

# SAINT URBAN

## WINE LIST



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### NOTES

Corkage is \$35 per 750mL bottle, 2 bottle maximum

## CHAMPAGNE

*A complex wine to make, it involves harvesting relatively under-ripe grapes, blending separate wines of different grape varieties, and long aging. But is it ever worth it! The best wines will have a lovely chalkiness.*

### BRUT

*The classic, balanced, Champagne style. Made from a combination of white (chardonnay) and red (pinot meunier & pinot noir) grapes. Brut Champagne contains less than 12g of sugar per liter.*

#### HALF BOTTLES (375ML)

**Laherte Frères** Brut *Ultradition* NV \$45

**Gaston Chiquet** 1er Cru Brut *Tradition* NV \$49

**Paul Bara** Bouzy Brut Grand Cru *Réserve* NV \$55

**Krug** Brut *Grande Cuvée* NV \$148

#### BOTTLES (750ML)

**La Caravelle** Brut *Cuvée Niña* NV \$62

**Louis Roederer** Brut Premier NV \$120

**Vilmart & Cie** Brut 1er Cru Grand Cellier d'Or 2013 \$148

**Lanson** Brut *Gold Label* 2008 \$160

**Laurent Perrier** Brut *Grand Siècle* (2004+2006+2007) \$248

**Moët et Chandon** *Dom Perignon* Brut 2008 \$325

**Moët et Chandon** *Dom Perignon P2* Brut 1998 \$566

#### MAGNUMS (1500ML)

**Henri Billiot** Grand Cru Brut *Réserve* NV \$165

**Laurent-Perrier** Brut *Vintage* 2007 \$210

### EXTRA BRUT & BRUT ZERO

*Extra brut, ultra brut, brut nature and brut zero are all names for a Champagne with very low sugar, less than 6 g & sometimes none. This style is very crisp, and has a natural affinity for seafood, especially caviar.*

#### BOTTLES (750ML)

**Tarlant** Brut Nature *Zero* NV \$88

**Jacquesson** Extra Brut *Cuvée 741* NV \$140

**Bollinger** Extra Brut *R.D.* 2004 \$390

## BRUT (& EXTRA BRUT) BLANC DE BLANC

“White from white” AKA Champagne made from 100% Chardonnay. Expect freshness, creaminess, crisp green apple & citrus flavors. Usually brut, but often available in lower sugar styles.

### HALF BOTTLES (375ML)

**Guy Larmandier** Cramant Grand Cru Blanc de Blancs *Brut Zero* NV \$52

### BOTTLES (750ML)

**Pierre Gimonnet & Fils** Brut Blanc de Blancs 1er Cru NV \$68

**Larmandier-Bernier** Extra Brut *Latitude* NV \$95

**Pierre Péters** Brut Grand Cru *Cuvée de Réserve* NV \$105

**Marie Courtin** Extra Brut Blanc de Blancs *Éloquence* 2015 \$135

**Taittinger** *Comtes de Champagne* Blancs de Blanc Brut 2006 \$230

**Dom Ruinart** Brut Blanc de Blancs 2004 \$298

**Agrapart & Fils** Blanc de Blancs Grand Cru Brut Nature *Expérience 07* 2007 \$370

**Jacques Selosse** Extra Brut Grand Cru *Version Originale* NV \$460

### MAGNUMS (1500ML)

**Doyard** Brut *Vendemiaire 1er Cru* NV \$180

## BRUT (& EXTRA BRUT) BLANC DE NOIR

“White from black” AKA Champagne made from 100% red grapes (pinot noir & pinot meunier). Expect a more powerful style, with plenty of red berry fruit.

### BOTTLES (750ML)

**Ulyse Collin** Blanc de Noirs Extra Brut *Les Maillons* 2014 \$188

## BRUT ROSÉ

“Made pink” AKA pink Champagne made from either the addition of a little still red Champagne (yes, that exists), or from a gentle bleeding (*saigné*) from contact with the red grape skins.

### HALF BOTTLES (375ML)

**R. Geoffroy** Brut 1er Cru *Rosé de Saignée* NV \$65

**Billecart-Salmon** Brut Rosé NV \$69

**Ruinart** Brut Rosé NV \$89

### BOTTLES (750ML)

**La Caravelle** Brut Rosé NV \$72

**Gatinois** Champagne Rosé Grand Cru NV \$88

**R. Geoffroy** Brut 1er Cru *Rosé de Saignée* NV \$110

### BURGUNDY, FRANCE

*Crémant simply means a Champagne-style wine made outside of Champagne, and this is Burgundy's example. The prominent grapes are pinot noir & chardonnay, but aligoté often finds its way into the blend.*

**BOTTLES (750ML)**

**Patrick Piuze Brut Nature Rosé Val de Mer NV \$39**

**Thierry Richoux Crémant de Bourgogne NV \$58**

### SOUTHERN RHÔNE, FRANCE

*The traditional sparkling wine is made from muscat, with some clairette blended in for freshness. It usually delivers a ripe peach/ apricot/ honeysuckle quality.*

**BOTTLES (750ML)**

**Raspail Clairette de Die Tradition NV \$40**

**Achard-Vincent Clairette de Die Brut NV \$45**

### CATALONIA, SPAIN

*In and around Penedès, you'll find Spain's Benchmark sparkling wines. These are made in the champagne style, but using local grapes, Macabeo, Parellada, & Xarel-lo, (and nowadays, a little chardonnay).*

**HALF BOTTLES (375ML)**

**Raventós i Blanc Conca del Riu Anoia De Nit 2017 \$25**

**BOTTLES (750ML)**

**Raventós i Blanc Conca del Riu Anoia De Nit 2017 \$45**

### MOSEL, GERMANY

*Sparkling wine in Germany is known as sekt. Usually made from riesling or pinot blanc, with an emphasis on producing crisp, clean, transparent wines without the creamy mouthfeel associated with Champagne.*

**BOTTLES (750ML)**

**Peter Lauer Zero Dosage 1987 \$108**

### CORSICA, FRANCE

*Here in Ajaccio, the capital city of Corsica, the name Abbatucci is everywhere, here too on this bottle, which contains Champenoise style, sparkling wine from 100% Barbarossa from 60 year old vines in granite soil with a low, 4g dosage.*

**BOTTLES (750ML)**

**Domaine Comte Abbatucci Vin De France Extra Brut Empire NV \$120**

### LANGUEDOC-ROUSSILLON, FRANCE

*In a region often behaving with no rules, here's a charmat method, cabernet sauvignon-based rosé offering big fruit, fresh, floral aromas, and a mineral finish. About 9g/ L residual sugar.*

**BOTTLES (750ML)**

**Mas de Daumas Gassac Rosé Frizant 2019 \$58**

**MAGNUMS (1500ML)**

**Mas de Daumas Gassac Rosé Frizant 2018 \$72**

### FINGER LAKES

*Pet Nat is a style of fresh, lively sparkling wine bottled before fermentation is finished, without the addition of secondary yeasts or sugars. This is made from a hybrid grape developed by Cornell in the 1950s (cayuga white)*

**BOTTLES (750ML)**

**Osmote FLX Pet Nat 2019 \$30**

### CALIFORNIA, USA

*For the most part, California's top sparkling wines follow the traditional Champagne methods. The primary difference is the terrior: without chalk soils, but with warmer weather.*

**HALF BOTTLES (375ML)**

**Schramsberg Blanc de Blanc Brut 2015 \$48**

**BOTTLES (750ML)**

**Schramsberg J Schramm Brut Late Disgorged 1999 \$300**

## LIGHTER BODIED ROSÉS

### PROVENCE, FRANCE

*Rosé is proud to call Provence home. The highest quality comes from appellations like Bandol, Cassis & Palette. Côtes de Provence, a more general appellation produces fresh, fun wines, suitable for sunny afternoons & yacht cruises.*

#### HALF BOTTLES (375ML)

**Château de Pibarnon** Bandol Rosé 2019 \$29

#### BOTTLES (750ML)

**Domaine du Bagnol** Cassis Rosé 2019 \$48

**Peyrassol** Côtes de Provence Rosé *Château Peyrassol* 2019 \$49

**Château de Pibarnon** Bandol Rosé 2019 \$49

**Château Pradeaux** Bandol Rosé *Vesprée* 2018 \$50

**Domaine Gros'Noré** Bandol Rosé 2019 \$56

#### MAGNUMS (1500ML)

**Château de Pibarnon** Bandol Rosé 2019 \$109

**Domaine Gros'Noré** Bandol Rosé 2018 \$120

### LANGUEDOC-ROUSSILLON, FRANCE

*From the picturesque area south of Montpellier, the rosé traditions from Provence & the Rhône continue: blends of grenache, cinsault, carignan, lightly pressed to a pretty salmon pink.*

#### BOTTLES (750ML)

**Mas De Daumas Gassac** *Moulin De Gassac Guilhem* Rosé 2019 \$29

### CALIFORNIA

*If reds & whites in the new world have few rules, rosé has even fewer. Here we have Touriga Nacional, most commonly used to make Port, grown in tiny quantities the North Coast, with exceptional results.*

#### BOTTLES (750ML)

**Arnot Roberts** Rosé of Touriga Nacional 2019 \$45

### FINGER LAKES

*A difficult vintage and early picking keeps freshness while the candied strawberry & watermelon fruit create an easy drinking, refreshing style.*

#### BOTTLES (750ML)

**Osmote** Seneca Lake Rosé of Cabernet Franc 2018 \$30

## FULLER BODIED ROSÉS

### BURGUNDY, FRANCE

*The land of epic pinots, in ripe, high yielding years, produces an elegant rosé, which can behave more like a light red, than a porch-pounding quaffer. Marsannay is the only appellation-controlée rosé in the region.*

**BOTTLES (750ML)**

**Bruno Clair Marsannay Rosé 2018 \$48**

### RIOJA, SPAIN

*Looking for a crisp quaffer? Look elsewhere. Sherried notes on the nose, very complex with burnt orange peel, black cherry, & mineral finish,*

**BOTTLES (750ML)**

**Lopez de Heredia Tondonia Rosé Gran Reserva 2010 \$85**

### BASQUE COUNTRY, SPAIN

*A very fun, ever-so-slightly-sparkling rosé made from local grapes hondarrabi zuri and hondarrabi beltza. Antxiola (ahn-cho-la) txacoli (cho-ko-lee)*

**BOTTLES (750ML)**

**Bodegas Zudugarai Antxiola Getariako Txakolina Rosado 2019 \$42**

### LOIRE VALLEY, FRANCE

*Even more rare than Burgundy rosé is Chinon rosé, a wine that possesses what we love about the red variant: fresh raspberry fruit, earth, & an approachable intensity.*

**BOTTLES (750ML)**

**Bernard Baudry Chinon Rosé 2019 \$35**

### SOUTHERN RHÔNE VALLEY, FRANCE

*A famously dark rosé, Tavel is among the most red wine-like of the classic rosés. Watermelon fruit, but a fuller body and rich finish*

**MAGNUMS (1500ML)**

**Château Trinquevedel Tavel Rosé 2018 \$78**

**JEROBOAMS (3000ML)**

**Château Trinquevedel Tavel Rosé 2018 \$196**

### TRENTINO-ALTO ADIGE, ITALY

*High elevation. Lively, copper-orange in color, a fresh, spicy wine with notes of watermelon rind, that is persistent yet refreshing.*

**BOTTLES (750ML)**

**Kellerei Terlan, Cantina Terlano Lagrein Rosé 2018 \$40**

## ITALY

*While Italy produces some truly majestic reds, the whites, when at their best, can be more than just a warm up. With hundreds of grape varieties and dramatically varying climates, expect some very interesting variation.*

### TRE VENEZIE

*Collectively, the regions Friuli-Venezia Giulia, Trentino-Alto Adige & the Veneto are known as Tre Venezie. Most of Italy's most stylish, highest quality wines come from these regions.*

#### BOTTLES (750ML)

**Maculan** Veneto *Pino & Toi* 2018 \$29

**Abbazia di Novacella** Kerner 2018 \$37

**Elena Walch** Südtirol Alto Adige Pinot Grigio *Castel Ringberg* 2017 \$45

**Venica & Venica** Ronco del Cerò 2018 *Sauvignon Blanc* \$48

**Kellerei Terlan, Cantina Terlano** Chardonnay *Kreuth* 2018 \$56

**Voldopivec** Vitovska Bianco 2015 \$85

### PIEDMONT

*The Dry whites from Piedmont are generally produced from either arneis or cortese. Cortese produces Gavi, a simple, delicate wine, while arneis-based wines are richer, fresher, and fuller-bodied.*

#### BOTTLES (750ML)

**Vietti** Roero Arneis 2018 \$46

**Luigi Baudana** Langhe Bianco *Dragon* 2018 Chardonnay+Sauvignon Blanc+Riesling+Nascetta \$56

### TUSCANY

*After the success of international red varieties (syrah, merlot, cabernet) in Tuscany, many followed suit with chardonnay & sauvignon blanc. The warmth offers a rounder profile than what's produced in Friuli.*

#### BOTTLES (750ML)

**Castello di Ama** Chardonnay di Toscana *Al Poggio* 2018 \$58

### CAMPANIA

*Few white grapes thrive in Campania's volcanic soils and hot climate, except for fiano and greco, both of which produce light to medium-bodied wines with a distinctive ashy, bitter almond quality.*

#### BOTTLES (750ML)

**Ciro Picariello** Fiano di Avellino 2018 \$40

### SICILY

*Known mostly for Marsala, sweet wine, & a few reds, careful Sicilian winemakers do produce some interesting whites, from indigenous grapes like grecanico, insolia & grillo.*

#### BOTTLES (750ML)

**Valle dell'Acate** Zagra Sicilia 2017 \$48

#### MAGNUMS (1500ML)

**Azienda Agricola COS** Terre Siciliane *Pithos Bianco* 2017 \$140



## GERMANY

*Almost impossibly at such a northern Latitude, Germany produces some of the world's finest white wines, the majority of which are not sweet.*

### MOSEL

*The Mosel has the highest concentration of top-notch producers, that somehow produce crisp, clear wines of great finesse from steep, gray slate vineyards, up to 76 degree incline!*

#### HALF BOTTLES (375ML)

**Karthäuserhof** Riesling Trocken *Grosses Gewächs* 2011 \$52

**Selbach-Oster** Riesling Kabinett 2018 \$28

#### BOTTLES (750ML)

**Joh. Jos. Prüm** Riesling Spätlese *Graacher Himmelreich* 2017 \$62

**Max Ferdinand Richter** Riesling Trocken *Brauneberger Juffer-Sonnenurh Grosses Gewächs* 2017 \$78

#### MAGNUMS (1500ML)

**Vollenweider** Riesling Kabinett *Wolfer Goldgrube* 2018 \$98

### RHEINGAU

*The most historically important wine region in Germany, the Rheingau's reputation for quality is centuries old; its picturesque vineyards producing lush, exotic and complex wines.*

#### BOTTLES (750ML)

**Peter Jakob Kuhn** Riesling *Jacobus* 2018 \$32

**Robert Weil** Riesling Kabinett *Tradition* 2017 \$48

### NAHE

*Further south than the Mosel, these wines often find themselves between Mosel (racy) & Rheingau (richer) in style, and tend to be easier to enjoy in their youth.*

#### BOTTLES (750ML)

**Dönnhoff** Riesling Trocken *Roxheimer Höllenpfad* 2018 \$65

**Dönnhoff** Riesling Trocken *Niederhäuser Hermannshöhl Grosses Gewächs* 2012 \$120

### PHALZ

*Moving further south, the additional sun means additional ripeness, and an acidity less piercing. Also while the winemaking is more classic in the Mosel, there is an exciting creativity bringing fresh energy to the Phalz.*

#### HALF BOTTLES (375ML)

**Von Winning** Riesling Trocken *Deidesheimer Kalkofen Grosses Gewächs* 2018 \$64

#### BOTTLES (750ML)

**Koehler-Ruprecht** Weissburgunder Kabinett Trocken 2017 \$33

**Koehler-Ruprecht** Riesling Auslese Trocken *Kallstadter Saumagen* 2016 \$94

# WHITE WINES OF AUSTRIA, SPAIN & HUNGARY

## AUSTRIA

*The traditional white wines of Austria offer an uncanny synergy of power and elegance. Riesling is fuller-bodied than in Germany, and the native varietal, Grüner Veltliner produces exciting, spicy wines.*

**HALF BOTTLES (375ML)**

**Schloss Gobelsberg** Kamptal Grüner Veltliner *Ried Lamm 1 ÖTW* 2017 \$55

**BOTTLES (750ML)**

**Alzinger** Wachau Riesling *Dürsteiner Federspiel* 2017 \$50

**F.X. Pichler** Riesling *Dürsteiner Smaragd* 2016 \$58

**Franz Hirtzberger** Rotes Tor Grüner Veltliner *Federspiel* 2017 \$75

**Prager** Riesling *Wachstum Bodenstein Smaragd* 2014 \$102

## SPAIN

*Spain is known for a wide variety of wine styles: big reds, crisp Sherries, effervescent Cavas, but perhaps underrepresented in the dry white department. Whites are sprinkled throughout, in a variety of styles.*

## GALICIA

*An old wine region doing new things, Galicia contains the better known Rias Baixas, and lesser known appellations such as Ribeira Sacra & Valdeorras. Old varieties like albariño & godello have gotten a modern touch.*

**BOTTLES (750ML)**

**Bodegas Avancia** Valdeorras Godello *Cuvée de O* 2018 \$33

**Atalier By Raúl Pérez** Albariño *Rías Baixas A Cruz Das Ánimas* \$52

## HUNGARY

*A small wine region producing exceptional quality, unctuous, sweet wine from the furmint & hárslevelű grapes, Hungary also produces a crisp, dry wine, with exotic floral qualities. (that's this one :-)*

**BOTTLES (750ML)**

**Kiralyudvar** Tokaji Furmint *Sec* 2016 \$40

### ALSACE

*One of the world's wine regions producing almost exclusively white wines, Alsace wines are pure, concentrated, and (while some late-harvest examples exist) dry, with a fruity, flinty, spicy quality.*

### VARIETAL WINES

*Alsace was the first major region to put the name of the grape on the bottle. Varieties include riesling, gewürztraminer, pinot gris, muscat, pinot blanc and sylvanner.*

#### BOTTLES (750ML)

**Pierre Sparr** Riesling Grande Reserve 2017 \$38

**Albert Mann** Pinot Gris Grand Cru *Furstentum* 2017 \$56

**Paul Blanck** Riesling Grand Cru *Schlossberg* 2015 \$62

**Domaine Ostertag** Riesling *Heissenberg* 2017 \$80

**Domaine Albert Boxler** Riesling Grand Cru *Sommerberg* 2014 \$108

**Domaine Albert Boxler** Pinot Gris Grand Cru *Brand* 2012 \$128

**Domaine Trimbach** Riesling *Clos Ste. Hune* 2007 \$480

### FIELD BLENDS

*2 types of blends exist: edelswicker (any local grapes) & gentil (only the "noble grapes"). There are 2 approaches here, an inexpensive blend, or a vineyard-designated wine meant to show top terrior first.*

#### BOTTLES (750ML)

**Domaine Albert Boxler** Edelzwicker Réserve 2017 \$42

**Trapet Père & Fils** Alsace Blanc à *Minima* 2017 \$48

**Domaine Maurice Schoech** Rangen de Than *Harmonie R* 2009 \$82

**Marcel Deiss** Alsace 1er Cru *Schoffweg* 2014 \$85

## WHITE (& YELLOW) WINES OF THE JURA

### JURA

*The Jura wine region, while incredibly old fashioned, is a relatively new discovery in our wine world. It is located east of Burgundy, and not surprisingly there's plenty of pinot & chardonnay, as well as interesting native grapes.*

### CHARDONNAY

*Close to Burgundy in many ways, especially for chardonnay: expect a less ripe, but wholly different style of floral aromatics as well as a long earthy minerality.*

#### BOTTLES (750ML)

**Caveau de Bacchus** Arbois Chardonnay *Melon a Queue Rouge* 2017 \$70

**Domaine du Pelican** Arbois Chardonnay *Grand Curoulet* 2018 \$90

### VIN JAUNE (SAVIGNIN)

*The pride and joy of the Jura is this yellow wine. This is a slightly late harvest wine which ages for over 6 years in barrel without being topped up; Sherry-like, but much more rare & complex.*

#### HALF BOTTLES (375ML)

**Domaine Rolet** Arbois Vin Jaune 2010 \$59

**Benoit Badoz** Côtes du Jura Vin Jaune 2011 \$65

### THE LOIRE VALLEY

*Along France's longest river, many styles of white wine are produced, mostly from 3 major grapes that share a very zesty acidity, and for sauvignon & chenin, these are the quality benchmarks for the world.*

#### LOIRE SAUVIGNON BLANC

*For lovers of sauvignon blanc, the central Loire is the ultimate destination, with Pouilly-Fumé (more smoky minerals) and Sancerre (more crisp fruit) usually being the stand-outs.*

##### HALF BOTTLES (375ML)

**Lucien Crochet** Sancerre *Le Chêne Marchand* 2017 \$42

**Alphonse Mellot** Sancerre *La Moussière* 2016 \$45

##### BOTTLES (750ML)

**Marc Deschamps** Pouilly Fumé *Champs de Cri* 2018 \$45

**François Chidaine** Touraine Sauvignon 2019 \$46

**Isabelle Garrault** Sancerre *Les Grands Monts* 2018 \$48

**François Crochet** Sancerre *Les Perrois* 2018 \$50

**Alphonse Mellot** Sancerre *Les Romains* 2016 \$98

**Lucien Crochet** VdF *Vendage du 7 Octobre* 2015 \$135

**Didier Dagueneau** Blanc Fumé VdF 2017 \$140

**Didier Dagueneau** *Silex Blanc Fumé de Pouilly* 2015 \$212

#### LOIRE CHENIN BLANC

*It can be hard to sum up chenin blanc: It produces crisp, fresh wines, off dry wines, fully sweet unctuous nectars, and complex, long-age worthy wines to ponder. Such versatility in terrior expression!*

##### BOTTLES (750ML)

**Domaine Le Capitaine** Vouvray Demi-Sec *Les Aumones* 2018 \$39

**François Chidaine** VdF *Le Chenin d'Ailleurs* 2017 \$46

**Domaine de Taille Aux Loups** Montlouis-sur-Loire Sec *Remus* 2017 \$49

**Château de Fosse-Sèche** Saumur Blanc *Arcane* 2016 \$52

**Domaine Huet** Vouvray Demi-Sec *Le Haut-Lieu* 2018 \$62

**Domaine Huet** Vouvray Demi-Sec *Clos de Bourg* 2017 \$69

**Damien Laureau** Savennières *Bel Ouvrage* 2013 \$69

**Nicolas Joly** Savennières *Les Vieux Clos* 2017 \$85

#### MUSCADET

*At the mouth of the Loire, melon de Bourgogne is grown and produces bone-dry wines with incredible minerality and high acidity, perfect with oysters & other shellfish.*

##### BOTTLES (750ML)

**Domaine de l'Ecu** Muscadet Sèvre-et-Maine *Orthogneiss* 2018 \$42

**Domaine de la Fruitière** Muscadet Sèvre-et-Maine *Sur Lie Gneiss de Bel Abord* 2018 \$46

## RHÔNE VALLEY, CORSICA & SOUTHERN FRANCE

*Perhaps a lot of ground lumped together, these are all perfumed, rich, wines, simultaneously fun & serious. As always in a warmer climate, ripeness is a mixed blessing, and we pick wines that retain freshness.*

### VIOGNIER

*Exotic, rare, mysterious, intriguing, individual, delicious... all words to describe Condrieu, Château Grillet, and the few satellite viognier-based wines of the northern Rhône.*

#### HALF BOTTLES (375ML)

**Yves Cuilleron** Condrieu *La Petit Côte* 2017 \$44

#### BOTTLES (750ML)

**Georges Vernay** VdP des Collines Rhodaniennes *Le Pied de Samson* 2015 \$65

**Yves Cuilleron** Condrieu *La Petit Côte* 2017 \$78

**François Villard** Condrieu *Les Terrasses du Palat* 2017 \$92

### MARSANNE-ROUSSANNE-GRENACHE BLANC ETC.

*Further south we find more white wine, but only a little compared to the reds. These wines tend to be very perfumed & floral, round & nutty, with a subtle freshness.*

#### BOTTLES (750ML)

**Domaine Charvin** Côtes du Rhône Blanc 2017 \$43

**Domaine Giraud** Cotes du Rhone *Les Sablets d'Arène* 2016 \$43

**Domaine du Bagnol** Cassis Blanc 2019 \$48

**Jean-Louis Chave** Saint-Joseph *Circa* 2017 \$55

**Domaine Hauvette** Alpilles Blanc *Jaspe* 2016 \$60

**Chante Cigale** Châteauneuf-du-Pâpe 2018 \$62

**Roger Sabon** Châteauneuf-du-Pâpe *la Renaissance* 2014 \$65

**Château de Pibarnon** Bandol 2019 \$68

**Clos Saint Jean** Châteauneuf-du-Pâpe 2014 \$78

**Domaine de Marcoux** Châteauneuf-du-Pâpe 2013 \$80

**Domaine Comte Abbattu** Cuvée Collection Blanc *BR* 2011 \$92

**Château La Nerthe** Châteauneuf-du-Pâpe 2016 \$98

**Château Simone** Palette Blanc 2014 \$104

### CORSICA

*Not Italy and perhaps not even France, Corsica produces a large quantity of table wine, with only a little appellation wine. Whites in Ajaccio & Patrimonio are made from Vermentino and can be of high quality.*

**BOTTLES (750ML)**

**Yves Leccia** Patrimonio Blanc 2018 \$62

**Domaine U Stillicionu** Ajaccio Emy-Lidia 2017 \$72

### LANGUEDOC-ROUSSILLON

*An area that produces plenty of quantity, but until recently, lower quality. Suprisingly, there are soils here so similar to those in the Côte d'Or, the terrior is often referred to as the "grand cru of the Midi".*

**BOTTLES (750ML)**

**Domaine l'Horizon-L'Esprit de l'Horizon** Côtes Catalanes Blanc 2017 \$46

**Mas Jullien** Vin de Pays de l'Herault Blanc 2016 \$63

**Mas de Daumas Gassac** Saint-Guilhem-le-Désert Cité d'Aniane Blanc 2018 \$79

### CRISP WHITES FROM ACROSS FRANCE

*Here we have a collection of refreshing whites, either from 'other' wine regions, or from notable wine regions' 'other' grapes. Happy travels.*

#### **BORDEAUX**

*The first wine of Bordeaux, is the sturdy, powerful red, the second the exotic sweet white. The third, and just as important at the table, is the balanced white made from bright sauvignon and rich sémillon.*

**BOTTLES (750ML)**

**Château Malartic Lagravière Pessac-Léognan Blanc La Réserve de Malartic 2014 \$52**

#### **COUR-CHEVERNY**

*While the majority of whites from the central Loire are made from Chenin or Sauvignon, bright wines made from romorantin are as fun to drink as is to say.*

**BOTTLES (750ML)**

**François Cazin Cour-Cheverny Cuvée Renaissance 2017 \$35**

#### **BURGUNDY**

*The 'other' white grape from Burgundy is aligoté, and as prices have risen in the region, winemakers are focusing more on quality aligoté. It is known for high acidity, but can have complexities & great length in the right hands.*

**BOTTLES (750ML)**

**Domaine Sylvain Pataille Bourgogne Aligoté 2017 \$49**

**Domaine Castagnier Bourgogne Aligoté 2015 \$68**

#### **LANGUEDOC-ROUSSILLON**

*Along the Mediterranean, the weather is warm & yields are high, with most top wines being red or sweet & fortified. Some crisp, refreshing whites are made, and may even evoke a vacation to the south of France.*

**BOTTLES (750ML)**

**Saint-Peyre Picpoul de Pinet 2018 \$32**



## CHABLIS

*Freshness & Persistence. While lying officially in the Burgundy department, Chablis is isolated, equidistant between Sancerre, Champagne & the Côte d'Or. Chablis is easily our most versatile and essential food wine.*

### HALF BOTTLES (375ML)

**Bernard Defaix** Chablis 1er Cru *Côte de Léchet* 2018 \$28  
**Domaine Moreau-Naudet** Chablis 2018 \$38

### BOTTLES (750ML)

**Patrick Piuze** Chablis *Terrior de Chichée* 2018 \$49  
**Domaine Laroche** Chablis 2014 \$52  
**Domaine Vincent Dampt** Chablis 1er Cru *Vaillons* 2018 \$56  
**Domaine Christian Moreau** Chablis 2017 \$58  
**Domaine Eleni et Edouard Vocoret** Chablis *le Bas de Chappelot* 2018 \$65  
**Jean et Sébastien Dauvissat** Chablis 1er Cru *Sechets* 2015 \$66  
**Domaine Servin** Chablis 1er Cru *Montée de Tonnerre* 2018 \$68  
**Agnes & Didier Dauvissat** Chablis 1er Cru *Beauroy* 2017 \$68  
**Domaine Vocoret** Chablis 1er Cru *Forets Viellies Vignes* 2017 \$72  
**Daniel-Etienne Defaix** Chablis 1er Cru *Côte de Léchet* 2005 \$78  
**Julien Brocard** Chablis *7ème* 2017 \$85  
**Alice & Olivier de Moor** Chablis *Coteau de Rosette* 2018 \$98  
**Domaine Christian Moreau** Chablis 1er Cru *Vaillon Cuvée Guy Moreau* 2017 \$105  
**Domaine Laroche** Chablis 1er Cru *Les Fourchaumes Vieilles Vignes* 2015 \$115  
**Jean et Sébastien Dauvissat** Chablis Grand Cru *Preuses* 2014 \$120  
**Domaine Servin** Chablis Grand Cru *Blanchot* 2013 \$124  
**Domaine Dublère** Chablis Grand Cru *Bougros* 2013 \$135  
**Domaine Pattes Loup (Thomas Pico)** Chablis 1er Cru *Butteaux* 2016 \$148  
**François Raveneau** Chablis 1er Cru *les Forets* 2012 \$480  
**François Raveneau** Chablis 1er Cru *Butteaux* 2011 \$560

### MAGNUMS (1500ML)

**Patrick Piuze** Chablis *Terrior de Chablis* 2017 \$112  
**Domaine Servin** Chablis 2010 \$120  
**Domaine Eleni et Edouard Vocoret** Chablis *le Bas de Chappelot* 2016 \$138  
**Gilbert Picq** Chablis 1er Cru *Vaucopin* 2018 \$160  
**Domaine Christian Moreau** Chablis Grand Cru *Blanchots* 2017 \$325

## BOURGOGNE BLANC

*The most generic appellation, this is generally the simplest white produced at a domaine. Which means a great domaine will produce a great Bourgogne Blanc!*

### BOTTLES (750ML)

- Jérôme Chézeaux** Bourgogne 2018 \$45
- Benjamin Leroux** Bourgogne Blanc 2017 \$58
- Domaine Fourrier** Bourgogne Blanc 2017 \$68
- Michel Neillon** Bourgogne Blanc 2017 \$88
- Domaine Leflaive** Bourgogne Blanc 2017 \$122
- Maison Leroy** Bourgogne Blanc 2017 \$148

## CHALON, MÂCON & IGP COTEAUX DE L'AUXOIS

*Slightly further south from the Côte d'Or, these wines, while not achieving those heights, offer a freshness, a ripeness & a value that's hard to beat.*

### BOTTLES (750ML)

- Jean-Jacques Confuron** Coteaux de l'Auxois Chardonnay 2014 \$38
- Jacques Saumaize** Saint-Veran *la Vieilles Vigne des Creches* 2018 \$42
- Thévenet** Viré-Clessé *Domaine de Roally* 2017 \$47
- Oliver Merlin** Mâcon *La Roche Vineuse Vieilles Vignes* 2016 \$48
- Les Héritiers du Comte Lafon** Mâcon-Villages 2019 \$50
- Domaine du Clos des Rocs** Pouilly-Loché *En Chantone* 2013 \$52
- Jean-Yves Devevey** Rully Blanc *La Chaume* 2016 \$65
- Maison de Montille** Pouilly-Fuissé *En Vergisson* 2017 \$66

**CÔTE D'OR**

While red Burgundy is commonly known to be a cerebral wine, fickle to evolve & express itself, it's white counterpart is pure pleasure: elegant orchard fruit, racy acidity, lush mouthfeel & a long finish.

**HALF BOTTLES (375ML)**

- Chavy-Martin** Puligny-Montrachet 2017 \$72
- Jean-Philippe Fichet** Mersault *Le Tesson* 2018 \$84
- Jean-Noël Gagnard** Chassagne-Montrachet 1er Cru *Caillerets* 2017 \$140

**BOTTLES (750ML)**

- Domaine Léchenaut** Hautes-Côtes de Nuits *Chardonnay* 2015 \$56
- Domaine de L'Arlet** Côte de Nuits-Villages *Au Leurey* 2018 \$66
- Domaine Rollin** Pernand-Vergelesses 2017 \$68
- Maison Camille Giroud** Auxey-Durresses 2015 \$68
- Georges Ligner** Morey-Saint-Denis 2014 \$78
- Charles Audoin** Marsannay *Cuvée Charlie* 2014 \$78
- Philippe Chavy** Saint-Aubin 1er Cru *Les Murgers des Dents de Chien* 2017 \$79
- Domaine Bitouzet-Prieur** Meursault *Clos du Cromin* 2015 \$88
- Henri Prudhon** Chassagne-Montrachet 1er Cru *Les Chenevottes* 2017 \$88
- Simon Bize** Savigny-Les-Beaune Blanc De Noirs *Shirokuro* 2018 \$96 (*pinot noir*)
- Pierre-Yves Colin-Morey** Pernand-Vergelesses 1er Cru *Sous Fretille* 2018 \$114
- Simon Bize** Savigny-les-Beaune 1er Cru *Aux Vergelesses* 2011 \$120
- Patrick Javilier** Meursault *Tête de Murgers* 2015 \$125
- Bernard Moreau** Chassagne-Montrachet 2007 \$130
- Bernard Moreau et Fils** Chassagne-Montrachet 2013 \$130
- Marc Morey** Puligny-Montrachet 1er Cru *Referts* 2011 \$130
- Château de la Maltroye** Chassagne-Montrachet 1er Cru *Morgeot Vigne Blanche* 2011 \$145
- Lucien le Moine** Nuits-Saint-Georges 1er Cru *Les Terres Blanches* 2013 \$150
- Domaine Boyer-Martenot** Meursault 1er Cru *Genevrières* 2017 \$158
- Balland-Curtet** Puligny-Montrachet 1er Cru *La Garenne* 2017 \$160
- Pierre-Yves Colin-Morey** Saint-Aubin 1er Cru *Les Combes* 2011 \$179
- Domaine Michelot** Meursault 1er Cru *Perrières* 2013 \$188
- Benjamin Leroux** Puligny-Montrachet 1er Cru *Champ Gain* 2014 \$190
- Pierre-Yves Colin-Morey** Saint-Aubin 1er Cru *Les Creots* 2014 \$194
- Bonneau du Martray** Corton-Charlemagne Grand Cru 2011 \$210
- Domaine Leflaive** Puligny-Montrachet 1er Cru *Claviollion* 2014 \$278
- Pierre-Yves Colin-Morey** Corton-Charlemagne Grand Cru 2012 \$405
- JF Coche-Dury** Meursault 2011 \$911

**MAGNUMS (1500ML)**

- Jean-Michel Gaunax** Meursault 1er Cru *Perrières* 2009 \$280
- Pierre-Yves Colin-Morey** Chassagne-Montrachet 1er Cru *Les Chenevottes* 2011 \$420

### ONTARIO

*High Latitude generally means cold winters & under-ripe fruit, but the great lake makes for consistent temperatures, producing highly aromatic wines, somewhere between the old world & new.*

#### BOTTLES (750ML)

**Tawse** Chardonnay Quarry Road 2013 \$50

**Hidden Bench** Beamsville Bench Nuit Blanche Rosomel Vineyard 2013 (Sauvignon Blanc, Sémillon) \$52

### FINGER LAKES

*The up & coming wine region in our backyard, while still developing, shows great promise. Expect racy rieslings somewhere between Austria & Germany in style.*

#### BOTTLES (750ML)

**Empire Estate** Riesling 2017 \$35

**Osmote** Seneca Lake Chardonnay 2018 \$36

**Boundary Breaks** Riesling Reserve 198 2017 \$45

**Boundary Breaks** Riesling 239 2018 \$45

**Hermann J. Wiemer** Riesling Magdalena Vineyard 2018 \$52

**Keuka Lake Vineyards** Dry Riesling Evergreen Lek Vineyard 2014 \$69

**Nathan K. Wines** Riesling Dry 2011 \$69

**Keuka Lake Vineyards** Dry Riesling Falling Man Vineyard 2012 \$109

#### MAGNUMS (1500ML)

**Empire Estate** Riesling Reserve 2017 \$98

## CALIFORNIA

*When white wine is concerned, California is often thought of a hot place, where ripeness is often achieved at the expense of acidity. However there are pockets around the state, as well as careful wine-makers in search of balance.*

## CHARDONNAY

*Chardonnay from California is often considered the typical style, since the famous judgment in 1976. These are richer wines with toasty oak often supporting the opulence.*

### HALF BOTTLES (375ML)

**Mayacamas** Napa Valley Chardonnay *Mt. Veeder* 2017 \$45

### BOTTLES (750ML)

**Tyler** Santa Barbara County Chardonnay 2016 \$49

**Scribe Winery** Carneros Chardonnay 2016 \$49

**Heitz** Napa Valley Chardonnay 2016 \$52

**Arnot-Roberts** Napa Valley Chardonnay *Watson Ranch* 2017 \$78

**Ceritas** Sonoma Coast Chardonnay *Marena* 2016 \$85

**Kistler** Sonoma Coast Chardonnay *Les Noisetiers* 2017 \$89

**Hyde de Villaine** Carneros Chardonnay *Hyde Vineyard* 2015 \$120

**Kongsgaard** Napa Valley Chardonnay *Hyde Vineyard* 2017 \$220

## OTHER GRAPE VARIETIES

*Since few rules & traditions exist in the new world, talented, ambitious winemakers are free to plant and produce wines from unexpected grape varieties, often in microclimates similar to those found in the old world.*

### BOTTLES (750ML)

**Tatomer** Santa Barbara Grüner Veltliner *John Sebastiano* 2016 \$56

**Scribe Winery** Sylvaner *Ode to Emil* 2018 \$58

## OREGON

*Moving north into Oregon we come across microclimates more similar to the old world. Lots of interest from prominent Burgundy estates proves that this is a region full of potential.*

### BOTTLES (750ML)

**Ovum** Elkton Big Salt 2018 (*Riesling, Gewürztraminer, Sauvignon Blanc, Muscat*) \$35

**Belle Pente** Chardonnay *Belle Pente Vineyard* 2016 \$62

## CÔTE DE NUITS

*The holy grail; not only are these wines exceptionally exotic, complex, aromatic (and expensive, but justifiably so), but also rare. Tiny quantities are produced, so while they're long on the palette, the bottles are fleeting.*

## HALF BOTTLES (375ML)

- Domaine Faiveley** Gevrey-Chambertin 2014 \$62
- Georges Lignier** Gevrey-Chambertin 2015 \$65
- Domaine l'Arlot** Nuits-Saint-Georges 1er Cru *Clos des Fôrets Saint-Georges* 2018 \$94
- Domaine Michel Gros** Vosne-Romanée 1er Cru *Clos des Réas* 2016 \$112

\$94

## BOTTLES (750ML)

- Julien Cruchandeau** Hautes Côte de Nuits 2018 \$48
- Didier Fornerol** Côte de Nuits Villages 2018 \$75
- David Duband** Nuits-St.-Georges 2017 \$105
- Domaine Sylvain Pataille** Marsannay 1er Cru *Longerois* 2015 \$109
- Harmand-Geoffroy** Gevrey-Chambertin 1er Cru *La Perriere* 2011 \$115
- Arnoux-Lachaux** Nuits-St.-Georges 2017 \$124
- De Montille** Nuits-St.-Georges 1er Cru *Aux Thorey* 2015 \$138
- Hubert Lignier** Gevrey-Chambertin *Les Seuvrees* 2017 \$145
- Domaine l'Arlot** Nuits-Saint-Georges 1er Cru *Cuvée Hors Ligne* 2017 \$154
- Jean-Jacques Confuron** Nuits-Saint-Georges 1er Cru *Fleurières* 2017 \$154
- Domaine des Lambrays** Morey-St.-Denis 2015 \$155
- Bruno Clair** Gevrey-Chambertin 2016 \$155
- Dominique Gallois** Gevrey-Chambertin 1er Cru *La Combe Aux Moines* 2009 \$160
- Maison Camille Giroud** Nuits-St.-Georges 1er Cru *Aux Boudots* 2013 \$170
- Domaine Fourrier** Chambolle-Musigny 2018 \$170
- Benjamin Leroux** Vosne-Romanée 2015 \$172
- Maison Camille Giroud** Vosne-Romanée 2015 \$185
- Faiveley** Clos de Vougeot Grand Cru 2011 \$198
- Domaine Henri Gouges** Nuits-St.-Georges 1er Cru *Les Saints Georges* 2009 \$198
- Lucien leMoine** Gevrey-Chambertin 1er Cru *Louvaut St Jacques* 2014 \$210
- Domaine Fourrier** Gevrey-Chambertin 1er Cru *Cherbaudes Vieilles Vignes* 2013 \$225
- Domaine Bertagna** Chambertin Grand Cru 2009 \$228
- Domaine Jean Grivot** Clos de Vougeot Grand Cru 1996 \$245
- Bruno Clair** Gevrey-Chambertin 1er Cru *Cazetiers* 2013 \$272
- Georges Roumier** Chambolle-Musigny 2013 \$275
- Louis Jadot** Clos de la Roche Grand Cru 1996 \$278
- Sylvain Cathiard** Nuits-St.-Georges 1er Cru *Aux Thorey* 2011 \$290
- Lucien Le Moine** Clos de la Roche Grand Cru 2009 \$305
- Alex Gambal** Chambertin Grand Cru 2009 \$321
- Domaine Perrot-Minot** Charmes-Chambertin Grand Cru *Vieilles Vignes* 2011 \$365
- Domaine Bruno Clair** Gevery-Chambertin 1er Cru *Clos Saint-Jacques* 2016 \$450
- Domaine Pierre Gelin** Chambertin-Clos de Bèze Grand Cru 2009 \$465
- Domaine Follin-Arbelet** Romanée-Saint-Vivant Grand Cru 2010 \$490

## MAGNUMS (1500ML)

- Georges Ligner** Clos-St.-Denis Grand Cru 2011 \$365

## CÔTE DE BEAUNE &amp; CÔTE CHALONNAISE

Slightly further south and from “whiter” soil, these wines offer many of the highs of the Côte de Nuits, yet are a little more approachable, and a little more affordable.

## HALF BOTTLES (375ML)

**Faiveley** Mercurey 1er Cru *Clos Myglands* 2016 \$40  
**Edmund Cornu** Aloxe-Corton *Viellies Vignes* 2012 \$42

## BOTTLES (750ML)

**Faiveley** Mercurey 2018 \$48  
**Thomas Morey** Maranges 1er Cru *La Fussièrre* 2016 \$56  
**Domaine Thenard** Givry 1er Cru *Clos Saint-Pierre* 2016 \$68  
**Bruno Colin** Santenay 1er Cru *les Les Gravières* 2013 \$68  
**Jean-Marc Pillot** Chassagne-Montrachet 1er Cru *Macherelles* 2015 \$76  
**Domaine Rollin** Aloxe-Corton 2015 \$79  
**Domaines des Croix** Aloxe-Corton *Les Boutières* 2017 \$82  
**Edmund Cornu** Ladoix 1er Cru *La Corvée* 2015 \$84  
**Maison Camille Giroud** Volnay 2014 \$85  
**Domaine Dublère** Beaune 1er Cru *Les Blanches Fleurs* 2013 \$97  
**Domaine Rapet Père et Fils** Beaune 1er Cru *Les Grèves* 2011 \$98  
**Jean-Marc Pillot** Chassagne-Montrachet 1er Cru *Morgeot* 2015 \$99  
**Domaine Jacques Prieur** Beaune 1er Cru *Champs Pimont* 2012 \$105  
**Pierre Morey** Monthélie 1er Cru 2018 \$105  
**Simon Bize & Fils** Savigny-les-Beaune 1er Cru *Les Fournaux* 2017 \$130  
**Faiveley** Pommard 1er Cru *Les Rugiens* 2011 \$130  
**Domaine Rapet Père et Fils** Corton-Pougets Grand Cru 2011 \$132  
**Robert Ampeau** Savigny-les-Beaune 1er Cru *Les Lavières* 1990 \$135  
**De Montille** Beaune 1er Cru *Sizies* 2015 \$138  
**Domaine Bitouzet-Prieur** Volnay 1er Cru *Clos des Chênes* 2015 \$140  
**François Mikulski** Meursault 1er Cru *Caillerets* 2015 \$184  
**Domaines des Croix** Corton Grand Cru *La Vigne au Saint* 2011 \$189  
**Comte Armand** Pommard 1er Cru *Clos des Épenots* 2011 \$220  
**Comte Armand** Pommard 1er Cru *Clos des Épenots* 2006 \$228  
**Louis Jadot** Corton-Pougets Grand Cru 1996 \$230  
**Chandon de Brialles** Corton-Bressandes Grand Cru 2011 \$260  
**Domaine Leflaive** Blagny 1er Cru *Sous le Dos d’Ane* 1999 \$300  
**Maison Camille Giroud** Pommard 1er Cru *Les Épenots* 1996 \$330  
**Domaine de la Romanée-Conti** Corton Grand Cru 2009 \$2,160

### BOURGOGNE

*The most basic appellation in the region produces wines equal to the quality of the domaine: great producers produce great Bourgogne. Passetoutgrain refers to a combination of gamay & pinot noir.*

#### BOTTLES (750ML)

- Jérôme Chézeaux** Bourgogne 2017 \$42
- Fontaine-Gagnard** Bourgogne Passetoutgrain 2018 \$42
- Serafin Père et Fils** Bourgogne 2012 \$72
- Ghislaine Barthod** Bourgogne *Les Bons Batons* 2017 \$78
- Claude Dugat** Bourgogne 2012 \$98

### BEAUJOLAIS

*Technically part of Burgundy, but a whole different animal than the Côte d'Or, these are 100% gamay, full of fresh raspberry, black cherry & pepper with little tannin.*

#### BOTTLES (750ML)

- La Grosse Pierre** Chiroubles *Claudius* 2018 \$40
- Clos de la Roilette** Fleurie 2019 \$45
- Georges Descombes** Morgon 2018 \$48
- Château de Moulin-à-Vent** Moulin-à-Vent *Couvent des Thorins* 2017 \$54

#### MAGNUMS (1500ML)

- Domaine Mee Godard** Morgon *Passerelle 577* 2013 \$110

### EASTERN FRANCE

*The reds of the Jura (mostly pinot noir, but also tannic Trousseau & bright Poulsard) have been long overshadowed by the very special whites, but in the right hands, there is fun, earthy elegance here.*

#### BOTTLES (750ML)

- Domaine de la Borde** Pinot Noir Sous La Roche 2017 \$52
- Domaine du Pélican** Cuvée Trois Cépages 2017 \$75



### LOIRE VALLEY

*While not common in the US, reds from the Loire, France's pastoral heart, are fixtures in Paris's casual restaurants. Usually earthy, sometimes berry fruited, but always delicious, exciting and food-friendly.*

### PINOT NOIR

*If you're like us, then you're always looking for more pinot noir. Pinots from Sancerre, made by great winemakers in great vintages can definitely compete with Burgundy.*

#### MAGNUMS (1500ML)

**Lucien Crochet** Sancerre *Cuvée Prestige* 2006 \$210

### CABERNET FRANC

*The long-lived and most powerful wines are cabernet franc-based, and in the best vintages, when fully ripe, can rival Bordeaux for sturdy elegance. Expect berry & violet flavors & some spice.*

#### HALF BOTTLES (375ML)

**Charles Joguet** Chinon *Les Varennes du Grand Clos* 2016 \$38

#### BOTTLES (750ML)

**Olga Raffault** Chinon *Les Picasses* 2015 \$59

**Bernard Baudry** Chinon *Les Clos Guillet* 2016 \$72

**Anne-Claude Leflaive, Clau de Nell** Anjou *Cuvée Violette* 2014 \$78

**Catherine et Pierre Breton** Bourgueil *Les Perrières* 2013 \$80

**Clos Rougeard** Sancerre *Les Galluches* 2014 \$204

#### MAGNUMS (1500ML)

**Domaine de la Petite Mairie** Bourgueil *Les Galluches* 2015 \$68

## LANGUEDOC-ROUSSILLON

A warm area which often preferred quantity over quality, produces excellent wines when carefully made by top winemakers. Mostly based on grenache, syrah, & carignan, but a little cabernet sauvignon might sneak in.

## BOTTLES (750ML)

- Domaine Léon Barral** Faugères 2016 \$53 C+G+Cst
- Cal Demoura** Terrasses du Larzac *Les Combariolles* 2011 \$55 S+G+M
- Domaine Troullier** Côtes du Roussillon *Boréal* 2007 \$84 S
- La Pèira en Damaisela** Terrasses De Larzac *Las Flors de la Pèira* 2011 \$69 S+G+M
- Domaine de l'Horizon** Côtes Catalanes Rouge 2014 \$87 C+S
- Domaine Les Mille Vignes** Fitou *Atsuko* 2011 \$120 G
- Domaine Gauby** Côtes du Roussillon Villages *Muntada* 2015 \$125 G+S+C
- Domaine Peyre Rose** Coteaux du Languedoc *Marlène N°3* 2005 \$140 SGM
- Danjou-Banessy** Côtes du Roussillon Villages *Estaca Les Terres Noires* 2014 \$155 G
- Domaine de la Grange des Pères** Vin de Pays de l'Herault 2016 \$175 S+M+CbSv+Cns

## MAGNUMS (1500ML)

- Mas Jullien** Terrasses du Larzac *Autour de Jonquières* 2013 \$126 M+C+S

## PROVENCE

Rosé aside, Provence is home of big, ripe, savory wines which can age gracefully; similar grape makeup as the Rhône, with even more sturdy mourvèdre thrown in.

## BOTTLES (750ML)

- Clos Saint-Joseph** Côtes De Provence Rouge 2016 \$76
- Domaine Hauvette** Les Baux-de-Provence *Cornaline* 2012 \$80
- Château Simone** Palette Rouge 2011 \$95
- Domaine du Gros'Noré** Bandol Rouge *Antoinette* 2010 \$155

## MAGNUMS (1500ML)

- Château Pradeaux** Bandol 2012 \$128
- Domaine Tempier** Bandol *Cabassaou* 2005 \$390

## CORSICA

A wine region all it's own: not France, not Italy, but very interesting. A large number of grapes are planted, but Nielluccio (a strain of Sangiovese that has adapted/ mutated over the years) makes some of the best.

## BOTTLES (750ML)

- Clos Fornelli** Vin de Corse Nielluccio 2018 \$45
- Domaine Giudicelli** Patrimonio Rouge 2016 \$64
- Domaine Comte Abbaticci** Cuvée Collection CN 2011 \$120
- Clos Canarelli** Carcajolu Neru 2011 \$135

### NORTHERN RHÔNE

Simply put: Violets & Peppercorns. Steep slopes, old vines, and only one grape: syrah (tiny amounts of viogner can be used to soften a wine, but this is pretty uncommon). These are complex, age-worthy wines, which offer terrific flexibility with food.

#### BOTTLES (750ML)

**Equis - Maxime Grailot** Crozes-Hermitage *Equinoxe* 2018 \$38

**Yves Cuilleron** Saint-Joseph *Cavano* 2018 \$47

**Domaine Faury** Saint-Joseph 2018 \$58

**Domaine Julien Cecillon** Saint-Joseph *Babylone* 2017 \$75

**Domaine Vincent Paris** Cornas *Granit* 2018 \$85

**Jean-Luc Jamet** Côtes-du-Rhône *l'Enclave* 2017 \$82

**Vignobles Levet** Côte-Rotie 2017 \$116

**Guillaume Gilles** Cornas 2017 \$120

**Jean-Luc Jamet** Côte-Rotie *Terrasses* 2016 \$198

**Auguste Clape** Cornas 2011 \$295

**Jean-Louis Chave** Hermitage 2001 \$390

**Guigal** Côte-Rotie *La Landone* 2011 \$650

**Guigal** Côte-Rotie *La Mouline* 2011 \$650

**Guigal** Côte-Rotie *La Turquie* 2011 \$650

## RED WINES OF THE SOUTHERN RHÔNE VALLEY

### SOUTHERN RHÔNE, CHÂTEAUNEUF-DU-PÂPE

Simply put: wild herbs & black olives. The lower portion of the Rhône valley makes wines based on grenache. The range of wines has consistent tasting notes up to the complex Châteauneuf-du-Pape, with 18 grape varieties permitted.

#### HALF BOTTLES (375ML)

**Domaine du Gour de Chaulé** Gigondas 2014 \$30

**Vieux Lazaret** Châteauneuf-du-Pape 2016 \$32

#### BOTTLES (750ML)

**Domaine M. Bourtin** Rasteau 2016 \$27

**Dauvergne-Ranvier** Luberon *Vin Gourmond* 2017 \$33

**Domaine de Fenouillet** Beaumes de Venise *Les Terres Blanches* 2018 \$35

**Thomas Jullien** Ventoux Sur *Le Caillou* 2018 \$36

**Domaine de Durban** Beaumes de Venise 2016 \$40

**Domaine Saint Préferet** Côtes du Rhône *Clos Beatus Ille* 2018 \$42

**Domaine de Brusset** Gigondas *Tradition le Grand Montmirail* 2018 \$45

**Maxime Francois Laurent** Côtes du Rhone *Villages Visan Orpiment* 2016 \$46

**Domaine de Montvac** Gigondas *Adage* 2017 \$50

**Domaine Gallety** Côtes de Vivarais 2011 \$55

**Domaine de Beurenard** Châteauneuf-du-Pâpe 2017 \$88

**Domaine de la Janasse** Châteauneuf-du-Pâpe *Cuvée Chaupin* 2012 \$130

**Domaine de Beurenard** Châteauneuf-du-Pâpe *Gran Partita* 2015 \$196

**Marcoux** Châteauneuf-du-Pâpe *Vieilles Vignes* 2000 \$410

**Beaucastel** Châteauneuf-du-Pâpe 2008 \$160

**Beaucastel** Châteauneuf-du-Pâpe 1986 \$177

**Beaucastel** Châteauneuf-du-Pâpe 1998 \$185

#### MAGNUMS (1500ML)

**Domaine de Fenouillet** Beaumes de Venise *Cuvée Yvon Soard* 2012 \$78

**Domaine du Gour de Chaulé** Gigondas 2015 \$105

**Les Pallières** Gigondas *Terrasse du Diable* 2016 \$175

**Domaine la Barroche** Châteauneuf-du-Pâpe *Signature* 2015 \$178

**Clos Saint Jean** Châteauneuf-du-Pâpe 2012 \$190

**Marcoux** Châteauneuf-du-Pâpe *Cuvée des Felix* 2012 \$230

**Domaine Giraud** Châteauneuf-du-Pâpe *Les Gallimardes* 2011 \$240

**Bois de Boursan** Châteauneuf-du-Pâpe *Cuvée des Felix* 2012 \$260

### BORDEAUX

*Sturdy, stately & stylish: age-worthy wines produced mostly from cabernet sauvignon & merlot. Excellent with lamb, beef, & venison, and when mature, the maritime element comes through, making it great with rich fish main courses (great after red burgundy too).*

#### HALF BOTTLES (375ML)

**Château Beychevelle** Saint-Julien 4ème Grand Cru Classé 2011 \$136

**Château Lynch-Bages** Pauillac 5ème Grand Cru Classé 2005 \$290

#### BOTTLES (750ML)

**Château Peybrun** Cadillac 2015 \$39

**Château Lanessan** Haut-Médoc 2008 \$48

**Château Siaurac** Lalande de Pomerol 2010 \$58

**Clos de La Cure** Saint Emilion Grand Cru 2015 \$68

**Château Chasse-Spleen** Moulis-en-Médoc 2009 \$129

**Château Clos L'Eglise** Pomerol 2007 \$155

**Château Lafon-Rochet** Saint-Estèphe 4ème Grand Cru Classé 2005 \$165

**Château Chasse-Spleen** Moulis-en-Médoc 1989 \$170

**Château Brane-Cantenac** Margaux 2ème Grand Cru Classé 2005 \$198

**Château Branaire-Ducru** Saint-Julien 2009 \$195

**Domaine de Chevalier** Pessac-Léognan 2000 \$208

**Château La Gaffelière** Saint Emilion Grand Cru 1996 \$220

**Château Figeac** Saint Emilion Grand Cru Classé 2011 \$255

**Château Lynch Bages** Pauillac 5ème Grand Cru Classé 1998 \$260

**Château Léoville Poyferré** Saint-Julien 2ème Grand Cru Classé 2005 \$298

**Château Latour** Pauillac *Les Forts de Latour* 2007 \$315

**Vieux Château Certain** Pomerol 2001 \$324

**Château Léoville Poyferré** Saint-Julien 2ème Grand Cru Classé 2000 \$365

**Château Ducru-Beaucaillou** Saint-Julien 3ème Grand Cru Classé 2001 \$390

**Château Pichon Longueville Comtesse de Lalande** Pauillac 2ème Grand Cru Classé 1989 \$420

**Château Haut-Brion** Pessac-Léognan 1er Grand Cru Classé 1996 \$690

#### MAGNUMS (1500ML)

**Château Haut-Ségottes** Saint Emilion Grand Cru 2013 \$125

**Château Brane-Cantenac** Margaux *Baron de Brane* 2006 \$188

**Château Lagrange** Saint-Julien 3ème Grand Cru Classé 2008 \$265

**Château La Mission Haut-Brion** Pessac-Léognan Grand Cru Classé de Graves 1992 \$625

### NEBBIOLO FROM PIEDMONT

Simply put: *Tar & Roses*. These wines are incredibly complex, food friendly & elegant. They age incredibly well, moving from “age-worthy” to “near-immortal”.

#### HALF BOTTLES (375ML)

**Paolo Scavino** Barolo 2016 \$40

**Vietti** Barolo *Castiglione* 2016 \$52

**Nervi** Gattinara 2015 \$60

#### BOTTLES (750ML)

**Cantina del Pino** Langhe Nebbiolo 2017 \$48

**Bruno Giacosa** Nebbiolo d’Alba 2017 \$55

**Brovia** Barolo 2015 \$82

**Figli Oddero** Barolo 2009 \$98

**Cantina del Pino** Barbaresco *Albesani* 2014 \$98

**Francesco Rinaldi** Barolo *Brunate* 2015 \$115

**Brovia** Barolo *Villero* 2015 \$145

**Fratelli Revello** Barolo *Vigna Gattera* 2000 \$156

**Roagna** Barbaresco *Albesani* 2014 \$168

**Cavallotto** Barolo *Albesani Riserva Bricco Boschis* 2010 \$170

**Oddero** Barolo *Bussia Vigna Mondoca Riserva* 2011 \$172

**Pio Cesare** Barolo *Ornato* 2000 \$175

**Parusso** Barolo *Bussia* 2010 \$190

**Domenico Clerico** Barolo *Per Cristina* 2001 \$230

**Bruno Giacosa** Barolo *Le Rocche del Falletto di Serralunga* 2012 \$260

**Luciano Sandrone** Barolo *Aleste-Cannubi Boschis* 2000 \$275

**Poderi Aldo Conterno** Barolo *Granbussia Riserva* 2000 \$345

**Bruno Giacosa** Barolo *Falletto Riserva Vigna le Rocche* 2009 \$350

**Gaja** *Sorì San Lorenzo* 2006 \$540

#### MAGNUMS (1500ML)

**Oddero** Barolo 2015 \$180

**Oddero** Barolo *Villero* 2015 \$245

**Castello di Neive** Barbaresco *Albesani Riserva Santo Stefano* 2011 \$450

### VENETO

*Very interesting wines are made in the Veneto, the most of which is Amarone, which achieves its signature concentration, chocolate & fig flavors through air-drying of its grapes, mainly corvina.*

#### BOTTLES (750ML)

**Marion** Valpolicella Superiore 2013 \$45

**Dal Forno Romano** Valpolicella Superiore 2012 \$175

**Guissipi Quintarelli** Valpolicella Classico Superiore 2007 \$268

### PIEDMONT

*Here we find the 'other' grapes of Piedmont. Yes, they exist: barbera, dolcetto, fresia, and pelaverga, to name a few. Barbera can be juicy & fun, but in the right hands, it can be outstanding.*

#### BOTTLES (750ML)

**De Forville** Barbera d'Asti *Cascina Buc* 2017 \$32

**Vietti** Barbera d'Alba *Scarrone* 2016 \$75

**Cappellano** Barbera d'Alba *Gabutti* 2015 \$89

### LOMBARDY

*Higher elevation than Piedmont. The nebbiolo doesn't achieve the ripeness & concentration, but the aromas and delicate candied-strawberry fruit are elegant & versatile.*

#### BOTTLES (750ML)

**Nino Negri** Quadrio Valtellina Superiore 2015 \$38

**Ar. Pe. Pe.** Rosso di Valtellina 2015 \$69

### TRENTINO-ALTO ADIGE

*While some international grapes are now planted, the indigenous ones: teroldego & lagrein produce exciting, dark, sharp & robust wines.*

#### BOTTLES (750ML)

**Nusserhof** Lagrein Riserva 2012 \$75

### TUSCANY

*In Tuscany, we find 2 main types of red wine, the traditional Chianti, Brunello, Vino Nobile etc. and the modern 'super tuscans' where a little merlot, syrah or cab sauv are used. (We love the traditional wines)*

#### HALF BOTTLES (375ML)

**Avignonesi** Vino Nobile di Montepulciano 2015 \$29

#### BOTTLES (750ML)

**Fattorie Melini** Chianti Vigneti *La Selvanella* 2014 \$49

**Avignonesi** Vino Nobile di Montepulciano 2015 \$50

**Castello de Bossi** Chianti Classico Riserva *Berardo* 2015 \$56

**Montesecondo** Chianti Classico 2018 \$58

**Rocca di Montegrossi** Toscana *Geremia* 2015 \$70

**Fanti** Brunello di Montalcino 2014 \$72

**Piaggia Poggio de' Colli Toscana** *Cabernet Franc* 2016 \$76

**Fattoria dei Barbi** Brunello di Montalcino 2015 \$98

**Montvertine** Rosso di Toscana 2017 \$105

**Sesti** Brunello di Montalcino 2011 \$140

**Padelletti** Brunello di Montalcino 2013 \$92

**Biondi-Santi** Rosso di Montalcino 2016 \$178

**Montvertine** Toscana *le Pergole Torte* 2014 \$180

**Tolaini** Picconero *Tenuta Montebello* 2011 \$180

**Tua Rita** Toscana *Syrah* 2009 \$275

#### MAGNUMS (1500ML)

**Montvertine** Rosso di Toscana 2017 \$210

### UMBRIA & MARCHE

*In Umbria we find sagrantino, a grape that produces outstanding, but impossibly tannic wines. 2 options: blend in a little sangiovese to soften it, or let it age. The rare lacrima is rarely found outside the Marche.*

#### HALF BOTTLES (375ML)

**Arnaldo Caprai** Montefalco Rosso 2016 \$30

#### BOTTLES (750ML)

**Marotti Campi** Orgiolo *Lacrima di Morro d'Alba Superiore* 2015 \$45

**Paola Bea** Sagrantino Secco di Montefalco *Vigneto Cerrete* 2011 \$245

### SICILY

*Sicily is a highly productive wine region producing tons of Marsala, but also juicy, robust reds from grapes like nero d'avola, frappato, nerello mascalese, & nerello cappuccio.*

#### BOTTLES (750ML)

**Passopisciaro** IGT Rosso Sicilia *Scinniri* 2016 \$35

**Tenuta della Terre Nere** Etna Rosso 2017 \$52

**Azienda Agricola COS** Cerasuolo di Vittoria Classico *delle Fontane* 2012 \$82



## SPAIN

*The reds in Spain cover a wide range of styles: everyday wines are ripe with plenty of intensity, while Rioja tends to combine power & delicacy & Ribera del Duero adds more concentration without being overly tannic.*

## RIOJA

*Rioja is an old wine region with winemaking modeled after Bordeaux: long oak aging & a blend of different grapes, although today they may have a Burgundy-like delicacy while 100% tempranillo wines are becoming more common.*

### BOTTLES (750ML)

**CVNE** Rioja Crianza Cune 2016 \$29

**La Rioja Alta** Rioja Viña Ardanza 2012 \$72

**Lopez de Heredia** Rioja Viña Tondonia Reserva 2007 \$85

**Macán** Rioja 2014 \$105

### MAGNUMS (1500ML)

**La Rioja Alta** Rioja Gran Reserva 904 2009 \$218

## CASTILLA Y LEÓN

*A large region, with multiple appellations within it, most notably Ribera Del Duero, which creates some of the finest red wines in the world from tinto fino, a variation of tempranillo. Other grapes in the region are tempranillo, tinta de toro, cabernet sauvignon, garnacha, merlot & mencia, found in Bierzo.*

### HALF BOTTLES (375ML)

**Descendientes de José Palacios** Bierzo Villa de Corullón 2016 \$49

### BOTTLES (750ML)

**Vega Sicilia** Ribera Del Duero Único 2009 \$760

## GALICIA

*Galicia is the north-western most region, know for crisp whites from Rías Baixas and excellent, earthy, fruity, mencia-based reds from Ribeira Sacra, close, both physically & stylistically to Bierzo.*

### BOTTLES (750ML)

**Adega Algueira** Ribeira Sacra 2017 \$52

## LEBANON

*Château Musar was started by Gaston Hochar after a trip to Bordeaux. Grapes are cabernet sauvignon, cinsault, carignan, grenache, and mourvèdre, and while it does resemble Bordeaux in some ways, it definitely has it's own style.*

### HALF BOTTLES (375ML)

**Château Musar** Bekaa Valley Red 2000 \$58

### BOTTLES (750ML)

**Château Musar** Bekaa Valley Red 2001 \$124

## PINOT NOIR

### NEW ZEALAND

*Still largely unfamiliar here (they like to keep their best wines for themselves), NZ has a varied landscape, producing many styles of wine; we like the silky, aromatic pinot noirs.*

**BOTTLES (750ML)**

**Kumeu River Pinot Noir Kumeu Village 2018 \$42**

### OREGON

*A style of pinot noir exists in Oregon that we find right between California (ripe) and Burgundy (balanced); earthy, yet dense & fruity is what to expect here.*

**HALF BOTTLES (375ML)**

**Bergström Willamette Valley Pinot Noir Cumberland Reserve 2016 \$38**

**BOTTLES (750ML)**

**Pike Road Pinot Noir 2017 \$39**

**Belle Pente Pinot Noir Yamhill-Carlton District 2015 \$69**

**Evening Land Seven Springs Pinot Noir 2017 \$72**

**Adelsheim Chehelam Mountains Pinot Noir Breaking Ground 2015 \$90**

### CALIFORNIA

*While much of California is a little too warm & dry for pinot noir, high elevations, and cool ocean winds contribute to make more balanced, ripe pinot noirs.*

**BOTTLES (750ML)**

**Thomas Fogarty Pinot Noir 2014 (Santa Cruz Mountains) \$68**

**Walt Sonoma Coast Pinot Noir La Brisa 2016 (Sonoma) \$78**

**Mount Eden Vineyards Pinot Noir Estate Bottled 2015 (Santa Cruz Mountains) \$120**

## OTHER GRAPE VARIETIES

*Lots of wine regions, lots of options. Looking for something other than pinot or cab in the new world? Spicy California grenache, fruity zinfandel or clean NY cab franc?*

### CALIFORNIA

*While most California reds are Bordeaux in inspiration, some may argue that the climate is better suited to Rhône varieties, or even those of central & southern Italy. Fruit forward with lots of spice.*

#### HALF BOTTLES (375ML)

**Bonny Doon** Le Cigare Volant 2016 \$32

#### BOTTLES (750ML)

**Hendry** Napa Valley Zinfandel Block 7 & 22 2015 \$65

**Melville** Santa Rita Hills Syrah 2016 \$69

**Château Montelena** St. Vincent 1996 (Zinfandel, Sangiovese) \$140

### WASHINGTON

*Rainy Seattle might come to mind when thinking of Washington, yet the wine growing regions are generally more arid than California, resulting in highly concentrated reds, primarily from merlot & cabernet.*

#### BOTTLES (750ML)

**DeLille Cellars** Columbia Valley D2 2016 (merlot dominant) \$69

**Andrew Will** Horse Heaven Hills Sorella Champoux Vineyard 2014 (merlot dominant) \$130

### FINGER LAKES

*New York produces a vast array of wines, from dozens of varieties, in the Finger Lakes, cabernet franc is the dominant red grape, as others struggle to ripen, producing earthy, fresh, and mineral-driven wines.*

#### BOTTLES (750ML)

**Keuka Lake Vineyards** Cabernet Franc 2017 \$40

**Terrassen** Cabernet Franc 2017 \$52

#### MAGNUMS (1500ML)

**Osmote** Seneca Lake Cabernet Franc 2018 \$64

### ARGENTINA

*While still hailed as a “new” wine region, the French brought malbec over in the mid 1800’s. And naturally, the rest is history.*

#### BOTTLES (750ML)

**Catena Zapata** Nicolas Catena Zapata 2010 \$155

## CALIFORNIA &amp; WASHINGTON CABERNET SAUVIGNON &amp; BORDEAUX BLENDS

A large wine region, now with lots of history, some of these vineyards are around 100 years old, and the winemaking has evolved as well. We look for classic, balanced styles, which are still at home at the dinner table.

## HALF BOTTLES (375ML)

- Frank Family** Napa Valley Cabernet Sauvignon 2016 \$52
- Arietta Napa Valley** *Quartet* 2016 \$85 500ml
- Corison** Napa Valley Cabernet Sauvignon 2016 \$92
- Shafer** Napa Valley Stags Leap District *One Point Five* 2015 \$95

## BOTTLES (750ML)

- Robert Sinskey Vineyards** Napa Valley *POV* 2014 \$72
- Gramercy Cellars** Columbia Valley Cabernet Sauvignon *Lower East* 2016 \$78
- Seven Hills** Red Mountain Red Wine *Ciel du Cheval Vineyard* 2014 \$79
- Heitz** Napa Valley Cabernet Sauvignon 2014 \$115
- Hall** Napa Valley Cabernet Sauvignon 2015 \$120
- Grgich Hills** Napa Valley Cabernet Sauvignon *Estate Grown* 2015 \$129
- Darioush** Napa Valley Cabernet Sauvignon *Signature* 2017 \$205
- Corison** Napa Valley Cabernet Sauvignon 2014 \$220
- Quilceda Creek** Cabernet Sauvignon *Columbia Valley* 2009 \$260
- Dunn** Cabernet Sauvignon *Howell Mountain* 2014 \$260
- Ridge** Santa Cruz Mountains *Monte Bello* 2013 \$280
- Ridge** Santa Cruz Mountains *Monte Bello* 1997 \$340
- Dominus Estate** Napa Valley 2009 \$370
- Heitz** Napa Valley Cabernet Sauvignon *Martha's Vineyard* 2009 \$410
- Opus One** Napa Valley 2013 \$540
- Ovid** Proprietary Red Wine 2007 \$585

## MAGNUMS (1500ML)

- Odette Estate** Napa Valley *Adaptation* 2016 \$240
- Corison** Napa Valley Cabernet Sauvignon 2016 \$345
- Forman** Napa Valley Cabernet Sauvignon 1992 \$390
- Château Montelena** Napa Valley *The Montelena Estate* 1994 \$585

## BOTRYTIS & LATE HARVEST

*The common methods for producing sweet wines, especially white wines. Botrytis, or 'noble rot' is a disease which robs grapes from moisture, concentrating the sugar.*

### GERMANY

*While most wine made in Germany is dry, they make a wide range of sweet wine, from a wide range of methods. Auslese: late harvest. Beerenauslese: botrytis. Eiswein: frozen grapes, concentrated juice. All styles have lively acidity & bright tropical fruit flavors.*

#### HALF BOTTLES (375ML)

**Heinz Eifel** Sylvaner Eiswein 2016 (Rheinhessen) \$65

**Dr. Loosen** Riesling Beerenauslese 2015 (Mosel) \$90

**Hexamer** Eiswein Sobernheimer Domberg 2016 (Nahe) \$110

### AUSTRIA

*Some similarities to German sweet winemaking, in this case botrytis welschriesling and chardonnay. Melon, honey & white flowers.*

#### HALF BOTTLES (375ML)

**Kracher** Beerenauslese Cuvée 2017 \$75

### HUNGARY

*A very traditional and surprisingly exact winemaking process, botrytis furmint & hárslevelű. Flavors of baking spice, caramel, dried apricot & candied grapefruit.*

#### HALF LITERS (500ML)

**Royal Tokaji** Late Harvest Tokaji 2016 \$42

**Kiralyudvar** Tokaji Aszú 6 Puttonyos Lapis 2006 \$152

### LOIRE VALLEY

*Botrytis chenin blanc, complex w/ great acidity & freshness. Ages very well.*

#### BOTTLES (750ML)

**Moulin Touchais** Coteaux du Layon 1994 \$52

**Huet** Vouvray Moelleux *Haut-Lieu* 2018 \$72

**La Croix des Loges Bonnezeaux** *les 3 Failles* 1977 \$89

**Philippe Foreau** Vouvray Moelleux Réserve 2009 \$135

**Huet** Vouvray Moelleux *Cuvée Constance* 1995 \$310

### SOUTHWEST FRANCE

*Low humidity & bright sun lightly dry the grapes on the vine, concentrating the sugars. Ripe tropical fruit flavors & high acidity.*

#### BOTTLES (750ML)

**Camin Larredya** Jurancon *au Capcèu* 2017 \$72

**Didier Dagueneau** Jurancon *Jardins de Babylone* 2017 \$176

### ALSACE

*Botrytis Gewürztraminer, lychee, ginger & candied rose petals.*

#### HALF BOTTLES (375ML)

**Hugel** Gewürztraminer *Sélection de Grains Nobles* 2001 \$160

### SAUTERNES

*Botrytis sauvignon blanc & semillon, rich, exotic, overripe orchard fruit.*

#### HALF BOTTLES (375ML)

**Château Rieussec Carmes de Rieussec** Sauternes 1er Cru Supérieur 2015 \$49

**Château Doisy-Védrières** Sauternes 2012 \$50

**Château d'Yquem** Sauternes 1er Cru Supérieur 2010 \$390

### LANGUEDOC-ROUSSILLON

*A unique & rare wine, made by blending late harvest muscat & sercial, commonly used in Madeira. Candied citrus w/ fresh acidity.*

**Mas de Daumas Gassac** Vin de Laurence 2011 \$155

### RHÔNE VALLEY

*Two very rare, botrytis-influenced wines. Honey & candied fruit nuances.*

#### HALF LITERS (500ML)

**Yves Cuilleron** Condrieu *Ayguets* 2016 \$99 viognier

**Domaine de la Janasse** VdF *les Raisins Perdus* NV \$190 rousanne/clairette

### FORTIFIED WINES , VIN DE LIQUEUR & AIR-DRIED GRAPES

*Fortified wines are made by adding grape spirit to the fermenting grape juice while there's still sugar left. The process works with red & white wines, though red is more common.*

#### ITALY

*Passito is the Italian name for the process of making wine from air-dried grapes. Vin Santo is made from mostly white grapes, and tends to offer caramel & chamomile. In the case of Sagrantino, it is dried for 4 months before being fermented. Red & black berries, cocoa & medicinal herbs.*

##### HALF BOTTLES (375ML)

**Castellare di Castellina** Vin Santo del Chianti Classico S.Niccolò 2014 \$44

**Fèlsina** Vin Santo del Chianti Classico 2007 \$79

**Rocca di Montegrossi** Vin Santo del Chianti Classico 2009 \$105

**Paolo Bea** Sagrantino di Montefalco Passito 2007 \$133

#### FRANCE

*Maury & Banyuls, made from grenache, which pair w/ chocolate, figs, & prunes, use brandy to keep their sweetness & raise the alcohol, letting them age very gracefully. In the Southern Rhône, this process is applied to muscat & grenache, with excellent results!*

##### HALF BOTTLES (375ML)

**Domaine du Mas Blanc** Banyuls Collection 2000 \$72

**Domaine Collière** Rasteau Vin Doux Naturel 2009 \$72

##### HALF LITERS (500ML)

**Domaine de Fenouillet** Muscat de Beauges de Venise 2018 \$30

**Domaine Pesquie** Muscat de Beauges de Venise Viellies Vignes 2018 \$45

**Mas Peyre** Maury Hors d'Age La Rage du Soleil \$48

#### PORTUGAL

*Madeira (the wine) was accidentally made by carrying barrels of wine from Madeira (the island) while exposing it to heat, or 'cooking' the finished wine. Many qualities of Port here, but brighter acidity, perfect for pairing with richer desserts.*

##### BOTTLES (750ML)

**The Rare Wine Co.** Boston Bual Reserve Madeira NV \$90

**Henriques & Henriques** Sercial Single Harvest Madeira 2001 \$160

## BEER

**Carlsberg Lager** \$6 500mL  
Denmark *European Pale Lager*

**Reissdorf Kölsch** \$13 500mL  
Germany *German Kölsch*

**Ayinger Bräu Weiss** \$8 500mL  
Germany *German Hefeweizen*

**Saison Dupont** \$13 375mL  
Belgium *Belgian Saison*

**Hitachino Nest White Ale** \$12 330mL  
Japan *Belgian Witbier*

**Duvel Golden Ale** \$11 500mL  
Belgium *Belgian Strong Pale Ale*

**Cantillon Rosé de Gambrinus** \$48 375mL  
Belgium *Belgian Fruit Lambic (Raspberry)*

**3 Fonteinen Oude Geuze** \$69 750mL  
Belgium *Belgian Gueuze*

**Tilquin Mure** \$48 375mL  
Belgium *Belgian Fruit Lambic (blackberry)*

**Tilquin Quetsche** \$48 375mL  
Belgium *Belgian Fruit Lambic (plum)*

**3 Fonteinen Kreik** \$48 750mL  
Belgium *Belgian Fruit Lambic (cherry)*

## CIDER

**Duché de Longueville French Sparkling Cider Non-Alcoholic** \$19 750mL  
France *Sparkling Apple Cider*

**Eden Specialty Ciders Imperial 11° Rosé** \$28 750mL  
Vermont *Sparkling Apple-Red Currant Cider*

**Eve's Cidery Dry Traditional Sparkling Cider Beckhorn Hollow** \$29 750mL  
New York *Sparkling Apple Cider*

**Farnum Hill Extra-Dry** \$31 750mL  
New Hampshire *Still Apple Cider*

**Eric Bordelet Poiré Granit Cuvée 2019** \$50 750mL  
Normandy, France *Sparkling Pear Cider*

## SAKE

**Shibata Shuzo FYuzu Sake** \$48 720mL  
Chubo, Japan *Yuzu-Flavored Rice Wine, 8% ABV*



## GRAPES, HERBS & ROOTS

**Cocchi Barolo Chinato** \$17/ 2 OZ  
Piedmont, Italy *Botanical-infused Barolo Wine*

**Contratto Fernet** \$9/ 2 OZ  
Piedmont, Italy *Amaro*

**Rossa Sicily Amara** \$10/ 2 OZ  
Sicily, Italy *Blood Orange-Infused Amaro*

**Nardini l'Amaro** \$9/ 2 OZ  
Veneto, Italy *Amaro*

**Distilleria Alpe Amer du Val d'Aoste** \$8/ 2 OZ  
Alto Adige, Italy *Amaro*

**Félix Bigallet China-China** \$9/ 2 OZ  
Loire, France *Amaro*

**Francis Darroze 2004** \$16/ 1.5 OZ  
Gascony, France *Armagnac*

**Domaine L'Arlet Marc de Bourgogne** \$18/ 1.5 OZ  
Burgundy, France *Marc*

**Arianna Occhipinti Grappa di Frappato** \$11/ 1.5 OZ  
Burgundy, France *Marc*

**Domaine Saint Préferet Vieux Marc de Châteaufeuif-du-Pâpe** \$14/ 1.5 OZ  
Southern Rhône, France *Marc*

**Poli Grappa Miele** \$7/ 1.5 OZ  
Veneto, Italy *Honey-infused Grappa*

**Marolo Grappa & Chamomile Milla** \$8/ 1.5 OZ  
Piedmont, Italy *Grappa w/ Chamomile*

**Dolin Génépy le Chamois** \$9/ 1 OZ  
Chambery, France *Herbal Liqueur*

**Chartreuse Vert** \$10/ 1 OZ  
Voiron, France *Herbal Liqueur*

**Chartreuse Jaune** \$10/ 1 OZ  
Voiron, France *Herbal Liqueur*

**Chartreuse Vert V.E.P.** \$18/ 1 OZ  
Voiron, France *Herbal Liqueur*

**Tarragon Chartreuse (1981-1989)** \$35/ 1 OZ  
Tarragona, Catalonia *Herbal Liqueur*

## CANE

**Rhum JM Rhum Agricole Très Vieux** \$12/ 1.5 OZ  
Martinique *Rhum Agricole*

**Arundel Rum Pure Cane Juice** \$17/ 1.5 OZ  
British Virgin Islands *Rhum Agricole*

## APPLE, PEAR & APRICOT

**Neversink Aged Apple Brandy** \$15/ 1.5 OZ  
New York, USA *Apple Brandy*

**Coppersea Pear Brandy** \$11/ 1.5 OZ  
New York, USA *Pear Brandy*

**Blume Marillen Apricot Eau de Vie** \$12/ 1 OZ  
Wachau, Austria *Apricot Brandy*

**Lemorton Reserve** \$11/ 1.5 OZ  
Normandy, France *Calvados*

## GRAIN

**Longrow 18** \$29/ 1.5 OZ  
Campbeltown, Scotland *Single Malt Scotch*

**That Boutique-y Whiskey Company 21 Year Japanese Whiskey #1** \$36/ 1.5 OZ  
Japan *Blended Malt Whiskey*

**Hillrock Estate Bourbon** \$14/ 1.5 OZ  
Hudson Valley, New York *Bourbon*

**Hillrock Estate Double Cask Rye** \$15/ 1.5 OZ  
Hudson Valley, New York *Rye*

**Barrell Craft Spirits Single Barrel Bourbon 9th Floor E503** \$15/ 1.5 OZ  
Kentucky, USA *Bourbon*

## NON ALCOHOLIC

**Duché de Longueville French Sparkling Cider Non-Alcoholic** \$6/ \$19 750mL  
France *Sparkling Apple Cider*

**Meyer Lemon Soda** \$7  
Syracuse, NY

**Espresso Single Origin** \$5  
Ethiopia Raro

**Coca Cola** \$5/ 335mL  
Mexico