

WINE, BEER, COCKTAILS & MORE

*PRONUNCIATION, TASTING NOTES AND ORIGINS FOR WINES, BEERS
AND COCKTAILS*

EAT PASTA

PASTINI

DRINK WINE

CHARLES & CHARLES RIESLING

REESE-ling/ Mineral, Citrus, Honeysuckle / Pork, Salads, Antipasti

Yakima Valley fruit yields a gorgeous, full flavored Riesling with citrus and honeysuckle flavors and a refreshing, crisp finish.

WHITE WINES

CHARLES & CHARLES RIESLING.....1

CHARLES SMITH 'EVE' CHARDONNAY.....2

CHEHALEM INOX CHARDONNAY.....3

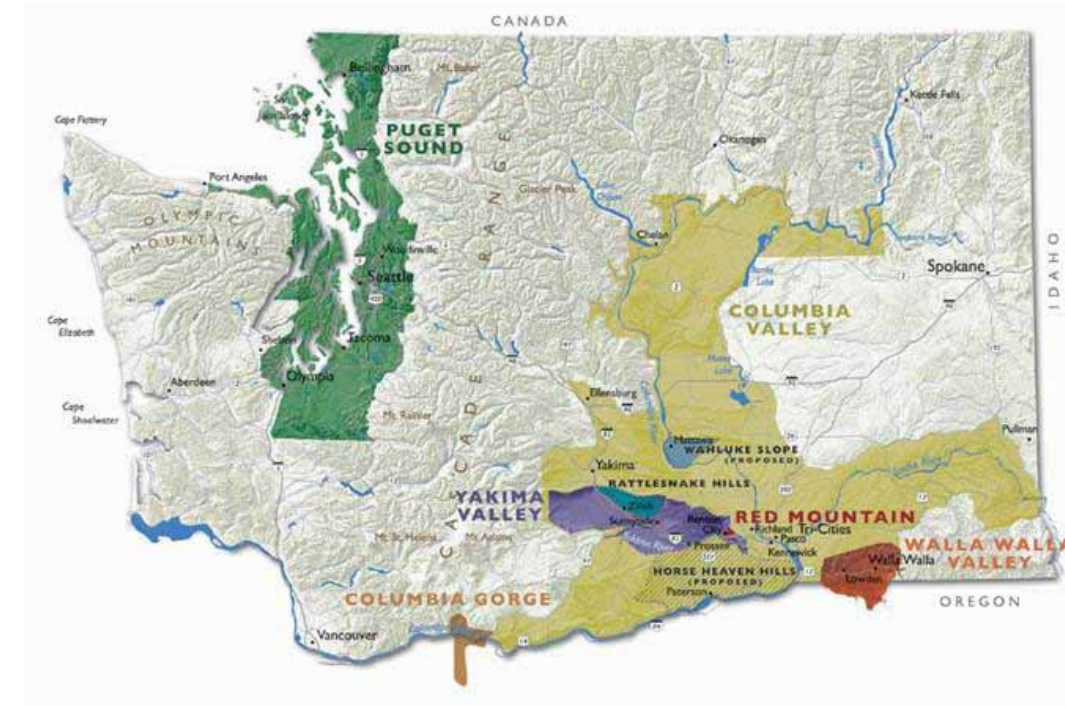
DI LENARDO PINOT GRIGIO.....4

COEUR DE TERRE PINOT GRIGIO.....5

LA CAPPUCINA SOAVE.....6

PASTINI BIANCO.....7

LUNETTA PROSECCO.....8



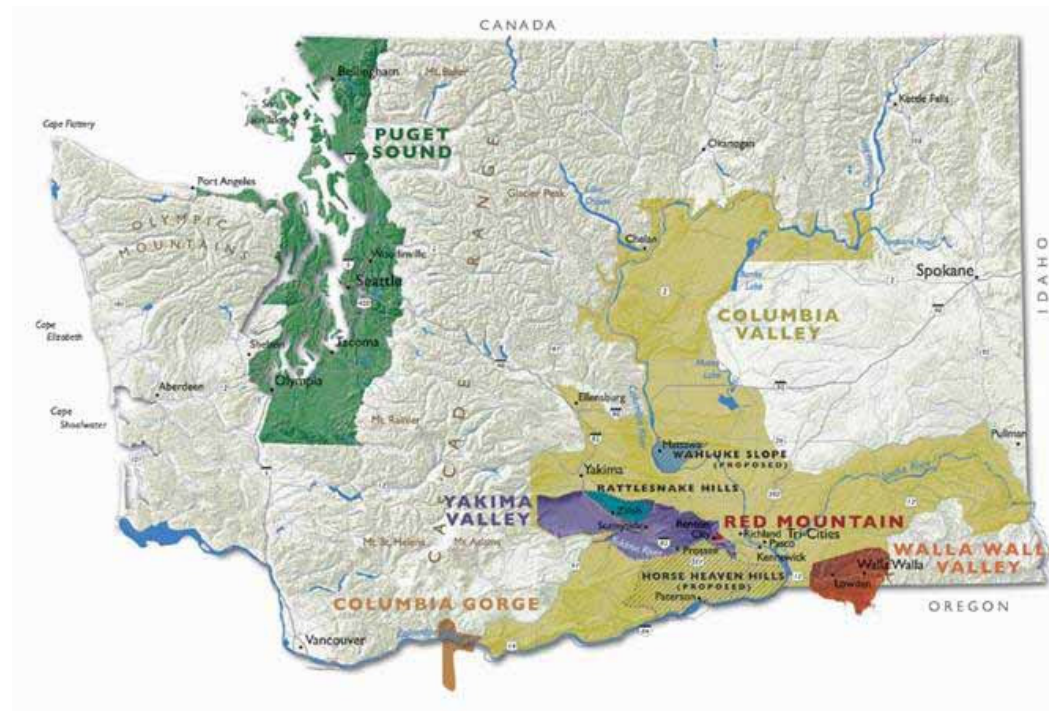
Although its wine history is relatively short, Washinton now produces more wine than any other US state, other than California. Almost all wine production occurs in Washington’s hot, desert-like eastern part, although there is some grape growing and one AVA (Puget Sound) in the cooler, wetter west.

VARIETAL:	Riesling
ORIGIN:	Yakima Valley AVA, Washington
KEY DESCRIPTORS:	Mineral Stone fruit Citrus Honeysuckle
FOOD MATCHES:	Pork Salads Antipasti

CHARLES SMITH ‘EVE’ CHARDONNAY

shar-doh-nay/ Apple, Pear, Melon / Squash, Shellfish

Created from 100% Chardonnay from Ancient Lakes, Charles Smith “Eve” Chardonnay is fermented on lees with partially native yeast and aged for five months in used oak barrels.



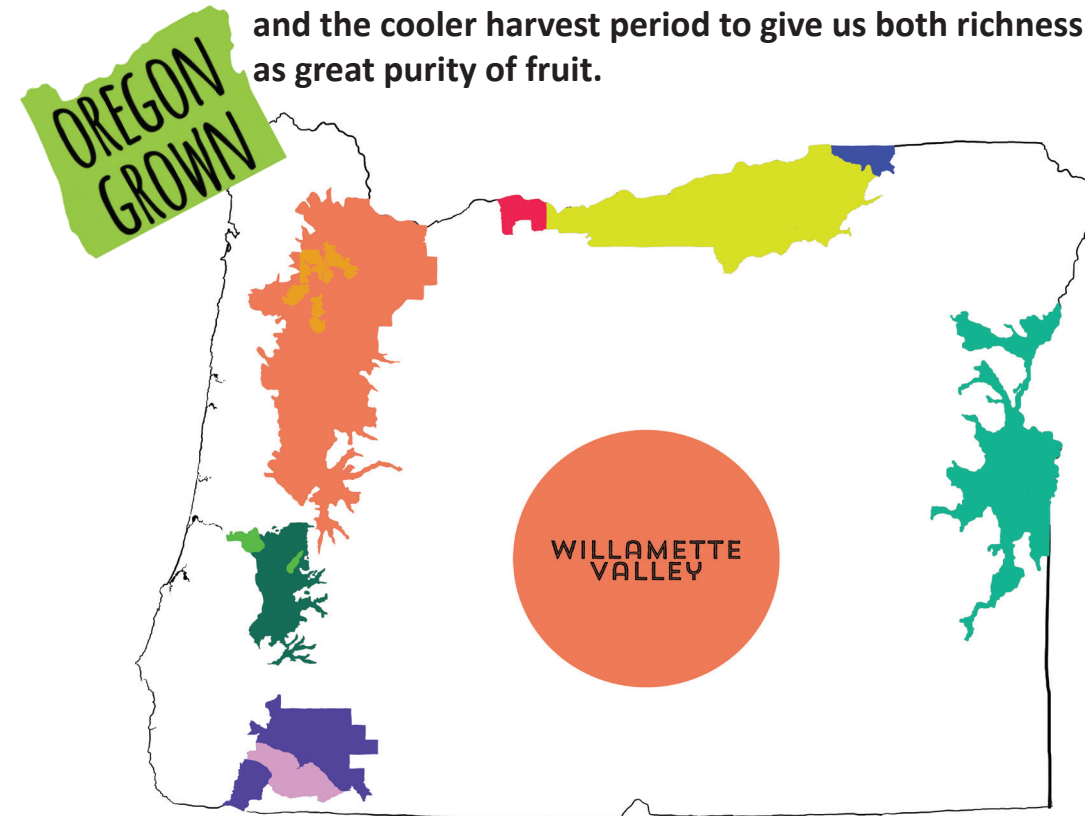
Chardonnay is the world’s most famous white-wine grape and also one of the most widely planted. Although the most highly regarded expressions of the variety are those from Burgundy and California, many high-quality examples are made in Italy, Australia, New Zealand and parts of South America.

VARIETAL:	Chardonnay
ORIGIN:	Colombia Valley, Washington
KEY DESCRIPTORS:	Apple Pear Melon
FOOD MATCHES:	Roasted Butternut Squash Ravioli Shellfish

CHEHALEM INOX CHARDONNAY

shar-doh-nay/ Ginger and Peach/ Shellfish, Green Salad, Chicken

This is INOX at the pinnacle of balance, profiting from the ripe summer and the cooler harvest period to give us both richness and acid, as well as great purity of fruit.



Chardonnay is the world’s most famous white-wine grape and also one of the most widely planted. Although the most highly regarded expressions of the variety are those from Burgundy and California, many high-quality examples are made in Italy, Australia, New Zealand and parts of South America.

VARIETAL:	Chardonnay
ORIGIN:	Willamette Valley, Oregon
KEY DESCRIPTORS:	Ginger Peach
FOOD MATCHES:	Shellfish Green salad Chicken

DI LENARDO PINOT GRIGIO

pee-noh-GREE-joe / Pear, Smooth Finish / Antipasti, Seafood, Cream Sauce

A little richer and much more elegant than the usual PG's. Not crisp, but soft with the lively fruit flavors of pear, apricot and quince dominating. It has undergone a secondary fermentation that turns tart malic acids to softer lactic acids.



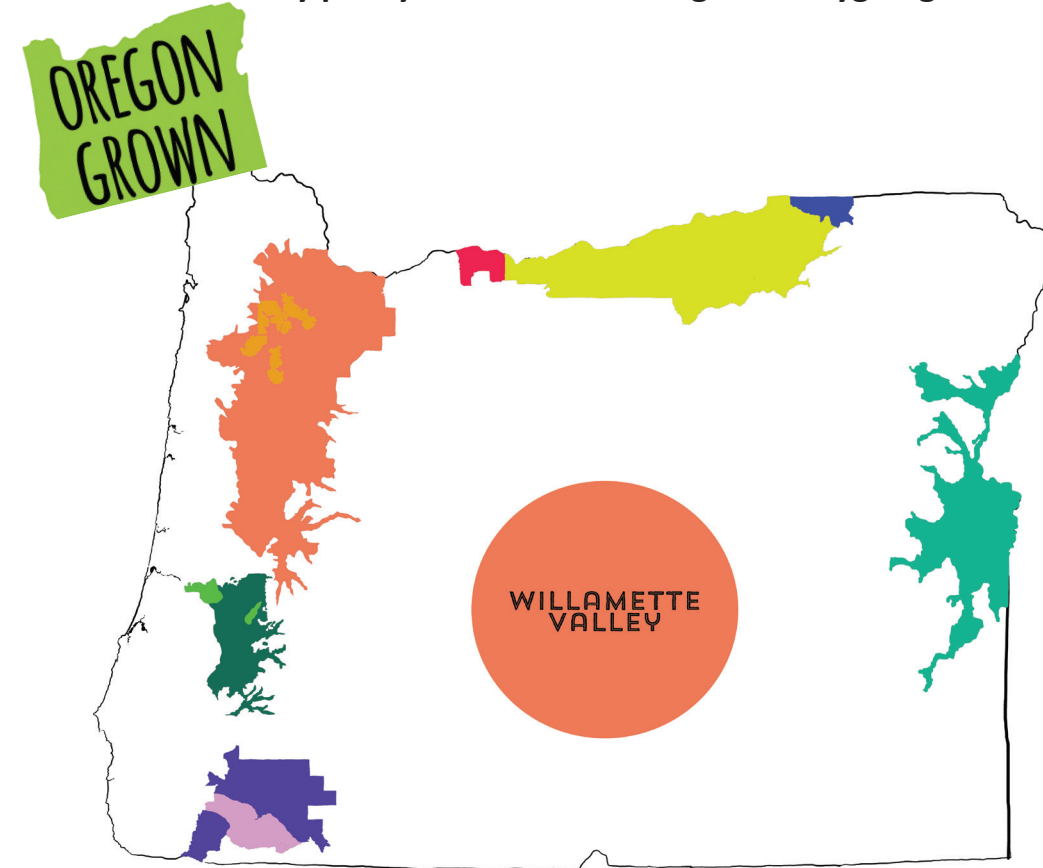
This wine growing region is known as Veneto. It includes Venice and is one of the most prominent wine regions in Italy.

VARIETAL:	Pinot Grigio
ORIGIN:	Veneto (area around Venice in the Northeast)
KEY DESCRIPTORS:	Pear Slightly rich Smooth finish
FOOD MATCHES:	Antipasti Pastas with Seafood or Cream Sauces

COEUR DE TERRE PINOT GRIGIO

pee-noh-GREE-joe/ Citrus, Melon, Oak / Pork, Mushrooms

Very pale yellow color in the glass. Easygoing with a crisp finish.



Coeur de Terre or "Heart of the Earth" is located in the West Hills of McMinnville, known for its geologic diversity and beauty which translates into unique Pinot noir.

VARIETAL:	Pinot Grigio
ORIGIN:	Willamette Valley, Oregon
KEY DESCRIPTORS:	Citrus Melon Oak
FOOD MATCHES:	Pork Mushrooms

LA CAPPUCINA SOAVE

fruit, crisp acidity/ Seafood, salads, cheeses

In this Soave we find all the typical characteristics of Garganega from around Verona. This region infuses every wine from here with pronounced aromatic qualities and precise perfumes, with dominant notes of citrus fruits and hints of tropical fruits and hawthorn.



The Cappuccina Soave is produced in Veneto in Northern Italy from 100% Garganega.

VARIETAL:	Garganega (garh-GAH-neh-gah)
ORIGIN:	Veneto, Italy
KEY DESCRIPTORS:	Fruit Crisp acidity
FOOD MATCHES:	Seafood Salads Cheeses

PASTINI BIANCO

ver-DEE-key-oh / Dry, Crisp / Antipasti, Seafood Pasta

Made with sustainably-grown 100% Verdicchio grapes from the Marche region on the eastern (Adriatic) coast of Italy, this refreshing white had tropical fruit aromas and a dry, crisp finish.



PASTINI BIANCO

VINO DELLA CASA • PRODUCT OF ITALY

Alc. 12% by volume

The winemaker is Made for us by Dr. Maurizio Marchetti, a soils scientist and well as winery owner, who really knows his vineyard dirt! He has visited Pastini too.

VARIETAL:	Verdicchio (ver-DEE-key-oh)
ORIGIN:	Marche, Italy
KEY DESCRIPTORS:	Dry Crisp
FOOD MATCHES:	Fettuccini Alfredo Seafood Pastas

LUNETTA PROSECCO

pro-SE-ko / Apple, Peach / Antipasti, Seafood

Lunetta means “Little Moon” in Italian. The grapes are handpicked in the northern Italian region of Trentino, dedicated exclusively to producing world-class sparkling wines.



The area consists of the regions Trentino and Alto Adigend is part of the Tre-Venezie trifecta. The northernmost region of Italy is fairly hilly due its closeness to the the Alps.

RED WINES

PASTINI ROSSO.....9

CASCINA CASTLE'T BARBERA D'ASTI.....10

SHARECROPPER'S PINOT NOIR.....11

ELK COVE PINOT NOIR.....12

TRAVIGNOLI CHIANTI RUFINA.....13

COLTIBUONO R. STUCCHI CHIANTI CLASSICO.....14

CORVIDAE "ROOK".....15

NOZZOLE CHIANTI.....16

CLASSICO RISERVA17

IL BRUCIATO (TENUTA GUADO AL TASSO).....18

REVELRY VINTNERS MERLOT.....19

TENUTA SANT' ANTONIO 'NANFRE'.....20

VILLA ANTINORI TOSCANA.....21

LA QUERCIA MONTEPULCIANO.....22

CHARLES & CHARLES RED BLEND.....23

CANTELE PRIMITIVO.....24

VARIETAL:	Glera
ORIGIN:	Trentino, Italy
KEY DESCRIPTORS:	Apple Peach Clean Finish
FOOD MATCHES:	Antipasti Seafood

PASTINI ROSSO

san-joh-VAY-zeh / Cherry Fruit, Earthy Notes / Any Pasta!

100% Sangiovese from the Chianti region of Tuscany, the sustainably-farmed grapes are hand-picked in the Siena hills of southern Tuscany. Winemaker Antonio Sanguineti grew up watching his father make wine, and is a highly respected winemaker (and race car driver). A great, food-friendly wine that pairs well with any pasta. Antonio has visited Pastini and loves our food!



PASTINI ROSSO

VINO DELLA CASA • PRODUCT OF ITALY

Alc 13% by volume

Bursting with cherry fruit and subtle earthy notes, this is a Chianti in everything but name (winemakers must pay a substantial fee to use the 'Chianti' name, so it is just called a "Rosso" or red).

VARIETAL:	Sangiovese (san-joh-VAY-zeh)
ORIGIN:	Tuscany, Italy
KEY DESCRIPTORS:	Cherry Fruit Earthy Notes
FOOD MATCHES:	This food friendly red pairs well with any pasta.

CASCINA CASTLE'T BARBERA D'ASTI

mo-SCAH-toh-DAHS-tee/ Lightly fizzy, soft fruit / Salads, Dessert

This 100% organic wine is strained several times before it is bottled to ensure clarity. When the ideal balance between sugar and acidity is reached the wine is cooled to block further fermentation and again filtered.



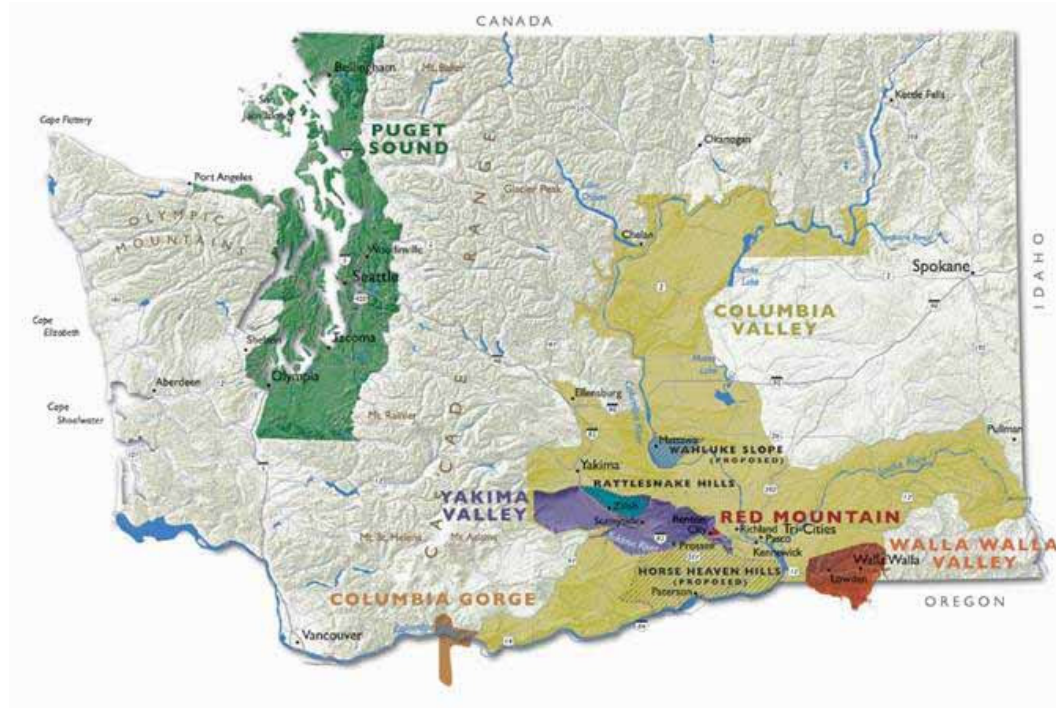
Italian organic, earthy with deep cherry fruit... Vespa wine!

VARIETAL:	Moscato d'Asti
ORIGIN:	Piemonte, Italy
KEY DESCRIPTORS:	Lightly frizzante Soft velvety fruit
FOOD MATCHES:	Salads Dessert

SHARECROPPER'S PINOT NOIR

pee-noh-nwahr/ Spicy, Buttery Toast / Seafood, Baked Ziti with Italian Sausage

Owen Roe vineyards are located in the Willamette, Mid-Columbia, Yakima, and Walla Walla valleys. Special care is taken with each wine to minimize handling of the grapes to preserve the taste.



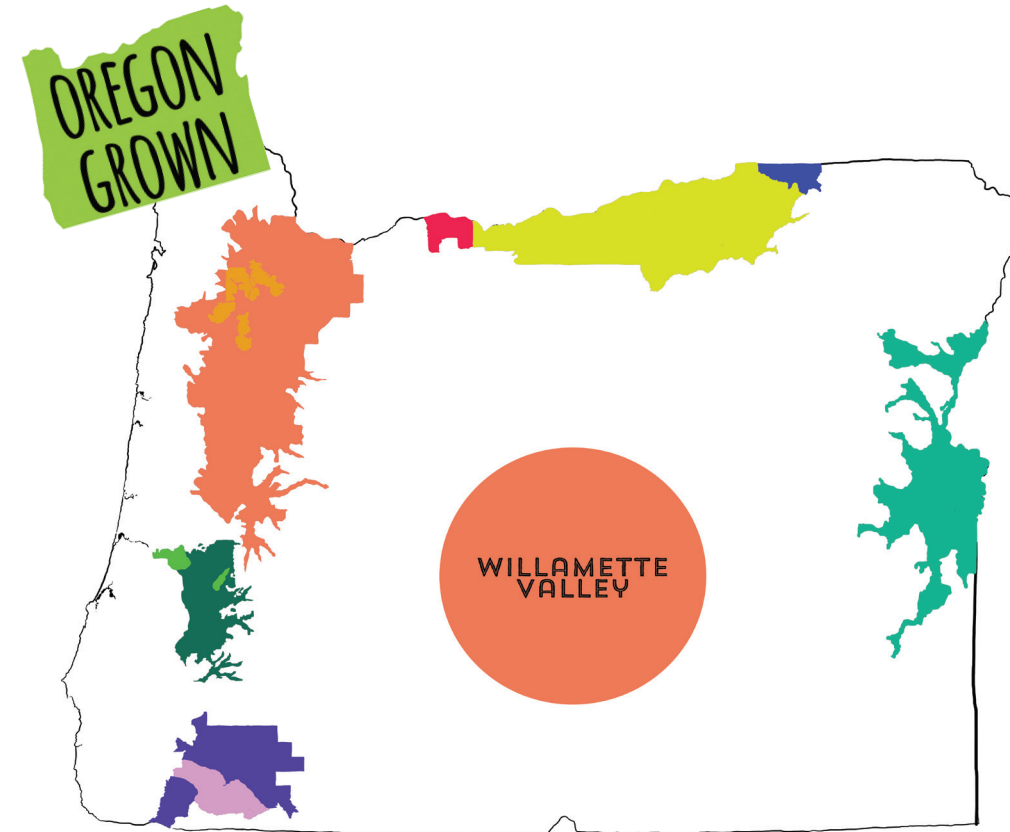
Sharecropper's was named because of the cooperative efforts on the vineyards where the grapes are grown. The process ensures growers and harvesters are paid fairly and in a timely manner.

VARIETAL:	Pinot Noir Willamette Valley
ORIGIN:	Willamette Valley, Washington
KEY DESCRIPTORS:	Spicy Blue plum fruit Buttery toast a tannic frame
FOOD MATCHES:	Seafood Baked Ziti with Italian Sausage

ELK COVE PINOT NOIR

pee-noh-nwahr/ Blackberries, Cedar, Chocolate / Five Cheese Lasagna with Meat Sauce

Smooth and silky yet substantial, classically elegant texture...s'wonderful, s'marvelous!



The Willamette Valley Pinot Nior draws from vineyards representing all three of the major Willamette Valley soil types. The wine makers pick and choose different flavor components

VARIETAL:	Pinot Nior Willamette Valley
ORIGIN:	Willamette Valley, Oregon
KEY DESCRIPTORS:	Blackberries Cedar Chocolate
FOOD MATCHES:	Five Cheese Lasagna with Meat Sauce

TRAVIGNOLI CHIANTI RUFINA

key-AHN-tee / Mature Fruit, Liquorice / Rigatoni Zuccati

A dry, full-bodied, ripe and exceptionally complex Chianti from the Rufina region near Florence.



There are 7 areas that are allowed to use the name Chianti however it's widely recognized that the top two are Rufina and Classico. Rufina is the smallest and higher in altitude than Classico.

VARIETAL:	Primitivo
ORIGIN:	Tuscany, Italy
KEY DESCRIPTORS:	Mature fruit Leather Liquorice
FOOD MATCHES:	Rigatoni Zuccati Five Cheese Lasagna with Meat Sauce

COLTIBUONO R. STUCCHI CHIANTI CLASSICO

key-AHN-tee / Soft, Balanced Acidity / Rigatoni Zuccati

Smoky, deep fruit that is full-flavored yet soft...winemaker Roberto Stucchi's signature wine.



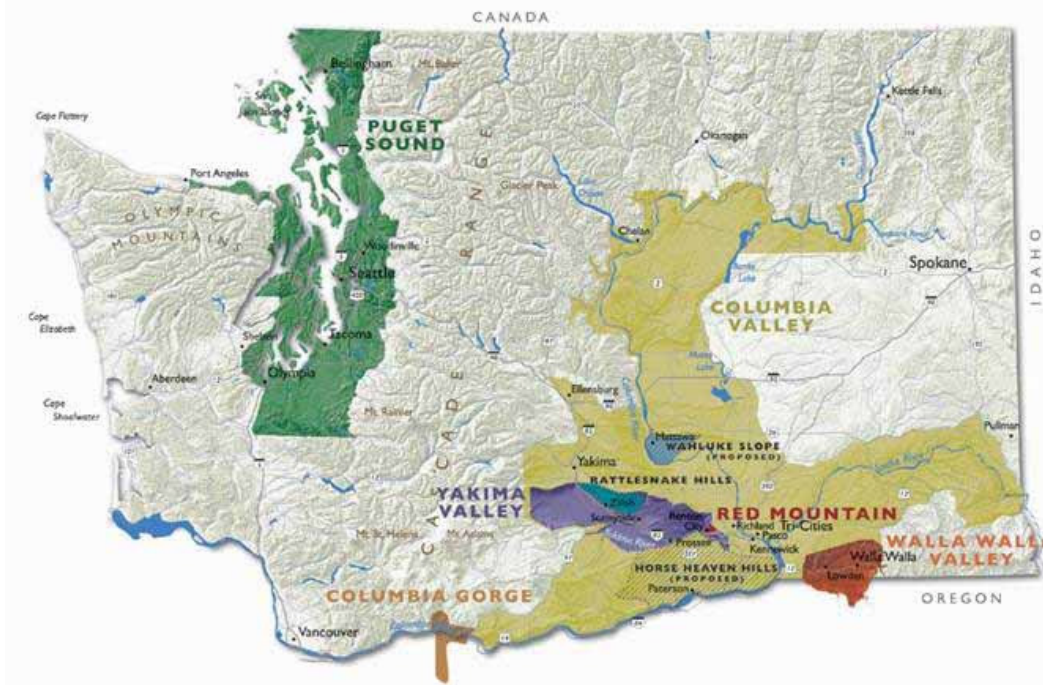
This vineyard's mantra is all about sustainability and quality and it is the reason they are thought of as highly internationally as they are in their home country.

VARIETAL:	Sangiovese (san-joh-VAY-zeh)
ORIGIN:	Tuscany, Italy
KEY DESCRIPTORS:	Soft Well-balanced acidity
FOOD MATCHES:	Rigatoni Zuccati Five Cheese Lasagna with Meat Sauce

CORVIDAE “ROOK”

key-AHN-tee / plumb, tangy / Spaghetti Carbonara

Owen Roe, also the winemakers of Sharecroppers', make this robust blend of Washington Merlot, Syrah and Cabernet...ripe plum and cassis, balanced by chewy tannins. A wine to crow about!



Corvidae is the Latin name for the family of birds that includes the Crow, Raven, Jay and Magpie. These “dark” birds are everywhere in the vineyards of Eastern Washington. Their reputation as crafty, adaptable, and somewhat dubious characters is a fitting icon for our suspiciously terrific value wines from this region.

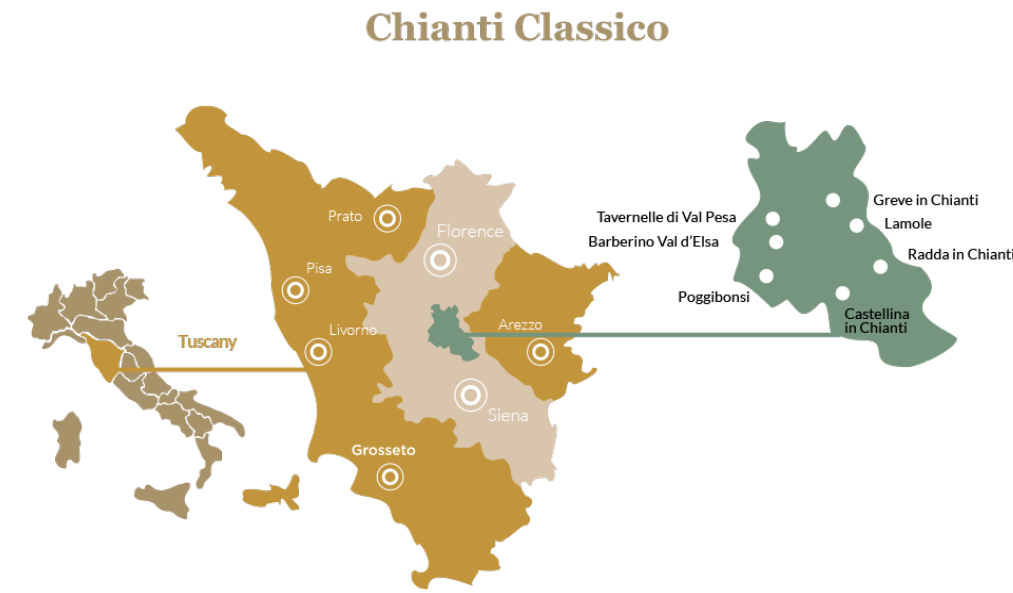


VARIETAL:	Red Blend
ORIGIN:	Colombia Valley, Washington
KEY DESCRIPTORS:	Light Sweet Plumb Tangy
FOOD MATCHES:	Spaghetti Carbonara Five Cheese Lasagna with Meat Sauce

NOZZOLE CHIANTI CLASSICO RISERVA

key-AHN-tee / Cherries, Mocha / Lasagna

Chianti Classico is the heartland of the Chianti wine region – its traditional and longest-established viticultural area. The term classico is used in this way in several Italian wine regions (Orvieto and Valpolicella, for example), although Chianti is almost certainly the most famous example.



Bright flavors of cherries and mocha with a smooth, long finish...fantastico!



VARIETAL:	Red Blend
ORIGIN:	Chianti Classico, Italy
KEY DESCRIPTORS:	Cherries Mocha Smooth finish
FOOD MATCHES:	Five Cheese Lasagna with Meat Sauce

IL BRUCIATO (TENUTA GUADO AL TASSO)

(Cab-er-nay saw-vee-nyon) (mer-loh) (shi-RAH) / Fruity, Balanced / Cavatappi Primavera

A blend of Cabernet and Merlot in the Super Tuscan style, from a renowned estate southwest of Florence



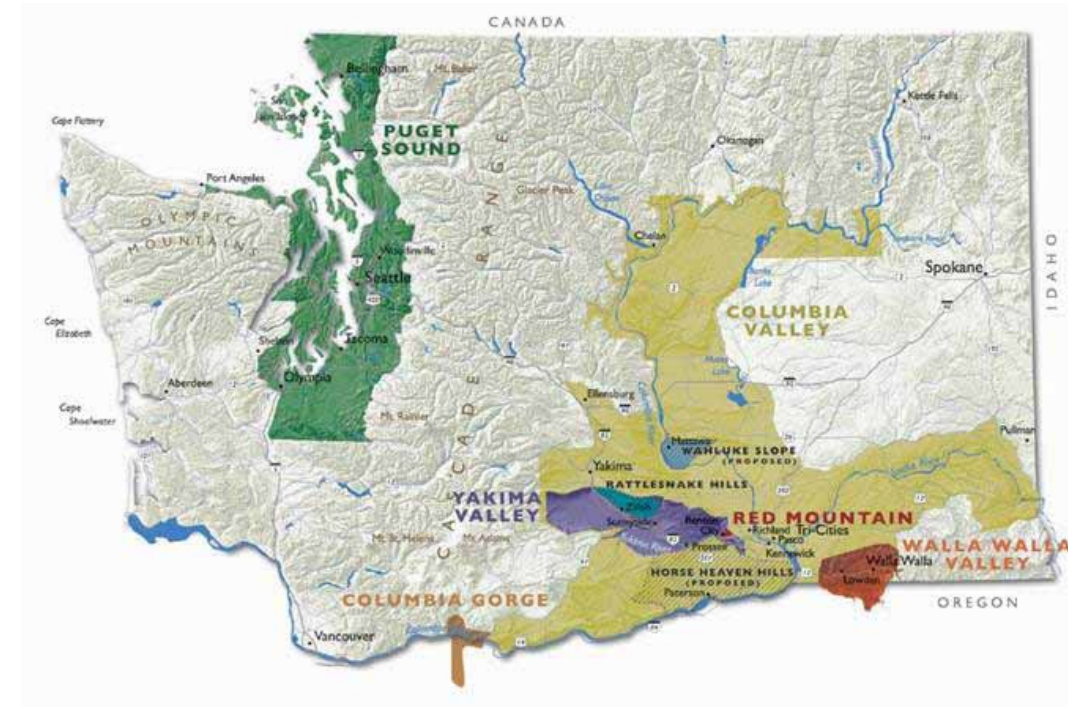
Guado al Tasso, meaning literally “Badger’s Ford,” takes its name from a common sight at the estate of Tenuta Guado al Tasso, Bolgheri, where it is produced. The estate is located approximately 50 miles southwest of Florence, near the medieval town of Bolgheri.

VARIETAL:	55% Cabernet Sauvignon, 30% Merlot, 15% Syrah
ORIGIN:	Tuscany, Italy
KEY DESCRIPTORS:	Very Fruity Balanced
FOOD MATCHES:	Spaghetti and Meatballs Cavatappi Primavera

REVELRY VINTNERS MERLOT

mer-loh/ Blueberry, Oak, Spice / Pappardelle with Meat Sauce Bolognese

Merlots are similar to Cabernet Sauvignon but with less tannin and fruit. Delivers earlier maturing wines. Often blended with Cabernet; on its own may soften with age, though fruit flavors may fade.



Harvested and produced in the Columbia Valley, this deep red is rich with blueberry and cherry fruit supported by a structure of oak and spice.

VARIETAL:	Merlot
ORIGIN:	Colombia Valley, Washington
KEY DESCRIPTORS:	Blueberry Cherry Oak Spice
FOOD MATCHES:	Pappardelle with Meat Sauce Bolognese Orecchiete with Cauliflower, Bacon and Spinach

TENUTA SANT' ANTONIO 'NANFRE'

val-po-lee-CHEL-lah/ Fresh, Moderate Tannins / Beef, Seafood

Soft, fresh and fruity cherry character with subtle spiciness. The vineyard is north-east of Verona, where great wines have been produced since Roman times.



The Valpolicella Blend is based on three indigenous red-wine grape varieties grown in the Veneto region in Italy's northeast: Corvina, Rondinella and Molinara.

VARIETAL:	Valpolicella Blend (val-po-lee-CHEL-lah)
ORIGIN:	Valpolicella, Veneto, Italy
KEY DESCRIPTORS:	Fresh Moderate Tannins
FOOD MATCHES:	Five Cheese Lasagna with Meat Sauce Seafood

VILLA ANTINORI TOSCANA

san-joe-VAE-sae / Toasty, Chocolate / Pappardelle with Meat sauce Bolognese

A Meritage blend of Sangiovese, Cab, Merlot and Syrah that achieves an elegant style...complex and well-structured with smooth tannins and nuanced oak.



This is a Tuscan wine, blending Sangiovese, Cabernet Sauvignon, Merlot and Syrah. It blends Old World acidity and earthiness with New World texture and richness.

VARIETAL:	Sangiovese, red blend
ORIGIN:	Tuscany, Italy
KEY DESCRIPTORS:	Toasty Chocolate Vanilla
FOOD MATCHES:	Pappardelle with Meat Sauce Bolognese

LA QUERCIA MONTEPULCIANO

mohn-tay-pool-CHAH-no/ medium bodied, blackberry, spice / Butternut Squash Ravioli

100% Organic, this is one of the most delicious, expressive and balanced Montepulciano around. La Quercia is a small family-run estate headed up by farmer/ winemaker Antonio Lamona.



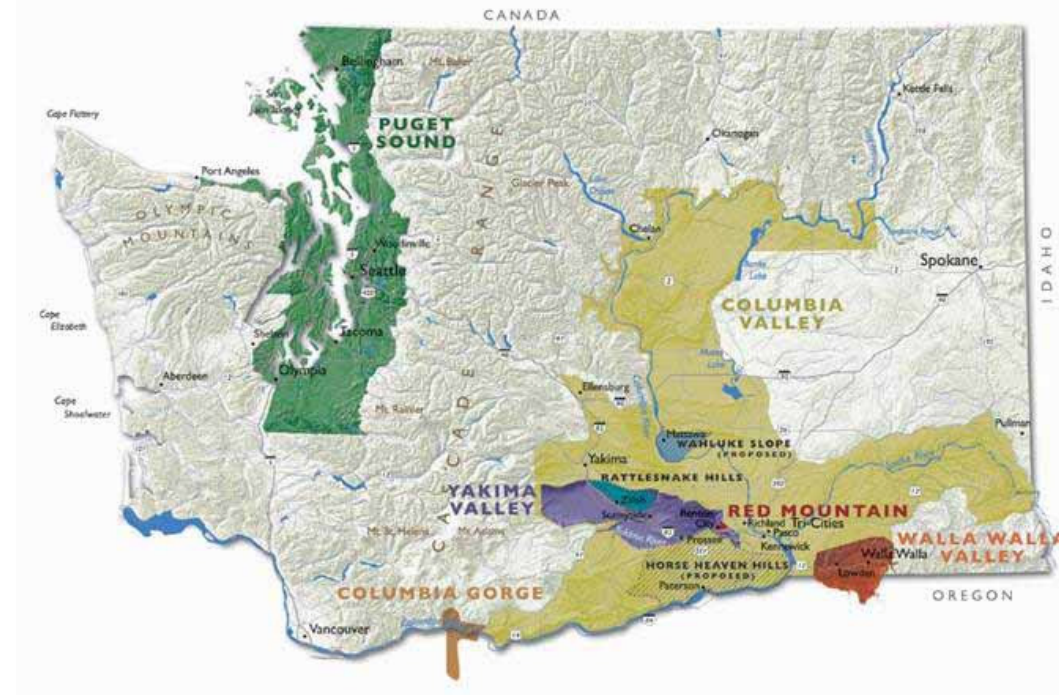
All of his grapes are organically grown and hand-harvested. This red is comes from the Abruzzo region and is made with the Montepulciano grape.

VARIETAL:	Montepulciano (mohn-tay-pool-CHAH-no)
ORIGIN:	Abruzzo, Italy
KEY DESCRIPTORS:	Similar to Chianti in style Medium Bodied Blackberry, Chocolate, Spice
FOOD MATCHES:	Cannelloni Frutti Dr Mare Butternut Squash Ravioli

CHARLES & CHARLES RED BLEND

cab-er-nay-saw-vee-nyon & shi-RAH/ Earthy & Spicy / Spaghetti and Spicy Sausage

75% Cabernet Sauvignon, 25% Syrah - Bold, rich and textured but not over the top – It's an intense dark blue / purple in color with tremendous purity, depth, and focus. Tannins are present giving firm structure.



Cabernet makes up three-quarters of this blend. Appealing aromas of dried herbs, blue fruit, coffee and spice lead to sweet, full-feeling cherry and plum flavors backed by a light grip of tannins.

VARIETAL:	Cabernet Sauvignon & Syrah (cab-er-nay-saw-vee-nyon) (shi-RAH)
ORIGIN:	Colombia Valley, Washington
KEY DESCRIPTORS:	Earthy Back Currant Dark Cherry Tobacco
FOOD MATCHES:	Spaghetti and Spicy Sausage Spaghetti Carbonara

CANTELE PRIMITIVO

pri-meh-TEE-voh/ Full-bodied / Five Cheese Lasagna with Meat Sauce

Primitivo is a dark-skinned grape known for producing inky, tannic wines. A classic Primitivo wine is high in both alcohol and tannins, intensely flavored and deeply colored.



This full-bodied cousin of Zinfandel delivers lush fruit and more elegance than most Zins. Ideal with lasagna and other hearty pastas.

BEERS, CIDERS & COCKTAILS

Beer.....	23
Cider.....	24
Cocktails.....	25

VARIETAL:	Primitivo
ORIGIN:	Puglia, Italy
KEY DESCRIPTORS:	Full-bodied Velvety warmth Gentle tannins
FOOD MATCHES:	Five Cheese Lasagna with Meat Sauce

BIRRA BEER

ON TAP PYRAMID HEFEWEIZEN

A wheat beer brewed in Seattle, WA. Unfiltered for extra flavor, a smooth and refreshing ale.



10 BARREL BREWING CO

Another local brewery, founded in 2010 in Bend, OR

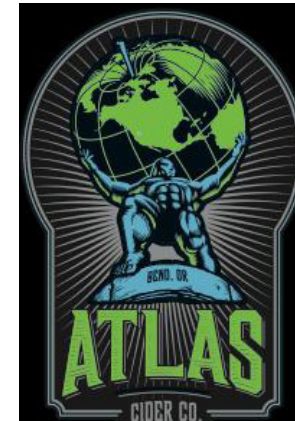


DESCHUTES BREWERY

Seasonal selection brewed in Bend, OR



CIDER



ATLAS CIDER CO SESSIONS CIDER

The fruit forward apple aroma and taste come from a tailored blend that perfectly balances the sweetness, tartness, and dryness of the fruit. A clean finish from the use of all fresh regional juices reminds us that this is an authentic hard cider.

IN BOTTLES



DESCHUTES BLACK BUTTE PORTER

This is the beer that started it all. A rich, creamy mouthfeel complements a layered depth, revealing distinctive **chocolate** and **coffee** notes. Full of flavor, yet easy to drink.



DESCHUTES MIRROR POND PALE ALE

A crisp, single-hop pale ale with floral and citrus notes from 100% Cascade hops and a smooth caramel malt character.



BIRRA MORETTI

Crisp Pilsner imported in kegs from Italy. Luigi Moretti's "Beer and ice factory" was founded more than a century ago in Udine, in the Friuli region.

COCKTAILS

SANGRIA ROSSO

Brandy, agave, fresh citrus, local Pinot Noir

MILANO MULE

Volstead Vodka, lime, Aperol, ginger beer

BLOOD ORANGE MARGARITA

Cuervo Gold, lime, agave, blood orange

LUNGANO DROP

House-infused citrus vodka, Tuaca, fresh lemon

POMPELMO

New Deal No. 33 Gin, Aperol, grapefruit soda over ice

BELLA BERRY MARTINI

Crushed Berries, Crater Lake Vodka, Orange Liqueur

HEMINGWAY DAQURI

Silver Bacardi, lime, maraschino, grapefruit juice

APEROL SPRITZ

Prosecco, Aperol, Soda on Ice

LUCCA'S LEMONADE

Maker's Mark, Vermouth, Amarena Cherry

MADE MANHATTAN

House-infused Citrus Vodka, limoncello, lemon soda over Ice

CRATER LAKE MARTINI

Crater Lake Vodka, Lava Rock Filtered

BELLINI

Prosecco, Peach Puree, Apricot Liqueur

GLOSSARY

AVA: American Viticultural Area, the origin system used in the U.S.

Dry: Lacking Sweetness, Sugars in fermenting grape juice turn into alcohol. The longer the wine is left to ferment, the dryer the wine.

Fermentation: The process of yeast turning sugars into alcohol. To make wine, grapes are crushed, exposing the sugar in the juice to yeast. Fermentation will continue until all the sugar has been turned into alcohol or the level of alcohol in the juice reaches around fifteen percent, or when the wine maker stops the fermentation process. Any leftover sugars will remain in the wine.

Full / Medium / Light Bodied: These are terms used to describe the general weight, 'fullness' or overall feel of a wine in your mouth. Full-bodied wines are big and powerful. In contrast, light-bodied wines are more delicate and lean. Medium-bodied wines fall somewhere in between. Wines with alcohol levels above 13.5% are typically considered full-bodied while medium bodied sit in the 12% and 13.5% range.

Oaky: Wines aged in oak barrels will take on a toasty, buttery flavor of their containers

Sulfites: Sulfites are a preservative used in almost all wines. It prevents oxidation and can lighten the pigment in some wines, making reds more vibrant. Some accuse sulfite to be the cause of wine headaches, but unless you have an allergy, this is not the case. Less than 1% of the world has an allergy to sulfites.



“The Severus Snapes of wine, sulfites are perceived as evil villains by the daytime TV doctor crowd when on the sly they are necessary to success and are totally not going to kill you, or Harry Potter, for that matter.” - Marissa A. Ross, bon appetit magazine

Tannin: Astringent compounds present in red wine that puckers the mouth and makes it feel dry. Tannins come from the skin of the grape that are left on during the fermenting process and gives the wine its color.

Variety/Varietal: a single specified variety of grape.

ASKED AND ANSWERED

All the answers to frequently asked questions about wines, beer, and cocktails at Pastini.



On Wine...

Why do people swirl the glass?

Swirling a glass of wine adds oxygen to the glass. This dampens the bitterness in wines that are very dry because of tannic acids. The oxygen also makes aromatic notes in the wine easier to smell.

What's with sniffing with cork?

Sniffing the cork doesn't tell you much (if anything) about a bottle of wine. Sommeliers presenting guests with the cork of the bottle comes from an old tradition, originated in Bordeaux, France. Since Bordeaux wine is some of the most expensive wine in the world, counterfeits we're very common. The guest would be presented with the bottle's cork so they could inspect it for authenticity. Today, it is customary to give guests the cork of an expensive bottle and sniffing the cork has become a more modern addition to this tradition.

What's the difference between red and white wine glasses?

Typically Red wine glasses will be a bit taller and have a larger bowl than White wine glasses. In general Reds are bigger and bolder wines so they require a larger glass to allow all those aromas and flavors to emerge. There are hundreds of styles and varieties, each is designed to complement and highlight aromas in the wine.

What makes a wine organic?

The standards required for labeling a wine "organic" are different in the U.S. than they are in Canada and Europe. In the U.S., organic wines are "wines made from organically grown grapes without added sulfites". In Europe and Canada, organic refers to "a wine made from organically grown grapes that may contain added sulfites." You will occasionally see European wine labeled as "bio", this also means organic but by different standards than wine made in the U.S.

On Cider...