

## *Syringa Café Wine Menu at River Dance Lodge*



*"In water one sees one's own face; but in wine one beholds the heart of another."* -French Proverb

### *Wines by the Glass*

**House White Wine ~ \$6.00 House Red Wine ~ \$6.00**

Please ask your server about today's house wine choices

*"In victory, you deserve Champagne; in defeat, you need it."* -Napoleon Bonaparte

### **Champagne and Sparkling Wines**

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**Gruet "Champenoise" Brut, New Mexico** NV **\$29**  
 Focused and richly styled, with spicy tropical fruit aromas and appealing baked apple, cinnamon and herb notes. Brilliant with ultra fine bubbles. Rated 89 points by Wine Spectator.

**Gruet Brut Demi Sec "Method Champenoise"** NV **\$29**  
 Refreshing, fruity, not too sweet, semi-dry, light, and very enjoyable on a hot night.

**Gruet Blanc de Blanc Sparkling Wine** 2007 **\$39**  
 This is a Brut styled sparkler, medium lemon in color with a fantastic bead in the glass that remains incredibly lively throughout the palate. Aromas of intense notes of brioche, followed by green apples, lemon zest, honeysuckle, and tropical fruit. Soft on the front of the palate with nice lingering acidity on the finish. Flavors of fresh green apple and pineapple with great structure from top to bottom.

**Pol Roger & Co., Brut, France** NV **\$79**  
 Really refined, fine aggressive bead, elegant with pear glaze, floral notes, sweet, smooth, full of bright citrus and honeysuckle, very bright and quite light on its feet while delivering impressive depth, light dough and yeast, and nice minerality all translating nicely from nose to palate.

**Piper Heidsieck Brut, France** NV **\$60**  
 Piper-Heidsieck Cuvée Brut is a classic, structured, full-bodied and bursting with fruit Champagne. Vibrant acidity and flavors of toasted brioche, crushed blackberry, candied ginger and salted almond ride the fine, satiny texture of this harmonious Champagne, which features a fresh, graphite-tinged finish. Rated 90 points by Wine Enthusiast

**Mountain Dome "Methode Champenoise" Brut, WA** NV **\$29**  
 Rich yellow-golden color. Good nose – brioche and citrus notes. Brioche, apple, lemon, and some light red berries on the palate. Very well rounded, wraps nicely around the palate. Not too much acidity. Mix of large and moderately sized bubbles. Beautiful long finish.

**Jacques Reynard Dome "Method Champenoise" Brut, CA** NV **\$30**  
 Lemon, Orange and a little yeast on the nose and Pear, sour apple, nice and crisp with lots of bubbles on the palate. Very nice in hot weather.

**Marquis de la Tour, Brut, France** NV **\$29**  
 The wine is pale gold with fine bubbles. The aroma is delicate with floral aspects, while the taste is crisp, clean and light with melon flavors.

**Prosecco Supiore Canella, Sparkling wine** NV **\$29**  
 The delicately aromatic vein, crisp fruit and distinctive balance of acidity and softness. Intense fragrances of peaches, pear, apples, almonds and citrus fruit prelude a zestful yet mellow palate supplying a delightful aperitif and refreshing match with fish.

**Sparkling Cider** **\$7**

*"I'm drinking the stars..."*- Dom Perignon, on his first sip of bubbly champagne.

## White Wine

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### CHARDONNAY

**Colter's Creek Estate, Idaho** 2012 / 2014 \$22  
Colter's creek, the small stream that flows past the winery, was named by Lewis & Clark to honor John Colter, a reliable tracker and trusted member of their expedition. Coler went on to become a true mountain man and an enduring American legend. The grapes in this chardonnay were harvested from the Spencer block at Colter's Creek, planted in 1986. This wine exudes aromas of peach and citrus, with a smooth, mineral finish.

**Joseph Drouhin, La Foret Bourgogne** 2008 \$25  
Laforet Bourgogne Chardonnay from Maison Joseph Drouhin is made from 100 percent Chardonnay grapes, picked by hand, coming from all over Burgundy. It derives its bouquet and taste from various "terroirs"; its general character from Macon, its crispy structure from Chablis, its body from Rully, Chassagne and Puligny-Montrachet, and its overall nascent complexity from the young vines of Joseph Drouhin's own "Crus".

**Joseph Drouhin Pouilly-Fuisse'** 2009 \$27  
A seductive wine and a really nice expression of the Chardonnay grape! The color is golden, with some green reflections. Among the floral and fruity aromas, almond and ripe grapes dominate. On the palate, the wine is refreshingly pleasant, ethereal in its lightness. Long and refreshing aftertaste. It marries well with hors d'oeuvres, delicately flavored charcuterie, oysters, mussels and any other shellfish. Rated 88 points by Wine Spectator

**Novelty Hill, Washington** 2006 \$31  
Lush and creamy, this mouth-filling wine hints of freshly baked apple pie wrapped around a core of ripe pear, crisp apple and a hint of citrus. Rated 92 points by Wine Enthusiast

**Bernier, Vallet France** 2014 \$21  
Full-on minerality, with a touch of lemon curd. Clean, bright and racy with crisp acidity and tangy citrus. Driven, salty, refreshing. Just pure grape. Pair with grilled lobster, fish with sauce, chicken curry and hard cheeses or on its own.

### SAUVIGNON BLANC

**Syringa Winery, Fume Blanc, Idaho** 2010 \$34  
This slightly astringent, honey-colored pour is semi-sweet and has a hint of smoke.

**CMS, Columbia Valley, Washington** 2010 \$24  
Aromas of pear and pineapple with hints of lemon custard, grapefruit peel and caramel apple. Crisp acidity is balanced by ripe fruit and a richer mouthfeel than one usually expects from a Sauvignon Blanc.

**Arbor Crest Wine Cellars, Columbia Valley, WA** 2009 \$19  
This wine offers polished flavors that are fresh and lively with enticing grapefruit, pineapple and spicy characters that unfold nicely on the smooth finish.

### RIESLING

**Colter's Creek Estate, Idaho** 2013 \$22  
A medium sweet, crisp riesling with moderately intense pear and honeysuckle notes, finished by a pleasant mineral component. Slight hints of apricot and honey compliment its subtle sweetness. Enjoy with fish, pork, spicy foods, or bold blue cheeses.

### VIIGNIER

**Colter's Creek Estate, Idaho** 2013 \$27  
This wine has just a touch of sweetness to compliment its wonderfully fruity notes. This curious white mimics your morning smoothie of navel oranges and pink lady apples, then finishes with a vanilla bean creaminess. The slightest residual sugar makes this your perfect afternoon sipping wine. It's nice with fish, poultry or light pasta dishes.

### OTHER WHITES & WHITE BLENDS

**Clearwater Canyon Cellars Sweet Return, Idaho** 2011 \$29  
Sweet return is a wine making technique where a portion of sweet juice is saved from harvested grapes while the remaining juice is fermented into wine. Then prior to bottling, the original unfermented sweet juice is blended back into the wine adding fresh fruit flavors and enticing sweetness. Chardonnay 40%, Muscat Ottonel 32%, Pinot Gris 28% .

**Clearwater Canyon Cellars Lochsa, Idaho** 2014 \$26  
Aromas of honeydew melon and pear are entwined with warm buttery notes. This is a viscous wine illuminated with flavors of star fruit and lemon zest, finishing with crisp-apple notes. Enjoy this blend with seafood, light meats, or pasta. Chardonnay 82%, Viognier 12%, Riesling 6%.

**Torres Vina Esmeralda – Spain** 2006 \$21

This wine takes its name from the emerald color of the Mediterranean and is a perfectly balanced blend of the varieties Moscato de Alejandria (85%) and Gewurztraminer (15%). Since 1976, the year in which it was born, this wine is unmistakable floral aromas of white rose with hints of passion fruit and banana have differentiated it from any other white wine, competing with the aroma of the roses traditionally planted in the vineyards.

**Conundrum, California**

**2010**

**\$43**

This is a true California wine, with grapes sourced from Napa, Monterey, Santa Barbara and Tulare counties. We often hear the phrase "exotic" when described. It's a fitting portrayal; there is no other wine quite like it. This unique, non-traditional white wine blend was created to offer full-flavored fruit and enough complexity to match the creative dishes. Conundrum can be served with every course from appetizer to dessert and pairs beautifully with spicy foods and full-flavored Asian cuisine.

**Illaha Estate Gruner Veltliner, Oregon**

**2009**

**\$31**

Illaha is a word from the Chinook Jargon of the Pacific Northwest meaning 'land, earth or soil'. This is a dry, crisp, light bodied white.

*"Eat thy bread with joy, and drink thy wine with a merry heart." – Ecclesiastes 9:7*

**Blush or Rose Wines**

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**Colter's Creek Pinot Noir Rose, Idaho**

**2011**

**\$27**

Colter's creek, the small stream that flows past the winery, was named by Lewis & Clark to honor John Colter, a reliable tracker and trusted member of their expedition. Colter went on to become a true mountain man and an enduring American legend. Riverband vineyard sits just east of Colter's creek winery on the south bank of Clearwater river. 2011 was a cool growing season, resulting in this crisp Pinot Noir Rose. This wine is best for a lazy summer day. Pairs nicely with fresh garden bounty.

**Latah Creek Blush, Spokane Valley**

**2007**

**\$21**

This wonderful Spokane blush is characterized by its bright, fresh bouquet to today's lighter meals, and is also marvelous by itself.

**Apelia Roditis, Greece**

**NV**

**\$18**

Apelia rose has a fine bouquet of strawberries and a fresh fruity taste on the palate. It ideally complements snacks, salads and all light meals.

**Huck Huckleberry, Washington**

**NV**

**\$21**

Huck combines the bright blueberry flavours of the huckleberry with crisp and appealing vinifera wine.

*"Both to the rich and poor, wine is the happy antidote for sorrow." – Euripides*

**Red Wines**

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**BORDEAUX OR BORDEAUX STYLE BLENDS**

**Isenhower Red Paintbrush, Washington**

**2005**

**\$41**

Red paintbrush is a beautiful red wildflower. It is also a metaphor for using four wine grapes as brush strokes to create a beautiful work of art. Cabernet Sauvignon (47%) is the foreground, Merlot (44%) adds a luxurious hue, and Cabernet Franc (6%) and Carmenere (3%) are intriguing highlights. This is a classic example of a Walla Walla wine; red fruit, spices, richness, voluptuous, and a caress of barrel toast.

**Colter's Creek Koos-Koos-Kia**

**2009**

**\$41**

Colter's creek, the small stream that flows past the winery, was named by Lewis & Clark to honor John Colter, a reliable tracker and trusted member of their expedition. Colter went on to become a true mountain man and an enduring American legend.

Koos-Koos-Kia is the Nez Perce name of the Clearwater River, meaning "Transparent Water" the same water that replenishes Colter's Creek vines. This wine is a blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Well balanced with aromas of Plum, Sage, Currant and Leather, the Koos-Koos-Kia blend finishes with a slight minerality characteristic of the soils and clear water.

**Colter's Creek Koos-Koos-Kia**

**2011/2012**

**\$38**

Nose of currant compote, plum sauce, jammy raspberries, a sweet and spicy element, like honeyed fruit tea and black tea mixed together. Full-bodied, a rich and chewy mouthfeel with moderate tannins, providing a dusty structure, some freshness from the moderate acid.

**Chateau Tour Bayard, St. Emilion, France**

**2006**

**\$42**

Simple, linear, and compact with firm tannins, it brings a lovely burst of cherry sweet tobacco, rich, savory herbs, soy, dried leather, and some lingering dark fruit notes throughout.

**Barrister Winery Rough Justice Red, Washington**

NV

\$44

This wine is a blend of Merlot, Syrah, Cabernet Franc, and Cabernet Sauvignon from some of the finest vineyards in Washington State. A complex, smoky nose of dark jammy fruit with hints of spice gives way to a mouth feel that is balanced and well structured.

**CABERNET FRANC****Colter's Creek Winery, Estate Bottled, Idaho**

2009/2011

\$49

This wine contains 85% Cabernet Franc and 15% Cabernet Sauvignon. A nose of plum and leather is followed by cranberry and cherry flavours, and a mineral finish. This wine pairs nicely with turkey dinner, mushroom risotto or a BBQ burger.

**MERLOT****Barrister Red Mountain, Washington**

2009

\$58

This wine has big, rich, dark fruit and a structure typical of Red Mountain that makes it more akin to a Cabernet Sauvignon. Only 151 cases of this wine were produced.

**Novelty Hill, Columbia Valley, Washington**

2006

\$34

Novelty Hill is a small, independent winery crafting elegant wines from Washington's finest vineyards. Textured, rich and silky, this wine is a classic example of why Columbia Valley Merlots are considered among the nation's best. Deep, rich black cherry, raspberry and mocha aromas and flavors linger beautifully across a long, focused finish. Refined, well-integrated tannins add to the wines polish and grace.

**Januik Winery, Columbia Valley, Washington**

2004/2005

\$38

Very distinct coffee and chocolate and dark red fruit. Good balance and mouth feel, soft and balanced. Dark fruit flavors with mocha and some vanilla.

**Merry Cellars, Stillwater Creek, Columbia Valley, WA**

2006

\$57

Stillwater Creek Vineyard grapes grow clinging to one of the steepest south-facing slopes in the entire Columbia Valley region of Washington State. Fractured Basalt and silty loam harmonise with perfect climate to give this merlot its intensity. Bold and vivid aromas and flavors of leather. Tobacco and dark cherry deftly balanced against a backdrop of refined tannins and toasty oak.

**Clearwater Canyon, Lewis-Clark Valley, ID**

2013

\$44

Pleasing aromas of Benton cherry, red plum and Red Vines licorice pick up light tobacco and crushed walnut. The drink carries a smooth entry of flavors that match the nose, joined by black currant and chocolate that make for an easy drink with a long and juicy finish.

**Colter's Creek Estate, Idaho**

2012

\$52

Perfect vintage conditions allowed for full fruit expression, with this Merlot exuding flavors of licorice, chocolate, and black cherries. Enjoy with hearty stews, dark greens, wild game, or on its own. Silver Medal Idaho Wine Competition – 2014, Silver Medal Savor NW Wine Competition – 2015, Rated 89 points by Wine Enthusiast.

*"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."*

Benjamin Franklin.

**RHONE OR RHONE-STYLE****Delas Freres Cotes du Ventoux, France**

2012

\$22

A delightful softness of texture with delicate red fruit leading to prune, blackberry and blackberry flavors. A nice hint of chalky minerality. Smooth little tannins. Beautiful, penetrating and lingering mostly red fruit finish, with some tar and red licorice. This wine pairs well with Provencale stews, cold cuts, mixed grills and small game.

**Codoulet de Beaucastel, Cotes du Rhone, France**

2007

\$52

It is made by the Perrin brothers from Mourvedre, Grenache, Cinsault and Syrah grapes. These grapes are grown without chemical fertilizers, herbicides or systemic pesticides. Each varietal is harvested and vinified separately. The final blend is full-bodied, with complex layers of flavour and peppery, raspberry fruit. A deep ruby red color. The nose evokes aromas of red fruit, blackberries, black cherries and licorice. In the mouth, one finds hints of wild thyme and a finely structured wine that shows very good length.

**Perrin Cotes du Rhones Reserve, France**

2007

\$42

A beautiful deep red hue that seems almost opaque. The nose shows caramel and spices that mingle with red berry fruit. The palate is full and deep, with fine tannins and good length. 60% Grenache and the rest equal parts Syrah and Mourvedre, this wine possesses beautiful crunchy, juicy, blackberry and cherry fruit as well as hints of underbrush, pepper, and black cherries. Medium-bodied and silky-textured.

**Perrin et Fils Vinsobres Les Cornuds**

2007

\$42

The Vinsobres of the Perrin Family made traditionally from 65% Syrah and 35% Grenache with 35% aged in French oak. This wine exhibits an earthy, peppery bouquet and abundant quantities of black fruit. Fresh yet complex, It has notes of black currants, cherries and spice and a nice minerality from the limestone soil found in the region. The finish is long and structured and lingers in all the right ways.

**Chateau de Campuget, Costieres de Nimes, France**

2009

\$24

A blend of Syrah 65%, Grenache Noir 30% and Mourvedre 5%. This delicious wine from famous Chateau de Campuget exhibits an inviting garnet-red color and aromas where blackberry flavors mingle with spices and pepper. This is the perfect wine to have with leg of lamb, grilled or roasted meats.

**Colter's Creek Estate, Arrow Rim Red, Idaho**

**2012**

**\$44**

Arrow Rim, the geological formation created by the confluence of the Clearwater and Potlatch rivers, is home to the vineyard. This wine is a blend of Grenache, Mourvedre and Syrah. Minutely hazy garnet black color. bright, fruity, floral aromas and flavors of spicy boysenberry, spicy oranges, tapioca, and floral talc with a satiny, tangy, fruity medium-to-full body and a tingling, interesting, medium-long blueberry cobbler a la mode and chocolate nougat bar finish with silky, chewy tannins and light oak. Great pre-dinner companion. Pairs well with tomato based pasta dishes, lighter wild game, or mushroom risottos.

**PINOT NOIR**

**Jules Taylor, Marlborough, New Zealand**

**2011**

**\$38**

This wine is deep plum in color with aromas of cocoa and morello cherry layered over hints of oak. The wild fermentation along with extended lees maturation in barrel have added complexity and texture to the bright fruit characters found on the palate. This is a supple wine with good weight and fine tannins.

**The Better Half, Marlborough, New Zealand**

**2012**

**\$28**

Bright and lively ruby red. This youthful and fruit-driven Pinot has sweet strawberry and plum aromas underpinned by earthy mushroom notes that will develop as the wine ages. Vibrant, fruity and dry on the palate, this wine exhibits prune and strawberry flavours with wild sloe berry undertones. Great match with lamb, roast vegetable, goat cheese or dishes that have a touch of spice such as crispy duck, seared salmon or grilled meat.

**SYRAH**

**Colter's Creek, Snake River Valley, Idaho**

**2011/2012**

**\$26**

Sourced from the Snake River valley of southern Idaho, this Syrah is a rich, full bodied wine with hints of black pepper and dark fruits.

**MALBEC**

**Clearwater Canyon Cellars**

**2013**

**\$49**

Explosive plum and warming spice aromas lead into velvety tannins. Soft silky tannins, dried fruit flavors, and aromas of cinnamon and spice.

**Argento Reserva, Mendoza, Argentina**

**2009**

**\$28**

This superb Malbec has a deep purple color and offers concentrated aromas of plums, black cherries and notes of violet. The jammy plum and red fruit flavors are rounded off perfectly by soft, supple tannins. Rated 90 points by Wine Enthusiast

**Colores Del Sol, Mendoza Argentina**

**2013**

**\$21**

A lot of pungent notes jump out of the glass, but predominantly black fruit character with crushed black cherries, bramble, warm blueberry pie, spices, licorice, pepper and hints of coffee grounds, mocha and dark chocolate over soft minerals.

**ITALIAN**

**Monte Antico Rosso –Super Tuscan**

**2006**

**\$28**

The blend is 85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon. Dark ruby in color, its bouquet of leather, earth, herbs, black cherries, licorice and plums is confirmed on the medium to full-bodied palate – round, spicy, elegant, attractively fruity and extremely versatile with any fare from pasta or risotto, to meat, fowl and cheese. Rated 90 points by Wine Spectator.

**Tommasi Amarone Della Valpolicella Classico**

**2001**

**\$84**

Produced in limited quantity from Corvina, Rondinella and Molinara grapes, this wine has deep ruby red color with garnet shades. Warm, ripe on the nose, intense and of great refinement. The taste is complex, smooth, full bodied, lots of cherry notes and plum. It can be particularly paired with red meats, game and ripe cheeses.

*“What though youth gave us love and roses, age still leaves us friends and wine.”*

Thomas Moore

**Pecchenino San Luigi Dolcetto di Dogliani**

**2010**

**\$39**

This wine is coming from the vineyards that don't use herbicides or chemical treatments. The fermentation takes place with natural yeasts. The wine is ruby red, fruity, has food acidity and a slightly almond aftertaste. The San Luigi is good for all food, appetizers, pasta, white and red meat and cheese.

**Tormaresca Puglia Neprica**

**2010**

**\$26**

Intense ruby red with violet hues. Aromas consist of red fruits, black-cherry with light violet notes. Flavors are soft and sapid, with balanced acidity. The wine is justly tannic.

## OTHER REDS

<b>McCrea Mourvedre, Washington</b>	<b>2005</b>	<b>\$52</b>
Wonderful floral, berry and cherry aromas. Background notes of leather and black pepper. A nice balance of fruit and cherry with a slight bit of tannins.		
<b>Syringa Primitivo, Garden Valley, Idaho</b>	<b>2009</b>	<b>\$43</b>
This wine is smooth with layered flavors of currant, spices, raspberry, dried plum, light licorice, and boysenberry jam with a strong lingering finish. Pairs well with rich meaty pasta dish, salmon and tuna.		
<b>Clearwater Canyon Cellars Renaissance Red, Idaho</b>	<b>2009</b>	<b>\$47</b>
Flavors of ripe plums are integrated with warm spices, sandalwood, and velvety tannins.		
<b>Clearwater Canyon Cellars Selway</b>	<b>2012</b>	<b>\$66</b>
A blend of Malbec, Carmenere, Cabernet Franc and some Cabernet Sauvignon, Merlot and Syrah. Barrel aging 2.5 years has imparted layers of complexity and depth. Aromas of licorice, toasted oak, & dried fruits finish with silky tannins.		
<b>Mourvedre Spice Route, South Africa</b>	<b>2009</b>	<b>\$29</b>
Vibrant cherry tempered by wild herb and smoky aromas. Lingering plum tomato and spice on the palate. A medium bodied wine, showing firm structure balanced by fresh fruit on the finish.		
<b>Vina Eguia, Rioja, Spain</b>	<b>2009</b>	<b>\$33</b>
This wine is a bright, ruby color, with brick red hints. The aromas are intense and complex, with vanilla and aromatic herbs and spice notes perfectly blended with mature red fruit. The palate is balanced, with an elegant structure carrying through to a long finish. Ideal to serve with all types of meat dishes, stews and matured cheese. Rated 89 points by Wine Spectator.		
<b>Reninger Helix, Pomatia Red Blend, WA</b>	<b>2002</b>	<b>\$19 375 ml</b>
This well-balanced crowd pleaser is comprised of 38% Syrah, 25% Cab Sauv, 24% Merlot, and 13% Cabernet Franc. Pomatia's rich aromas of dark fruits, caramel, and a touch of sawdust's usher in decadent flavors of plums and black cherries bathed in French vanilla and coffee beans with a tantalizing finish of dark chocolate and eucalyptus leaf.		

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Benjamin Franklin

## Dessert Wine

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<b>Quady Orange Muscat Electra, California</b>	<b>NV</b>	<b>\$24</b>
Light, delicate and very refreshing, we call it "Electra" because of the soft tingly sensation on the tip of the tongue. Electra's delicate fruit-floral fragrance was achieved by fermenting Orange Muscat juice at a low temperature for over two months, thus retaining a considerable amount of natural carbonation. Electra is a low alcohol (4%) delicately sweet wine. Refreshingly crisp, and mysteriously aromatic. A picnic wine, it goes with salads, spicy foods, fruit, desserts, sunny afternoons, blue skies and fresh air.		
<b>Elderton Late Harvest "La Magis" Botrytis, Australia</b>	<b>2006</b>	<b>\$34 375 ml</b>
This wine offers concentrated flavors of apricots, toffee and honey. It is an ideal accompaniment to most desserts and afters.		
<b>Prieure d'Arche Sauternes</b>	<b>1998</b>	<b>\$37 375 ml</b>
Pieure d'Arche is a blend of 80% Semillon and 20% Sauvignon Blanc. This wine combines the richness, finesse, and vivacity of a great Sauternes and represents outstanding value for the appellation.		
<b>Colter's Creek Late Harvest Reisling</b>	<b>2009</b>	<b>\$19 375 ml</b>
Colter's creek, the small stream that flows past the winery, was named by Lewis & Clark to honor John Colter, a reliable tracker and trusted member of their expedition. Coler went on to become a true mountain man and an enduring American legend. Harvested in late November, this Riesling yielded a luscious syrup from shriveled grapes, this wine has a floral nose of roses, and finishes with deep fruit flavors of peaches and pears.		