



Wine Collection

Il Song Garden's wines were carefully selected to bring out the best flavors found in Korean cooking while keeping the costs affordable through a low markup. Historically, the pairing of wine with Korean cuisine was seldom done as the national spirits of Korea did not include European-style wines. However, in today's modern "fusion" restaurants, the mating of classic wine tastes with the savory and spicy beauty of Korean meats, fish, and stews has proven to be a marriage made in heaven.

WHITES

Italy

Masi Modello Delle Venezie - 2007 - Bright straw yellow with green reflections. Excellent, deep aromas of flowers and fruit, particularly pears with a hint of vanilla, on the nose. Dry on the palate with hints of ripe apples and bananas giving depth to the wine. Perfect with white meats, poultry, and vegetarian cuisine. \$24/6

Candoni Pinot Grigio - 2007 - Straw-yellow in color with hints of green. It has a full, fruity aroma that is very long lasting, and a dry, mellow taste, particularly well balanced for such a full-bodied wine. Match: Appetizers, fish, soups, pasta or by itself. \$20/5

Candoni Prosecco Brut Sparkling - Delicate and fruity with a hint of honey; dry in the mouth with a pleasant acidity that leaves behind a delicious and persistent freshness with a dry, well-balanced taste. This is a wine suitable for every occasion. Goes beautifully with most sashimi and sushi dishes. \$24

Australia

Rosemount Diamond Riesling – 2006 - The nose is fresh and lifted, like the scent of ripe stone fruits. The palate is highly appealing with a distinctive zest of lime-fresh acidity giving way to peachy softness with hints of mango and apples. The wine draws to a crisp finish with excellent length and finesse. Excellent alone or with fish, shellfish, or sushi. \$16/5

Banrock Station Chardonnay – 2007 – More dry than sweet, this is a good compliment with hearty Korean soups as well as chicken and fish. \$16/5

Germany

Monchhof Robert Eymael Estate Riesling – 2007 - This wine first feels like biting into a ripe white peach, juicy, rich, creamy and sweet, with a full aroma. Yet the wine offers a great minerality and acidity to balance the sweetness that leaves your mouth watering for more. It is delicious by itself, or with seafood. Its bright acidity tones work well with a variety of cheeses or pastas that have a touch of cream. \$32/7.50

New Zealand

White Haven Marlborough Sauvignon Blanc – 2008 - A full flavored medium bodied wine, with an abundance of currant and gooseberry flavors. A vibrant wine with an abundance of currant and gooseberry flavors. Light straw-colored with classic grassy and ripe citrus accents, this wine refreshes the palate with a clean, lingering finish. Best with poultry and shellfish. \$27/7

California

Mirassou Sauvignon Blanc – 2005 - This wine has crisp flavors of tropical fruit and melon. It is well balanced with hints of grapefruit and pear. It pairs well with Korean Spicy chicken or shellfish. \$16/5

Pine Ridge Chenin Blanc/Viognier – 2007 - The fruity floral signature of Chenin Blanc and the fragrant bouquet of Viognier make up this unique bottling. Pine Ridge was the first California winery to develop this original blend. Floral and sweet on the nose, the Chenin Blanc-Viognier exhibits fragrant aromas of pear, lychee and melon, with a delicate touch of grapefruit, lime and mixed citrus. Sweet, bright flavors of lively citrus and pear are offered up along with a supple texture. The slightly off-dry finish is clean and crisp, marked with notes of red grapefruit. Paired nicely with spicy pork, chicken, fish, or shellfish. \$22.50/5.50

Kendall Jackson Special Select Chardonnay – 2007 – Most popular wine on this list. Citrus notes explode in your mouth from Monterey fruit and gala apple flavors. Serve with spicy Korean soups, chicken, shellfish, and sushi. \$23/6

REDS

Chile

Veramonte Primus Carmenre Cabernet Sauvignon, 2005 - One of the first cool-climate reds from Chile, the newest version of Primus is packed with ripe red cherry flavors and notes of bell pepper and bacon. The flavors of blackberry juice and clove end on a plush, mouthwatering finish. Perfect with bulgogi and kalbi. \$30

Australia

Banrock Station Merlot – 2007 - A softer style of wine, this flavorsome Merlot reveals ripe fruit aromas of blueberry, raspberry and plum. These characters continue onto the palate, and are complemented by subtle, toasty oak characters... *Wine Enthusiast 10 best buys*. Great with bulgogi, kalbi, stir-fry rib eye, and chop chae. \$16/5

Oregon

Benton Lane Pinot Noir – 2006 - This deep ruby colored pinot noir has impressive and varietal aromas of bing cherries, red plums, hibiscus and wild mushrooms. The smooth, ripe tannins give a voluptuous texture to the mixed berry and chocolate flavors of the wine. A hint of white pepper adds further complexity to the lively and seamless finish. Perfect match with kalbi. \$40

California

Jordan Cabernet Sauvignon – 2004 - well-integrated flavors, deep color, and balance. The bouquet offers distinct notes of cassis, black cherry, and cocoa. The aromatic qualities of the Petit Verdot marry well with the soft, alluring flavors of Merlot and compliment the masculine tannins of the Cabernet Sauvignon. The 2004 Cabernet Sauvignon has a rich texture and opulent flavors, complimented by a restrained framework of oak that leads to a lingering finish of violet, earth, smoke, and cola. Is the ideal wine when paired with Chef Young's choice bulgogi. \$79

St Francis Cabernet Sauvignon – 2005 – Recommended by the owners - full-bodied Sonoma County Cabernet Sauvignon with rich mouth-feel, moderate tannins and deep color accentuating the taste of black currant, plum, blueberry and spicy oak; underscored by discreet notes of vanilla, cedar and tobacco, and carry into the ripe, intense berry fruit flavors on the palate. Serve with Chef Young's stir-fry rib eye or any of the red meats. \$35

Louis Martini Sonoma Cabernet Sauvignon – 2006 - The wine offers many layers, featuring aromas and flavors of red cherry, blackberry and fresh sage with an underlying dry creek dustiness. Subtle herbal notes are complemented by additional layers of chocolate and vanilla, resulting in a complex, yet easy drinking, wine. \$27/7

Markham Merlot – 2003 - Bold, dense and complex, this Merlot has everything. Starting with aromas of raspberry, plum and cedar, the flavors of ripe loganberries, cherries and sweet oak marry in the finish. This Merlot is typical of the vintage in that respect. Aromas of violets and blackberry briars remind one of Cabernet Sauvignon while the fleshy texture alludes to Merlot. The attractive sweet espresso and black raspberry flavors add to the mystery. Merlot being a versatile red can compliment chicken, beef, or pork. \$38

Beringer Estate Merlot – 2006 - The wine is bright red fruit and vanilla/spice aromas, and black cherry and sweet black plum flavors, along with the density and volume of the palate, make this wine eminently drinkable. Merlot being a versatile red can compliment chicken, beef, or pork. \$22/6

Red Rock Merlot – 2006 - Has great concentration of Black Cherry, plum and boysenberry fruits with a nice full-bodied middle and a long soft finish. Compliments chicken, beef, or pork. \$16/5

Rancho Zabaca Zinfandel – 2005 - Well-concentrated blackberry aromas take a decided turn towards caramel and dried fruits without giving up their attractiveness, and the full-bodied, fleshy, slightly soft palate impressions that follow bring along flavors that are both dense and tannin-impacted. Serve with kalbi and bulgogi will help it show well. \$24.50