



“WHAT IS THE DEFINITION OF A GOOD WINE?
IT SHOULD START AND END WITH A SMILE.”

William Sokolin

“WINE MAKES A SYMPHONY OF A GOOD MEAL.”

Fernande Garwin

“A MEAL WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE.”

Jean-Anthelme Brillat-Savarin

“WINE IS SUNLIGHT, HELD TOGETHER BY WATER.”

Galileo Galilei



Wine Spectator

Wine Spectator has carefully and masterfully culled this extraordinary wine list from the finest vintages and appellations to be found. With a diverse array of wines, from Burgundies and Bordeaux to New World wines, there is something to suit everyone's taste and perfectly complement every meal.

Each year, Wine Spectator ranks thousands of wines from around the globe and all the wines they have chosen for Oceania Cruises are the best of the best as all have received a coveted rating of 85 or higher. You will also find daily recommendations from Wine Spectator on 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 will want to visit La Reserve by Wine Spectator, our wine-tasting center on Deck 12. Here, you can enjoy a premium wine-tasting lead by an insightful expert or indulge in a seven-course, wine-pairing dinner, a magnificent affair that is reserved for only 24 privileged guests.

Enjoy your wine this evening and please don't hesitate to ask any of our resident wine experts 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.





WHITE WINES

2005 | Zind-Humbrecht Gewürztraminer, Alsace, France

2009/2012 | Vigneti Fantinel Sant'Helena Sauvignon Blanc, Collio, Friuli, Italy

2010/2012 | Müller-Catoir Mussbach Riesling Kabinett, Pfalz, Germany

2008/2011 | Foley Steel Chardonnay, Santa Rita Hills, California

2009 | Zind-Humbrecht Pinot Gris Calcaire, Alsace, France

2007 | Zind-Humbrecht Herrenweg de Turckheim Riesling, Alsace, France

2010 | Merry Edwards Sauvignon Blanc, Russian River Valley, Sonoma, California

2009 | Huët Vouvray Sec Le Haut-Lieu, Loire Valley, France

RED WINES

2006/2008 | Abadía Retuerta Selección Especial, Castilla y León, Spain

2007 | Louis Jadot Château des Jacques Moulin-à-Vent Cru Classé, Burgundy, France

2006 | Yangarra Estate Cadenzia, McLaren Vale, South Australia

2009 | Hartford Court Land's Edge Vineyard Pinot Noir, Sonoma Coast, California

2009 | Craggy Range Te Muna Road Vineyard Pinot Noir, Martinborough, New Zealand

2009 | Joseph Drouhin Beaune Clos des Mouches, Burgundy, France

2008/2009 | Gaja Sito Moresco Langhe DOC, Piedmont, Italy

SAKE

GINJO | Dewazakura “Oka” Cherry Bouquet

A favorite among sake enthusiasts. Its lovely aroma and clean taste is floral rather than fruity, with a touch of pear and hint of melon.

Food pairing: salads, sashimi, summer rolls, light -flavored food | Served chilled

KAMOIZAMI | Shusen Three Dots

With a distinctive label bearing the three dots of its name, this sake is known for its gamier, earthier qualities derived from what might be considered the equivalent of a “natural yeast fermentation” in the winemaking world.

Food pairing: sweet meats, potatoes and squash | Served warmed or room temperature

JUNMAI | Akitabare “Koshiki Junzukuri” Northern Skies

A well crafted traditional sake with a rich, subdued, rounded, mild texture and earthy aroma.

Food pairing: cheese, mushrooms, chicken, fried foods, meat pastry | Served chilled

KAMOIZAMI | Nigori Ginjo Summer Snow

An olive oil note in aroma and flavor. A slight taste of white peach, cream, lemon zest and a slightly sweet, medium long finish.

Food pairing: spicy chicken and vegetables | Served chilled

DAIGINJO | Akitabare “Suirakuten” Heaven of Topsy Delight

Aged for two years after brewing, luscious, juicy melon and muscat grape characteristics, nuanced, gentle and fascinating.

Food pairing: cheese, sautéed mushrooms, grilled chicken, grilled seafood, fried foods, meat pastry | Served chilled

MASUMI | Okuden Kantsukuri Mirror of Truth

A traditional sake, smooth and well balanced with subtle sweetness.

Food pairing: cheese, sautéed mushrooms, grilled chicken, grilled seafood, fried foods, meat pastry | Served chilled

SPECIALTY | Kamoizumi “KomeKome” Happy Bride

Equivalent of an off-dry riesling kabinett, mildly sweet, pleasantly tart, showing enough acidity to keep it balanced.

Food pairing: thai food, spicy curries, dessert tarts, sorbets, custards, crème brulee | Served chilled

LIQUOR

Domaine de Canton

BEER

Kirin Ichiban Japanese

Tsingtao Chinese

Sapporo Japanese

Singha Thai

Chang Chinese

Asahi Japanese

Wines by the Glass

WHITE WINES

Greystone Cellars Sauvignon Blanc, California

Danzante Pinot Grigio delle Venezie IGT, Venezia, Italy

Nobilo Vineyards Sauvignon Blanc, New Zealand

Hoffman Family Cellars 401k Chardonnay, Sonoma, California

Mâcon-Chaintré Château de Chaintré, Burgundy, France

La Terre Chardonnay

Pine Ridge Vineyards Chenin Blanc-Viognier, California

Bodega Piedra Negra Pinot Gris, Uco Valley, Argentina

Bodegas Fillaboia Albariño, Rias Baixas, Spain

Donnafugata Anthilia IGT, Sicily, Italy

Bex Riesling, Mosel Saar Ruwer, Germany

RED WINES

Estancia Estates Pinnacles Ranch Reserve Pinot Noir, Monterey, California

Palacios Remondo La Montesa, Rioja, Spain

Spellbound by Michael Mondavi Merlot, Napa Valley, California

Simi Cabernet Sauvignon, Sonoma, California

Frescobaldi Castiglioni Sangiovese, Chianti, Tuscany, Italy

Spellbound by Michael Mondavi Petite Sirah, Napa Valley, California

Diseño Malbec, Uco Valley, Mendoza, Argentina

La Terre Cabernet Sauvignon, Spain

Frescobaldi Remole Toscano, Tuscany, Italy

Arboleda Carmenère, Colchagua Valley, Chile

Francois Lurton Merlot, Entre-Deux-Mers, Bordeaux, France

BLUSH & ROSÉ WINES

Woodbridge by Robert Mondavi White Zinfandel, California

Domaine Francois Lurton Les Fumées Blanches Rosé, France

CHAMPAGNE & SPARKLING WINES

Ruffino Prosecco, DOC, Treviso, Veneto, Italy

Montaudon Brut, Reims, France

House Selection Sparkling Wine

Schramsberg Mirabelle Brut, North Coast, California

White Wines

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.

2012 | Danzante Pinot Grigio delle Venezie IGT, Venezia, Italy

2012 | Santa Margherita Pinot Grigio Valdadige DOC, Trentino, Italy

2012 | Bodega Lurton Pinot Gris Reserva, Uco Valley, Mendoza, Argentina

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.

2011/2012 | Bex Riesling, Mosel Saar Ruwer, Germany

2012 | L. Kreuzschiesl Piesporter Goldtröpfchen Riesling, Spätlese, Mosel, Germany

BLUSH & ROSÉ | MEDIUM BODIED

2012 | Woodbridge by Robert Mondavi White Zinfandel, California

2011 | Domaine Francois Lurton Fumées Blanches Rosé, France

OTHER WHITE VARIETALS | MEDIUM BODIED TO MEDIUM-FULL BODIED

2011/2012 | Pine Ridge Vineyards Chenin Blanc-Viognier, Clarksburgh, California

2011 | Bodegas Fillaboja Albariño, Rias Baixas, Spain

2011 | Donnafugata Anthilia IGT, Sicily, Italy

2010 | Leth Grüner Veltliner Steinagrund, Donauland, Austria

2010 | Leonildo Pieropan Soave Classico Superiore DOC, Veneto, Italy

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

2009 | St. Supéry Virtú Meritage, Napa Valley, California

2006 | Marchesi Fumanelli Terso Bianco IGP, Veneto, Italy

GEWÜRZTRAMINER | MEDIUM BODIED

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

2004/2011 | Léon Beyer Gewürztraminer, Alsace, France

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

ORGANIC / SULFITE FREE

2012 | Gérard Bertrand, Naturae Chardonnay, France

White Wines

CHARDONNAY | MEDIUM TO FULL BODIED

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

2010/2012 | La Crema Chardonnay, Sonoma Coast, California

2012 | Hoffman Family Cellars 401k Chardonnay, Sonoma, California

2013 | Mâcon-Chaintré Château de Chaintré, Burgundy, France

La Terre Chardonnay, California

2009 | Peter Lehmann Chardonnay, Barossa, Australia

2011 | Joseph Drouhin Chablis 1er Cru, Burgundy, France

2010 | Sequoia Grove Chardonnay, Carneros, Napa Valley, California

2008/2010 | Lincourt Vineyards Chardonnay, Santa Rita Hills, Santa Barbara, California

2011 | Louis Jadot Puligny-Montrachet, Côte de Beaune, Burgundy, France

2009/2010 | Louis Jadot Meursault, Côte de Beaune, Burgundy, France

2009 | Freestone Estate Grown Chardonnay, Sonoma, California

2010 | Antinori Castello della Sala Cervaro, Umbria, Italy

2010/2012 | Hess Su'skol Vineyard Chardonnay, Napa Valley, California

SAUVIGNON BLANC | MEDIUM BODIED

Sauvignon Blanc wines have 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 barrel.

2012/2013 | Nobile Vineyards Sauvignon Blanc, Marlborough, New Zealand

2012 | Southern Right Sauvignon Blanc, Walker Bay, South Africa

2011 | Château Les Bertrands Cuvée Tradition Regatta, Côtes de Blayes, Bordeaux, France

2012 | Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand

2010 | Robert Mondavi Fumé Blanc, Napa Valley, California

2011 | Santa Gloria Marina Reserve Sauvignon Blanc, Maipo Valley, Chile

2012 | Greystone Cellars Sauvignon Blanc, California

2010 | Michel Redde Pouilly Fumé La Moynerie, Loire Valley, France

2012 | Indomita Riviera Private Reserve Sauvignon Blanc, Central Valley, Chile

2009/2013 | Ladoucette Comte Lafond Sancerre Blanc, Loire Valley, France

Red Wines

PINOT NOIR | MEDIUM TO FULL BODIED

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

2012 | Estancia Estates Pinnacles Ranch Reserve Pinot Noir, Monterey, California

2009/2012 | Robert Mondavi Carneros Pinot Noir, Napa Valley, California

2010 | Domaine Carneros Pinot Noir, Napa Valley, California

2011 | Silver Trident Benevolent Dictator Pinot Noir, Russian River Valley, California



Oceania Cruises co-founder and Vice Chairman Bob Binder continues to pursue his passion for fine food and wine as owner of Silver Trident Winery. Located in the heart of Napa Valley, this boutique winery crafts award-winning wines known for their rich texture, depth and complexity. Perfectly balanced, these limited-production wines are designed to pair perfectly with Oceania Cruises' gourmet food. We are pleased and honored to include Silver Trident's first two releases in our internationally recognized wine list, including Benevolent Dictator, a Russian River Pinot Noir which Bob claims was named after Oceania Cruises Chairman Frank Del Rio and Twenty Seven Fathoms, his flagship Cabernet Sauvignon named after the depth of the Panama Canal, honoring *Marina's* maiden voyage through this legendary waterway.

2012 | Coronation Pinot Noir, Sonoma, California

2010 | Louis Jadot Gevrey-Chambertin, Burgundy, France

2008/2009 | Freestone Estate Grown Pinot Noir, Sonoma, California

2011 | Joseph Drouhin Pommard, Burgundy, France

2009 | Hamilton Russell Pinot Noir, Walker Bay, South Africa

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

2012 | Diseño Malbec, Uco Valley, Mendoza, Argentina

2011 | Bodega y Vinedos Renacer 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.

2011 | Château Mont Redon Côte du Rhône, Rhône Valley, France

2009/2010 | Greg Norman Shiraz, Limestone Coast, Australia

2011/2012 | Spellbound by Michael Mondavi Petite Sirah, Napa Valley, California

2012 | Santa Parra Riviera Private Reserve Syrah-Merlot, Central Valley, Chile

2009/2010 | Peter Lehmann Barossa Shiraz, Barossa Valley, Australia

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

2007 | Perrin & Fils Vinsobres Les Cornuds Côte du Rhône, Rhône Valley, France

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

2009 | St. Francis Cabernet Sauvignon, Sonoma, California

2010 | Haras De Pirque Estate Cabernet Sauvignon, Maipo Valley, Chile

2010 | Joseph Phelps Estate Grown Cabernet Sauvignon, Napa Valley, California

2009/2010 | Sequoia Grove Rutherford Bench Cabernet Sauvignon, Napa Valley, California

2012 | Simi Cabernet Sauvignon, Sonoma, California

2010/2011 | Kendall Jackson Vintner's Reserve Cabernet Sauvignon, California

La Terre Cabernet Sauvignon, Spain

2011 | Silver Trident Winery Twenty Seven Fathoms Cabernet Sauvignon, Napa Valley, California



2009 | Cakebread Cellars Cabernet Sauvignon, Napa Valley, California

2006/2009 | Robert Mondavi Reserve Cabernet Sauvignon, Napa Valley, California

2010 | The Hess Collection Allomi Vineyard Cabernet Sauvignon, Napa Valley, California

2010 | Gordon Brothers Cabernet Sauvignon, Columbia Valley, Washington State

CABERNET SAUVIGNON BLENDS | MEDIUM TO FULL BODIED

2007 | Château Clerc Milon Pauillac, Bordeaux, France

2009 | Murrieta's Well *Nautica*, California

MERLOT | MEDIUM TO FULL BODIED

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

2011/2012 | Spellbound by Michael Mondavi Merlot, Napa Valley, California

2011 | Santa Gloria Marina Merlot, Maipo Valley, Chile

2011 | Francois Lurton Merlot, Entre-Deux-Mers, Bordeaux, France

2009/2010 | Freemark Abbey Merlot, Napa Valley, California

2007 | Gordon Brothers Merlot, Columbia Valley, Washington State

2007 | Arrowood Merlot, Sonoma, California

1988/1997 | Château Pétrus Pomerol, France

Red Wines

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.

2010/2011 | Edmeades Zinfandel, Mendocino, California

2010 | Ravenswood Zinfandel, California

GAMAY | MEDIUM BODIED

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

2010/2011 | Louis Jadot Beaujolais Villages, Beaujolais, France

NEBBIOLO | FULL BODIED

The classic grape for hearty red wines from Piedmont, Italy, Nebbiolo has flavors of black tree fruit with well-structured tannins. It goes well with red meats, pasta and cheese.

2006 | Alfredo Prunotto Barbaresco DOCG, Piedmont, Italy

2006 Fontanafredda Coste Rubín Barbaresco 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.

2012 | 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.

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

2006/2007/2008 | Bolla Amarone della Valpolicella Classico DOCG, Veneto, Italy

2009 | Masi Costasera Amarone della Valpolicella Classico DOCG, Veneto, Italy

ORGANIC / SULFITE FREE

2012 | Gérard Bertrand, Naturae Cabernet Sauvignon, France

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.

2011 | Frescobaldi Castiglioni Sangiovese, Chianti, Tuscany, Italy

2011 | Frescobaldi Remole Toscano, Tuscany, Italy

2007/2008 | Silvio Nardi Brunello di Montalcino DOCG, Tuscany, Italy

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

2005/2007 | Antinori Pian Delle Vigne Brunello di Montalcino DOCG, Tuscany, Italy

2006/2007 | Castello Banfi Summus, Tuscany, Italy

TEMPRANILLO & GARNACHA | MEDIUM TO FULL BODIED

Tempranillo is also known in Spain as Tinto Fino. It is a versatile grape that blends well and has flavors of dried cherry and stone fruit with good acidity and smooth tannins. It goes best with all red meats, tapas and grilled fish. Garnacha is similar in profile.

2009 | Palacios Remondo La Montesa, Rioja, Spain

2007/2009 | Bodegas Protos Crianza, Ribera del Duero, Spain

2006 | Bodegas Ramón Bilbao Reserva, Rioja, Spain

2009 | Valsanzo Vall Sanzo Crianza, Ribera del Duero, Spain

2007 | Viña Pedrosa La Navilla, Ribera del Duero, Spain

2005 | Bodegas Laurona, Montsant, Spain

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.

2010 | Arboleda Carmenère, Colchagua Valley, Chile

PROPRIETARY BLENDS | MEDIUM TO FULL BODIED

Proprietary blends of red wines allow a winemaker to create a harmonious balance of flavors, resulting in a wine with layers of complexity.

2006 | Luce Della Vite IGT, Tuscany, Italy

2010 | Antinori Tignanello, Tuscany, Italy

2006 | Joseph Phelps *Insignia*, Napa Valley, California

Champagne & Sparkling Wines

NON-VINTAGE

Perrier-Jouët Grand Brut, Epernay, France

Veuve Clicquot Ponsardin Brut Yellow Label, Reims, France

Mumm Cordon Rouge Brut, Reims, France

VINTAGE

2004/2005 | Louis Roederer Cristal, Reims, France

2004 | Moët & Chandon Cuvée Dom Pérignon, Epernay, France

2004 | Perrier-Jouët Belle Epoque Fleur De Champagne, Epernay, France

PRESTIGE CUVÉE

Armand de Brignac Brut Gold, Chigny-les-Roses, France

ROSÉ

Pommery Brut Rosé, Reims, France

2002/2004 | Louis Roederer Cristal Rosé, Reims, France

SPARKLING

Mumm Napa Brut Prestige, Napa Valley, California

Maschio dei Cavalieri Prosecco di Valdobbiadene DOCG, Veneto, Italy

Ruffino Prosecco, DOC, Treviso, Veneto, Italy

Vega Barcelona Cava DO, Penedès, Spain

Schramsberg Mirabelle Brut, North Coast, California

Late-Harvest & Fortified Noble Wines

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

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

2005 | Château du Juge, Sauternes, France

1985/2001 | Dow's Vintage Port, Oporto, Portugal

2007 | Antinori Vin Santo del Chianti Classico DOC, Tuscany, Italy

2009 | Château la Varière Bonnezeaux, Loire Valley, France

2007 | Fonseca Late Bottled Vintage Port, Oporto, Portugal

2006 | Château Coutet 1er Cru Classé, Barsac, France

2009/2010 | Domaine de la Bergerie Le Clos de la Girardière, Loire Valley, France

LATE-HARVEST & FORTIFIED NOBLE WINES BY THE GLASS

Fonseca Late Bottled Vintage Port, Oporto, Portugal

Château du Juge, Sauternes, France

Dow's Vintage Port, Oporto, Portugal

Antinori Vin Santo del Chianti Classico DOC, Tuscany, Italy

Château la Varière Bonnezeaux, Loire Valley, France

Domaine de la Bergerie Le Clos de la Girardière, Loire Valley, France