

**MEDITERRANEAN  
SELECTIONS**  
TOP RECOMMENDATIONS  
FROM OUR CELLAR



**SPARKLING**

**GLS/BTL**

Cava – Loxarel, Brut,  
Penedès, SP 2015. 13/50  
*Grapefruit, Floral, Creamy*

**WHITE WINE**

**GLS/BTL**

Chardonnay – Tormaresca,  
Puglia, IT 2016. 15/54  
*Citrus, Vanilla, Mineral*

Vermentino – Côte d’Azur,  
Côtes de Provence, FR 2014. 68  
*Bright Acidity, Fresh, Tropical*

Parellada Blend – Cain Feixes, Blanc Seleccio’,  
Penedès, SP 2016. 62  
*Green Apple, Lemon Peel, Jasmine*

**ROSÉ WINE**

**GLS/BTL**

Cinsault/Grenache/Syrah – Château Miraval,  
Côtes de Provence, FR 2017. 18/68  
*Raspberry, Nectarine, Minerality*

**RED WINE**

**BTL**

Pinot Noir – Francoise Lurton “Les Salices”,  
Languedoc-Roussillon, FR 2013. 52  
*Cherry, Spices, Elegant*

Primitivo – Altemura Sasseo,  
Apulia, IT 2016. 62  
*Wild Berries, Pepper, Cloves*

Garnacha/Carinena/Cabernet – Bluegray,  
Priorat, SP 2014. 64  
*Complex, Black Fruit, Currant*

**DESSERT WINE**

**GLS/BTL**

Lacrima di Moro/Cherries – Velenosi, Visciole,  
Marche, IT NV. 14/64  
*Cherry Jam, Floral, Luscious – 500 ml*

Join us for Aperitivo Happy Hour  
Every day from 4PM to 7PM  
at the bar and lounge

Please ask your server for more information

## FIG & OLIVE

### *Specialty Cocktails*

*Unique & Seasonal Creations*

#### **MARTINI MAISON**

*FIG & OLIVE version of the classic martini*

Absolut Elyx Vodka & Black Fig Liqueur Garnished with a Blue Cheese Stuffed Olive

16

#### **THE FIG & OLIVE**

*Our signature cocktail, refreshing and bright*

Muddled Grapes, Basil, Lemon Juice,  
New Amsterdam Gin, Lillet Blanc

17

#### **MEDITERRANEAN MULE**

*A South of France inspired take on the Moscow Mule*

Grey Goose Vodka, Fresh Ginger, Lime, Fresh Rosemary & Ginger Beer. Served in a traditional metal mug

17

#### **CUCUMBER COSMO**

*Refreshing and smooth with a floral finish*

Organic Cucumber Vodka, Elderflower Liqueur,  
Cucumber Purée, Lime Juice

17

#### **ROSSELLINI**

*Tart and sweet with a perfect balance*

Passion Fruit Vodka, Blood Orange Juice, Lime Juice

17

## **SANGRIA**

#### **Pear Sangria**

White Wine with Fresh Pear, Amaro Liqueur, Lillet Blanc & Cinnamon

14

#### **Rosé Sangria**

Rosé Wine, Pamplemousse Liqueur, Cranberry Juice,  
Grapefruit & Raspberry Garnish

14

## FIG & OLIVE

### *Specialty Cocktails*

*Unique & Seasonal Creations*

#### **ESCAPE TO PROVENCE**

*A cocktail influenced by the beaches of Southern Europe*  
Belvedere Vodka, Rosemary, Honey, Sea Salt, Grapefruit Juice,  
Lemon Juice, Pink Peppercorn & Aromatic Bitters  
16

#### **CHESTNUT CUP**

*Autumn cocktail with notes of spices & nuts*  
Rum, Chestnut Syrup, Walnut Liqueur, Aquafaba Foam & Spices  
16

#### **MOROCCAN OLD FASHIONED**

*An aromatic twist to the bourbon Old Fashioned*  
Lemon Thyme Infused Bourbon, Green Chartreuse, Moroccan  
Mint Tea & Peach Bitters  
17

#### **SAINT-TROPEZ MARGARITA**

*The classic tequila cocktail with a Riviera twist*  
Tequila, Lime Juice, Crème de Cassis & Lavender Bitters  
16

#### **THE SOULFLOWER**

*A cocktail nostalgic to the gardens in Provence, France*  
Gin, Rosemary, Honey, Lemon Juice, Aquafaba Foam &  
Lavender Bitters  
16

#### **EL MATADOR**

*Spicy and bold with an herbaceous finish*  
Mezcal, Basil, Mint, Cilantro, Jalapeño & Lime Juice  
16

#### **CHAMPS DE FRAISES**

*Classic & elegant champagne cocktail with bursts of strawberry flavor*  
Sparkling Wine with Strawberry Confiture, Elderflower Liqueur,  
Citrus Bitters & Earl Grey Tea  
14

# FIG & OLIVE

## *Wine by the Glass*

### OUR CORAVIN/PERLAGE SELECTION

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Champagne – Dom Pérignon, Épernay, FR 2006. <i>Structured, Powerful, Yeast</i>	40
Chardonnay – Duckhorn, Napa Valley, 2016. <i>Pear, Vanilla, Mandarin Orange</i>	22
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Roasted Coffee, Tobacco, Currant</i>	30
Cabernet Sauvignon – Caymus Vineyards, Napa Valley, CA 2016. <i>Ripe Fruit, Powerful, Complex</i>	36

### CHAMPAGNE & SPARKLING WINE

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Cava – Loxarel, Brut, Penedès, SP 2015. <i>Grapefruit, Floral, Creamy</i>	13
Sparkling Wine – Bellenda Rosé, Veneto, IT NV. <i>Strawberry, Toast, Raspberry</i>	16
Champagne – Veuve Clicquot, Cuvée Réserve, Reims, FR NV. <i>Baked Apple, Pear, Peach</i>	25
Champagne – Moët & Chandon, Rosé Impérial, Épernay, FR NV. <i>Raspberry, Cherry, Floral</i>	29
Champagne – Dom Pérignon, Épernay, FR 2006. <i>Structured, Powerful, Yeast</i>	40

### ROSÉ

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#### GLASS / CARAFE

Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017. <i>Red Fruit, Smooth, Bright</i>	14 / 31
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2017. <i>Raspberry, Peach, Minerality</i>	18 / 39

# FIG & OLIVE

## *Wine by the Glass*

### WHITE

#### GLASS / CARAFE

Pinot Grigio – Barone Fini, Valdadige, IT 2017. <i>Floral, Crisp, Fresh</i>	13/28
Riesling – A to Z, Oregon, 2017. <i>Honeysuckle, Lime Zest, Tangerine</i>	14/30
Sauvignon Blanc – Charles Krug, Napa Valley, CA 2017. <i>Passion Fruit, Grapefruit, Bright</i>	15/33
Chardonnay – Tormaresca, Puglia, IT 2016. <i>Citrus, Vanilla, Mineral</i>	15/33
Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2017. <i>Peach, Minerality, Elegant</i>	17/38
Chardonnay – Hartford Court, Russian River Valley, CA 2016. <i>Creamy, Oak, Citrus</i>	19/41
Chardonnay – Duckhorn, Napa Valley, 2016. <i>Pear, Vanilla, Mandarin Orange</i>	22/50
Chardonnay – Rombauer, Carneros, CA 2017. <i>Mango, Crème Brûlée, Vanilla</i>	28/60

### RED

#### GLASS / CARAFE

Sangiovese Blend – Florentia Chianti, Tuscany, IT 2015. <i>Black Cherry, Dark Chocolate, Bright</i>	13/29
Tempranillo – Valserrano, Crianza, Rioja, SP 2014. <i>Perfect Balance of Red Fruit, Fine Tannin</i>	15/33
Malbec – Bodega Caro, Aruma, Mendoza, ARG 2016. <i>Intense, Red Fruit, Fine Tannins</i>	16/34
Pinot Noir – Lupé-Cholet, Comte de Lupé, Burgundy, FR 2013. <i>Balanced, Fresh, Red Fruit</i>	17/36
Zinfandel – Frank Family Vineyards, Napa Valley, CA 2014. <i>Red Raspberry, Pepper, Long Finish</i>	18/38
Cabernet Sauvignon – Vindicated, Napa Valley, CA 2016. <i>Black Fruit, Rich Oak, Cassis</i>	19/40
Pinot Noir – Walt, Las Brisas, By Katherine Hall, Sonoma, CA 2016. <i>Red Fruits, Spices, Elegant</i>	20/44
Merlot Blend – Château Mangot, Bordeaux, CA 2014. <i>Black Cherry, Licorice, Tobacco</i>	21/45
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Roasted Coffee, Tobacco, Currant</i>	30/76
Cabernet Sauvignon – Caymus Vineyards, Napa Valley, CA 2016. <i>Ripe Fruit, Powerful, Complex</i>	36/97

*Wine by the Bottle*

## FIG & OLIVE

# Champagne, Sparkling Wine & Rosé

### CHAMPAGNE

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Nicolas Feuillatte Brut, Chouilly, NV. <i>Brioche, White Flowers, Apple</i>	89
Henriot, Brut, Reims, NV. <i>Elegant, Green Apples, Apricots</i>	105
Veuve Clicquot, Cuvée Réserve, Reims, NV. <i>Baked Apple, Pear, Peach</i>	124
Moët & Chandon, Rosé Impérial, Épernay, NV. <i>Raspberry, Cherry, Floral</i>	130
Moët & Chandon, Grand Vintage, Épernay, 2008. <i>Toasted Almonds, Candied Citrus, Velvety</i>	175
Veuve Clicquot, Rosé, Reims, NV. <i>Raspberry, Spiced Plum, Acidity</i>	180
Billecart-Salmon, Rosé, Brut, Épernay, NV. <i>Balanced, Red Fruit, Berries</i>	190
Dom Pérignon, Épernay, 2006. <i>Structured, Powerful, Yeast</i>	199
Ruinart, Blanc de Blanc, Reims, NV. <i>Stone Fruit, Toast, Crisp Minerality</i>	215
Veuve Clicquot, Rosé Vintage, Reims, 2004. <i>Red Fruit, Violets, Long Finish</i>	230
Veuve Clicquot, La Grande Dame, Reims, 2004. <i>Rich, Brioche, Voluptuous</i>	355
Krug, Reims, 2000. <i>Brioche, Minerality, Complex</i>	500
Dom Pérignon, Rosé, Épernay, 2005. <i>Elegant, Smoke, Black Cherry</i>	505
Dom Pérignon, Rosé, Épernay, 2003. <i>Elegant, Smoke, Black Cherry</i>	555

### SPARKLING WINE

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Cava – Loxarel, Brut, Penedès, SP, 2015. <i>Grapefruit, Floral, Creamy</i>	50
Sparkling Wine – Bellenda, Rosé, Veneto, IT, NV. <i>Strawberry, Toast, Raspberry</i>	65
Sparkling Wine – Conundrum Blanc de Blanc, CA, 2016. <i>Key Lime, Melon, Vanilla</i>	99

### ROSÉ BY THE BOTTLE

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Montepulciano – Fantini Cerasuolo d’Abruzzo, Montepulciano d’Abruzzo, IT 2016. <i>Cherry, Bright, Persistent</i>	45
Cabernet Sauvignon – Isabel, by Mondavi, California, 2017. <i>Dark Red Fruit, Bold, Subtle Tannins</i>	48
Cinsault/Grenache – Coeur De Rose, Reserve, Côtes de Provence, FR 2016. <i>Floral, White Fruits, Balanced</i>	52
Grenache/Zinfandel/Carignan – Smoke Tree, California, 2017. <i>Red Fruit, Smooth, Bright</i>	55
Grenache Blend – Whispering Angel, Côtes de Provence, FR, 2017. <i>Red Currant, Herbal, Persistent</i>	63
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, FR 2017. <i>Raspberry, Nectarine, Minerality</i>	68
Pinot Noir – Domaine Pierre Riffault, “Les 7 Hommes”, Sancerre, FR, 2016. <i>Red Berry, Peach, Minerality</i>	74

FIG & OLIVE  
*White Wine*  
*Sauvignon Blanc*

**SANCERRE (FR)**

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Domaine de Tonnellerie, 2017. 68  
*Peach, Minerality, Elegant*

Pascal Jolivet, 2017. 76  
*Luscious, Stone Fruit, Classic*

**BORDEAUX (FR)**

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Château Coustaut, Sauvignon Blanc/Semillon,  
Graves, 2013. 50  
*Floral, Grapefruit, Stone Fruit*

Tetre de Launay, Sauv. Blanc/Semillon/Muscadelle,  
Entre-Deux-Mers, 2016. 58  
*Finesse, Minerality, Bright*

**DOMESTIC (USA)**

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Charles Krug, Napa Valley, 2017. 58  
*Passion Fruit, Grapefruit, Bright*

Cliff Lede, Napa Valley, CA 2017. 72  
*Key Lime, Green Apple, Lemongrass*



FIG & OLIVE  
*White Wine*  
*Chardonnay*

**BURGUNDY (FR)**

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Joseph Drouhin, Saint-Véran, 2016. <i>Lemon, Honeysuckle, Elegant</i>	68
Seguinot Bordet, Vaillon, Chablis 1er Cru, 2017. <i>Citrus, Bright, Classy</i>	82
Dm Faiveley, Clos Rochette, Mercurey, 2014. <i>Green Apple, Balanced, Fresh</i>	98
Dm Vougeraie, "Terres de Famille", Côte de Nuits, 2013. <i>Pear, Bright Acidity, Soft</i>	125
William Fèvre, Fourchame, Chablis 1er Cru, 2014. <i>Fresh, Citrus, Floral</i>	145
Vincent Girardin, Les Perrier, Mersault 1er Cru, 2015. <i>Almond, Ferns, Exotic Fruit</i>	180

**DOMESTIC (USA)**

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Laguna, Russian River Valley, CA 2015. <i>Stone Fruit, Tangerine, Creamy</i>	62
Hartford Court, Russian River Valley, CA 2016. <i>Creamy, Oak, Citrus</i>	74
Little Boat, Russian River Valley, CA 2017. <i>Lemon, Tangerine, Minerality</i>	89
Duckhorn, Napa Valley, 2016. <i>Pear, Vanilla, Mandarin Orange</i>	89
Rombauer, Carneros, CA 2017. <i>Mango, Crème Brûlée, Vanilla</i>	110
Talbott, "Sleepy Hollow Vineyard", Santa Lucia Highlands, CA 2013. <i>Pear, Creamy, Brioche</i>	125
Mateo, Santa Lucia Highlands, CA 2014. <i>Balanced, Oak, Luscious</i>	125
Château Montelena, Napa Valley, CA 2015. <i>Minerality, Green Apple, Citrus</i>	133
DuMOL, Russian River Valley, CA 2014. <i>Elegant, Citrus, Oak</i>	141
Frank Family Reserve "Lewis Vineyard", Carneros, CA 2015. <i>Meyer Lemon, Apricot, Bold</i>	153
Kistler, "Les Noisetiers", Sonoma Coast, CA 2016. <i>Green Apple, Hazelnut, Vanilla</i>	165

**ITALY**

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Tormaresca, Puglia, 2016. <i>Citrus, Vanilla, Mineral</i>	58
Ciampagnis Vieris "Vie di Romans", Friuli-Venezia, 2014. <i>Peach, Poached Pear, Spice</i>	68

FIG & OLIVE  
*White Wine*  
*Other Varietals*

**LOIRE – TOURAINE & SANCERRE (FR)**

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Muscadet – Sur Lie, Black Label, Château Ragotière, 2015. 42  
*Citrus, Apple, Pear*

Chenin Blanc – Domaine Georges Brunet, Vouvray, 2015. 58  
*Citrus, Brioche, Acid*

**PROVENCE & CHÂTEAUNEUF-DU-PAPE (FR)**

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Vermentino – Côte d’Azur, Côtes de Provence, 2014. 68  
*Bright Acidity, Fresh, Tropical*

Grenache Blanc – Clos de l’Oratoire Des Papes, 135  
Châteauneuf-du-Pape, 2013.  
*White Pepper, Minerality, Grand*

**ALSACE (FR)**

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Noble Blend – Hugel et Fils, Gentil “Hugel”, 2015. 50  
*Peach, Cherry Blossoms, Jasmine*

Gewurztraminer - Dm Schlumberger “Les Princes Abbes”, 2014. 68  
*Lychee, Mango, Candied Ginger*

Pinot Gris – Hubert Meyer Winzenburg, Grand Cru, 2014. 78  
*Sweet Pear, Minerality, Luscious*

**DOMESTIC (USA)**

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Chenin Blanc – Dry Creek, 45  
Wilson Ranch, Clarksburg, CA 2016.  
*Peach, Melon, Lavender*

Riesling – A to Z, Oregon 2017. 52  
*Honeysuckle, Lime Zest, Tangerine*

Pinot Gris Blend – Brassfield, “Serenity Reserve”, 62  
High Valley, CA 2015.  
*Apricots, Honeydew, Lime Zest*

Pinot Gris – Etude, Carneros, CA 2016. 78  
*Aromatic, Apple Blossom, Peach*

White Bordeaux Blend – Morlet, “La Proportion Dorée”, 125  
Sonoma County, CA 2013.  
*Honeysuckle, Tropical Fruit, Full*

FIG & OLIVE  
*White Wine*  
*Other Varietals*

**ITALY**

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- Pinot Grigio – Barone Fini, Valdadige, 2017. 50  
*Floral, Crisp, Fresh*
- Garganega – Monte Tondo, Soave Classico, Veneto, 2013. 54  
*Exotic Fruits, Almond, Classic*
- Vermentino – Antinori, Guado al Tasso, Tuscany, 2016. 64  
*Passion Fruit, Candied Citrus, Savory*
- Gavi di Gavi – Broglia la Meirana, Piedmont, 2016. 68  
*Almond, Apple, Citrus*
- Greco di Tufo – Feudi di San Gregorio, Campania, 2015. 72  
*Lively Acidity, Minerality, Pear*
- Pinot Grigio – Abbazia di Novacella, Alto Adige, 2016. 76  
*Orchard Fruit, Honeydew, Lemon*

**RUEDA (SP)**

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- Verdejo – Marques de Irun, 2015. 48  
*White Fruit, Citrus, Fresh*
- Verdejo – Shaya “Habis”, 2010. 68  
*Full, Rich, Herbal Notes*

**PENEDÈS (SP)**

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- Parellada Blend – Can Feixes, Blanc Seleccio’, 2016. 62  
*Green Apple, Lemon Peel, Jasmine*

**RIAS BAIXAS (SP)**

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- Albariño – Palacio de Fefiñanes, 2016. 69  
*Floral, Apple, Minerals*

**VINHO VERDE (PO)**

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- Avesso Blend – Quinta de Linhares, 2015. 52  
*Sour Pear, Citrus, Floral*

FIG & OLIVE  
*Red Wine*  
*Cabernet Sauvignon*

**BORDEAUX & CAHORS (FR)**

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Château Capbern Gasqueton, Cab. Sauv./Merlot, Saint-Estèphe, 2009. <i>Black Cherry, Satin Texture, Minerality</i>	120
Château Giscours, Cabernet Sauvignon/Merlot, Margaux, 2008. <i>Cassis, Earthy, Expressive</i>	185
Château Grand-Puy Lacoste, Cab Sauv/Merlot, Pauillac, 1998. <i>Licorice, Currant, Leather</i>	350
Ch. Pichon Longueville "Comtesse", Cab Sauv/Merlot, Pauillac, 2011. <i>Blackberry, Vanilla Bean, Soft Tannins</i>	355
Château Calon Segur, Cabernet Blend, Saint-Estèphe, 2000. <i>Black Currant, Cigar Box, Smooth</i>	370
Ducru Beaucaillau, Cabernet Sauvignon/Merlot, St. Julien, 2006. <i>Black Cherry, Vanilla, Mint</i>	395
Pavillon Rouge, Cabernet Sauvignon/Merlot, Margaux, 2003. <i>Cassis, Licorice, Eucalyptus</i>	400
Château Palmer, Cabernet Blend, Margaux, 2000. <i>Dark Fruit, Fine Tannins, Deep</i>	645
Château Mouton Rothschild, Cabernet Blend, Pauillac, 2007. <i>Blackberry, Dark Chocolate, Leather</i>	955
Château Lafite Rothschild, Cabernet Blend, Pauillac, 2005. <i>Dark Cherry, Fine Tannins, Grand</i>	1,955

**DOMESTIC (USA)**

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Vindicated, Napa Valley, 2016. <i>Black Fruit, Rich Oak, Cassis</i>	70
Terroir, Napa Valley, 2015. <i>Ripe Cherry, Blackberry, Cocoa</i>	89
Paul Hobbs, CrossBarn, Sonoma County, 2015. <i>Black Currant, Clove, Cherry</i>	98
"II" by Alpha Omega, Bordeaux Blend, Napa Valley, 2016. <i>Fruit Forward, Bold, Smooth</i>	98
Jordan, Alexander Valley, 2014. <i>Black Currants, Floral, Long Finish</i>	129
"Artemis" by Stags' Leap, Napa Valley, 2016. <i>Smooth Tannins, Vanilla, Plum</i>	140
Justin, "Isosceles", Cabernet Blend, Paso Robles, 2015. <i>Roasted Coffee, Tobacco, Currant</i>	155
Silver Oak, Alexander Valley, 2014. <i>Ripe Berries, Dried Herbs, Silky</i>	170
Caymus Vineyards, Napa Valley, 2016. <i>Blackberry, Vanilla, Well Balanced</i>	197
Meritage, Shafer "One Point Five", Cabernet Blend, Napa Valley, 2014. <i>Currant, Bell Pepper, Oak</i>	215
Morlet, "Mon Chevalier", Cabernet Sauvignon Blend, Knight's Valley, 2011. <i>Blue Fruit, Refined, Minerality</i>	245
Meritage, Pahlmeyer Proprietary, Cabernet Blend, Napa Valley, 2014. <i>Blueberry &amp; Fig, Mint, Leather</i>	365

## FIG & OLIVE

# *Red Wine Pinot Noir*

### **BURGUNDY (FR)**

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Lupé-Cholet, Comte de Lupé, Burgundy, 2013. <i>Red Fruit, Fresh, Balanced</i>	64
Louis Latour, Mercurey Rouge, Mercurey, 2015. <i>Strawberry, Mocha, Elegant</i>	72
Bachelier "La Montagne", Côte de Nuit Villages, 2013. <i>Cherry, Dark Fruit, Minerality</i>	98
Domaine Vincent Girardin, Pommard, 2014. <i>Dry Raisins, Silky Tannins, Smooth</i>	150
Jean Grivot "Aux Boudots" 1er Cru, Nuits Saint George, 2013. <i>Raspberry, Earthy, Bright</i>	295

### **RHÔNE & SOUTH COAST (FR)**

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Francoise Lurton "Les Salices", Languedoc-Roussillon, 2013. <i>Cherry, Spices, Elegant</i>	52
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### **DOMESTIC (USA)**

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Baileyana, "Firepeak Vineyard", Edna Valley, 2016. <i>Red Berry, Bright, Herbaceous</i>	68
Walt, Las Brisas, By Katherine Hall, Sonoma, 2016. <i>Red Fruits, Spices, Elegant</i>	78
Saintsbury, Carneros, 2015. <i>Dark Cherries, Rose Petal, Cardamom</i>	88
Talbott, "Sleepy Hollow Vineyard", Santa Lucia Highlands, 2014. <i>Bing Cherry, Vanilla, Rich</i>	113
Dierberg, Santa Maria Valley, 2014. <i>Raspberry, Mushrooms, Vanilla</i>	130
Bruliam, "Gap's Crown Vineyard", Sonoma Coast, 2014. <i>Dried Herb, Allspice, Blackberry</i>	145
Goldeneye, by Duckhorn, Anderson Valley, 2015. <i>Cherry, Wildflower, Pomegranate</i>	145
DuMOL, Russian River Valley, 2015. <i>Strawberry, Rose Petals, Cherry</i>	161
Mateo, Loring Wine Company, Santa Lucia, 2013. <i>Vanilla, Raspberry, Balanced</i> 1.5 L Magnum	230

FIG & OLIVE  
*Red Wine*  
*Other Varietals*

**BORDEAUX & CAHORS (FR)**

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- Château Lalande, Merlot Blend, Listrac-Médoc, 2012. 58  
*Ripe Fruit, Cedar, Tobacco*
- Château du Caillou, Malbec, Cahors, 2015. 65  
*Cherry, Nice Tannins, Rich*
- Château Mangot, Merlot Blend, St. Emilion, 2014. 80  
*Plum, Fruit Forward, Spice*
- Château Mazeyres, Merlot/Cabernet Franc, Pomerol, 2012. 133  
*Red Berries, Lilac, Vanilla*
- Château Cheval Blanc, Merlot/Cabernet Franc, 895  
St. Emilion, 2008.  
*Cerry, Cedar, Floral*

**RHÔNE & SOUTH COAST (FR)**

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- Dm de l'Espigouette "Plan de Dieu", Grenache Blend, 58  
Côtes du Rhône Villages, 2015.  
*Blackberry, Vanilla, Spice*
- Côte d'Azur, Grenache/Syrah, Côtes de Provence, 2013. 68  
*Red Fruit, Fresh, Vibrant*
- Domaine du Vieux Lazaret, Grenache, 130  
Châteauneuf-du-Pape, 2015.  
*Cherry, Pepper, Cigar Box*

**DOMESTIC (USA)**

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- Frank Family Vineyards, Zinfandel, Napa Valley, 2015. 68  
*Red Raspberry, Pepper, Long Finish*
- Tablas Creek, Patelin de Tablas, Syrah/Grenache Blend, 69  
Paso Robles, CA 2015.  
*Plum, Blueberry, Mineral*
- Whitehall Lane, Merlot/Cabernet/Syrah, Napa Valley, 2014. 74  
*Red Cherry, Spiced Berry, Light Oak*
- Prisoner, Red Blend, Napa Valley, 2017. 89  
*Cherry, Vanilla, Dark Chocolate*
- Duckhorn, Merlot, Napa Valley, 2014. 119  
*Black Cherry, Plum, Spice*
- Cenyth, Meritage Blend, Sonoma County, 2014. 125  
*Silky, Black Cherry, Vanilla*
- DuMOL, Syrah, Russian River Valley, 2014. 135  
*Raspberry, Oak, Dense*

FIG & OLIVE  
*Red Wine*  
*Other Varietals*

**APULIA (IT)**

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Palama', Salice Salentino, Negroamaro Blend, 2015. 42  
*Black Cherry, Spice, Fine Tannins*

Altemura Sasseo, Primitivo, 2016. 62  
*Wild Berries, Pepper, Cloves*

**PIEDMONT (IT)**

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Seghesio, Barolo, Nebbiolo, 2013. 98  
*Elegant, Black Cherry, Balanced*

Albino Rocca, Barbaresco, Nebbiolo, 2012. 115  
*Red Fruit, Lively Tannins, Minerality*

**TUSCANY (IT)**

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Florentia, Chianti Classico, Sangiovese Blend, 2015. 52  
*Red Cherry, Spice, Smooth*

Astorre Noti, Chianti Classico, Sangiovese, 2013. 68  
*Spicy, Soft Tannins, Long Finish*

Antinori, "Il Bruciato" Super Tuscan, Cab. Sauv. Blend, 2016. 78  
*Cherry, Raspberry, Floral*

Gaja Ca' Marcanda "Promis", Merlot Blend, 2015. 120  
*Plum, Cedar, Long Finish*

Caparzo, Brunello di Montalcino, Sangiovese, 2013. 125  
*Wild Berries, Harmonious, Vanilla*

Astorre Noti, Brunello di Montalcino, Sangiovese, 2009. 155  
*Floral, Bright Red Fruit, Balanced*

**VALPOLICELLA (IT)**

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Bertani, Corvina, 2016. 50  
*Plum, Cherry, Silky*

Costasera, Amarone, Corvina Blend, 2012. 140  
*Red Fruit, Violet, Anis*