



WINE LIST

Wine Spectator

Our masterfully curated wine list showcases 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* reviews thousands of wines from around the globe in blind tastings using the 100-point scale. All the wines aboard Oceania Cruises have received a coveted rating of 85 points or higher by *Wine Spectator*; they are the best of the best. You will also find daily recommendations from our sommelier for 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 won't want to miss our wine tastings. During these special hosted sessions, you can enjoy a convivial wine tasting led by an insightful expert.

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

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.



EXCLUSIVES

WHITE WINES

ITALIAN

2014 | Azienda Agricola Di Meo Greco di Tufo DOCG, Campania, Italy

2013 | La Scolca 'Etichetta Nera' Gavi dei Gavi DOCG, Piedmont, Italy

AMERICAN

2012 | Frog's Leap Chardonnay, Carneros, Napa Valley, California

2013 | Far Niente Chardonnay, Oakville, Napa Valley, California

RED WINES

ITALIAN

2011 | Marchesi de' Frescobaldi Nipozzano Riserva Chianti Rufina DOCG, Tuscany, Italy

2002/2004 | Famiglia Anselma Barolo DOCG, Piedmont, Italy

2006 | Alfredo Prunotto Barbaresco DOCG, Piedmont, Italy

2011 | Gaja Ca'Marcanda Magari IGT "Super Tuscan", Tuscany, Italy

2009 | Sassicaia DOC "Super Tuscan", Bolgheri, Tuscany, Italy

2009 | Antinori Solaia IGT "Super Tuscan", Tuscany, Italy

AMERICAN

2011 | Beringer Merlot, Napa Valley, California

2006 | Hartford Zinfandel, Russian River Valley, California

2012 | Chappellet Signature Reserve Cabernet Sauvignon, Napa Valley, California

2011/2012 | Far Niente Cabernet Sauvignon, Oakville, Napa Valley, California

2012 | Domaine Drouhin Pinot Noir, Dundee Hills, Oregon

2010 | Opus One Mondavi-Rothschild, Oakville, Napa Valley, California

ARGENTINIAN

2014 | Bodega Renacer Enamore Malbec, Mendoza, Argentina

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINES

Val d'Oca Prosecco, Veneto, Italy
Montaudon Brut, Reims, France
House Selection Sparkling Wine

WHITE WINES

Corte Giara Allegrini Pinot Grigio delle Venezie IGT, Veneto, Italy
Ryder Estate Chardonnay, Monterey, California
François Lurton Domaine Les Salices Chardonnay IGP, Pays d'Oc, France
Villa Maria Sauvignon Blanc, Marlborough, New Zealand
Greystone Cellars Sauvignon Blanc, California
La Terre Chardonnay, California
Cline Cellars Viognier, North Coast, California
Bodega Piedra Negra Pinot Gris, Uco Valley, Argentina
Pazo de Villarei Abadia do Seixo Albariño, Rias Baixas, Spain
Bolla Soave Classico DOC, Veneto, Italy
Leonard Kreuzschlager Riesling, Kabinett, Mosel, Germany

BLUSH & ROSÉ WINES

Woodbridge by Robert Mondavi White Zinfandel, California
Les Calandières Rosé Méditerranée IGP, Pays d'Oc, France

RED WINES

Chateau St. Jean Cabernet Sauvignon, California
Ryder Estate Pinot Noir, Monterey, California
Solar Viejo Tempranillo, Rioja, Spain
Deakin Estate Shiraz, Victoria, Australia
Placido Chianti DOCG, Tuscany, Italy
Noble Vines Merlot, Central Valley, California
Finca Flichman Malbec Roble, Mendoza, Argentina
La Terre Cabernet Sauvignon, California
D'Aquino Sangiovese Di Toscana IGT, Tuscany, Italy
Avalon Cabernet Sauvignon, Napa Valley, California
Morandé Reserva Carmenère, Maipo Valley, Chile

LATE HARVEST & FORTIFIED WINES

Fonseca Late Bottled Vintage Port, Oporto, Portugal
Antinori Vin Santo del Chianti Classico DOC, Tuscany, Italy
Domaine de la Bergerie Coteaux du Layon Rablay Le Clos de la Girardière, Loire Valley, France

WHITE WINES

CHARDONNAY | MEDIUM TO FULL BODIED

Chardonnay's origin is 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. Winemakers are also able to use different techniques to produce wines that exhibit distinctive styles of this noble varietal. Flavors and aromas of pear, apple, tropical fruit, and citrus are common in Chardonnay, which pairs well with a wide variety of foods from creamy pasta to seafood, pork, veal and chicken dishes.

- 2012 | La Crema Chardonnay, Sonoma, California
- 2014 | Ryder Estate Chardonnay, Monterey, California
- 2013 | François Lurton Domaine Les Salices Chardonnay IGP, Pays d'Oc, France
La Terre Chardonnay, California
- 2011 | Joseph Drouhin Chablis 1er Cru, Burgundy, France
- 2012 | Sequoia Grove Chardonnay, Napa Valley, California
- 2011 | Louis Jadot Puligny-Montrachet, Côte de Beaune, Burgundy, France
- 2007/2011 | Louis Jadot Meursault, Côte de Beaune, Burgundy, France
- 2009 | Joseph Phelps Freestone Vineyards Chardonnay, Sonoma, California
- 2012 | Antinori Castello della Sala Cervaro della Sala, Umbria, Italy
- 2012 | Hess Su'skol Vineyard Chardonnay, Napa Valley, California

SAUVIGNON BLANC | MEDIUM BODIED

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

- 2015 | Villa Maria Sauvignon Blanc, Marlborough, New Zealand
- 2012 | Southern Right Sauvignon Blanc, Walker Bay, South Africa
- 2013 | Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand
- 2013 | Robert Mondavi Fumé Blanc, Napa Valley, California
- 2011 | Michel Redde La Moynerie Pouilly-Fumé, Loire Valley, France
- 2012 | Greystone Cellars Sauvignon Blanc, California

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.

- 2015 | Corte Giara Allegrini Pinot Grigio delle Venezie IGT, Veneto, Italy
- 2013 | Santa Margherita Pinot Grigio Valdadige DOC, Trentino, Italy
- 2012 | Bodega Piedra Negra Pinot Gris, Uco Valley, Argentina

WHITE WINES

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.

2015 | Leonard Kreuzschiesler Piesporter Michelsberg Riesling, Kabinett, Mosel, Germany

2013 | Leonard Kreuzschiesler Piesporter Goldtröpfchen Riesling, Spätlese, Mosel, Germany

GEWÜRZTRAMINER | MEDIUM BODIED

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

2012 | Léon Beyer Gewürztraminer, Alsace, France

2012/2013 | J. Hofstätter Kolbenhof Gewürztraminer, Alto Adige, Italy

OTHER WHITE VARIETALS | MEDIUM BODIED TO MEDIUM-FULL BODIED

2015 | Cline Cellars Viognier, North Coast, California

2011 | Pazo de Villarei Abadia do Seixo Albariño, Rias Baixas, Spain

2010 | Leth Grüner Veltliner Steinagrund, Donauland, Austria

2009/2012 | Novelty Hill Stillwater Creek Vineyard Viognier, Columbia Valley, Washington State

2014 | La Scolca Oro Gold Gavi DOCG, Piedmont, Italy

ORGANIC/SULFITE FREE

2011 | Gerard Bertrand Naturae Chardonnay, France

BLUSH & ROSÉ WINES

BLUSH & ROSÉ | MEDIUM BODIED

Rosé is a wine made by crushing red grapes and allowing the skins to macerate with the juice for a short time. Rosé wines are never a blend of red and white wine, while blush wines may be made using either technique. Both rosé and blushes are crisp and bright, can be floral or fruity, and range from very dry to sweet. The light quality of these wines makes them a versatile match for seafood, grilled meats, light pastas and spicy cuisine.

2013 | Woodbridge by Robert Mondavi White Zinfandel, California

2015 | Les Calandières Rosé Méditerranée IGP, Pays d’Oc, France

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.

- 2014 | Chateau St. Jean Cabernet Sauvignon, California
- 2010 | St. Francis Cabernet Sauvignon, Sonoma, California
- 2012 | Concha y Toro Don Melchor Cabernet Sauvignon, Puente Alto, Chile
- 2011/2012 | Joseph Phelps Vineyards Cabernet Sauvignon, Napa Valley, California
- 2010 | Sequoia Grove Rutherford Bench Cabernet Sauvignon, Napa Valley, California
- 2012 | Kendall-Jackson Vintner's Reserve Cabernet Sauvignon, Sonoma, California
- La Terre Cabernet Sauvignon, Spain
- 2009/2011 | Cakebread Cellars Cabernet Sauvignon, Napa Valley, California
- 2006/2008 | Robert Mondavi Reserve Cabernet Sauvignon, Napa Valley, California
- 2012 | The Hess Collection Allomi Vineyard Cabernet Sauvignon, Napa Valley, California
- 2011 | Gordon Brothers Cabernet Sauvignon, Columbia Valley, Washington State
- 2013 | Avalon Cabernet Sauvignon, Napa Valley, California

MERLOT | MEDIUM TO FULL BODIED

A traditional Bordeaux blending grape that has become a star of its own, Merlot 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.

- 2015 | Noble Vines Merlot, Central Valley, California
- 2012 | Freemark Abbey Merlot, Napa Valley, California
- 2010 | Gordon Brothers Merlot, Columbia Valley, Washington State

PINOT NOIR | LIGHT TO MEDIUM BODIED

Pinot Noir, the great red grape of Burgundy in France, is difficult to grow, but can yield incredible wines. It display 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.

- 2013 | Ryder Estate Pinot Noir, Monterey, California
- 2012 | Robert Mondavi Carneros Pinot Noir, Napa Valley, California
- 2011 | Domaine Carneros Pinot Noir, Napa Valley, California
- 2011/2009 | Craggy Range Te Muna Road Vineyard Pinot Noir, Martinborough, New Zealand
- 2012 | Coranation Pinot Noir, Sonoma, California
- 2011 | Louis Jadot Gevrey-Chambertin, Burgundy, France
- 2012 | Joseph Phelps Freestone Vineyards Pinot Noir, Sonoma, California
- 2009 | Hamilton Russell Pinot Noir, Walker Bay, South Africa

RED WINES

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.

2013 | Placido Chianti DOCG, Tuscany, Italy

2014 | D’Aquino Sangiovese Di Toscana IGT, Tuscany, Italy

2008/2009 | Silvio Nardi Brunello di Montalcino DOCG, Tuscany, Italy

2006 | Antinori Badia a Passignano Chianti Classico DOCG, Tuscany, Italy

2008/2009 | Antinori Pian Delle Vigne Brunello di Montalcino DOCG, Tuscany, Italy

2006/2010 | Castello Banfi Summus, Tuscany, Italy

NEBBIOLO | FULL BODIED

The classic grape for hearty reds from Piedmont, Italy, Nebbiolo goes well with red meats, pasta and cheese.

2006 | Alfredo Prunotto Barbaresco DOCG, Piedmont, Italy

2006 | Fontanafredda Coste Rubín Barbaresco DOCG, Piedmont, Italy

BAROLO | MEDIUM TO FULL BODIED

Rich, deeply concentrated, acidic and high in tannins, Barolo pairs well with red meats, rich pasta and risotto.

2009/2010 | Alfredo Prunotto Barolo DOCG, Piedmont, Italy

BARBERA | MEDIUM TO FULL BODIED

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

2013 | Alfredo Prunotto Barbera, Piedmont, Italy

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.

2010 | Masi Costasera Amarone della Valpolicella Classico DOCG, Veneto, Italy

2009 | Bolla Amarone della Valpolicella Classico DOCG, Veneto, Italy

2008 | Tommasi Amarone della Valpolicella Classico DOCG, Veneto, Italy

RED WINES

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 in the sun-drenched climate of Argentina. It pairs well with red meats, tomato-based sauces, and spicy foods.

2015 | Finca Flichman Malbec Roble, Mendoza, Argentina

2014 | Bodega Renacer Enamore Malbec, Mendoza, Argentina

SYRAH/SHIRAZ, GRENACHE & 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.

2012 | Château Mont-Redon Côte du Rhône, Rhône Valley, France

2012 | Greg Norman Shiraz, Limestone Coast, Australia

2014 | Two Hands Lily's Garden Shiraz, Barossa Valley, Australia

2014 | Deakin Estate Shiraz, Victoria, Australia

2010 | Peter Lehmann Barossa Portrait Shiraz, Barossa Valley, Australia

2009 | Château Mont-Redon Châteauneuf-du-Pape, Rhône Valley, France

2010 | Michel Chapoutier Châteauneuf-du-Pape, Rhône Valley, France

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.

2012 | Edmeades Zinfandel, Mendocino, California

2006 | Hartford Zinfandel, Russian River Valley, California

TEMPRANILLO & GARNACHA | MEDIUM TO FULL BODIED

Tempranillo is known in Spain as Tinto Fino. A versatile blending grape with dried cherry, stone fruit flavors, good acidity and smooth tannins – similar to Garnacha – pairs best with red meats, tapas and grilled fish.

2014 | Solar Viejo Tempranillo, Rioja, Spain

2010 | Bodegas Protos Crianza, Ribera del Duero, Spain

2012 | Torres Mas La Plana Cabernet Sauvignon, Peñedes, Spain

2008/2009 | Bodegas Ramón Bilbao Reserva, Rioja, Spain

2009 | Valsanzo Crianza, Ribera del Duero, Spain

RED WINES

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 pairs well with most red meat dishes.

2014 | Morandé Reserva Carmenère, Maipo Valley, Chile

GAMAY | MEDIUM BODIED

Gamay has raspberry and strawberry flavors, low tannins and crisp acidity making it a versatile match for all cuisine.

2011 | Louis Jadot Beaujolais Villages, Beaujolais, France

PROPRIETARY BLENDS | MEDIUM TO FULL BODIED

Blends allow a winemaker to create a harmonious balance of flavors, resulting in a wine layered with complexity.

2014 | Camille de Labrie, AOC, Bordeaux, France

2013 | Château Fombrauge Grand Cru Classé, Saint Emilion, Bordeaux, France

2009 | Luce Della Vite IGT, Tuscany, Italy

2011 | Antinori Tignanello, Tuscany, Italy

2006/2011 | Joseph Phelps Insignia, Napa Valley, California

2012 | Château Latour-Camblanes, Premières Côtes de Bordeaux, France

2008 | Château Lynch-Moussas 5ème Cru Classé Pauillac, Bordeaux, France

2011 | Château Bouscaut Grand Cru Classé de Graves, Pessac Léognan, Bordeaux, France

2014 | Gerard Bertrand Minervois La Livinière Clos d'Ora, Languedoc-Roussillon, France

LATE-HARVEST & FORTIFIED NOBLE WINES

2012 | Alfredo Prunotto Moscato d'Asti DOCG, Piedmont, Italy

1998/1999/2004 | Château d'Yquem 1er Cru Classé Supérieur, Sauternes, France

2009 | Antinori Vin Santo del Chianti Classico DOC, Tuscany, Italy

2012 | Château la Varière Bonnezeaux, Loire Valley, France

2008 | Fonseca Late Bottled Vintage Port, Oporto, Portugal

2009 | Domaine de la Bergerie Coteaux du Layon Rablay Le Clos de la Girardière, Loire Valley, France

CHAMPAGNE & SPARKLING WINES

NON-VINTAGE

Moët & Chandon Ice Impérial, Epernay, France
Perrier-Jouët Grand Brut, Epernay, France
Veuve Clicquot Ponsardin Brut Yellow Label, Reims, France
Mumm Cordon Rouge Brut, Reims, France
Montaudon Brut, Reims, France

VINTAGE

2002/2005 | Louis Roederer Cristal, Reims, France
2004 | Moët & Chandon Cuvée Dom Pérignon, Epernay, France
2006 | Perrier-Jouët Belle Epoque Fleur De Champagne, Epernay, France

ROSÉ

Pommery Brut Rosé, Reims, France
2002 | Louis Roederer Cristal Rosé, Reims, France

SPARKLING

Mumm Napa Brut Prestige, Napa Valley, California
Maschio dei Cavalieri Prosecco di Valdobbiadene DOCG, Veneto, Italy
Val d'Oca Prosecco, Veneto, Italy
Vega Barcelona Cava DO, Penedès, Spain

