

OUR PHILOSOPHY

We want to bring the world of wine to Wilmington.

While our list has a French preference, you will see most of the major (and many minor) wine growing regions of the world represented, from producers that we feel best showcase the varietal, terroir, vintage, or style.

Our wines are well researched to make sure that the producers hold the same ethos as we do: Treat your staff well, use the best possible ingredients, and give back to your community. While “organic” and “biodynamic” are good marketing buzzwords, each country’s laws vary in what they mean, and the certification to have these logos on a label can be more than many small producers can afford, even if they are using the farming tenants for the label. Our wine list consists of wines that are not overly manipulated with chaptalization (sugar) or acidification, wines that do not rely on synthetic chemicals in the vineyard or winery.

We may not have every wine that you are used to seeing on lists, but then again, what’s the fun in drinking the same thing over and over! We hope to introduce you to your new favorite. Our staff are all in some stage of their wine education. We hold multiple wine classes per month revolving around the beverage world. (Yes, public classes are available once a month! Check our website for the deetz!) They will likely be very excited to talk about wine with you and tell you about some of the wines we have tasted as a team lately. If you have some real deep questions, they will tag in another one of our more seasoned (read: Old) sommeliers. Be warned: If you and I have a conversation, be prepared for either a very nerdy conversation about wine, some sort of tangent to Star Wars, or a terrible dad joke. I am capable of all 3, and, when the stars align, I can work all 3 into a single conversation.

Regardless of who comes to talk wine with you, our team has one goal for your wine experience. To bring you a wine that you will absolutely love. One that you want to take a picture of, so you remember it for next time. We are not here to be pushy. We don’t want you to drink something that you don’t want. Don’t want you to spend more money than you are comfortable spending.

We are here to serve you.



Scott Zoccolillo
Advanced Sommelier



We are honored to have received the
Wine Spectator Best of Award of Excellence for 2026
1 of only 2 wine programs in Delaware, and less than 1400 worldwide

WHAT AM I DRINKING LATELY?

October 2026

One of the most common questions I receive is “What is your favorite wine?” I usually have the same dumb answer, “Whatever is in my glass!” I don’t really have a single favorite wine, my tastes change on a regular basis. Don’t get me wrong, I love, LOVE Riesling. No seriously. If you ask any sommelier around, we love riesling. But I don’t drink it exclusively....just....you know....often.

So what’s “in my glass” this month? With fall weather finally upon us, I’m usually opening something with earthy notes and savory herb notes. Don’t get me wrong, I’m not the most outdoorsy person. I don’t go camping (bears), swimming in the ocean (sharks), or rock climbing (uhhh...falling!), but there is something about the fall air that makes me want to sit in my Adarondak chair in my front yard, watch the leaves change colors, drink a glass of wine and enjoy the ...smell...of fall.

For whites, its absolutly Gruner Veltliner. Notes of apple, white pepper, vegetal notes of raddish and canned green beans, and depending on the region the Gruner is from, there is this smell of wet smoke. Not roaring camp fire, but a recently extinguished camp fire. Seriously, if you don’t know Gruner, you should. My pick from our list right now is the Jurtschitsch (page 11). A small Austrian producer that I was recently introduced to. Gruner’s home is Austria for sure, but it is starting to be planted and grown all over the world, especially regionally in South East Pennsylvania (Try Galen Glen, Penns Woods, and Wayvine). If you like Sauvignon Blanc, Riesling, Albarino, or Chablis, Gruner might be up your alley. The best part about Gruner is that I don’t have to share it with my best friend, Tom. Who, regretablely, does not love the grape as much as I do, but then again he has terrible taste...which explains why he’s friends with me.

Rose, can and should be drank year round. Rose has this expectation of being a summer time wine, but rose ranges in style depending on the region, grape, and style of production. My fall rose is Poppelvej’s Dead Ohio Sky (page 13). This funky, earthy, unfiltered Mouvedre rose from Australia. Also, if you know the reference to the name of the wine, you will get a crisp high five from me!

For reds, oh boy are there options. But since we are nearing the end of this page, I’ll stick to one. Grenache, especially Priorat. Compost, mushroom dirt, licorice, star anise, fig, dates, cured meat, tannin, alcohol, body...Priorat has it all. Grenache can take on different identities based on where it is grown, and Southern Rhone is a great option this time of the year as well, but I have been in love with Mervm Priorati’s Desti (page 25) for a while and (shocker) am drinking it right now as I type away. Grenache native home is Spain, but is grown all over the world as well. It is the “G” to the GSM blends of Paso Robles, Southern Rhone, and Australia, It is often bottled monovarietally in Australia and the United States. Drink this with our Dry Aged Duck. You’ll thank me.

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“La vie est trop courte pour boire
du mauvais vin”

LIFE IS TOO SHORT TO DRINK BAD WINE



NOS AMIS DU VIN

Our friends in wine. These wines have a local connection, whether they are born and raised in Delaware and our surrounding areas, or some other tie to our home. We feature these wines to support our friends and neighbors.

NEYERS

Bruce and Barbara Neyers grew up together in Wilmington, DE and married while they were both undergraduate students at the University of Delaware. Bruce's brief stint in the Army moved them to San Francisco in 1970 where Bruce became interested in wine. Barbara followed her academic training and became a teacher, but soon thereafter was able to pursue her love of food and cooking as a chef and eventually manager at acclaimed Chez Panisse Restaurant in Berkeley.

			GLASS	BOTTLE
D.104.H.5	Pinot Noir – Roberts Road Vineyard, Sonoma Coast	2021	42	158
D.111.C.5	Red Blend – Sage Canyon Red	2021	24	92

MODEL FARM & ALTA HEIGHTS

Model Farm is a boutique California producer founded by Sean Castorani and Joanna Wells in 2013. Sean is a Wilmington Native and Al DuPont High School Alumni. The wines themselves are deliberately restrained for California-native yeast, minimal intervention, little new oak, moderate alcohol and an emphasis on acidity and vineyard character.

			GLASS	BOTTLE
K.118.A.3	Chardonnay – Model Farm, Staiger Vineyard, Sonoma Mountain		25	96
D.300.A.5	Pinot Noir – Alta Heights		15	62
D.102.L.6	Cabernet Sauvignon – Model Farm, Sonoma		33	120
D.213.AC.5	Syrah – Model Farm, Petaluma Gap, Sonoma		23	85

TURKS HEAD WINES

Turks Head Wines is a woman owned winery founded by Allison Owen, who resides in West Chester, Pennsylvania. Turks Head Wines sources, produces, and bottles all of their wines in Northern California before bringing them to the East Coast to share with guests close to home.

			GLASS	BOTTLE
K.101.M.3	Chenin Blanc – Clarksburg	2023	18	72
K.143.A.2	The Semi-Q White Blend– Sauvignon Blanc / Semillon	2023	22	90
D.300.Z.6	Right Bank Red Blend – Cab Franc / Merlot / Cab Sauvignon / Petit Verdot	2023	27	108

BOUCHAINE VINEYARDS

In 1980, Wilmingtonians Gerret and Tatiana Copeland purchased Bouchaine Vineyards. The Copelands planted the first vines on-site in 1982. Gerret, a DuPont descendant, and Tatiana, great-niece of composer Sergei Rachmaninoff, have guided the estate since, emphasizing a Burgundian-inspired, sustainable approach.

			GLASS	BOTTLE
D.221.AH.5	Pinot Noir, Swan Vineyard, Carneros, California	2022	42	171
D.211.AF.5	Pinot Noir, Dijon Clone 667, Carneros, California	2021	42	171
D.211.AJ.6	Syrah, Swan Vineyard, Carneros, California	2021	41	165



Want to experiment with a new wine? Mondays are great options.

All wines priced \$200 or lower are HALF OFF every Monday.

and bottles \$200+ are \$100 off

It's a great way to start the week.



IS BIGGER BETTER?

If you have ever seen some of the obnoxiously large wine bottles that are the size and weight of a small child? Ever wonder why they make them? It's not just for fun, there is a purpose to the larger size. Historically, large format bottles (especially Champagne) were used in celebrations, crowning of royalty, installing a new tsar, and so on. The large bottles displayed status and wealth. However they also serve a purpose for the aging of the wine.

We know that SOME wines get better with age. The reason for this is the microoxygenation of the wine through cork, which is naturally porous. Oxygen molecules combine with compounds in wine such as anthocyanins, tannins, and methopyrazines, creating new structures that aid in the polymerization of the compound. Tannins, when combined with oxygen, create longer, smoother molecules that act as natural antioxidants and create a smoother and more velvety texture to the wine.

So, what does this have to do with large bottles.? Well, larger bottles have a smaller cork to wine ratio, allowing for smaller amounts of oxygen to interact with the wine. This allows wines to develop more slowly, and age much longer, and the larger the bottle, the longer aging potential. Large formats range from 1.5L Magnums (2 standard bottles) up to 15L Nebuchadnezzers (20 standard bottles!) Nebuchadnezzers can age 20-50 times slower than a standard bottle. Which means if you have a 100 year old 15L, it may taste as fresh and vibrant as it was in its youth.

Are bigger bottles better? Not always, it does depend on the wine. But even if they are not better, at least there is more wine to drink, which makes us care less.

CHAMPAGNE

W.100.I.1	Laurent Perrier, La Cuvée	1.5L Magnum	NV	255
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"A magnum of Champagne is the perfect size,
when you are drinking alone."

SCOTT ZOCCOLILLO

BURGUNDY

K.400.A.8	Domaine Comte Georges de Vogue, Bonnes-Mares Grand Cru	2023	3500
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BORDEAUX

K.101.C.6	Chateau Talbot, Saint Julien	1995	789
K.102.G.6	Alter Ego de Palmer, Margaux	2019	559
K.102.J.6	Chateau Pontet Canet, Pauillac	2019	640
K.101.E.6	Chateau Smith Haut Lafite, Pessac-Leognan	2014	642
K.102.D.6	Chateau Sociando-Mallet, Haut-Medoc	2020	263
K.101.G.6	Blaissac D'Issan, Margaux	2020	233

ITALY

K.101.A.6	Guado al Tasso, Bolgheri Superiore, Tuscan	2022	600
	Cabernet Sauvignon / Merlot / Cabernet Franc		
K.102.A.5	Marchesi Antinori, Pian Della Vigne. Brunello di Montalcino	2018	850



SPARKLING WINES

No wine, I think, has built such a mysterious lore around it, such as Champagne.

It has legends like Dom Perignon who supposedly invented champagne (spoiler alert: not true). It has a reputation of its bubbles causing headaches (OK...some truth to this). It has a price tag that takes it out of daily drinking consideration, so we look for less expensive alternatives, which there are MANY (thank goodness).

We use it for celebrations like birthdays, anniversaries, and weddings (usually accompanied by a poorly worded best man toast). We use it to bring in the New Year. It's smashed against the hull of a new ship (I don't understand this one - what a waste of champagne!). How did we all become convinced that champagne is only meant for celebration?

Champagne, and its many styles, and imitators, offer a wide range of complexity and styles that can be paired with so many different foods, and at every part of the meal. My absolute #1 favorite food and wine pairing that exists: Rose Champagne and Chicken and Waffles. Don't snicker, its truly amazing. The yeasty notes of champagne pair well with the sweet breadly waffle, the raspberry and strawberry water notes bring out the notes of the chicken, and the bubbles compliment the crispy fried chicken skin. See! Now you want to try it, don't you?



A little vocab to help you navigate the next few pages:

Brut: About 95% of all champagne produced is labelled Brut. Most people believe that Brut equals Dry, but because of our determinate avoidance to sugar in wine, we subconsciously avoid making a correction. While wines labeled Brut, Extra Brut, and Brut Nature, are classically dry in style, that does not mean they do not have sugar. For the sake of the list, all sparkling wines listed are brut, unless otherwise noted.

Non-Vintage (NV) versus Vintage: Less than five percent of Champagne production carries a vintage date on account that vintage Champagne is only produced in great vintages. Vintage Champagne is a distinct expression of a given year, where non-vintage Champagne blends many vintages to fit the distinct expression of the Champagne house. Non-vintage Champagne is like listening to a recording of your favorite song; vintage Champagne is like listening to it live.

Tete de Cuvee: Almost every champagne house will release a "head" champagne, or their very best wine they can make, from the best grapes, from the best vineyards, and in the best years.

SPARKLING WINES

FRANCE - CHAMPAGNE

D.100.C.1	Aubry, 1er Cru	NV	140
W.100.A.1	Drappier	NV	163
W.102.I.1	Jacquart, Mosaïque	NV	125
W.200.E.2	Jacquart, Blanc de Blanc	2016	179
W.201.B.1	Jose Michele, Special Club	2015	233
W.101.K.1	Laurent Perrier, La Cuvée	NV	142
W.100.L.1	Laurent Perrier, La Cuvée 1.5L Magnum	NV	255
D.300.Z.1	M. Haslinger et Fils	NV	99
W.202.G.1	Nicolas Feuillatte, Reserve	NV	134
W.100.B.1	Pierre Gimonnet, Cuis 1er Cru	NV	173
W.100.C.1	Waris-Larmandier, Extra Brut	NV	195

FRANCE - CHAMPAGNE ROSÉ

W.102.E.1	Jacquart, Mosaïque	NV	149
W.100.C.1	Ruinart	NV	290
W.101.F.1	Veuve Cliquot	2015	250

TETE DE CUVÉE

W.300.J.7	Ace of Spades, by Armand de Brignac	NV	475
W.200.G.7	Dom Perignon	2015	495
W.100.J.7	Krug, Grand Cuvée	172nd	525
W.202.H.1	Jacquart, Cuvée Alpha	2012	299
W.101.H.1	Jacquart, Cuvée Alpha	2014	295
W.100.K.7	Taittinger, Compte de Champagnes	2013	397
W.200.H.7	Veuve Cliquot, La Grand Dame	2015	374

TETE DE CUVÉE - ROSÉ

W.200.F.7	Nicolas Feuillatte, Palmes d'or	NV	456
W.300.J.7	Ace of Spades, by Armand de Brignac	NV	600

FRANCE - CREMANT

W.300.B.1	Domaine Sipp Mack, Cremant d'Alsace	NV	99
W.500.A.1	Fort de Rauzan, Cremant de Bordeaux	NV	62
W.200.B.1	Le Berceau, Cremant de Limoux	NV	51
W.102.H.1	Jacqueline Delaunay, Mary Taylor, Muscadet Blanc de Blancs, Loire	NV	75
D.300.J.1	Veuve Amiot, Elisa, Cremant de Loire	NV	56

SPARKLING WINES

SPAIN

W.201.H.1	Roger Goulart, Josep Valis Gran Reserva, Cava, Penedes	NV	74
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ITALY

W.300.A.1	Ca del Bosco, Cuvée Prestigie, Franciacorta, Lombardy	71st	124
W.100.G.1	Lini 910, Lambrusco Rosato, Emilia Romagna	NV	117
W.202.A.1	Vigna Dorata, Saten, Franciacorta, Lombardy	NV	110

AUSTRALIA

W.200.A.1	Jansz, Tasmania	NV	79
W.300.I.1	Jansz, Rosé, Tasmania	NV	79

SOUTH AFRICA

W.300.F.1	Graham Beck, Cap Classique Rosé	2018	96
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ENGLAND

W.101.F.1	Chapel Down, Kent	NV	125
W.200.E.1	Harrow and Hope, Rosé, Harlow	NV	158

AUSTRIA

W.202.D.1	Huber Hugo, Rosé	NV	59
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UNITED STATES

W.102.J.1	Gran Moraine, Rosé, Willamette Valley, Oregon	NV	161
W.202.B.1	Schramsburg, Rosé, Napa, California	2019	132
W.200.D.1	Wolffer Estate, Noblesse Oblige Rosé Hamptons, Long Island, New York	2019	113

PETILLANT NATUREL / METHOD ANCESTRAL

W.300.F.1	La Bulle du Facteur, Loire Valley, FR	NV	86
W.200.G.1	Lucashof, Pfalz, Germany	NV	99
W.300.G.1	Obi Wine Keno Bulle, Alsace, FR	NV	99
W.300.H.1	Weingut Fuchs & Hase, Niederosterreich, Austria	VOL 2	94

“I only drink Champagne on two occasions,
when I'm in love and when I am not.”

COCO CHANEL

LF

CHARDONNAY

For years there has been a movement in the wine world where wine drinkers will “Drink ABC” - Anything But Chardonnay. Offering a chardonnay is often met with resistance from anyone that does not like oaky and buttery wines. And there is nothing wrong with hating (or loving) an oaky buttery chardonnay. But not all chardonnays are built alike. It's like saying you don't like hamburgers, but love filet mignon. Both are beef, right? But they don't taste like each other.

Chardonnay, as a grape, is...pretty ... boring. On its own, it's fairly neutral in flavor. But what chardonnay does, perhaps better than any other white grape is showcase terroir, winemaker influence, or both! Want to nerd out? Ask us about *Oenococcus oeni*. From Chablis, which is all about chalky minerality (no oak influence, and no buttery notes) to the over-the-top Oaky Butter Bombs of California to anywhere in between, there is a chardonnay for every occasion. We promise you that even if you are someone that does not like buttery wines, there is a chardonnay for you.

Chardonnay's home is Burgundy, and Burgundy is complicated. The names are confusing, the vineyards specific, and vintage can be a BIG deal. Then there's a vineyard classification system to get your head around.



Chablis: While it is considered Burgundy, it is SO different! Soil is totally different (and unique). There is almost no use of new oak. MLF is uncommon. We LOVE Chablis. And if you are in the ABC camp, this will change your mind.

Côte de Nuits: It's unlikely that we will have a chardonnay from the Nuits, as over 80% of the wine produced here is red. If we do have a wine from here, it's probably amazing beyond description.

Côte de Beaune: Some of the most famous (and expensive) examples of chardonnay in the world come from here. The Montrachet, Corton, and Charlemagne vineyards are historic and, I'll say it ... life changing.

Côte Chalonnaise: Like the Cote de Nuits, this is more focused on red wine production.

Maconnais: Totally underrated, but is gaining in reputation. There are 27 villages that are hyphenated Macon- so it can get a little confusing, but also the only wines that kind of tell you what part of Burgundy they are from. The most prestigious region here is Pouilly-Fuisse ... not to be confused with Pouilly-Fume, which is Sauvignon Blanc from the Loire. (French is hard.)

Beaujolais: Not a lot of chardonnay from here hits the market, but when it does, it's worth it.

CHARDONNAY

BURGUNDY – CHABLIS

K.139.G.2	Domaine Oudin	2023	134
K.112.B.2	Drouhin-Vaudon	2023	90
K.106.R.3	Domaine de Vauroux, Montmains 1er Cru	2022	127
K.143.I.3	Famile Gueguen, Vosgrons 1er Cru	2023	139
K.113.J.3	Domaine de Vauroux, Bougros Grand Cru	2022	225
K.138.A.3	Drouhin-Vaudon, Vaudésir Grand Cru	2023	320

BURGUNDY - COTE D'OR - COTE DE BEAUNE

K.118.A.8	Domaine Blain-Gagnard, Le Montrachet Grand Cru	2013	1500
K.136.M.3	Henri Latour, Les Vireuils, Mersault	2022	189
K.117.A.3	Moulin Favre, Fleur de Lys, Bourgogne	2024	99
K.143.M.3	Nicolas Potel, Mersault	2023	260
K.141.M.3	Vincent Bachelet, Chassagne Montrachet	2023	239

BURGUNDY – MACONNAIS

K.129.J.3	Andre Bonhomme, Vire Clesse	2023	92
K.300.A.3	Michel Paquet, Macon-Village	2023	62
K.142.J.3	Dom. Guillaume Curveux, Les Vigne Blanches 1er Cru, Pouilly Fuisse	2023	120

BURGUNDY – BEAUJOLAIS

K.130.J.2	Arnaud Combier	2022	90
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California: Chardonnay came to fame here in 1976 (movie recommendation: *Bottle Shock*. RIP Alan Rickman) when a blind tasting of California Chardonnay and Cabernet Sauvignon versus their French Burgundy and Bordeaux counterparts resulted in California winning top place in both categories. There is a reason that California won. These are nothing short of amazing wines, albeit very, VERY different in style.

UNITED STATES

W.101.E.3	Au Bon Climat, Santa Barbara, California	2023	74
K.109.A.3	Fess Parker, Ashley's Vineyard, Sta. Rita Hills, California	2023	117
K.129.K.3	Hartford Court, Seascape Vineyard, West Sonoma Coast, California	2021	159
K.143.J.3	Kistler, Les Noisetiers, Russian River Valley, Sonoma, California	2023	179
K.118.A.3	Model Farm, Staiger Vineyard, Sonoma Mountain, California	2023	96
K.108.I.3	Salus, by Staglin, Napa Valley, California	2023	184
W.100.C.3	Le Cadeau, Willamette Valley, Oregon	2023	114

SOUTHERN HEMISPHERE

W.202.F.3	Capensis Silene, Stellenbosch, South Africa	2022	107
K.141.A.3	Vasse Felix, Margaret River, Australia	2020	92

RIESLING

The best Rieslings on the planet are from Germany (sorry France). Although ... Alsace was one part of Germany, which is why the wines made there are very similar to Germany. So maybe they are tied. Records show that Riesling has been growing in Germany since 1435, so they have had some practice. About 40% of global production comes from Germany, so you might as well stop trying to avoid it. German wines have a lot of words on the label, and therefore, in the name. It would be irresponsible to leave out some of the terms we run into on German bottles.



Trocken: This means the wine is dry, but that does not mean that there is no sugar. A Trocken Riesling can have as much as nine grams per liter if the acidity level of the wine is sufficiently high.

Grosses Gewächs: A Grosses Gewächs basically a Grand Cru (best vineyard site) and they are ALWAYS dry. These wines are generally referred to and labeled “GG”. If there’s a GG on the list, it’s going to be a bit of splurge.

For some reason, society has a hang-up about sugar in their wine. It makes about as much sense as objecting to salt in your food. Sugar is a flavor accelerator and in just about everything we eat and drink

In the wine world, we measure residual sugar in grams per liter (g/L). And while you might not be drinking an entire liter of any of these liquids, these statistics paint a picture:

An average Cola	108 g/L (thats 40g per can!)
Margarita	92 g/L
Gin & Tonic	85 g/L
Orange Juice	56 g/L
Your average Kabinett Riesling	8-40 g/L
Your average Trocken Riesling	2-6 g/L



Most people wouldn’t call a Gin & Tonic sweet because the sugar is counterbalanced by the lime squeeze and the bitterness of the tonic. It’s the same in wine: sugar is counterbalanced by acidity. Just because there is sugar in wine doesn’t mean it’s going to be perceived as sweet.

America’s best-selling Chardonnay since 1992 has around 11 g/l residual sugar, or about 3 teaspoons, and we’re pretty sure most of the people drinking it don’t consider it a sweet wine. If the word “dry” was never used to describe wine, the world would be a better place.

RIESLING

FRANCE – ALSACE

K.I37.I.2	Domaine Sipp Mack, Grand Cru Osterberg	2016	141
K.I40.R.2	Domaine Sipp Mack, Grand Cru Rosacker	2015	131
K.I32.J.2	Domaine Weinbach	2023	97
K.400.RR.8	Trimbach, Clos Ste Hune, 100th Anniversary	2019	998
K.III.R.2	Trimbach, Cuvee Frederic Emile	2014	249

GERMANY – PFALZ

K.I38.I.2	Lucashof, Forst	2023	85
K.II9.L.2	Von Winning, Winnings	2024	66

GERMANY - RHEINHESSEN

WEINGUT KELLER COLLECTION

K.400.DD.8	Dalsheimer Hubacker Oberer, Monopol, Grosses Gewächs	2023	598
K.400.ZZ.8	G-Max, Trocken	2023	Price Negotiable
K.400.GG.8	Westhofener Kirchspiel, Grosses Gewächs	2023	450
K.400.FF.8	Westhofener Brunnenhauschen Abts Erde, Grosses Gewächs	2023	Price Negotiable
K.400.EE.8	Westhofener Morstein, Grosses Gewächs	2023	Price Negotiable

GERMANY - MOSEL

W.I02.I.2	Dr. Thanisch, Bernkasteler Badestube	2022	58
K.I35.J.2	Stefan Müller, Alte Reben	2023	88

GERMANY - MITTEL RheIN

W.I02.H.2	Weingut Ratzenberger, Bacharacher, Kabinett Trocken	2023	75
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GERMANY – NAHE

K.I05.I.2	Donnhoff, Trocken	2024	78
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UNITED STATES

W.I02.D.2	Lamoreaux Landing, Round Rock, Finger Lakes, New York	2023	61
K.II6.J.2	Penner-Ash, Old Vine Hyland Riesling, Willamette Valley, Oregon	2023	98

AUSTRALIA

K.I39.A.2	Penfolds, Bin 51 Eden Valley, South Australia	2023	110
K.I29.A.2	Pewsey Vale, The Contours, Eden Valley, South Australia	2017	99

WHY PRICE NEGOTIABLE?

Well, supply and demand. If a wine is listed as “Negotiable” it means we may only get 1 or 2 bottles per year, and its not guaranteed that we can get these again. If you are wondering where the negotiations start, its safe to assume that whatever the highest priced bottle on the page is....the negotiable wines are likely going to be higher than that. How low we will go will depend on a few things...mostly if you will share a glass with me!



SAUVIGNON BLANC

Sauvignon Blanc in France is stylistically nuanced and tethered to specific geography with the potential of being really expensive, especially from France.

Pouilly-fume: Jump in the Wayback Machine and land in a restaurant in the 70's or 80's, you won't hear people asking for Sauvignon Blanc, but rather Pouilly-Fumé.



Sancerre: The other Sauvignon Blanc star of the Loire is Sancerre. It's just across the river from Pouilly-Fumé, but if there's one thing we know about wine is that it doesn't take much of a relocation to change the flavor game. Sancerre is like spring – bright and approachable in its youth, Pouilly Fume like summer – you have to wait for it to be ready, with a more dominant minerality.

New Zealand: New Zealand Sauvignon Blanc is almost uniformly loud, brash, and boisterous. Cover your eyes and grab one off the shelf, and you're going to get something reasonably priced and exactly what you have come to expect New Zealand. Lots of grapefruit, citrus, green pepper, and grass.

Bordeaux: Sauvignon Blanc and Sémillon blends —are the Captain Kirk and Mr. Spock of white blends. Spock is Sauvignon Blanc — direct, steely, linear — a necessary foil to Kirk's Sémillon—bold and contradictory, with a charismatic gravity that commands the room.

With the popularity, drinkability, and ease of growing, Sauvignon Blanc has begun to pop up all over the world with new plantings. We will always try to have some new and fun places for you, and these up-and-coming regions often offer great value!



"Age is just a number. It's totally irrelevant unless,
of course, you happen to be a bottle of wine."

JOAN COLLINS



SAUVIGNON BLANC

FRANCE – LOIRE

K.128.A.2	Domaine de BelAir, Pouilly Fume	2024	85
K.134.J.2	Henri Bourgeois, Pouilly Fume	2024	96
K.108.R.2	Serge Dagueneau, Les Pentes, Pouilly Fume	2023	90
K.300.A.2	Domaine Serge Laporte Sancerre, Les Boursicottes, Sancerre	2024	82
K.142.A.2	Domaine Delaporte, Sancerre	2024	131
K.132.A.2	Domaine Girault, Le Grand Moulin, Sancerre	2025	107
K.108.J.2	Kevin et Karine Lauverjat, Sancerre	2024	95

FRANCE – BORDEAUX

K.141.F.3	Chateau Carbonnieux, Pessac Leognan	2022	158
K.120.AB.2	Jean Marc Barthez, by Mary Taylor	2025	55

FRANCE – BURGUNDY

K.106.L.2	Bailly Lapierre, Saint Bris	2023	62
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NEW ZEALAND

W.101.H.2	Auntsfield, Marlborough	2024	74
W.201.C.2	Hans Grely, Marlborough	2023	50

UNITED STATES – CALIFORNIA

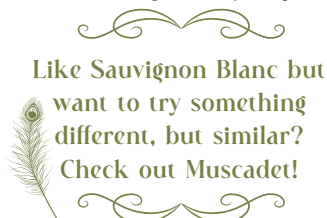
W.102.G.2	Alma de Cattlea, Sonoma	2024	79
W.201.G.2	Bedrock, Sonoma	2024	82
W.102.D.2	Cade, Napa Valley	2024	98
W.102.K.2	Frog's Leap, Rutherford, Napa Valley	2024	89
W.201.H.2	Honig, Reserve, Rutherford, Napa Valley	2022	103
K.143.A.2	Turks Head Wines, Semi-Q, Sonoma	2025	90

SOUTH AFRICA

K.129.L.2	Cederberg, Olifants River	2025	60
W.201.H.2	Southern Wright, Cape South Coast	2025	75

MEXICO

K.105.A.2	Monte Xanic, Vina Kristel, Guadalupe Valley, Baja California	2023	82
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CHENIN BLANC

Chenin Blanc: Chenin is a grape that deftly expresses everything from mouth-blowingly (we think this is a word, and if it's not, it should be) dramatic acidity to mouth-coating dessert wine. It's also a grape where people that write wine lists can blather on and on about ad nauseum. Chenin Blanc has that effect. Especially as you drink it... which I am doing right now while writing this. Chenin is starting to pop up in other parts of the world, most notably, South Africa, but California is making some killer wines too. Basically, if someone outside France or South Africa is making Chenin Blanc, its probably worth trying.

FRANCE

K.107.J.3	Domaine de la Petite Roche, Anjou, Loire, France	2024	54
K.120.AF.2	Domaine Elise de Beaumont, Anjou, Loire, France	2024	62
K.300.A.2	Domaine du Naufrage, Vouvray, France	2024	50
K.131.J.3	Domaine Pichot, Vouvray, Loire, France	2023	86
K.114.A.3	Francois Pinon, Vouvray Moeilleux, Loire, France	2023	108
K.133.J.3	Vigneau, Cuvée Silex, Vouvray Sec, Loire, France	2023	78

SOUTH AFRICA

K.137.M.2	Botanica, Citrusdel Mountain, Olifants River, Western Cape, SA	2023	97
K.114.L.2	Cederberg, Olifants River, Western Cape, South Africa	2025	60

UNITED STATES

K.101.M.3	Turks Head Wines, Clarksburg, California	2024	72
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GRÜNER VELTLINER

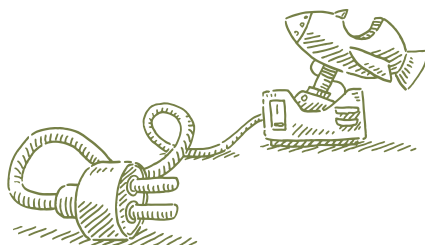
It's Austria's grape. All the science leads us to believe that it was born in the area of Niederösterreich. A third of Austria's vineyards are planted to Grüner. The adoration of Grüner by wine professionals back in the late 90s brought the wine into restaurants around the world. Grüner Veltliner has the (deserved) reputation of being a great wine to have when pairing traditionally difficult foods. If we are dealing with asparagus, broccoli, or brussels sprouts, Grüner is in the conversation.

K.112.I.2	Ille, Willamette Valley, Oregon	2024	76
W.102.D.2	Loimer, Lois, Niederostereich, Austria	2022	58
K.117.J.2	Pfaffl, Vom Haus, Niederostereich, Austria	2022	66
K.105.R.2	Rudi Pichler, Smaragd, Kollmutz, Wachau, Austria	2023	158
K.133.A.2	Jurtschitsch, Terrassen, Kamptal/Kremstal, Austria	2024	83

GRAPES ISLAND OF MISFIT TOYS

Sometimes, we don't have a good category to place certain wines. While hard to categorize, we think these wines are spectacular. Curious about them? Let's talk! We love to share our passion with the world! We have priced them low, so that you don't have to take a big risk trying something new. Also, we did not make the wines, so if you decide to give it a try, and don't love it, you won't hurt our feelings, we will find a wine that is exactly what you are looking for. We promise that no wine goes to waste ... we will drink it! (Except Torrontes.)

K.II9.J.3	Alex Gambal, Bourgogne Aligote, Burgundy, France – Aligote	2022	71
K.I38.M.3	Benjamin Ravier, by Mary Taylor, Abymes, France – Jacquere	2022	65
K.IIO.R.2	Chateau Bouscasse, Les Jardin Philosophiques, Pacherenc du Vic-Bilh, France – Petit Manseng/Petit Courbou	2018	49
K.IIO.J.3	Chateau Musar, Bekka Valley, Lebanon Obaideh / Merwah	2018	180
K.I30.A.3	Chateau Pegau, Lone, Cotes du Rhone, France – Grenache Blanc	2023	67
K.I07.R.3	Famile Lancon, Cotes du Rhone, France – Grenache Blanc	2023	58
K.I38.J.2	Jean Pascal Aubron, Cuvee Elegance, Muscadet, France	2024	52
K.IIO.M.3	Jean Vullien et Fils, Savoie, France – Jacquere	2024	50
K.I03.J.2	La Sapata, Podgoria Sarica Niculitel, Romania – Aligote	2024	54
K.IIO.A.3	Oremus, Tojak, Hungary	2021	120
W.20I.D.3	Pasaeli, Blanc de Noir, Aegan, Turkey – Calkarasi	2024	53
W.I0I.D.5	Saint K, Flower Bomb, Paso Robles, California – Malvasia Bianco	2023	66
K.II7.L.2	Spazi, Tokaj, Hungary – Furmint	2024	54
K.I42.M.2	Tilia, La Salta, Argentina – Torrontes	2024	59



ALBARIÑO & SPANISH WHITES

Spain offers a lot of variety in their white wines, significantly more than their reds. As much as we would love to lump them into one flavor category, each grape and region is unique. Pick our brains! We love these wines and will help you find the right one for you.

K.I20.AB.2	Chan de Rosas, Rias Baixas – Albariño	2023	78
K.I09.A.2	Martin Codax, Rias Baixas – Albariño	2023	67
W.I01.C.2	Amextoi, Tetariako Txokolina – Handarrabi Zuri	2024	65
K.I36.L.3	Bideona, Las Parcelas, Rioja Alavesa – Viura	2021	82
K.I35.C.3	Castellroig, Terroja de Sabate, Coca Penedes – Xarel-lo	2017	120
K.I20.AG.2	Forlong, Jerez – Palamino / Pedro Ximenez	2024	67
K.I09.R.4	Marques de Tomares, Rioja, Crianza – Viura	2020	66

ROSE

Where to place rosé wines in the flow of a wine list all depends on so many factors. Do we place this group of wines early in the list, as rosé is often drunk early in the meal? Do we place it between white and red wine sections, since the color is kind of halfway between? Perhaps we put the rosé in the same category as the grape varietal that they are made from. But no one would look at the Cabernet Franc section for a rosé ... we don't think.

We took a more practical (albeit lazy) approach. This page had empty space that needed filling. That being said, rosé is anything but wine list filler. It can offer simplicity or extreme complexity. Depending on the grape (or grapes) used in its production, the style of production being used (eg: saignee), the region it's from, or the vintage.... rosé can, and should, be drunk all year long, and has a place in all parts of a meal.

W.I01.C.2	Amextoi, Getariako Txokolina – Handarrabi Zuri & Beltza	2024	79
W.I01.A.1	Bedrock, Ode to LuLu, Sonoma, California – Mourvèdre	2024	75
K.I03.A.7	Chateau Musar, Bekka Valley, Lebanon	2018	149
D.300.Z.1	Domaine de Rouviere, Cotes de Provence, France	2025	56
W.202.B.1	Domaine Girault, Le Grand Moulin, Sancerre, Loire, France	2025	82
W.I02.F.1	Illahe, Willamette Valley, Oregon – Tempranillo	2025	71
W.I02.H.1	Lucashof, Pfalz, Germany – Pinot Noir	2024	65
W.I01.I.1	Poppelvej, Dead Ohio Sky, McLaren Vale, Australia – Mourvèdre	2023	89
K.I05.D.1	Jurtschitsch, Kamptal, Austria – Zweigelt	2014	83

ITALIAN WHITES

There is more to Italy than Pinot Grigio. Italy is home to over 200 indigenous varietals, trying to catalog all of them can be a lifetime pursuit of frustration. Each one is unique, can change dramatically vintage to vintage, and, most frustratingly, change names from town to town. With a list of grape varietals as long as a CVS receipt, it's easy to get lost. We have done the work of narrowing it down a bit for you, with some of our favorite wines, but if you are still not sure what to go with:

If you are a **Chardonnay** drinker, try **Cortese**.

If you like **Sauvignon Blanc**? Check out **Ischia Bianco**.

Want something different that will excite the wine nerds around you? **Müller Thurgau** will draw some attention.

If **Pinot Grigio** is your jam, but you are ready to branch out ... **Vermentino** Rocks!

W.201.C.2	Audarya, Sardegna – Vermentino	2023	82
K.102.M.2	Cà de Fraiti, Lugana – Trebbiano	2024	71
K.111.AJ.2	Ellena Guiseppa, Piedmont, Italy – Naschetta	2021	59
K.134.L.2	Mastroberardino, Campania – Falanghina	2023	63
W.100.H.2	Montecappone, Verdicchio del Castello di Jesi, Marches	2024	73
K.104.A.3	Tiefenbrunner, Feldmarshal von Fenner, Suditrol – Muller Thurgau	2022	149
K.118.J.3	Villa Sparina, Gavi, Piedmont, Italy – Cortese	2024	58

PINOT GRIGIO –VS– PINOT GRIS

The undisputed most popular Italian white grape is Pinot Grigio. It, however, can be argued if it's the country's BEST white grape....or if the best versions of the grape even come from Italy. Pinot Grigio and Pinot Gris are the same grape (like syrah and shiraz), but differ in style. if you see one versus the other on a label, it can tell you a lot.

Pinot Grigio - typically lighter bodied, crisp, vibrant and citrus juice and rind driven with mouth watering acidity

Pinot Gris - generally fuller bodied, more tropical fruits, floral notes, lower acid with a richer texture. More comon in France, than it is Italy.

K.120.AL.2	Elena Walch, Alto Adige, Italy – Pinot Grigio	2023	76
W.201.D.3	Iljahe, Willamette Valley, Oregon – Pinot Gris	2024	75

PINOT NOIR

Burgundy is complicated. It's like car racing meets *Star Wars* meets The Weather Channel—the names are confusing, the vineyards specific ... wait we already said all this.

Geographically speaking, the Grands Crus of Burgundy are the epitome of Pinot Noir. They are not common, nor the wines cheap.

Also geographically speaking, the Premiers Crus (1er Crus) are damn fine Pinot Noirs — sometimes every bit as good as any Grand Cru, usually more affordable (relatively speaking), and easier to find.

Also, also geographically speaking, wines labeled with the broader Village name are often classic expressions of the vintage, village, and producer. The other half of wines made in Burgundy are labeled simply Bourgogne. Since Burgundy's charm is in its terroir, we focus on village level and up.

Great Wine. Inexpensive. From Burgundy. You can pick 2 of the above, I don't think there is a wine that exhibits all 3.

Partially due to real estate costs, in addition to worldwide supply and demand, and topped off with the Napoleonic Code of 1804, Burgundy is not known for its value Pinot Noirs.



Côte de Nuits: Is where we find the highest concentration of Grand cru Vineyards. (Twenty-four of the thirty-three to be exact.) And the large majority of wine production is Pinot Noir. And expensive. But when you are the best of a thing, it makes sense that you are the most expensive of a thing. FYI the most expensive single bottle EVER sold at auction came from the Côte de Nuits (*cough*cough*DRC*cough)

Côte de Beaune: Unlike the other parts of Burgundy where a single grape dominates the narrative, Pinot Noir and Chardonnay share the crown in the Côte de Beaune. Except for Volnay, you'll find both red and white wine coming from every village of the Côte de Beaune.

Côte Chalonnaise: Is grossly underestimated. Here is where we find the best "value" in Burgundy. Rully is growing in quality faster than they are growing in price. This is a region that we are continuing to focus on bringing more of these wines in, but so is the rest of the county, so supply is low. You won't find Grand Cru Vineyards in the Côte Chalonnaise, but you will find artists creating wines that belong in the gallery of Burgundy.

WARNING! STICKER SHOCK COMING!!

PINOT NOIR

BURGUNDY - CÔTE DE NUITS

K.400.A.8	Domaine Comte Georges de Vogue, Bonnes-Mares Grand Cru	2023	2000
K.400.A.8	Domaine Comte Georges de Vogue, Bonnes-Mares Grand Cru 1.5 L Magnum	2023	3500
D.201.AC.8	Domaine de la Pousse d'Or, Bonnes-Mares Grand Cru	2021	1300
K.400.A.8	Domaine de la Romanée-Conti, Richebourg, Grand Cru, Vosne Romanée	2022	Negotiable
K.400.A.8	Domaine de la Romanée-Conti, Romanée St. Vivant, Grand Cru, Vosne Romanée	2022	Negotiable
K.140.J.4	Domaine du Couvent, Les Quarante Ouvrees, Chambolle Musigny	2023	243
K.124.A.4	Domaine du Couvent, Les Quarante Ouvrees, Chambolle Musigny	2022	243
D.106.A.4	Domaine du Couvent, Les Quarante Ouvrees, Chambolle Musigny	2017	240
D.206.AC.8	Domaine du Couvent, Les Barreaux, Vosne Romanée	2023	298
D.207.AA.4	Domaine Louis Boillot, Gevrey Chambertin	2023	188
D.107.L.4	Domaine Nudant, Vosne Romanée	2020	257
D.105.I.4	Jean Grivot, Nuits-Saint-Georges	2022	221
D.104.D.8	Jean Grivot, Echezeaux Grand Cru, Vosne Romanée	2022	1300
D.110.M.4	Joseph Drouhin, Gevrey Chambertin	2023	257
D.101.E.4	Louis Latour, Marsannay	2024	126
D.109.L.4	Pierre Gelin, Fixin	2021	169

BURGUNDY - CÔTE DE BEAUNE

K.106.J.4	Alex Gambal, Chorey-Les-Beaune	2022	117
D.400.A.8	Domaine de la Romanée-Conti, Corton Grand Cru	2022	Negotiable
D.218.AA.8	Domaine Nudant, Corton-Bressandes Grand Cru	2019	352
D.102.C.8	Domaine Nudant, Corton-Bressandes Grand Cru	2020	358
D.207.AE.4	Domaine Nudant, Alox Corton, 1er Cru Les Courtiere	2020	199
D.108.J.4	Dubreuil-Fontaine, Pommard	2023	208
K.102.R.4	Florent Garaudet, Monthelie Villes Vignes	2022	106

BURGUNDY - CÔTE CHALLONAISE

K.103.J.4	Jacqueson, Les Champonnières, Rully	2023	106
D.101.J.4	Vignerons de Buxy, Mercurey	2023	78

REST OF FRANCE

K.137.J.4	Domaine Amelie & Charles Sparr, Jardin d'Eden, Alsace	2022	155
D.300.A.4	Domaine Valéry Renaudat, Reuilly, Loire	2022	72
D.109.I.4	Domaine Girault, Le Grand Moulin, Sancerre, Loire	2023	85
K.111.J.4	Famile Duveau, Samur Champagne, Loire	2023	79
K.131.A.5	Franck Givaudin, Irancy, Grand Auxerrois	2023	85
D.209.AA.4	Gerard Millet, Menetou-Salon, Loire	2023	78

WHY PRICE NEGOTIABLE?

Well, supply and demand. If a wine is listed as "Negotiable" it means we may only get 1 or 2 bottles per year, and its not guaranteed that we can get these again. If you are wondering where the negotiations start, its safe to assume that whatever the highest priced bottle on the page is....the negotiable wines are likely going to be higher than that. How low we will go will depend on a few things....mostly if you will share a glass with me!

PINOT NOIR

We want wine to be affordable so that we can drink it ... Burgundy does not help our cause. With this in mind: we have found some amazing (truly amazing) Pinot Noirs from around the world.

UNITED STATES - CALIFORNIA

D.300.A.5	Alta Heights	2023	68
D.221.AH.5	Bouchaine, Swan Vineyard, Carneros	2022	171
D.211.AF.5	Bouchaine, Dijon Clone 667, Carneros	2022	171
D.204.AA.5	Fess Parker, Ashley's Vineyard, Sta. Rita Hills	2023	148
D.101.L.5	Hartford Court, Velvet Sisters, Anderson Valley	2023	173
D.104.H.5	Neyers, Roberts Road, Sonoma Coast	2021	158
D.107.J.5	Kosta Browne, Sonoma Coast	2022	249
D.108.A.5	Kistler, Sonoma Coast	2023	188

UNITED STATES - OREGON

D.101.F.5	Illahe, Bon Sauvage, Willamette Valley	2023	117
D.211.AJ.5	Illahe, Cuvee Miette, Willamette Valley	2023	71
D.211.AJ.5	Lemelson, Willamette Valley	2023	78
D.105.G.5	Le Cadeau, Cote Est, Willamette Valley	2023	141
D.107.D.5	Le Cadeau, Diversite, Willamette Valley	2023	141
D.109.K.5	Le Cadeau, Pierre Reserve, Willamette Valley	2021	194
K.134.A.5	Sokol Blosser, Kalia Vineyard, Yamhill Carlton, Willamette Valley	2022	125
D.207.IC.5	Trisaetum, Ribbon Ridge, Willamette Valley	2022	131
D.112.A.5	Zena Crown, Σ The Sum, Eola-Amity Hills, Willamette Valley	2021	195
D.218.AH.5	Zena Crown, Σ The Sum, Eola-Amity Hills, Willamette Valley	2016	195

SOUTH AFRICA

K.115.J.5	Ann Faure, Stellenbosch	2024	66
K.144.J.5	Thorne and Daughters, Copper Pot, Cape South Coast	2023	82

NEW ZEALAND

K.136.A.5	Auntsfield, Southern Valleys, Marlborough	2023	99
D.107.I.5	Kumeu Village, Rays Road Vineyard, Hawkes Bay	2022	78

CHILE

D.101.M.5	Laurent Family, Culpable, Aconcagua	2023	66
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GERMANY

K.120.AJ.4	Lucashof, Pfalz	2023	83
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BEAUJOLAIS

Is Beaujolais considered part of Burgundy or not? Absolutely, yes. Even though Philip the Bold, Duke of Burgundy in the late 1300s reach ended at the northern end of Beaujolais, old maps clearly have Beaujolais included in Burgundy, and they have been legally allowed to label their wine Bourgogne since 1937. Philip the Bold had a general distaste for Gamay and ordered that all Gamay vines ripped out of the Burgundy vineyards. But since his influence did not extend into Beaujolais, they never got the memo. Gamay survived and thrived in the hills of Beaujolais. There are some things that set it apart from the rest of Burgundy, besides the grape:

First: Hills. Unlike the gentle slopes of the Côte d'Or, Beaujolais is all hills. In fact, most of the Crus of Beaujolais are inhospitable to mechanized farming, so you have farmers tending to their vines with their hands and not their tractors.

Second: History. Burgundy's classification was the result of centuries of monastic viticulture with a hyperfocus on specific sites. The Cru system in Beaujolais isn't even a century old. It was established in 1936 but has been updated as recently as 2023. They are now beginning to label some vineyards as Premier Cru! We can't wait for these to hit the market!

Third: Horticulture. (OK, technically its viticulture when talking about grapes, but we like alliteration.) The origin of the natural wine movement: Beaujolais. Also, the crazy partitioning of vineyards that made Burgundy an insanity tapestry of ownership didn't happen in Beaujolais, so it's more common to have families living on the properties they farm.

Of all the gross/brilliant marketing transgressions in the history of wine, perhaps none has done more to muddy the understanding of a region than the promotion of Beaujolais Nouveau.

Beaujolais Nouveau: Was once a simple celebration of harvest — a local tradition that involved rolling barrels of barely fermented grape juice to the bistros of Lyon to consume in excess as a reward for a job well done. This practice eventually spread from the bistros in Lyon to the restaurants of Paris, where producers became increasingly clever in their methods of delivering their wine to the glasses of thirsty Parisians. Delivery methods like motorcycle sidecars, hot air balloons, and the backs of elephants. Beaujolais Nouveau is released on the third Thursday in November, and (in our opinion) not to be drank after Thanksgiving Day.



D.213.AC.4	Chateau de Pizay, Morgon	2023	74
K.120.AG.4	Chateau Moulin Favre, La Centenaire, Julienas	2023	104
D.112.J.4	Chateau Moulin Favre, Cuvee Cecilia VV, Brouilly	2023	106
D.108.H.4	Domaine de Vavril, Cote de Brouilly	2023	62
D.209.AC.4	Laura Lardy, Fleurie	2023	99
D.210.AC.4	Mommessin, Moulin-a-Vent	2022	86
K.136.J.4	Vieux Bourg, Morgon Cote du Py	2021	103

THE BORDEAUX FAMILY

We have strong feelings about Bordeaux. Not only as a region, a wine, and a political discussion, an exercise of stubbornness and ego, a lesson in supply and demand economics, and (in reference to a 2004 movie) pop culture.

In Bordeaux you will find pedigree and opulence—a classification system that is almost 170 years-old (and FLAWED ... just get us drinking and we will go down that rabbit hole together!) coupled with grand estates producing single bottles that fetch prices exceeding most monthly mortgages. But they also produce on average seven-hundred million bottles a year, with a wide range of quality and price tags. And echoing the Burgundy theme of geography, here's the least you should know.

Bordeaux is bisected by the Gironde River, and the wine world uses the shorthand of Right Bank versus Left Bank. The Left Bank of Bordeaux is really the west side of the river — and again, the idea of a riverbank is a bit misguided. The land around the communes of Pauillac, Margaux, Saint-Estèphe, and Saint-Julien were just marshes until Dutch engineers came along in the 17th century and helped the French drain the area, exposing gravelly dirt suitable for vineyards. Gravel means good drainage, and Cabernet Sauvignon loves well-draining soil; so many of the wines are based on Cabernet Sauvignon. The Right Bank of Bordeaux, on the east side, and inside of the meandering river, is mostly composed of clay soil, which retains more moisture than its gravel counterpart, and is a great place for Merlot to grow.

Many right bank wines consist of a high percentage, if not entirely Merlot. Many of the Left Bank wines are on the expensive side—this is where all the Châteaux of the 1855 classification (commissioned by Emperor Napoleon the Third for the World's Fair in Paris) are located. There are only sixty-one classified Châteaux, divided into five levels, that for some reason we call "Growths". You will not likely see a First-Growth wine on this list because they are increasingly hard to find considering they are sold as "futures" and there is some importing moratorium with wine futures at the moment (another rabbit hole).

Bordeaux wines are (almost) always a blend of grapes. We refer to these wines as the "Bordeaux Family" not only due to their inclusion in the blends, but also because they are all related (save for one). Cabernet Franc is a "parent" to Cabernet Sauvignon (with Sauvignon Blanc as the other), Merlot, Malbec, and Carménère. The only adopted member of the family is Petit Verdot. Like most children, they all share some similarities with each other but have their own personalities.

While we are on this topic. There is a lot of undeserved hate for Merlot (THANKS A LOT Paul Giamatti!!). Some of the best wines I have ever had have been merlot. But in all honesty, some of the worst I have had, have also been merlot.

THE BORDEAUX FAMILY

THE LEFT BANK

K.400.A.6	Chateau Batailley, Pauillac, Cinquièmes Crus	2017	330
K.400.A.8	Chateau Cos d'Estournel, St. Estephe, Deuxièmes Crus	2019	647
D.III.E.6	Chateau Giscours, Margaux	2023	257
K.400.B.6	Chateau Haut Batailley, Pauillac, Cinquièmes Crus	2016	264
D.III.K.6	Chateau Kirwan, Margaux	2016	239
D.IIO.D.6	Chateau Lafon Rochet, St. Estephe	2016	212
D.IO4.K.6	Chateau Lusseau, Graves	2022	99
D.IO2.F.6	Chateau Smith Haut-Lafite, Pessac-Leognan	2018	399
D.IIO.A.6	Chateau Talbot, St. Julien	2015	298
D.IO7.F.6	Chateau Tertre, Margaux, Cinquièmes Crus	2022	257
D.IIO.B.6	Chateau Tour Leognan, Pessac-Leognan	2022	106
D.IO3.C.6	La Croix Ducru-Beaucailhou, St Julien	2016	282

CABERNET SAUVIGNON BASED BLENDS

D.204.AH.6	Chateau Kefraya, Bekka Valley, Lebanon	2019	74
D.IIO.H.6	Chateau Musar, Bekka Valley, Lebanon	2012	298
D.2II.AB.6	Chateau Musar, Bekka Valley, Lebanon	2003	325
D.IO4.C.6	Chateau Musar, Bekka Valley, Lebanon	2000	355
D.20I.AD	Chateau Musar, Bekka Valley, Lebanon	1998	366
D.II2.D.6	Desparada, Saturn Return, Central Coast, California		98
D.IIO.E.9	Opus One, Oakville, Napa, California	2021	758
D.II2.E.6	Peter Michael, L'Espirito de Pavots, Napa Valley, California	2021	295
D.IO4.L.6	Penfolds, Bin 389, South Australia	2022	195
D.204.AC.6	Trione, Henry's Blend, Geyserville Ranch Vineyard, Alexander Valley, Sonoma, California	2018	138
D.IO6.C.9	Verite, Le Joie, Sonoma, California	2011	400

CABERNET SAUVIGNON

D.IOS.D.6	Adaptation, Napa Valley, California	2021	149
D.208.AA.6	Cade, Howell Mountain, Napa Valley, California	2019	374
K.I27.A.6	Cade, Howell Mountain, Napa Valley, California	2018	380
K.II2.A.6	Cade, Howell Mountain, Napa Valley, California	2017	368
D.IO4.G.9	Cardinale, Napa Valley, California	2019	598
D.IOI.H.6	Chateau Montelena, Napa Valley, California	2021	220
D.2II.AD.6	Errazuriz, Max Reserve, Aconcagua Valley, Chile	2018	70
D.204.AE.6	Guarachi, Meadowbrook Lane, Napa Valley, California	2023	225
D.2II.AF.6	Honig, Napa Valley, California	2022	141
D.IOS.E.6	Jax, Block 3, Napa Valley, California	2022	158
D.IOS.L.6	L'Ecole 41, Columbia Valley, Washington	2022	99
D.IO2.K.6	Model Farm, Sonoma Mountain, Sonoma, California	2023	120
D.205.AA.6	Mt Brave, Mount Veeder, Napa Valley, California	2013	525
D.2II.AA.6	Paradigm Estate, Oakville, Napa, California	2021	251
D.2II.AH.6	Remhoogte, Sir Thomas Cullinan, Simonsburg, Stellenbosch, South Africa	2019	129
D.216.AA.6	Stags Leap Wine Cellars, SLV Vineyard, Napa Valley, California	2021	485
D.IO9.H.6	Stonestreet, Alexander Valley, Sonoma, California	2019	99

THE BORDEAUX FAMILY

THE RIGHT BANK

D.108.C.6	Chateau Franc Lartigue, Saint-Emillion Grand Cru	2022	125
D.111.A.6	Chateau Lassegue, Saint-Emillion Grand Cru Classe	2013	195
D.101.C.6	Chateau Haut Rocher, Saint-Emillion Grand Cru	2020	103
D.110.I.6	Chateau Plince, Pommerol	2022	145
D.112.M.5	Chateau Puybarbe, L'Etoile, Cotes du Bourg	2020	66
D.209.AC.6	Chateau Vieux Cheval, Lalande de Pommerol	2020	94
D.210.AA.6	Clos Saint Jacques, Saint Georges-Saint Emilion	2020	78
D.300.A.6	Les Cadrans de Lassague, Saint-Emillion Grand Cru	2022	90

MERLOT

D.213.AB.6	Duckhorn, Napa Valley, California	2022	149
D.112.B.6	Molly Dooker, The Scooter, Australia	2021	92
D.210.AB.6	Ty Caton, Upper Bench, Moon Mountain District, Sonoma County California	2021	86

MALBEC

D.300.A.4	Clos Siguier, Cahors, France	2020	66
D.211.AC.4	Febre Montamayou, Reserve, Mendoza, Argentina	2023	54
K.104.J.4	Lionel Osmin et Cie, Coeur de Malbec, Cahors, France	2023	50
D.102.A.4	Mt Brave, Mt Veeder, Napa Valley, California	2019	248
D.106.J.4	Zuccardi, Concreto, Mendoza, Argentina	2023	103

CABERNET FRANC

D.201.AE.5	Casadei, Filare 18, Tuscany, Italy	2021	158
D.107.M.4	Domaine Grosbois, Les Pressures, Chinon, Loire, France	2023	93
D.300.A.4	Domaine Les Pins, Bourguil, Loire, France	2023	66
K.113.L.5	Eastern Daylight, Finger Lakes, New York – Cabernet Franc – Blaufrankish	2024	74
K.144.A.5	Echeverria, No Es Pituko, Curico Valley, Chile	2023	53
D.210.AA.5	Fabrice, Gasnier, Les Graves, Chinon, France	2023	71
K.114.J.5	Nicolas Reau, Ange, Anjou, Loire, France	2023	83
K.300.A.6	Turks Head Wines, Sonoma, California	2022	108

Cabernet Franc, Merlot, Cabernet Sauvignon, Petit Verdot



TEMPRANILLO

Spain has more land under vine than any other country in the world. Most of it is planted to Tempranillo. And while there are some lesser grown grapes that hold amazing potential, Tempranillo is Spain's best. It has over 40 synonyms (Tinto Fino, Tinta Roriz, Tinta de Toro, Ull de Llebre, Cencibel) and depending on the region it grows, it can be vastly different.



Crianza: At least a year of oak aging and released after 2 years. These are younger wines that are best drank within 5-10 years of the vintage.

Reserva: 1 year in oak and 3 years minimum total aging post-harvest. These wines are great expressions of the grape and can live a long time.

Gran Reserva: Minimum of 5 years of age before release and 2 years minimum in oak. These wines are only made in the best of vintages, often held back before release for a LONG time, and offer amazing longevity and complexity. Spain does us a favor by making these wines available much below a car payment price (pay attention Burgundy!).

RIOJA

D.I06.G.4	Bideona, L5GD4	2020	134
D.212.AB.4	Contino, Reserva	2018	125
D.221.AA.4	CUNE, Crianza	2021	47
D.I09.I.4	Faustino I, Gran Reserva	1995	599
D.I02.I.4	Faustino I, Gran Reserva	2001	533
D.I04.J.4	Faustino I, Gran Reserva	2004	243
D.203.AC.4	Faustino I, Gran Reserva	2016	110
D.208.AC.8	Lopez de Heredia, Vina Tondonia, Gran Reserva	1981	808
D.202.AB.8	Lopez de Heredia, Vina Tondonia, Gran Reserva	1995	740
D.III.H.4	Vinas Viejas, Mayela	2024	62

TORO

D.208.AE.4	Numanthia	2018	173
D.I02.G.4	Termes	2021	99
D.I02.E.6	Vega Sicilia, Pintia	2019	223
K.400.A.6	Vega Sicilia, Pintia	2018	240
K.400.A.6	Vega Sicilia, Pintia	2017	247
K.400.A.6	Vega Sicilia, Pintia	2016	260

RIBERA EL DUERO

K.I27.A.5	Tinto Pesquera, Reserva	2020	166
D.I09.B.8	Vega Sicilia, Alion	2020	280
D.I02.H.5	Vega Sicilia, Alion	2019	352
D.208.AG.5	Vega Sicilia, Alion	2018	360
D.I04.A.5	Vega Sicilia, Alion	2017	370
D.II2.H.8	Vega Sicilia, Unico	2014	998
D.I04.B.6	Vega Sicilia, Valbuena 5	2020	398

UNITED STATES

D.I05.A.5	Cayuse, Impulsivo, Walla Walla Valley, Washington	2022	295
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SYRAH & SHIRAZ

The Rhone Valley, especially the Northern Rhone, has increased in popularity, and for good reason. With the increase in demand and price of Burgundy, us Francophiles have begun to look for other regions of France, and we have landed in the Rhone. Why? Dare I say ... convenience?

As you drink your way down Burgundy, starting up north in the Cote de Nuit and work your way south through Beaujolais. If you continue that path, you end up in the Northern Rhone. I think back to my time bar hopping. If one bar was full, don't get in an Uber (because it didn't exist yet) and go to a different part of town, we just keep walking down the street until we find a new bar to drink in.

Well, Bar Burgundy became too expensive, Beaujolais Tavern kicked us out (because we were making fun of Nouveau) and the next door we came to was the Northern Rhone, where a massive bouncer (Cote Rotie) was checking IDs. He let us in, and we found a new place to love.

The Northern Rhone, like Burgundy, put all its eggs in one grape basket, Syrah. Each village in the Northern Rhone showcases Syrah with a different personality. Cote Rotie is a powerhouse of a wine, long lived, tannic, pricey but worth it. Saint Joseph offers elegance and balance. Below, is Cornas, the rustic neighbor that we don't spend enough time with, but when we do, we remember why we love them so much. Across the river lives a crazy hermit (no really, that's what Hermitage is named after) that brings curiosity, but also has a price tag that keeps most of us away.

The Northern Rhone is the (in my opinion) the epitome of Syrah. Often imitated, never duplicated. Many regions of the world grow Syrah, and what we have found is a different expression of Syrah based on soil composition and climate....we even found a new name for the grape, Shiraz.



Syrah and Shiraz
are the exact same
thing.

The Australians began to call the grape Shiraz, perhaps due to their accent and pronunciation of the grape, or due to James Busby, who transported the grape from France to Australia believing that the grape originated in the Persian city of Shiraz (not true). Regardless, you will find both spellings used throughout the world. What they, unofficially, indicate is a style.

Syrah is earth forward, showcases underripe blue and red fruits, often with balanced acid, tannins and alcohol.

Shiraz took on the personality of its Australian style: more powerful, higher alcohol, darker jammy fruit. A little less subtle than its Syrah counterpart, an amazing, but different wine.

SYRAH & SHIRAZ

FRANCE - NORTHERN RHONE

K.120.C.6	Chapoutier, Sizeranne, Hermitage	2016	305
D.109.A.6	Chapoutier, Sizeranne, Hermitage	2018	315
K.400.A.6	Delas Freres, Domaine des Tourettes, Hermitage	2021	285
K.400.A.6	Delas Freres, Domaine des Tourettes, Hermitage	2022	285
D.110.C.4	E. Guigal, Cote Rotie	2018	197
D.217.AA.4	Maison Alexandrins, Crozes Hermitage	2020	89
D.103.G.4	Saint Cosme, Saint Joseph	2023	141

FRANCE - LANGUEDOC-ROUSSILLON

K.111.L.4	Chateau Saint Jacques d'Albas, Minervois – Syrah/Grenache	2021	82
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AUSTRALIA

D.108.E.6	First Drop, Mother's Milk, Barossa	2022	61
K.400.A.8	Henschke, Hill of Grace, Eden Valley	2018	1300
D.108.F.8	Molly Dooker, Velvet Glove, McLaren Vale	2021	395
K.400.A.8	Penfolds, Grange, South Australia	2020	1100
D.101.L.4	Tyrell, Hunter Valley	2022	82

UNITED STATES

D.211.AJ.6	Bouchaine, Carneros, California	2021	165
K.105.B.6	Cayuse, Cailoux Vineyard, Walla Walla Valley, Washington	2022	310
D.105.D.5	Gust, Petaluma Gap, Sonoma, California	2023	61
D.105.J.5	Horsepower, Walla Walla Valley, Washington	2022	285
D.212.AC.5	Model Farm, Petaluma Gap, Sonoma, California	2023	85
D.201.AF.6	Plumpjack, Napa Valley, California	2022	218

SOUTH AFRICA

D.215.AA.5	Thorne and Daughters, Wanderers Heart, Western Cape, South Africa – Syrah Blend	2023	82
K.107.A.5	Swerwer, Swartland, Coastal Region	2023	79

GRENACHE & GARNACHA

While the Northern Rhone focuses on a single grape, the Southern Rhone is more of a band of grapes working together. Well. Kind of. The Southern Rhone is like Queen. Yes, the entire band was on stage, but we were all there to see Freddie Mercury.

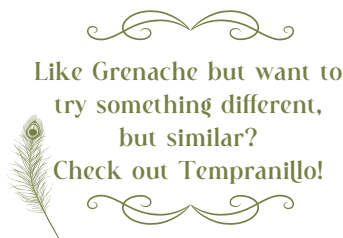
Grenache leads the way with up to 13 (or 18 depending on how you count) grapes that can be used. Almost always a blend (not required), with Grenache is lead of the blend, and Syrah, Mourvèdre, Cinsault, Carignan, playing supporting roles.

Grenache is kind of like the younger sibling to Syrah. Trying its best to be like Syrah. Wait, I have a better analogy. Remember the 80's classic *Coming to America*? The Rhone Valley reminds me of the scene where Cleo McDowell is explaining the difference between McDonald's and McDowell's:

"They are McDonald's (Northern Rhone), I'm McDowell's (Southern Rhone) They have the Golden Arches (Syrah). Mine is the Golden Arcs (Grenache). They have the Big Mac (Cote Rotie). We have the Big Mick (Chateauneuf-du-Pape). They have a sesame seeded bun (Syrah blends from other villages). My bun has no seeds (Grenache blends from other villages)."

The similarities are endless, but these regions and their wines have a lot of differences as well. Grenache (aka Garnacha in Spain, Cannonau in Italy) tends to be driven by red fruit notes and baked clay, dried earth. It can have high ... very high ... alcohol, especially from California and Australia, or be made into a fortified dessert wine in Banyuls.

Any way you have it, Grenache makes for an exciting and amazing wine.



GRENACHE & GARNACHA

FRANCE - SOUTHERN RHONE

D.300.A.5	Chateau de Marojet, Cotes du Rhone Village	2020	62
D.105.F.5	Chateau du Pegau, Chateuneuf du Pape	2022	236
D.212.AC.4	Domaine de Verquiere, Rasteau	2022	87
D.103.A.5	Domaine du Vieux Lazeret, Chateauneuf-du-Pape	2023	141
D.111.G.5	Domaine de la Charbonniere, Vacqueras	2022	96
D.112.L.5	St Cosme, Gigondas	2023	149

AUSTRALIA

K.144.R.5	SC Pannell, Old McDonald, McLaren Vale	2019	148
D.110.F.5	Yalumba, Bush Vine, Barossa	2022	66

UNITED STATES

D.109.D.5	Hermann Story, Late Bloomer, Paso Robles, California	2018	165
D.111.D.5	Neyers, Sage Canyon Red, California	2021	92
D.220.AA.5	No Girls, Double Lucky #8 Blend, La Piedad Vineyard, Walla Walla Valley, Washington – Grenache / Syrah / Tempranillo	2022	143
D.103.K.5	Resa, by Staglin, Napa Valley, California	2019	207

SPAIN

D.213.AA.5	Cecilio, Black Slate, Gratallops, Priorat	2022	82
D.106.D.5	Mas Martinet, Clos Martinet, Priorat	2020	208
D.213.AC.5	Mervm Priorati, Desti, Priorat	2022	140

ITALIAN REIDS

Red grapes, like whites in Italy, are diverse and confusing. The same grape may have multiple names or clones, can be made from different regions (or different towns in the same region). The inconsistency in aging a labeling requirement, and the addition of Italian specific terms on labels, can be overwhelming. One thing we want to stress, is don't lump all Italian wines into the same category. They are each unique and different. However, the two main regions of Italy, Piedmont and Tuscany, have some similarities within themselves, but not really with each other.



Piedmont: Understanding Piedmont means recognizing its unique geography. Piemonte translates to “the foot of the mountain” — specifically the foothills of the Alps to the north and west and the Apennines to the south. Almost seventy-five percent of Piedmont is classified as mountainous or hills—and over ninety-five percent of vineyards are found in those hills. Hills face all directions and occupy altitudes between 500 and 1500 feet above sea level.

It's not a cold climate, though—the effect of the Mediterranean to the southeast creates a “continental climate” with frequent collisions of cold and warm air resulting in morning fog. Foggy mornings + hot days + cold nights = ideal and long growing season. Piedmont is most known for Nebbiolo, along with Barbera.



Tuscany: If you get a hold of a wine book published before the 1980s, the entry on Tuscany will have one glaring omission: any mention of the grape Sangiovese. Wines, like most of Italy, were, and are, named by towns and regions. We associate all wine from Tuscany with Sangiovese, and in a way, we are not wrong. Except for:

Super Tuscans: The origin of the term was to describe wines made outside the laws of Tuscan wine making. “Super” was meant as a prefix meaning “outside of” rather than a description of wines that were somehow superior. However, that detail has all been lost in the marketing (and availability) of blends produced by blending “international” grapes like Merlot, Cabernet Sauvignon, Cabernet Franc, and Syrah with (or without) Sangiovese. Super Tuscan is a marketing term that popped up in the late 80s, not a classification of style or quality. We have come to use this term for any red blend from Italy that does not fall into another category and sometimes does not even come from Tuscany.

Classico: The original part of the town, not always an indicator of higher quality, refers to the location.

Superiore: These wines require a higher level of ripeness in the grapes, which will bring slightly higher required alcohol.

Riserva: These wines were aged longer than the minimum requirement of the DOC/DOCG.

ITALIAN REDS

NEBBIOLO - BAROLO

D.210.AC.5	Ellena Guiseppe, Serralunga d'Alba	2020	113
D.107.A.5	Giacomo Borgogno	2020	225

NEBBIOLO

D.106.E.5	Marchese Antinori, Prunotto, Langhe, Piedmont	2020	96
D.210.AC.5	Travaglini, Gattinara, Piedmont	2021	113

BARBERA

D.110.J.6	Borgogno, Barbera d'Alba, Piedmont	2023	66
D.109.G.6	Ellena Giuseppe, Barbera d'Alba, Piedmont	2024	63

SANGIOVESE - BRUNELLO DI MONTALCINO

D.207.AG.5	Biondi Santi, Tenuta Greppo	2011	775
D.205.AC.5	Castello Romitorio	2016	325
D.103.H.5	Castello Romitorio	2020	242
D.106.K.5	Castello Romitorio	2018	218
D.212.AC.5	Gaja, Pieve Santa Restituta	2018	515
D.104.E.5	La Palazetta	2020	139
D.111.F.5	Marchesi Antinori, Pian Della Vigne	2020	250
K.102.A.5	Marchesi Antinori, Pian Della Vigne. 1.5L Magnum	2018	850
D.111.J.5	Poggio di Sotto	2020	475
D.1021.5	Tenuta di Sesta	2020	124

SANGIOVESE - ROSSO DI MONTALCINO

D.211.AG.5	Castelli Martinuzzi	2023	78
K.120.AC.5	La Palazetta	2023	82
D.214.AA.5	Val di Suga	2023	76

SANGIOVESE - CHIANTI

D.206.AA.5	Antinori, Badia a Passignana, Gran Selezione	2022	161
D.105.C.5	Marchesi Antinori, Chianti Classico	2021	130
D.219.AA.5	Poggerino, Chianti Classico	2023	79
D.203.AG.5	Strada al Sasso, Chianti Classico Gran Selezione	2020	182

ITALIAN REDS

ITALIAN BLENDS (aka SUPER TUSCANS)

D.211.AA.6	Castello di Bossi, Corbaia – Sangiovese/ Cabernet Sauvignon	2019	167
K.101.A.6	Guado al Tasso, Bolheri Superiore, Tusacny – 1.5L Magnum Cabernet Sauvignon / Merlot / Cabernet Franc	2022	600
D.204.AG.6	La Macchiole, Messorio, Tuscany – Merlot	2018	540
D.203.AA.6	La Macchiole, Messorio, Tuscany – Merlot	2019	550
D.109.E.4	Poggio alla Guardia, Rocca di Frassinello, Marema, Tuscany	2023	79
D.110.G.6	Solaia, Tuscany – Cabernet Sauvignon / Sangiovese / Cab Franc	2022	850

OTHER ITALIAN GRAPES

D.103.D.6	Bertani, Amarone della Valpolicella Classico, Veneto	2012	320
K.133.K.4	Cardedu, Praja, Monica di Sardegna, Sardinia	2024	70
D.109.J.4	Cantine di Marzo, Iripinia, Calabria – Aglianico	2021	103
D.112.G.4	Casa Capitei, Monte del Fra, Valpolicella Ripasso Superiore, Veneto	2020	182
D.101.A.4	Elena Walch, Trentino – Lagrein	2024	67
D.112.G.4	Librandi, Ciro, Campania – Gaglioppo	2021	76
D.110.K.4	Luciano Ercolino, Rajamagra, Taurasi Riserva, Campania– Aglianico	2016	141
D.205.AE.4	Tinazzi, Ca' d' Rocchi, La Bastia, Amaronne della Valpolicella, Veneto	2022	141

LYDIA DEETZ SELECTIONS

I am trying to win a bet and see how many 80's movie references I can add to this list. Enter the Lydia Deetz Selections. Self-Proclaimed as "Strange and Unusual" these wines don't fit neatly into another category on this list. They are dark, sometimes mysterious, and intriguing as Lydia Herself.

ZINFANDEL

D.212.AA.6	Frog's Leap, Rutherford, Napa Valley, California	2022	114
D.105.E.6	Hendry, Block 28, Napa Valley, California	2019	107
D.209.B.6	Neal Family, Rutherford Dust, Napa Valley, California	2022	123

TANNAT

D.106.I.6	Alain Brumont, Torus, Madiran, France	2019	59
D.103.E.6	Montus, Madiran, France	2020	101
D.103.J.6	Montus, Prestigue, Madiran, France	2002	210
D.211.AD.5	Garzon, Uruguay	2022	104

ET CETERA

K.123.A.7	Domaine Tempier, Bandol, France	2022	199
	Mouvedre/ Grenache/ Carignon/ Cinsault		
D.220.AG.5	Fledge & Co., The Clutch, Western Cape, South Africa – Tinta Barocca	2024	50
K.120.AD.6	Filipe Ferreira, by Mary Taylor, Douro, Portugal – Touriga Nacional	2022	
K.117.K.6	Garzon, Reserva, Uruguay – Marsalan	2023	58
K.141.J.5	Las Jaras, SWEETBERRY WINE!, Mendocino, California – Carignon Blend	2021	107
K.108.A.5	La Sapata, Podgoria Sarica Niculitel, Romania – Babeasca Neagra	2022	60
K.109.J.4	Lionel Osmin et Cie, Le Pouvoir des Fleurs, Fronton, France – Negrette/Syrah	2022	54
K.104.R.2	Lopez Diaz, Ocampo, Tenerife, Canary Islands, Portugal – Listan Negro	2022	108

LIQUID DESSERT



Dessert wines are often forgotten about, unless you just grab a glass of port at the end of the night. But....they can be, and often are, incredible ways to finish the meal. So many styles, so little time. These are bottle options but we have quite a few by the glass on the backside of our dessert menu.

FORTIFIED WINES

These wines have brandy or another spirit added to them. This stops fermentation, increases alcohol percentage, stabilizes the wine, and creates a style.

TAWNY PORT

These wines are aged in an oxidative environment. They will have a brown to amber color, and show a mix of dried fruit and nuttiness, especially hazelnut. The longer they age, the more of a nutty flavor develops, and fruit tends to fall into the background.

Feuerheerd – 750ml	10 year	79
Warre's Otima – 500ml	20 year	130
Graham's – 750ml	30 year	200
Taylor Fladgate – 750ml	40 year	395

RUBY PORT

Very different in style to tawny port. Here oxygen exposure is limited and the result of the wine is a fresh, deep ruby color (hence the name), with jammy, fresh, and lively fruit notes.

Graham's – 750ml	2017	295
Warre's – Late Bottle Vintage – 750ml	2009	99

MADERIA

Such cool wines! These are intentionally heated and oxygen is introduced. Two things that wines typically hate, but here it creates a very long lived style of wine that can last (almost) forever, even after opened. Finding bottles dating back to the 1700s is not uncommon. Fun Fact! If you take the trip to Philly and tour Independence Hall, you'll see paintings of the signing where the early founders are toasting to our new independence. It was Maderia in their glasses!

Blandy's 10 year – Sercial – 750ml		149
Blandy's 10 year – Verdejo – 750ml		149
Blandy's 10 year – Boal – 750ml		149
Blandy's 10 year – Malmsey – 750ml		149
Blandy's – Sercial – 750ml	1989	595
Broadbent – Malmsey – 500ml	1997	250
Cossart Gordon – Verdelho – 750ml	1975	149

VIN DU NATURAL (VdN) AND VIN DU LIQUOR (VdL)

The big difference here is when the brandy or spirit is added. Natural – after or during fermentation. This can be done at different times to leave a certain level of sweetness or flavors. Liquor – unique...unfermented grape juice is fortified. This creates a wine with very fresh fruit flavors. The juice itself never undergoes fermentation. All alcohol is from adding the brandy.

Terrasses, Rivesaltes, Hors d'Age, Languedoc, France – 750ml	6 year	95
Chateau du Trignon, Muscat Beaune de Venise, Rhone, France – 500ml	2013	85

LIQUID DESSERT



NON-FORTIFIED WINES

These wines are more focused on the diversity of the grape, style, terroir than their fortified counterparts. These wines will always have a high level of sweetness, they are never dry. It actually is impossible to ferment all this sugar into alcohol, as the yeast would die out before completely fermenting all the sugar. There are a few ways to increase sweetness in a grape and wine.

BOTRYTIS CINEREA

A wonderful fungus referred to as “Noble Rot,” can grow on grape skins and consume the water in the grape, dehydrating the grape and increasing the sugar level in the wine. The result is a savory, earthy, sweet wine. Expect notes of mushroom, ginger, and honey.

Les Carmes de Rieussec, Sauternes, Bordeaux, France – 375ml	2015	79
Domaine du Petit Metris, Quarts de Chaume Grand Cru, Loire, France – 375ml	2015	149
Oremus, Tokaji, Hungary – 375ml	2023	120

ICE WINE

Made by picking the grapes at far below freezing temperatures (typically below 20F/-7C). At these temperatures, the water in the grape freezes, but the sugar does not. So when we press the grapes, only a highly concentrated, sweet juice is released. These wines typically have a lot of fresh fruit notes and are very expressive on the nose.

Fritz Windisch Mainzer Domherr, Silvaner Ice Wine, Rheinhessen, Germany – 375ml	99
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PASSITO

These wines are made from grapes that are harvested, then dried off the vine, for months. Essentially creating raisins, and the same affect that botrytis can have, but without the fungus. This evaporates the water and increases the sugar content. Expect more dried fruit notes, and molasses flavors.

Donnafugata, Ben Rye, Passito di Pantelleria, Sicily – 375ml	119
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SPIRITS

SCOTCH WHISKEY SINGLE MALT

Bunnahabhain 12 Yr Single Malt
Bruichladdich Port Charlotte
Glenmorangie Nectar
Glendronach 18

Balvenie 14 Caribbean Cask
Aultmore 15yr
Oban 14

SCOTCH WHISKEY BLENDED

Famous Grouse
Johnnie Walker Blue
Compass Box Artist Blend Scotch

BOURBON WHISKEY

Angels Envy
Basil Hayden
Breckenridge Rum Cask
Four Roses Single Barrel
McKenna Single Barrel
Pinhook Vertical Series
Widow Jane 10yr
Willet Pot Still
Woodinville

Bardstown Ferrand Series
Blade & Bow
Bulleit
Hill Rock Solera Cask
Old Elk Cognac Cask
Wathens Single Barrel
Redwood Pipe Dream
Woodford

RYE WHISKEY

Blackened Double Cask
Catoctin Roundstone 92 Proof
Old Potrero
Rittenhouse
Roknar Bonded Single Estate
Woodinville Rye
Thresh & Winnow Bonded 10 Yr Rye

Blue Run Emerald
Knob Creek
Mastersons 10
Roknar Minnesota Rye
Sazerac 90
13 Colony

OTHER WHISKEY (IRISH, JAPANESE, AND OTHER DOMESTIC)

Jack Daniels
Koval American 4 Grain
Kurayoshi 'San-in' Blended
Drumshanbo Single Malt
Thresh & Winow American Single Grain

Jameson
Kurayoshi Pure Malt
Fukano Chizuru Cask
Thresh & Winow American
Thresh & Winow Millet

SPIRITS

VODKA

Rock Town
Ketel One
Tito's

Grey Goose
Stateside

GIN

Barr Hill
Bluecoat
Hendricks
Ranson Old Tom
Monkey 47
Thresh & Winow Citrine

Barr Hill Tom Cat
Drumshanbo Gunpowder
Plymouth
Highclere Castle
Koval Cranberry
Thresh & Winow Foret

RUM / RHUM

Appleton Signature
Rhum Clement Blanc
El Dorado 8
Neisson Reserve
Flor De Cana 12yr

Diplomatico Reserva
El Dorado 3
Hampden 120 Proof
Smith & Cross

TEQUILA / MEZCAL

Alamtitán Repo
Artemon 1414
Casa Del Sol Anejo
Gracias A Dios Teptxtate
Cazadores Blanco
Kochel Tepextate
Derechito Extra Anejo
Fortaleza Blanco
Fortaleza Anejo
Ocho Silver
Vago Elote
Astral Reposado

Arette Anejo Artesanal
Bezu
Burrito Cenizo Mezcal
El Silencio Ensemble
Lagrimas La Loma Reposado
Don Fulano Anejo
Macurichos Espadin Cacao
Fortaleza Reposado
Fuentesca Blanco
Vago Ensemble
Volans Blanco

“Stop trying to make everyone happy.
You’re not tequila.”

EMMY ROSSUM

SPIRITS

BRANDY/EAU DE VIE

Maison Rogue Vsop
Pm Spirits Vs Overproof Armagnac
Cobrafire Cask Strength
Lionel Osmin & Cie Baco 2005
Coquerel Fine Calvados
Hardy Legend 1863 Cognac

Camus Borderies Vsop
Baardseth Xo Cru Cognac
Lairds Apple Jack Bonded
Lustau Solera Gran Reserva
Barsol Pisco Verde Italia

AMARO

Aperol
Averna
Branca Fernet Menta
Campari
Meletti
Nardini
Nonino

Angostura Vallet
Branca Fernet
Braulio
Capelletti Pasubio
Montenegro
Nardini Rabarbaro
Vecchio Del Capo

LIQUEUR

Ancho Reyes
Belle Paire Pear
Caffo Amaretto
Drillards Green Creme De Menthe
Dolin Genepy
Drambuie
Galliano
Giffard Creme De Cacao White
Giffard Passionfruit
Giffard Lichi
Rothman & Winter Creme De Violette
Grand Marnier
Licor 43
Massenez Crème De Mure
Meletti Anisete
Mandarin Napoleon
St Elder Elderflower
Tempus Fugit Crème De Menth White
Luxardo Del Santo

Batavia Arrack
Brovo Uncharted
Caffo Maraschino
Cherry Herring
Dom Benedictine
Frangelico
Giffard Banana
Giffard Grapefruit
Giffard Peach
Giffard Strawberry
Gabriel Boudier Nori Liq
Grande Absinthe Og
Massenez Crème De Casis
Massenez Elderflower
Meletti Coffee
Pimm's
Strega
Velvet Falernum
St. Elizabeth All Spice Dram

SPIRITS

VERMOUTH / AROMATIZED WINES

Cocchi Torino

Dolin Dry

Gentain Suze

Cap Corse Blanc

Cappelletti Apertivo

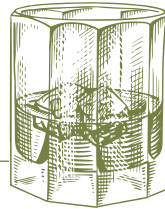
Dolin Blanc

Atxa Dry

Lustau Jerez Rose Vermut

Cap Corse Rouge

Contratto Amaericanano Rosso



EVERYTHING YOU WANTED TO KNOW ABOUT WINE, BUT WERE AFRAID TO ASK

Wine can be confusing and pricy, especially when you are not sure what you want to ask for. It can often seem like sommeliers are speaking a different language, (I mean ... we are) and you may fear that we only want to sell bottles that are the same as your car payment. That is not our goal. We want to get you exactly what you want and may ask some questions to make sure that we understand exactly what you are looking for in a wine. We have put together an abbreviated “Sommelier Translator” to help us better understand what we can do to make this wine journey a fun one.

STORING WINE

We have three cellars for our wine. The cellars are kept at:

35-40 degrees, for sparkling wine and many new world white wines.

50-53 degrees, for old world whites, lighter body reds, and other regions or varietals we think serve best with a slight chill.

60-62 degrees, for fuller bodied red wines.

We store our wines as close to what we feel is ideal serving temperature, however if you prefer your wine colder, or warmer, than we are presenting, please let us know. We are happy to chill, decant, or just let the wine breathe until you are ready for it.

When storing wine at home, assuming you don't have a wine cellar, here are some things to consider:

1. Keep the wine below 68 degrees. Storing wine long term (longer than 1 week) above 68 will speed up the development faster than the wine can handle. But you also want to keep it above 50, especially for reds, otherwise development comes to a halt. You also want to avoid drastic changes in temperature, so near an air vent should be avoided.

2. Avoid sunlight. UV rays can damage a wine extremely fast. Keep this in mind when buying wine at a wine shop...if the wines are by the front windows getting baked in the sun, the wine has a higher chance of being faulted.

3. Keep the cork wet. We all can't keep our wine stored horizontally. Storing the wine upside down is a good solution when you can't store on its side. If it's a screw cap, then this doesn't matter. A humid (60-70% humidity) helps keep the cork damp.

So the best place to store wine long term, is a corner of a basement or crawl space. Worst place is your kitchen cabinet.

GLASSWARE

Does the type of glass, or shape, really matter? Yes....and no. I have enjoyed many (probably too many) wines out of a red Solo cup or coffee mug and still enjoyed them. A good wine will be enjoyed regardless of the vessel. BUT ... there is something about the shape of the glass that makes some wines present a bit better. Sometimes a narrow bowl will trap the aromatics of the wine so that you can appreciate the nose of the wine, while another glass may have a very wide bowl, allowing the wine to have a higher surface to air ratio, allowing the wine to breathe a bit faster. We have 9 different wine glass shapes and sizes, so that we can present your wine in the best vessel for its optimal enjoyment.

If you are looking for a single glass to keep at home, look for something that has a bowl that is taller than it is wide. Ideally a bowl that can hold 16-20 oz so that you have plenty of room to swirl and let the wine breathe a bit. For home use, find something that is dishwasher safe. From experience, trying to handwash a bunch of wine glasses after a party gets old.

Stemless glasses, while you probably won't see them in many restaurants, are great for home use. Less fragile, easier to wash, easier to store.

DECANTING

The old saying of “all wines can benefit from some time in air,” for the most part is true. However sometimes too much air is a bad thing, especially for older wines that have already had the opportunity to develop. Those funnels that force air into the wine when poured thorough are OK, but are best used for young tannic wines.

Does your wine bottle need to be decanted? There are so many factors to consider. First of which, is how many people are drinking the bottle. If a party of 4 is drinking, then the wine will open up faster in 4 glasses than it will in one decanter. We do have multiple sizes and shapes of decanters to best open your wine up.

There are 4 reasons to decant a wine:

1. The wine is young, bold, and or tannic, and introducing some oxygen to the wine will soften and help open up the wine.
2. The wine is old, and has sediment in the bottle. Decanting this wine is more to separate the wine from the sediment.
3. The wine is too cold and needs to warm up a few degrees. As mentioned in the “Wine Cellars” section, some of our wines are kept in the cooler cellar because we feel they need a slight chill (eg: Beaujolais). If you wish for the wine to be slightly warmer, a pour into a decanter will help warm the wine up a bit faster.
4. Because decanters are cool!

HOW MUCH SHOULD I SPEND ON A BOTTLE?

Wine can be expensive, but it does not have to be. Some regions of the world do cost more to get a great bottle (Champagne and Burgundy for example). This is due to real estate costs for the region, supply and demand, and so many other factors.

The majority (around 2/3) of the list is priced under \$150 (my price range), with about half the list under \$100 (my wife's comfort zone for price).

Don't be afraid to tell us what is in your budget, we promise that the wine that we bring out will love! And if you don't, we will drink it later...it won't go to waste

BUYING A WINE FOR HOME OR A GIFT

Look at pricing like this (except for the baller regions):

Under \$15: The wine will likely be tasty, but probably not too complex. At this range, it's more likely to find a wine that was chaptalized, acidified, treated with synthetic vineyard chemicals like pesticides and fungicides, or created to keep a style of wine, not show vintage variation. Kind of like fast food. It serves a purpose, and I love a Big Mac or Crunch Wrap Supreme from time to time, but I never feel good after.

\$15-\$25: Good sweet spot for daily or weekly drinkers. Here the wines will have a bit more complexity. Better wine making practices are likely being used. Less manipulation to the wine so you're getting a good varietal representation. May start to show some terroir and minerality, depending on the varietal.

\$25-\$40: A lot of quality wines will fall in this price range. This is a good range to buy when going to a dinner party and bringing a wine, for giving gifts, or for a special dinner at home. Higher quality wine making, better vineyard practices, etc. The wine should show terroir, varietal, as well, and vintage characteristics.

Above \$40 - \$100ish: Now its coming down to what wine are you looking for. Champagne, Burgundy, Napa Valley Cabernet, this is the price range you probably want to stick in. Anything below this, just based on real estate value, is probably forcing the winery to use lower quality grapes, since Cabernet Sauvignon in Napa Valley sells for close to \$15,000 per ton. There are a lot of exceptions to this though, especially if the winery is using grapes from their own property and not purchasing. So, getting to know the winery will be very important. Outside the 3 wines listed above, this range will open up to so many great wines. Wines that show depth and complexity, wine maker style, and more.

Above \$100: Here it really comes down to the age of the wine, the producer, the region. Do your research, it will be worth it.

Best piece of advice, \$5 goes a long way under \$40. The difference between a \$10 and \$15 (or \$15 to \$20) bottle is HUGE, but the difference between a \$70 and \$75 bottle is probably not significant.

DRY VS. SWEET

The most misunderstood aspect of a wine is its 'dryness.' Technically speaking, a dry wine is one that presents with no PERCIVED sugar. What does this mean? Grapes consist of many types of sugars, glucose, sucrose, fructose, pentose, etc. (I warned you about the nerdy conversations) Most of which can be consumed by yeast to create ethanol (the most common alcohol found in wine) but some cannot be fermented.

Sweet wines have residual sugar in the final wine, after fermentation, filtering, and bottling. Sweetness is an immediate sensation when the wine is on your palate. You cannot smell sweetness; you can only taste it. But our brains like to play tricks on us. We often smell things that we have eaten before, and know from experience that raspberries, cherries, blackberries, plums are all sweet, so when we smell these same scents in a wine, our brain tells us, "this wine will be sweet." But that's not always true.

Fruitiness and sweetness are often mistaken. When you take a sip of a pinot noir, from a warmer climate, and you taste raspberry, strawberry, cherry, you are tasting a fruity wine, which may not (and most likely is not) sweet. It's just fruity. Want to dive even more into sweet wines, take a look at our Riesling preface.

TANNINS

Tannins are a bitter oil compound that is found in grape skins, seeds, wood barrels, grape stems, and more. Have you ever steeped black tea too long and it becomes very bitter? That's tannins. Because tannins are oil, they disperse water from your palate and create a drying effect. Remember that bottle of Cabernet Sauvignon or Barolo that you took a sip, and your gums and teeth started to stick to your cheeks and lips? Tannins are to blame.

There are many ways to soften tannins in a bold wine. Decanting helps, but in the amount of time you would need for a Barolo to sit in a decanter to soften tannins, your dinner is already over. Tannins are mitigated by fat and protein. One of the many reasons is that Cabernet Sauvignon pairs so well with a ribeye.

Tannins have also been connected with migraine triggers in come people (not me, thank goodness!) Something to keep in mind if you suffer from migraines and want to a tannic wine, you may want to go with a white wine.

SULFITES

Sulfites get a bad reputation, because sulfites are part of every wine; they are a natural byproduct of fermentation, albeit in small amounts. Sulfites are an important aspect of wine and wine making but end up being the scape goat for our post-wine headaches. About 1% of the population has a sensitivity to sulfites (exacerbated for us asthmatics), but common foods that we eat are naturally higher in sulfites than wine. For example, a very common small red box of raisins, that many of us likely had in our lunch bags as kids, contains more sulfites than a typical bottle of wine. As does the soy sauce, soda, and frozen French fries. (It's ok, our fries are not frozen!)

Sulfites are added to wine as a color stabilizer and for antibacterial / antifungal properties. The same reason dairy farms pasteurize their milk, wineries add small amounts of sulfites to make sure their wine is stable from the time it leaves the winery to the time it reaches your table.

If you are looking to limit your exposure to sulfites, remember that the lighter bodied white wines (ie: Sauvignon Blanc) has far more sulfites than fuller bodied tannic reds, as tannins and anthocyanins (the compound that gives red wine their color) have natural antioxidant and antibacterial properties.

Also, due to stricter regulations in the EU, old world wines tend to have lower sulfite levels than their new world counter parts. Luckily, close to 80% of our list originates in the old world.

WINE HEADACHES

So where do the headaches come from? Likely a histamine reaction to being exposed to allergens that are not part of our native landscape. Another cause of headaches is dehydration, so keep drinking your water! Some lower priced, bulk wine has a lot more additives to compensate for lesser quality grapes used in production. These additives can cause some headaches. We don't have any wines that would fall into this category.

Champagne and sparkling wine can also cause headaches. The reason for this is that carbonation speeds up alcohol absorption in the body, and the quick rise in alcohol in the blood stream can be a source of headaches.