complexities and a silky texture. Pinot Noir makes a versatile companion for different meats or grilled fish.

280	Hamilton Russell Pinot Noir, Walker Bay, South Africa 2008	\$48
281	Domaine Carneros Pinot Noir, Napa Valley, California 2007	\$67
282	La Crema Pinot Noir, Sonoma Coast, California 2006	\$48
283	Maison Joseph Drouhin Pommard, Burgundy, France 2007	\$74
284	Robert Mondavi Carneros Pinot Noir, Napa Valley, California 2007	\$65
285	Louis Jadot Gevrey-Chambertin, Burgundy, France 2007	\$99

### *Gamay – Medium Bodied*

Gamay has raspberry and strawberry flavors, low tannins and crisp acidity which make it a versatile match for all types of cuisine.

290	Louis Jadot Beaujolais Villages, Beaujolais, France 2009	\$50
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### *Zinfandel – Full-bodied*

Zinfandel, at its best, makes red wines that have deeply concentrated berry fruit, with a jammy character, intriguing spice notes and a big finish. Suited to many styles of cuisine, Zinfandel shows especially well with hearty and flavorful foods such as roasted meats, hearty pasta, rich cheese and desserts.

300	Edmeades Zinfandel, Mendocino, California 2007	\$45
301	Ravenswood Zinfandel, California 2007	\$42



### ***Syrah/Shiraz, Grenache and Blends – Full Bodied***

Syrah generally makes a wine similar to, but more intense and earthy, than Zinfandel. This wine matches well with hearty, richly textured and intensely flavored cuisine such as roast game, rich pasta, stews and cheeses.

310	Domaine de Mont Redon Côte du Rhône, Rhône Valley, France 2007	\$35
311	M. Chapoutier Châteauneuf-du-Pape, Rhône Valley, France 2005	\$94
312	Château Mont-Redon Châteauneuf-du-Pape, Rhône Valley, France 2005	\$78
313	Greg Norman Shiraz, Limestone Coast, Australia 2007	\$36
314	Peter Lehmann Barossa Shiraz, Barossa Valley, Australia 2006	\$45
315	Arrowood Syrah, Saralee's Vineyard, Russian River Valley, Sonoma, California 2007	\$55

### ***Nebbiolo – Full Bodied***

The classic grape for hearty red wines from Piedmont, Italy, Nebbiolo has flavors of black tree fruit with well-structured tannins. It goes well with red meats, pasta and cheese.

320	Alfredo Prunotto Barbaresco DOCG, Piedmont, Italy 2006	\$70
321	Fontanafredda Barbaresco Coste Rubín DOCG, Piedmont, Italy 2006	\$86

### ***Barbera – Medium to Full Bodied***

Barbera's fruitiness, low tannins and crisp acidity make it a versatile match for all types of cuisine.

320	Barbera, Prunotto, Alfredo Prunotto, 2006, Piedmont, Italy	\$38
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### ***Corvina, Rondinella and Molinara – Full Bodied***

The Corvina, Rondinella, and Molinara grapes are used to create the rich, dry Italian red wine known as Amarone della Valpolicella, or simply Amarone. This wine pairs well with red meats and robust cheeses.

340	Bolla Amarone Classico DOCG, Veneto, Italy 2005	\$80
341	Masi Amarone Classico DOCG, Veneto, Italy 2004	\$107
342	Allegrini Amarone Classico DOCG, Veneto, Italy 2006	\$120

### ***Sangiovese – Medium to Full Bodied***

Sangiovese, literally "Blood of Jupiter," is the basis of Italian Chianti and the sister of the Brunello grape. Its lush texture, medium weight and balanced tannins make Sangiovese famously food-friendly.

350	Antinori Villa Antinori Toscana, Tuscany, Italy 2006	\$40
351	Antinori Badia a Passignano Chianti Classico DOCG, Tuscany, Italy 2005	\$93
352	Castello Banfi SummuS, Tuscany, Italy 2006	\$73
353	Antinori Pian Delle Vigne Brunello di Montalcino DOCG, Tuscany, Italy 2004	\$99
354	Silvio Nardi Brunello di Montalcino DOCG, Tuscany, Italy 2004	\$105
355	Cecchi Chianti Classico Riserva di Famiglia DOCG, Tuscany, Italy 2006	\$56
356	Castello Banfi Rosso di Montalcino DOCG, Tuscany, Italy 2007	\$45



### *Tempranillo and Garnacha – Medium to Full Bodied*

Tempranillo is also known in Spain as Tinto Fino. It is a versatile grape that blends well and has flavors of dried cherry and stone fruit with good acidity and smooth tannins. It goes best with all red meats, tapas and grilled fish. Garnacha is similar in profile.

360	Bodegas Laurona Montsant, Spain 2002	\$58
361	Viña Pedrosa La Navilla, Ribera Del Duero, Spain 2004	\$70
362	Valsanzo Vall Sanzo Crianza, Ribera del Duero, Spain 2005	\$35
363	Alvaro Palacios Petalos Bierzo, Bierzo, Spain 2008	\$44
364	Bodegas Protos Crianza, Ribera Del Duero, Spain 2006	\$54
365	Bodegas Ramón Bilbao Rioja Reserva, Spain 2004	\$39

### *Organic*

370	Emiliana Natura Carmenère, Colchagua Valley, Chile 2009	\$30
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## *Late-Harvest and Fortified Noble Wines*

380	Château d'Yquem 1er Cru Classé Supérieur Sauternes, France 1991	\$235
381	Château Coutet 1er Cru Classé Barsac, France 2005	\$150
382	Antinori Vin Santo del Chianti Classico DOC, Tuscany, Italy 2004	\$48
383	Alfredo Prunotto Moscato d'Asti DOCG, Piedmont, Italy 2008	\$31
384	Fonseca Late Bottled Vintage Port, Oporto, Portugal	\$55
385	Dow's Vintage Port, Oporto, Portugal 1991	\$146
386	Domaine de la Bergerie Le Clos de la Girardière, Loire Valley, France 2008	\$29
387	Château la Varière Bonnezeaux, Loire Valley, France 2008	\$71



# *Wines by the Glass*

## *Champagne and Sparkling Wines*

400	House Selection Sparkling Wine	\$5.95
401	Domaine Chandon Brut Classic, Napa Valley, California	\$9.95
402	Perrier-Jouët Grand Brut, Epernay, France	\$13.00

## *White Wines*

410	House Selection White Wine	\$6.95
411	Argillae Orvieto DOC, Umbria, Italy	\$9.75
412	Southern Right Sauvignon Blanc, Walker Bay, South Africa	\$6.95
413	Waterbrook Chardonnay, Columbia Valley, Washington State	\$6.95
414	Bouchard Père & Fils Pouilly Fuissé, Mâconnais, Burgundy, France	\$11.00

## *Blush and Rose Wines*

420	Beringer White Zinfandel, California	\$6.95
421	Perrin & Fils Vinsobres Les Cornuds, Côtes du Rhône Villages, France	\$9.95

## *Red Wines*

430	House Selection Red Wine	\$6.95
431	Antinori Villa Antinori Toscana, Tuscany, Italy	\$9.95
432	Waterbrook Merlot-Cabernet, Columbia Valley, Washington State	\$6.95
433	La Crema Pinot Noir, Sonoma Coast, California	\$9.95
434	Murrieta's Well Cabernet Sauvignon, California	\$9.50
435	Château Saint Dominique Regatta Puisseguin St. Émilion, Bordeaux, France	\$9.95
436	Cecchi Chianti Classico Riserva di Famiglia DOCG, Tuscany, Italy	\$11.50
437	Peter Lehmann Barossa Shiraz, Barossa Valley, Australia	\$11.50

## *Late-Harvest and Fortified Noble Wines*

440	Fonseca Late Bottled Vintage Port, Oporto, Portugal	\$9.00
441	Antinori Vin Santo del Chianti Classico DOC, Tuscany, Italy	\$9.50
442	Dow's Vintage Port, Oporto, Portugal	\$19.00

All wines have been purchased directly from the Châteaux, winery or reputable distribution houses. In addition, they are stored in climate-controlled environments as recommended by the producers. Vintages are listed and from time to time with vintage updates some wines may have a new vintage in stock that differs from the one listed.



