**WHITE WINE**

**CHAMPAGNE/BRUT**

JEAN LOUIS CUVEE BRUT $14.00
bright, fruity, hints of honey with apples and apricots

GRAHAM BECK BRUT ROSE $23.00
crisp, refreshing, fresh strawberry notes

SANIGER BRUT $30.00
crisp and light with lemon curd, minerals and fresh fruits

LEMESIL BRUT $42.00
crisp, fresh with green apple, pear and citrus

**CHARDONNAY**

14 HANDS $13.00
light & subtle, hints of lime and pear, touched with caramel & vanilla

EMERALD HARE $18.50
well balanced, buttery with generous apple and lemon

KENDALL JACKSON $32.00
toasted oak and buttery with hints of vanilla & honey

SBRAGIA $46.00
aromas of ripe apples with stonefruit and a kiss of sweet oak & vanilla

FRANCISCAN ESTATE $19.00
warm, toasted oak, pear compote and vanilla, subtle lemon zest

JOSEPH PHELPS $31.00
fragrant bouquet of honeysuckle, green apple, lemon peel and stone fruit

MacROSTIE $20.00
delicate with lemon citrus and peach stone fruits

**PINOT GRIGIO/GRIS**

J VINEYARDS $18.00
bright and layered palate bursting with fruity notes and floral finish

JOVINO $12.50
mildly acidic and light with hints of stone fruit

MACMURRAY $18.50
beautifully layered with white flowers, Asian pear and baked apple

ZENATO $17.00
stone fruits, citrus, honeysuckle, pear and almonds

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**WINE BY THE BOTTLE TO GO FROM THE MANOR**

Need a bottle to pair with your To-Go dinner tonight? Or just restock your home or wine cellar. The Manor is now selling discounted bottles of wine To Go!

Just call 770.810.3175, then press (*) to be transferred to The Cellar Bar to place your To Go order.
WHITE WINE

SAUVIGNON BLANC
EMERALD HARE $19.50
rich texture and nutty with deep mineral flavors

NAPA CELLARS $26.00
crisp acidity with a lingering honey finish, red grapefruit & tropical

VIGNOBLE GIBAULT $18.00
supple & well rounded with underlying notes of black currant & passion fruit

OTHER WHITES/BLENDS
CAMBRIA VIognier $21.50
bright citrus flavors with balanced acidity for crisp finish

COPPER RIDGE WHITE ZIN $8.50
delicate strawberry bouquet with crisp finish

MARINA ALTO BLANCO $8.50
soft with bright agave, pepper, vanilla bean & grilled pineapple

ROSE
CHATEAU DO FONTLADE $15.00
acidic and dry with strong notes of red fruit

CHEF’S TABLE $16.00
earthy & elegant with cranberries, lemon zest & white flowers

RED WINE/BLENDS

PROVERB $9.50
red cherries & hints of molasses

TRIANNA $18.50
deep red fruits with a lingering complexity

SASSORGALE SANGIOVESE $18.00
morello cherries, wild berries, elegant with bold flavor

EMERALD HARE BLEND $19.50
elegant, dry with sleek black cherry and dark plum flavors

H3 BLEND $21.50
focused and generous, offering cherry, currant, plum and raspberry

MURRIETA’S WELL BLEND $22.00
lively with hints of vanilla, spiced cranberry and clove

UPSHOT BLEND $16.00
well-proportioned with boysenberry and dried blueberries with zesty finish
<table>
<thead>
<tr>
<th><strong>RED WINE</strong></th>
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<tr>
<td><strong>CABERNET</strong></td>
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<tr>
<td>SBRAGIA $46.00</td>
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<tr>
<td>elegant and ripe with rich cherries</td>
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<td>B.R. COHEN $20.00</td>
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<td>full, rich flavors of berries and black cherries with hints of vanilla</td>
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<td>DONATI $16.50</td>
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<td>deep red fruits noted with earthy oak and spices for full finish</td>
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<td><strong>PINOT NOIR</strong></td>
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<td>KENDALL JACKSON ESTATE $34.00</td>
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<td>acidic and dry with strong notes of red fruit</td>
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<td>ALEXANA $22.50</td>
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<td>refined with expressive raspberry and rose, densely layered</td>
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<td>CHEF’S TABLE $17.00</td>
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<td>generous on the palate with notes of cranberry, black cherry, herbs and clove</td>
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<td>DAVIS BYNUM $36.00</td>
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<td>medium bodied with a bright balance of fruit, earth and spice</td>
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<td>ETUDE $23.50</td>
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<td>youthful and fresh, red berry fruits, bing cherry with hints of cinnamon and graham cracker</td>
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<tr>
<td>ROBERT MONDAVI $22.00</td>
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<td>medium bodied, ripe red cherries, hints of Asian spices and Madagascar vanilla bean</td>
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<td>SMOKER TREE $16.00</td>
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<td>black cherry, Santa Rosa plum with a long, fresh finish</td>
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<td><strong>MERLOT</strong></td>
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<td>H3 $21.50</td>
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<td>medium body, blackberries, cherry, cocoa and earthy notes</td>
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<td><strong>SYRAH</strong></td>
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<td>LE FERVENT $30.00</td>
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<td>complex with black plum, blood orange and deep berry</td>
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