

FIG & OLIVE

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

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 3PM 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 SELECTION

Chardonnay – Duckhorn, Napa Valley, 2016. <i>Pear, Vanilla, Mandarin Orange</i>	22
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Black Currant, Roasted Coffee, Tobacco</i>	30

CHAMPAGNE & SPARKLING WINE

Cava – Loxarel, Brut Reserva, 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

ROSÉ

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

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 2015. <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 2012. <i>Black Cherry, Licorice, Tobacco</i>	21/45
Cabernet Blend – Justin Isosceles, Paso Robles, CA 2015. <i>Roasted Coffee, Tobacco, Currant</i>	30/76

Wine by the Bottle

FIG & OLIVE

Champagne, Sparkling Wine & Rosé

CHAMPAGNE

Nicolas Feuillatte Brut, Chouilly, NV. <i>Brioche, White Flowers, Apple</i>	89
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
Veuve Clicquot Rosé, Reims, NV. <i>Raspberry, Spiced Plum, Acidity</i>	180
Ruinart, Blanc de Blanc, Reims, NV. <i>Stone Fruit, Toast, Crisp Minerality</i>	215
Dom Pérignon, Épernay, 2006. <i>Structured, Powerful, Yeast</i>	300
Krug, Reims, 2000. <i>Brioche, Minerality, Complex</i>	500

SPARKLING WINE

Cava – Loxarel, Brut Reserva, 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, California, 2016. <i>Key Lime, Melon, Vanilla</i>	99

ROSÉ BY THE BOTTLE

Montepulciano – Fantini Cerasuolo d’Abruzzo, Montepulciano d’Abruzzo, Italy 2017. <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, France 2017. <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, France 2017. <i>Red Currant, Herbal, Persistent</i>	63
Cinsault/Grenache/Syrah – Château Miraval, Côtes de Provence, France 2017. <i>Raspberry, Peach, Minerality</i>	68
Pinot Noir – Domaine Pierre Riffault, “Les 7 Hommes”, Sancerre, France 2017. <i>Red Berry, Peach, Minerality</i>	74

FIG & OLIVE
White Wine
Chardonnay

BURGUNDY (FR)

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, 2015. <i>Green Apple, Balanced, Fresh</i>	98
William Fèvre, Fourchame, Chablis 1er Cru, 2012. <i>Fresh, Citrus, Floral</i>	145
Olivier Leflaive, Puligny-Montrachet, 2016. <i>Almond, Ferns, Exotic Fruit</i>	180

DOMESTIC (USA)

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
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 2016. <i>Elegant, Citrus, Oak</i>	141
Frank Family Reserve "Lewis Vineyard", Carneros, CA 2016. <i>Meyer Lemon, Apricot, Bold</i>	153
Kistler, "Les Noisetiers", Sonoma Coast, CA 2015. <i>Green Apple, Hazelnut, Vanilla</i>	165

SOUTHERN ITALY

Tormaresca, Puglia, 2016. <i>Citrus, Vanilla, Mineral</i>	58
--	----

FIG & OLIVE
White Wine
Other Varietals

LOIRE – TOURAINE & SANCERRE (FR)

Muscadet – Sur Lie, Black Label, Château Ragottière, Loire, 2016. 42
Citrus, Apple, Pear

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

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

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

BORDEAUX (FR)

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

PROVENCE & CHÂTEAUNEUF-DU-PAPE (FR)

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

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

ALSACE (FR)

Noble Blend – Hugel et Fils, Gentil “Hugel”, 2016. 50
Peach, Cherry Blossoms, Jasmine

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

DOMESTIC (USA)

Chenin Blanc – Dry Creek, Wilson Ranch, Clarksburg, CA 2017. 45
Peach, Melon, Lavender

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

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

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

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

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

FIG & OLIVE
White Wine
Other Varietals

ITALY

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

RUEDA (SP)

Verdejo – Viñedos de Nieva, Los Navales, 2015. <i>Passion Fruit, Grapefruit, Floral</i>	54
--	----

RIAS BAIXAS (SP)

Albariño – Palacio de Fefiñanes, 2016. <i>Floral, Apple, Minerals</i>	69
Albariño – Fefiñanes, 1583, 2014. <i>Textured, Ripe Lemon, Herbs</i>	88

PENEDÈS (SP)

Parellada Blend – Can Feixes, Blanc Seleccio', 2016. <i>Green Apple, Lemon Peel, Jasmine</i>	62
---	----

VINHO VERDE (PO)

Avesso Blend – Quinta de Linhares, 2015. <i>Sour Pear, Citrus, Floral</i>	52
--	----

FIG & OLIVE
Red Wine
Cabernet Sauvignon

BORDEAUX & CAHORS (FR)

Château Giscours, Cab. Sauv./Merlot, Margaux, 2008. <i>Cassis, Earthy, Expressive</i>	185
Ducru Beaucaillou, Cab. Sauv./Merlot, St. Julien, 2006. <i>Black Cherry, Vanilla, Mint</i>	295
Pavillon Rouge, Cabernet Sauvignon/Merlot Margaux, 2003. <i>Cassis, Vanilla, Licorice</i>	400
Château Mouton Rothschild, Cabernet Blend Pauillac, 2007. <i>Blackberry, Chocolate, Leather</i>	955

DOMESTIC (USA)

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, 2015. <i>Fruit Forward, Bold, Smooth</i>	98
Jordan, Alexander Vallet, 2014. <i>Black Currants, Floral, Long Finish</i>	125
"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, 2013. <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, 2015. <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 & Fig, Mint, Leather</i>	365

TUSCANY (IT)

Antinori, "Il Bruciato" Super Tuscan, Cab. Sauv. Blend, 2016. <i>Cherry, Raspberry, Floral</i>	78
Sassicaia, Cabernet Sauvignon Blend, 2014. <i>Elegant, Red Fruit, Violet</i>	455

FIG & OLIVE

Red Wine Pinot Noir

BURGUNDY (FR)

Lupé-Cholet, Comte de Lupé, 2013. <i>Fresh, Balanced, Red Fruit</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
Xavier Monnot, Clos de La Fussiere, Maranges, 2015 1er Cru. <i>Red Fruit, Soft Tannins, Silky</i>	121
Joseph Drouhin, Pommard, 2015. <i>Dried Raisin, Silky Tannin, Smooth</i>	150

DOMESTIC (USA)

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
Goldeneye by Duckhorn, Anderson Valley, 2015. <i>Cherry, Wildflower, Pomegranate</i>	137
DuMOL, Russian River Valley, 2014. <i>Strawberry, Rose Petals, Cherry</i>	161

FIG & OLIVE
Red Wine
Other Varietals

BORDEAUX & CAHORS (FR)

Merlot Blend – Château Lalande, Listrac-Médoc, 2012. <i>Tobacco, Cedar, Ripe Fruit</i>	58
Malbec – Château du Caillau, Cahors, 2015. <i>Tannins, Rich, Cherry</i>	65
Merlot/Cabernet Franc – Château Mangot, St. Emilion, 2014. <i>Plum, Fruit Forward, Spice</i>	80
Merlot/Cabernet Franc – Château Bellegrave, Pomerol, 2011. <i>Red Berries, Lilac, Vanilla</i>	133
Merlot – Duo de Conseillante, Pomerol, 2011. <i>Silky, Cherry, Mineral</i>	200
Merlot/Cabernet Franc – Eglise Clinet, Pomerol, 2007. <i>Anise, Black Cherry, Herbs</i>	295

RHÔNE & SOUTH COAST (FR)

Grenache Blend – Dm. de l’Espigouette “Plan de Dieu”, Côte du Rhône Villages, 2015. <i>Spice, Vanilla, Blackberry</i>	58
Grenache/Syrah – Côte d’Azur, Côtes de Provence, 2013. <i>Red Fruit, Fresh, Vibrant</i>	68
Grenache – Domaine du Vieux Lazaret, Châteauneuf-du-Pape, 2014. <i>Pepper, Cigar Box, Earth</i>	130

DOMESTIC (USA)

Zinfandel – Frank Family Vineyards, Napa Valley, 2015. <i>Red Raspberry, Pepper, Long Finish</i>	68
Syrah/Grenache Blend – Tablas Creek, Patelin de Tablas, Paso Robles, CA 2015. <i>Plum, Blueberry, Mineral</i>	69
Merlot – Whitehall Lane, Napa Valley, 2014. <i>Red Cherry, Spiced Berry, Light Oak</i>	74
Red Blend – Prisoner, Napa Valley, 2017. <i>Cherry, Vanilla, Dark Chocolate</i>	89
Merlot – Duckhorn, Napa Valley, 2014. <i>Black Cherry, Plum, Spice</i>	119
Meritage Blend – Cenyth, Sonoma County, 2010. <i>Silky, Black Cherry, Vanilla</i>	125
Syrah – DuMOL, Russian River, 2014. <i>Raspberry, Oak, Dense</i>	135

FIG & OLIVE
Red Wine
Other Varietals

BARBARESCO & BAROLO (IT)

Nebbiolo – Seghesio, Barolo, Piedmont, 2013. 98
Elegant, Black Cherry, Balanced

Nebbiolo – Albino Rocca, Barbaresco, Piedmont, 2014. 115
Red Fruit, Lively Tannins, Minerality

VALPOLICELLA (IT)

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

TUSCANY (IT)

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

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

Merlot Blend – Gaja Ca' Marcanda "Promis", 2014. 120
Plum, Cedar, Long Finish

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

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

APULIA (IT)

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

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

FIG & OLIVE
Red Wine
Other Varietals

PRIORAT, CAMPO DE BORJA & TORO (SP)

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

Tinta de Toro – Bodega Numanthia, Termes, Toro, 2014. 75
Berries, Liquorice, Cedar

Garnacha – Veraton, Alto Moncayo, Campo de Borja, 2014. 94
Cigar Box, Chocolate, Pepper

Carinena/Garnacha – Vall Llach, Idus, Priorat, 2012. 115
Baked Dark Berries, Plum, Peppery Notes

RIOJA (SP)

Tempranillo – Valserrano, Crianza, 2014. 58
Perfect Balance of Red Fruit, Fine Tannin

Tempranillo – Valserrano, Reserva, 2011. 68
Blackberry, Tannins, Leather

Tempranillo – Viña Arana, La Rioja Alta, 2009. 92
White Pepper, Delicate Fruit, Earth

RIBERA DE DUERO & JUMILLA (SP)

Tinto Fino – Emilio Moro, Ribera de Duero, 2015. 72
Red Berries, Pepper, Cedar

Monastrel/Cab Sauv – Bodega El Nido, Clio, Jumilla, 2015. 115
Black Cherry, Vanilla, Oak

ARGENTINA

Malbec – Bodega Caro, Aruma, Mendoza, 2016. 60
Intense, Red Fruit, Silky Tannin

Malbec – Bramare Viña Cobos by Paul Hobbs, Mendoza, 2014. 92
Red Fruit, Floral, Long Finish

Malbec – Terrazas de Los Andes “Las Compuertas”, Mendoza, 2013. 125
Black Fruit, Pepper, Silky Tannins