

There has never been a better time to drink wine. It is being produced in a wide array of styles, offering an unprecedented level of fun and pleasure. Our wine program has been designed to make the most of this.

The wine list is organized by flavor profile, varietal, and theme. This allows you to choose how you would like to read it. Skim along the right side of each page to select a wine based on varietal or flavor profile. Alternatively, take some time to read the text on the left hand side of the page and select a wine based on a theme.

Finally, we invite you to engage both your server and sommelier in dialogue about the wine list.

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W I N E S B Y T H E G L A S S

TAJUT

The “Tajut” is an essential aspect of the Friulian wine experience. Historically, a farm worker would drink the “Tajut”, a small glass of Tocai Friulano, with his meal at the local Frasca. It is a part of daily life in Friuli; experienced with the regularity we reserve for the morning cup of coffee.

WINES BY THE GLASS

Bubbles

	Glass	Tajut
Adami M.V. Prosecco di Valdobbiadene "Bosco di Gica," Veneto, Italy	\$13	\$6.5
R.Pouillon & Fils M.V. Brut Reserve Mareuil-sur-Aÿ, Vallée de la Marne, France	\$32	\$16
Krug M.V. Brut "Grand Cuvée," Montagne de Reims, France	\$40	\$20

White

Scarpetta 2018 Pinot Grigio, Friuli Venezia Giulia, Friuli, Italy	\$12	\$6
Von Donabaum 2018 Grüner Veltliner, Burgenland, Austria	\$12	\$6
Venica 2018 Friulano, Collio Goriziano, Friuli, Italy	\$17	\$8.5
Ciro Picariello 2017 Fiano d'Avellino, Campania, Italy	\$26	\$13
Domaine Vocoret 2017 Chablis "Les Forêts," Burgundy 1er Cru, France	\$28	\$14

Rosé

Aix 2018 Rosé, Coteaux D'Aix en Provence, Provence, France	\$14	\$7
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Red

Cantina Andriano 2018 Pinot Nero, Alto-Adige, Italy	\$16	\$8
Gradis'Ciutta 2015 Cabernet Franc, Collio Goriziano, Friuli, Italy	\$16	\$8
Bruno Giacosa 2016 Barbera d'Alba, Piemonte, Italy	\$18	\$9
Istine 2016 Chianti Classico, Tuscany, Italy	\$20	\$10
Le Macchiole 2017 Bolgheri Rosso, Bolgheri, Tuscany, Italy	\$26	\$13
Il Colle 2013 Brunello di Montalcino, Tuscany, Italy	\$34	\$17

B U B B L E S

Champagne Pushing the Envelope

Champagne is a sparkling wine made in Northern France. The region's cold climate places it on the borderline of viticultural possibility. This extreme climate forces the Champenoise to push the envelope of winemaking. Technological innovations have allowed the Champenoise to create exquisite sparkling wine from the grapes planted in the region's chalky soils. The result of this history of innovation is known as "Méthode Champenoise". In this process, the tart and acidic wine produced by grapes in Champagne experiences a second fermentation in the bottle. The wine that emerges from this complex process has a luxurious mousse of delicate bubbles; smelling of brioche, toffee, and chalk. Champagne is the perfect aperitif. Furthermore, we encourage you to continue drinking it with dinner, where it will compliment a wide array of dishes.

B U B B L E S

Champagne

Pushing the Envelope

Jean-Pierre Launois Brut "Tradition," Le Mesnil-sur-Oger, Cote des Blancs, France	M.V.	\$100
R.Pouillon & Fils Brut Reserve Mareuil-sur-Aÿ, Vallée de la Marne, France	M.V.	\$106
Veuve Fourny Brut Blanc de Blancs, Vertus, Cote des Blancs, France	M.V.	\$118
Agrapart Brut "7 Crus," Avize, Cote des Blancs, France	M.V.	\$145
Jean Lallement Brut "Cuvée Reserve," Grand Cru Verzenay, Montagne de Reims, France	M.V.	\$151
Agrapart Extra-Brut Blanc de Blancs, "Terroirs," Grand Cru Avize, Cote des Blancs, France	M.V.	\$175
Delamotte Brut Blanc de Blanc Grand Cru Le Mesnil-sur-Oger, Cote des Blancs, France	M.V.	\$184
Hubert Soreau Brut Blanc de Blanc "Le Clos l'Abbé," Cramant, Cote des Blancs, France	2011	\$187
Billecart-Salmon Brut Rosé, Mareuil-sur-Aÿ, Vallée de la Marne, France	M.V.	\$187
Gaston Chiquet Brut "Special Club," Vallée de la Marne, France	2009	\$187
Vilmart & Cie Brut "Grand Cellier" Premier Cru Rilly la Montagne, Montagne de Reims, France	M.V.	\$190
Huré Frères Extra Brut "Memoire," Ludes, Montagne de Reims, France	M.V.	\$193

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BUBBLES

Champagne

Pushing the Envelope

Billecart-Salmon Extra Brut, Mareuil-sur-Aÿ, Vallée de la Marne, France	2008	\$193
Tarlant Extra Brut "Cuvée Louis," Oeuilly, Vallée de la Marne, France	M.V.	\$219
Ulysse Collin Extra Brut Rosé de Saignée "Les Maillons," Congy, Sézannais, France	2012	\$222
Ulysse Collin Extra Brut Blanc de Noirs "Les Maillons," Congy, Sézannais, France	2012	\$222
Bertrand Gautherot Rosé "Saignée de Sorbée," France	M.V.	\$233
Chartogne-Taillet Extra Brut "Les Barres," Merfy, Montagne de Reims, France	2013	\$238
Pierre Peters Brut Blanc de Blancs "Les Chetillons," Grand Cru Le Mesnil-sur-Oger, Cote des Blancs, France	2011	\$276
Bollinger Brut "La Grande Année," Aÿ, Vallée de la Marne, France	2007	\$287
Krug Brut "Grand Cuvée," Montagne de Reims, France	M.V.	\$316
Pierre Peters Blanc de Blancs "Oenothèque, Les Chetillons," Grand Cru Le Mesnil-sur-Oger, Cote des Blancs, France	2000	\$460
Pierre Peters Blanc de Blancs "L'étonnant Monsieur Victor Edition MK.09," Grand Cru Les Mesnil-sur-Oger Cote des Blancs, France	M.V.	\$489
Louis Roederer Brut "Cristal," Reims, France	2007	\$519
Philipponnat Brut "Clos des Goisses," Mareuil-sur-Aÿ, Vallée de la Marne, France	2005	\$532

B U B B L E S

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BUBBLES

Champagne

Pushing the Envelope

Bollinger Extra Brut "R.D." Aÿ, Vallée de la Marne, France	2004	\$539
Krug Brut, Montagne de Reims, France	2002	\$563
Krug Brut, Montagne de Reims, France	2003	\$568
Salon Blanc de Blancs, Grand Cru Le Mesnil sur Oger, Cote des Blancs, France	1999	\$582
Pierre Peters Brut Blanc de Blancs "Les Chetillons," Grand Cru Le Mesnil-sur-Oger, Cote des Blancs, France [1500 ml]	2008	\$586
Selosse Blanc de Blancs "Substance," Grand Cru Avize, Cote des Blancs, France	M.V.	\$589
Selosse Extra-Brut "Le Bout du Clos," Grand Cru, Ambonnay, Montagne de Reims, France	M.V.	\$599
Krug Brut, Montagne de Reims, France	2004	\$613
Selosse Extra-Brut Blanc de Blancs "Millésime," Grand Cru Avize, Cote des Blancs, France	2005	\$651
Krug Rosé, Montagne de Reims, France	M.V.	\$695
Salon Blanc de Blancs, Grand Cru Le Mesnil sur Oger, Cote des Blancs, France	2002	\$851

CRISP & CLEAN LIGHT & LEAN

Sparkling Wine Alternative Zipcodes

Delicious sparkling wine is being made outside Champagne's zipcode. One can find refreshing bubbles made from Prosecco in the Veneto. Cava, produced in Catalonia, is a source for inexpensive wines made using the "Méthode Champenoise". Additionally, regions like Franciacorta in Northern Italy are producing wines that rival Champagne in quality.

Riesling and Chenin Blanc Sweet and Sour

To most people the terms sweet and dry are mutually exclusive. A wine is either one or the other. However, lovers of Riesling and Chenin Blanc know that the two are intertwined. These wines start out sweet but finish bracingly dry.

A note on German Wine

Rieslings from the Rheingau and Mosel were once among the most coveted wines in the world. Today they are more likely to strike fear in the heart of the wine consumer. German wine conjures up images of syrupy sweet wine with scarcely pronounceable names like Liebfraumilch. Collectors of German wine would like to keep it this way. It allows them to drink the wine they love for a fraction of what it's worth. They know that Rieslings from top sites in the Rheingau, Mosel, and the Nahe, are one of the greatest beverages on earth. The vines grow on steeply terraced slopes that rise from the rivers. Nurtured by sunshine reflected from slate soils and the rivers surface, these wines develop opulent fruit flavors while retaining piercing acidity. One can drink Riesling comparable to the greatest Bordeaux and Burgundy for a tenth the price.

CRISP & CLEAN LIGHT & LEAN

Sparkling Wine Alternative Zipcodes

Scarpetta Brut Rosé "Timido," Italy	M.V.	\$42
Adami Prosecco di Valdobbiadene "Bosco di Gica," Veneto, Italy	M.V.	\$42
Finca Torremilanos Cava Brut Nature "Peñalba López," Aranda de Duero, Spain	M.V.	\$45
Bellavista Brut Satèn, Franciacorta, Lombardy, Italy	2009	\$121
Ca' del Bosco Franciacorta Riserva "Annamaria Clementi," Lombardy, Italy	2008	\$151

Riesling and Chenin Blanc Sweet and Sour

Leitz Riesling Spätlese "Magdalenenkreuz," Rüdesheim, Rheingau, Germany	2017	\$56
Monkshood Cellars Chenin Blanc "Hoodoo Vineyard," De Beque Canyon, Colorado	2017	\$61
Habit Chenin Blanc "Jurassic Park Vineyard," Santa Ynez Valley, California	2017	\$61

CRISP & CLEAN LIGHT & LEAN

Sauvignon Blanc The Workhorse

Sauvignon Blanc is the quintessential dry, aromatic, white wine. It's a workhorse; doing its job, day in and day out, at dining tables across the world. And what is that job? Offering refreshment in the summer heat; its zippy acidity accompanies goat cheese in Chavignol and fresh asparagus in Friuli. In the Loire Valley of France classic examples are made in Sancerre and Pouilly-Fumé. They have flavors of lime, grapefruit, and freshly cut grass. In Bordeaux where it is blended with Semillon, it takes on a more exotic note of honeycomb.

Sauvignon from unexpected places

For years, if you wanted to drink Sauvignon Blanc it came from France. With the development of the international wine scene the varietal has spread its wings. It is producing great wine in surprising and unexpected places.

CRISP & CLEAN LIGHT & LEAN

Sauvignon Blanc

Le Monde Sauvignon, Grave, Friuli, Italy	2017	\$46
Tement Sauvignon Blanc, "Steirische Klassik," Südsteiermark, Austria	2017	\$48
Rodaro Sauvignon "L'Evoluto," Friuli Colli Orientali, Friuli, Italy	2012	\$63
Serena Palazzolo Sauvignon, Friuli Colli Orientali, Friuli, Italy	2017	\$67
Buona Notte Sauvignon Blanc "Il Nido," Columbia Gorge, Oregon	2018	\$73
Scarpetta Sauvignon, Friuli Colli Orientali, Friuli, Italy	2017	\$79
Aperture Sauvignon Blanc, Sonoma County, California	2018	\$79
Kante Sauvignon, Carso, Friuli, Italy	2016	\$82
Ronco del Gnemiz Sauvignon "Salici," Friuli Colli Orientali, Friuli, Italy	2017	\$91
Vacheron Sancerre, Central Loire Valley, France	2018	\$91
Venica Sauvignon "Ronco delle Mele," Collio Goriziano, Friuli, Italy	2018	\$106
Marjan Simcic Sauvignon Blanc "Opoka," Goriška Brda, Slovenia	2009	\$110
Ronco del Gnemiz Sauvignon "Sol," Friuli Colli Orientali, Friuli, Italy	2017	\$148
Ronco del Gnemiz Sauvignon "Peri," Friuli Colli Orientali, Friuli, Italy	2017	\$148
La Castellada Sauvignon, Collio Goriziano, Friuli, Italy	2008	\$148
Borgo del Tiglio Sauvignon Selezione, Collio Goriziano, Friuli, Italy	2009	\$153
Domaine Didier Dagueneau Blanc Fumé de Pouilly Central Loire Valley, France	2013	\$187
Edmond Vatan Sancerre "Clos La Néore," Central Loire Valley, France	2015	\$214
Miani Sauvignon "Saurint," Friuli Colli Orientali, Friuli, Italy	2015	\$229
Miani Sauvignon "Zitelle," Friuli Colli Orientali, Friuli, Italy	2015	\$229
Miani Sauvignon "Zitelle Cava," Friuli Colli Orientali, Friuli, Italy	2015	\$229
Domaine Didier Dagueneau Blanc Fumé de Pouilly "Pur Sang," Central Loire Valley, France	2013	\$253
Domaine Didier Dagueneau Blanc Fumé de Pouilly "Silex," Central Loire Valley, France	2014	\$316

FLORAL, AROMATIC, EXOTIC

The grape formerly known as Tocai...

Beginning with the 2007 vintage, the EU, under pressure from Hungary, forced Friulano winemakers to shorten the name of their most important regional varietal from Tocai Friulano, to Friulano. The aim was to differentiate the renowned Hungarian sweet wine made in a region in eastern Hungary, called Tokaji, using a grape called Furmint, from the dry table wine of Friuli called Tocai Friulano. It is the wine of choice to accompany Prosciutto di San Daniele, its peach skin and bitter almond flavors playing beautifully off the salty, sweetness of the ham.

Collio Goriziano

The Collio Goriziano is one the greatest regions for making white wine in the world. Its near perfect confluence of alpine and maritime weather ally to create white wines of extraordinary richness and complexity, supported by brisk acidity. It put Friuli on the map winewise, and fairly or not, is still the perceived famous big brother to the Colli Orientali; as Puligny is to Chassagne in Burgundy, or the Wachau is to Kamptal in Austria.

Friuli Colli Orientali

Colli Orientali del Friuli means literally, eastern hills of Friuli. These rolling hills lie east of the city of Udine and steepen dramatically as they grow closer to the border with Slovenia. Like the Collio Goriziano to the south, the soil is a calcareous marl called Ponca by the Italians, and Opoka by Slovenians. Although the southern Colli Orientali is climatically very similar to the Collio, more northerly producers like Ronc di Vico, in Bellazoaia, often harvest as much as 10 days later.

Isonzo, Grave, Latisana

While the most concentrated and profound white wines of Friuli are made in the Collio Goriziano and Colli Orientali del Friuli, there are important wines made elsewhere. On the Isonzo plain the producers Vie di Romans and Lis Neris craft deeply flavoured, textural whites, which see contact with new wood. Grave and Latisana are best at snappy, mineral-driven whites, moderate in alcohol and unmarked by wood.

FLORAL, AROMATIC, EXOTIC

Friulano

Scarpetta "Frico Friulano," Friuli, Italy	2018	\$42
Le Monde Friulano, Grave, Friuli, Italy	2017	\$46
Valle Friulano, Friuli Colli Orientali, Friuli, Italy	2018	\$46
Venica Friulano, Collio Goriziano, Friuli, Italy	2018	\$49
Venica Friulano "Ronco delle Cime," Collio Goriziano, Friuli, Italy	2018	\$76
Scarpetta Friulano, Friuli Colli Orientali, Friuli, Italy	2017	\$79
Meroi Friulano, Friuli Colli Orientali, Friuli, Italy	2017	\$85
Ronco del Gnemiz Friulano "San Zuan," Friuli Colli Orientali, Friuli, Italy	2017	\$91
Borgo del Tiglio Friulano "Ronco della Chiesa," Collio Goriziano, Friuli, Italy	2016	\$187
Miani Friulano, Friuli Colli Orientali, Friuli, Italy	2014	\$211
Miani Friulano "Filip," Friuli Colli Orientali, Friuli, Italy	2016	\$224
Miani Friulano "Buri," Friuli Colli Orientali, Friuli, Italy	2016	\$224

F L O R A L , A R O M A T I C , E X O T I C

Grüner Veltliner: Austria's Friulano

There are many parallels between the food and wine culture of Lower Austria and Italy's Friuli Venezia-Giulia. This makes great sense given both their geographic proximity and shared history of being part of the Hapsburg empire for nearly 500 years. This common emphasis on crisp, lively white wines, accompanying locally prepared, seasonal food, reaches its most striking similarity in the instance of the Heurige. The Heurige, meaning literally "this year's," is a Viennese tradition of casual restaurants serving the recent harvest of freshly made Grüner Veltliner alongside cured meats and schnitzel, and denoting this by placing a branch (frasca in Italian) or "buschen" over the door.üü

FLORAL, AROMATIC, EXOTIC

Grüner Veltliner

Domäne Wachau Grüner Veltliner Federspiel "Terrassen," Wachau, Austria	2016	\$41
Fred Loimer Grüner Veltliner "Langenlois," Kamptal, Austria	2017	\$49
Ingrid Groiss Grüner Veltliner Reserve "Ried In Der Schablau," Weinviertel, Austria	2017	\$70
Nikolaihof Grüner Veltliner "Hefeabzug," Wachau, Austria	2017	\$73
Martin Muthenthaler Grüner Veltliner "Spitzer Graben," Wachau, Austria	2017	\$79
Ingrid Groiss Grüner Veltliner "Ried Sauberg Tradition," Weinviertel, Austria	2017	\$103
Veyder-Malberg Grüner Veltliner "Loibner," Wachau, Austria	2017	\$132
Bründlmayer Grüner Veltliner "Vincent's Spiegel," Kamptal, Austria	2012	\$145
Veyder-Malberg Grüner Veltliner "Weitenberg," Wachau, Austria	2014	\$195
Nikolaihof Grüner Veltliner "Vinothek," Wachau, Austria	1993	\$339

FLORAL, AROMATIC, EXOTIC

Macerated Wines Looking East from Oslavje

Perched on a hilltop, a stones throw from the Slovenian border, the village of Oslavje is where the macerated winemaking movement began. It is here where the restless genius Josko Gravner, having concluded he had tired the possibilities that conventional winemaking vessels offered, and in a move widely thought of as madness by his peers, instead employed giant clay amphorae which he sourced from the Caucasus mountains of Georgia. He used no sulphur and left the white grapes on their skins for months. The resulting wines shocked people with both their cloudiness, and deep amber color as well as their noticeable tannin. Neighbor Stanislao Radikon takes a slightly less extreme approach, eschewing amphorae in favor of large open top chestnut containers. The Bensa brothers of La Castellada leave the grapes on the skins for about a week and use smaller wood, making them an easier first step into the world of macerated wine.

Malvasia Istriana and Vitovska The Carso: Living in Limestone

The Carso region-or Kras in Slovenian-provides the wines for the province and city of Trieste. It is a dramatic shelf of white limestone, which in places rises more than 1000 feet above the Adriatic Sea. Atop the plateau, a famously violent wind called the Bora charges down from the Carnic Alps, pummeling the sparse stands of Sumac and scrub pine, and making viticulture challenging in the extreme. Remarkably, the winemaker Edi Kante was forced to truck in 30 cm of soil in order to create a vineyard grapes would even grow in. He then carved a 60 foot deep cellar, replete with a spiral staircase. The astonishingly ornate stonework in the cellar of Beniamino Zidarich is further testament to this meeting of hands, vine and rock. The indigenous Malvasia Istriana and Vitovska reveal their minerality differently: the Malvasia shows a surprising brininess underneath its flamboyant aroma of orange blossom; Vitovska can smell like walking into a pristine limestone cave.

FLORAL, AROMATIC, EXOTIC

Macerated Wines

Picéch "Bianco Jelka," Collio Goriziano, Friuli, Italy	2010	\$74
Klinec Tocai "Jakot," Villa de Mandan, Mandan, Goriška Brda, Slovenia	2011	\$85
Le Due Terre "Sacrisassi Bianco," Friuli Colli Orientali, Friuli, Italy	2013	\$100
Podversic Damijan "Kaplja," Gorizia, Friuli, Italy	2010	\$117
La Castellada Ribolla Gialla, Collio Goriziano, Friuli, Italy	2008	\$148
Gravner "Bianco Breg," Oslavia, Friuli, Italy	2008	\$166
Radikon "Oslavje," Oslavia, Collio Goriziano, Friuli, Italy	2008	\$173

Malvasia Istriana, Vitovska, Ribolla Gialla

Le Monde Ribolla Gialla, Grave, Friuli, Italy	2014	\$46
Ronco delle Betulle Ribolla Gialla, Friuli Colli Orientali, Friuli, Italy	2016	\$49
Gradis'Ciutta Ribolla Gialla, Collio Goriziano, Friuli, Italy	2015	\$55
Tercic Ribolla Gialla, Collio Goriziano, Friuli, Italy	2011	\$72
Kante Malvasia, Carso, Friuli, Italy	2015	\$82
Kante Vitovska, Carso, Friuli, Italy	2016	\$82
Doro Princic Malvasia, Collio Goriziano, Friuli, Italy	2017	\$88
Vignai da Duline Malvasia "Chioma Integrale," Friuli, Italy	2018	\$91
Marko Fon Malvzija, Kras, Slovenija	2016	\$100
Meroi Malvasia "Zitelle," Friuli Colli Orientali, Friuli, Italy	2015	\$147
Borgo del Tiglio Malvasia Selezione, Collio Goriziano, Friuli, Italy	2013	\$170
Miani Ribolla Gialla "Pettarin," Colli Orientali del Friuli, Friuli, Italy	2014	\$204
Miani Ribolla Gialla "Pettarin," Colli Orientali del Friuli, Friuli, Italy	2016	\$224

FLORAL, AROMATIC, EXOTIC

Fantasy Field Blends

In a time before the French decided to relegate one varietal to an entire region and researchers identified the umpteenth different clone of chardonnay, farmers made a blend in the field. They understood that if they planted their land to a ménage of varietals, as opposed to one, they could achieve a superior result. Famous vineyard sites have been planted like this for over a thousand years.

Currently, the focus is on clonal selection, on matching a single clone of a varietal to the right piece of land. However, a small group of winemakers, inspired tradition, are going against the grain. They are producing field blends. There is a rich tradition of such wines in Alsace, and in Friuli, where the wines are christened with fantastic names.

FLORAL, AROMATIC, EXOTIC

Fantasy Field Blends

Ronco delle Betulle "Villa Oleis," Friuli Colli Orientali, Friuli, Italy	2016	\$41
Margerum "M5", Santa Barbara, California	2017	\$49
Edi Keber "Collio," Collio Goriziano, Friuli, Italy	2016	\$64
Tablas Creek "Côtes de Tablas Blanc," Paso Robles, California	2016	\$70
Ronchi di Cialla "Cialla Bianco," Colli Orientali del Friuli, Friuli, Italy	2007	\$76
Ronc di Vico "Titut Blanc," Friuli Colli Orientali, Friuli, Italy	2012	\$78
Domaine de l'Horizon, "L'Esprit de l'Horizon," Côtes Catalanes, Roussillon, France	2016	\$79
Anne et Jean-François Ganevat "L'Ailleurs," Jura, France	2016	\$88
Roncús "Bianco Vecchie Vigne," Collio Goriziano, Friuli, Italy	2013	\$109
Terroir al Limit Priorat, "Terra de Cuques," Priorat, Catalunya, Spain	2013	\$115
Chateau Musar Blanc, Bekaa Valley, Lebanon	2007	\$121
Hiyu "Falcon Box," Columbia Gorge, Oregon	2016	\$121
An Approach to Relaxation "Nichon," Vine Vale, Barossa Valley, Australia	2016	\$121
Château Simone Blanc, Palette, France	2014	\$145
La Castellada "Bianco della Castellada," Collio Goriziano, Friuli, Italy	2008	\$148
Jermann "Vintage Tunina," Venezia Giulia, Friuli, Italy	2010	\$151
Abbazia di Rosazzo, Rosazzo, Colli Orientali del Friuli, Friuli, Italy	2009	\$153
Domaine Gauby "Vielles Vignes" Côtes Catalanes, Roussillon, France	2003	\$175
Querciabella "Batàr," Greve, Tuscany, Italy	2013	\$190
Vieux Télégraphe Chateauneuf-du-Pape Blanc "La Crau," Southern Rhone, France	2011	\$199
Miani "Bianco," Friuli Colli Orientali, Friuli, Italy	2014	\$204
Borgo del Tiglio "Studio di Bianco," Collio Goriziano, Friuli, Italy	2012	\$218
Jean-Louis Chave L'Hermitage Blanc, Northern Rhone, France	2011	\$464
Jean-Louis Chave L'Hermitage Blanc, Northern Rhone, France	2000	\$574

F L O R A L , A R O M A T I C , E X O T I C

“Paisan”

From Other Hills and Seas

“Paisan” is an Italian term translating to “fellow countryman.” This phrase is most commonly associated with Roberto Rossellini’s film originally titled “Paisà.” A neorealist portrait of Italy’s vast and then war torn lands from Sicily to the northern reaches of Venice. While our emphasis at Frasca is on the white wines of Friuli and the Northeast of Italy, there are numerous exciting, characterful white wines who speak of the unique and sometimes distant lands they come from. Verdicchio, from the Marche, and Vermentino, from Liguria and Sardegna, are both terrific with the local seafood and vegetable dishes made there. The trio of indigenous Campanian varietals, Fiano, Falanghina, and Greco, sing with the spicy chili flake, citrus and olive flavors that predominate in Napolitano cooking.

FLORAL, AROMATIC, EXOTIC

“Paisan”

Ferdinand Albariño, Napa Valley, California	2013	\$43
Arnaldo Caprai Grechetto “Grecante,” Umbria, Italy	2015	\$46
Terradora di Paolo Coda di Volpe, Campania, Italy	2013	\$46
Fratelli Alessandria Langhe Favorita, Verduno, Piemonte, Italy	2016	\$46
Ludwig Knoll Silvaner, Franken, Germany	2007	\$48
Abbazia di Novacella Silvaner, Valle Isarco, Alto-Adige, Italy	2018	\$49
Domaine de la Pépière “Clos des Briords,” Muscadet Sèvre et Maine, Loire Valley, France	2016	\$49
Deliquente Wine Co. Vermentino “Screaming Betty,” Riverland, Australia	2017	\$49
Colle Stefano Verdicchio di Matelica, Le Marche, Italy	2018	\$49
Mazzei Vermentino “Belguardo,” Tuscany, Italy	2010	\$52
Cave Mont Blanc de Morgex Prié Blanc “La Piagne,” Valle d’Aosta, Italy	2016	\$52
Poggio Al Tesoro Vermentino “Solosole,” Tuscany, Italy	2017	\$52
Mastroberardino Fiano di Avellino “Radici,” Campania, Italy	2015	\$55
Bucci Verdicchio dei Castelli di Jesi Classico, Le Marche, Italy	2017	\$56
Lagar de Pintos Albariño, Val do Salnés, Galicia, Spain	2016	\$58
Clelia Romano Fiano di Avellino “Colli di Lapio,” Campania, Italy	2013	\$59
Kuenhof Sylvaner, Südtirol Eisacktaler, Italy	2011	\$73
Ciro Picariello Fiano di Avellino, Campania, Italy	2017	\$77
Louis Magnin Chignin Bergeron “Vertigo,” Savoie	2010	\$91
Claudy Clavien Petite Arvine “Perles du Soleil,” Valais, Switzerland	2016	\$103
Domaine Du Pélican Savagnin, Arbois, Jura, France	2012	\$103
Favia Viognier “Suize,” Amador County, California	2015	\$106
Bovard Chasselas “Médinette,” Dézaley Grand Cru, Vaud, Switzerland	2014	\$109
Bovard Chasselas “Médinette,” Dézaley Grand Cru, Vaud, Switzerland	2003	\$109
Benanti Etna Bianco Superiore “Pietra Marina,” Sicily, Italy	2015	\$150
Jean-François Ganevat Savagnin “Cuvée Prestige,” Jura, France	2006	\$190

FLORAL, AROMATIC, EXOTIC

The Alsatian Noble Varietals Contrary Sensations

These are exotic wines with fragrances of honeysuckle and rose, peaches and apricots. You're sure they're going to be sweet. How could your nose delude you? And then you taste the wines. They're powerful, dry, and concentrated.

FLORAL, AROMATIC, EXOTIC

The Alsatian Noble Varietals Contrary Sensations

Scarpetta Pinot Grigio, Friuli, Italy	2018	\$43
Trimbach Gewurztraminer, Ribeauvillé, Alsace, France	2014	\$64
Vignoble du Réveur Riesling "Vibrations," Bennwihr, Haut-Rhin, Alsace, France	2016	\$67
Domaine Bechtold Riesling "Sussenberg," Dahlenheim, Bas-Rhin, Alsace, France	2010	\$69
Lis Neris Pinot Grigio "Gris," Isonzo, Friuli, Italy	2014	\$76
Tramin Gewürztraminer "Nussbaumer," Südtirol, Italy	2011	\$90
Domaine Weinbach Riesling "Schlossberg," Alsace Grand Cru, Alsace, France	2017	\$139
Rudi Pichler Riesling Smaragd "Wösendorfer Hochrain," Wachau, Austria	2015	\$174

FULL BODIED, RICH & ROUND

Chardonnay

It's hard to argue with the assertion that Chardonnay is the most significant white grape. Vinified successfully in more places than any other varietal, it makes sparkling wine in Champagne, crisp, aromatic, unoaked whites in Chablis, opulently textured and exotically flavored wines in California and Australia, and sweet wines from avant-garde producers like Alois Kracher on lake Neusiedlersee in Austria. However, one must look toward the long-lived Chardonnay's of Burgundy to understand the grape.

The Motherland

"White Burgundy" tastes differently than Chardonnay produced in other parts of the world. Because of this, people overlook the fact that White Burgundy is Chardonnay. Burgundy's Côte de Beaune is the "Motherland" of this varietal. These wines age gracefully and are extremely reflective of the terroir. The three most significant villages in the Côte de Beaune are Meursault, Puligny-Montrachet, and Chassagne-Montrachet. These villages lie a stones throw away from one another. Yet, the wines produced in each are remarkably different. Meursault is the most exotic and smells of hazelnuts and honey. The wines from Puligny-Montrachet are faceted and precise. They are delicate and smell of white flowers. Chassagne-Montrachet is the bridge between the two. The wines have aromas of wild herbs and baked apples.

FULL BODIED, RICH & ROUND

Chardonnay

The Motherland

La Carafe Bourgogne, Hautes Côtes de Nuits, Burgundy, France	2015	\$58
Athenais Bourgogne, Burgundy, France	2016	\$64
Romain Collet Chablis "Les Pargues," Burgundy, France	2017	\$64
Heritiers de Calcaire Pouilly-Fuissé, Burgundy, France	2017	\$64
Vincent Dampt Chablis, Burgundy, France	2018	\$67
Les Matheny Chardonnay, Arbois, Jura, France	2015	\$70
Olivier Merlin Mâcon La Roche Vineuse, Burgundy, France	2017	\$78
Domaine A. et P. de Villaine Bourgogne Côte Chalonnaise, "Les Clous Aimé," Côte Chalonnaise, France	2014	\$79
Domaine Vocoret Chablis "Les Forêts," Burgundy 1er Cru, France	2017	\$85
Raoul Gautherin Chablis "Montmains," Burgundy 1er Cru, France	2016	\$96
Domaine Robert-Denogent Mâcon-Fuissé, "Les Tâches," Mâcon, France	2016	\$100
Pierre Damoy Bourgogne Blanc "Les Ravry," Burgundy, France	2014	\$127
Domaine Borgeot Puligny-Montrachet "Les Champas Gains," Burgundy 1er Cru, France	2017	\$196
Raoul Gautherin Chablis "Les Clos," Burgundy Grand Cru, France	2016	\$196
Paul Pernot Puligny-Montrachet "Clos des Folatières," Burgundy 1er Cru, France	2015	\$202
Jean-Claude Ramonet Saint-Aubin "Les Charmois," Burgundy 1er Cru, France	2016	\$211
François Carillon Puligny-Montrachet "Champs-Gain," Burgundy 1er Cru, France	2015	\$223
Bernard Moreau Chassagne-Montrachet "Vergers," Burgundy 1er Cru, France	2014	\$241
Michel Niellon Chassagne-Montrachet "Clos de la Maltroie," Burgundy 1er Cru, France	2016	\$276
Domaine des Comtes Lafon Meursault "Clos de la Barre," Burgundy, France	2015	\$304
Jacques Carillon Puligny-Montrachet "Les Perrières," Burgundy 1er Cru, France	2014	\$319

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FULL BODIED, RICH & ROUND

Chardonnay The Motherland

Jean-Claude Ramonet Chassagne-Montrachet "Les Caillerets," Burgundy 1er Cru, France	2016	\$325
Vincent Dauvissat Chablis "Preuses," Burgundy Grand Cru, France	2013	\$325
Vincent Dauvissat Chablis "Clos," Burgundy Grand Cru, France	2013	\$325
Jacques Carillon Puligny-Montrachet "Les Perrières," Burgundy 1er Cru, France	2015	\$337
Pierre-Yves Colin-Morey Puligny-Montrachet "Les Champs Gains," Burgundy 1er Cru, France	2014	\$346
Domaine Dujac Puligny-Montrachet "Les Folatieres," Burgundy 1er Cru, France	2016	\$365
Domaine Leflaive Puligny-Montrachet "Clavoillon," Burgundy 1er Cru, France	2015	\$412
Domaine du Martray Corton-Charlemagne, Burgundy Grand Cru, France	2004	\$486
Domaine de Montille Corton-Charlemagne Burgundy Grand Cru, France [1500 ml]	2001	\$490
Vincent Dauvissat Chablis "Clos," Burgundy Grand Cru, France	2007	\$637
Domaine des Comtes Lafon Meursault "Porusots," Burgundy 1er Cru, France	2011	\$658
François Raveneau Chablis "Valmur," Burgundy Grand Cru, France	2001	\$875
Domaine Leflaive Bienvenues Bâtard-Montrachet Burgundy Grand Cru, France	2004	\$879
Domaine Leflaive Chevalier-Montrachet, Burgundy Grand Cru, France	2009	\$889
Coche-Dury Corton-Charlemagne, Burgundy Grand Cru, France	2009	\$2520

FULL BODIED, RICH & ROUND

Italian Chardonnay Between Worlds

For those looking to meet in between California and Burgundy this is the place. Chardonnay produced in Italy is able to combine the finesse of French Chardonnay with the tremendous richness and generosity of examples produced in California.

FULL BODIED, RICH & ROUND

Italian Chardonnay Between Worlds

Castello di Ama "Al Poggio," Gaiole, Tuscany, Italy	2014	\$70
Lis Neris Chardonnay "Jurosa," Isonzo, Friuli, Italy	2014	\$76
Kante Chardonnay, Carso, Friuli, Italy	2015	\$82
Ronco del Gnemiz Chardonnay "Ronco Basso," Friuli Colli Orientali, Friuli, Italy	2017	\$91
Borgo del Tiglio Chardonnay, Collio Goriziano, Friuli, Italy	2015	\$91
Ronco del Gnemiz Chardonnay "Sol" Friuli Colli Orientali, Friuli, Italy	2017	\$148
Miani Chardonnay, Friuli Colli Orientali, Friuli, Italy	2015	\$196
Miani Chardonnay, Friuli Colli Orientali, Friuli, Italy	2013	\$196
Miani Chardonnay, Friuli Colli Orientali, Friuli, Italy	2014	\$203
Miani Chardonnay "Zitelle," Friuli Colli Orientali, Friuli, Italy	2015	\$205

FULL BODIED, RICH & ROUND

Chardonnay First Love

No other wine inspires such a diverse range of feelings as California Chardonnay. It's the first wine most people fell in love with. It's also the only grape varietal that has inspired clubs devoted to its demise. The wines are lavishly oaked, buttery, tropical, and undeniably complex. They embrace their roots and the qualities people love in California Chardonnay.

FULL BODIED, RICH & ROUND

Chardonnay

First Love

Enfield Wine Co. Chardonnay "Citrine," California	2017	\$58
Arnot-Roberts Chardonnay "Watson Ranch," Napa, California	2016	\$73
La Encantada Chardonnay Sta. Rita Hills, California	2014	\$75
Domaine Drouhin Chardonnay "Arthur," Dundee Hills, Oregon	2015	\$76
Lioco Chardonnay, Russian River Valley, Sonoma, California	2016	\$82
Wilde Farm Chardonnay "Brouseau Vineyard," Chalone, Monterrey County, California	2014	\$85
Martin Woods Chardonnay "Yamhill Valley Vineyard," McMinnville, Oregon	2016	\$85
Long Meadow Ranch Chardonnay, Anderson Valley, California	2016	\$91
White Rock Vineyards Chardonnay, Napa Valley, California	2016	\$91
Lingua Franca Chardonnay "Avni," Willamette Valley, Oregon	2015	\$94
Brewer-Clifton Chardonnay, Sta. Rita Hills, California	2015	\$100
Peay Chardonnay, Sonoma Coast, California	2015	\$103
Ceritas Chardonnay "Peter Martin Ray Vineyard," Santa Cruz Mountains, California	2015	\$121
Tyler Chardonnay "La Rinconada Vineyard," Sta. Rita Hills, California	2016	\$121
Tolpuddle Chardonnay, Coal River Valley, Tasmania, Australia	2017	\$127
Rhys Chardonnay "Horseshoe Vineyard," Santa Cruz Mountains, California	2013	\$150
Hyde de Villaine Chardonnay "Hyde Vineyard," Carneros, California	2015	\$157
Hirsch Chardonnay "Estate," Sonoma Coast, California	2013	\$169
Raen Chardonnay "Charles Ranch," Fort Ross-Seaview, Sonoma Coast, California	2017	\$181

LOW GRIP, HIGH PLEASURE

Pinot Noir The Holy Grail

No wine experience is more coveted than an encounter with a breathtaking bottle of Pinot Noir. But finding that great bottle of Pinot is akin to the quest for the Holy Grail. One encounters many extraordinary stories but few actual experiences. There are reasons for this. Pinot Noir is the most difficult red wine to make. It requires a cool climate to thrive. However, growing it in cool climates subjects the varietal to an inordinate amount of bad weather. This is the last thing a fragile, thin-skinned varietal like Pinot needs. It is easily destroyed by rain, rot, and hail. Regions like Oregon's Willamette Valley, famous for Pinot Noir, rarely experience a string of great vintages. Fortunately, we've done the research for you. The following wines deliver what you seek.

Pinot Noir Crafted by the Ocean

Pinot Noir requires a cool climate in order to thrive. In France, this climate is Burgundy, where cool temperatures sweep in from the core of continental Europe. In the new world, the moderator of summer's heat is the ocean. When Pinot Noir is grown successfully on the western coast of America it does so because of its relationship with the Pacific.

LOW GRIP, HIGH PLEASURE

Pinot Noir Crafted by the Ocean

Cantina Andriano Pinot Nero, Alto Adige, Italy	2018	\$48
Enfield Wine Co. Pinot Noir "Heron Lake Vineyard," Wild Horse Valley, California	2017	\$94
Ceritas Pinot Noir "Costalina," Sonoma Coast, California	2016	\$94
Lingua Franca Pinot Noir "Estate," Eola-Amity Hills, Oregon	2017	\$121
La Encantada Pinot Noir "Reserve," Sta. Rita Hills, California	2014	\$160
Bindi Pinot Noir "Dixon," Macedon Ranges, Victoria, Australia	2015	\$164
Raen Pinot Noir "Home Field," Fort Ross-Seaview, Sonoma Coast, California	2017	\$216

LOW GRIP, HIGH PLEASURE

The Côte d'Or Masculine and Feminine

Nothing is more intimidating for the novice wine lover than trying to understand Burgundy. One is confronted with a map of vineyards reminiscent of a cubist painting. There are hundreds of vineyard and village names. Purists may frown upon this simplification, but it helps to divide the villages of Burgundy into two camps; either the Masculine or the Feminine.

Masculine

The villages of Pommard and Gevrey-Chambertin produce broad-shouldered powerful Pinot Noir. The wines are dark in color, possess forceful thick tannins, and smell of black cherries, leather, and bacon.

Feminine

The villages of Chambolle-Musigny and Volnay are famous for producing delicate Pinot Noir. These wines are translucent red in color. They smell of dried flowers, chanterelle mushrooms, and limestone. Often, people assume that there is a correlation between color and complexity; that full-bodied, darkly colored, highly extracted wines are the most complex. But these wines illustrate that this is not the case. They are among the most complex wines. However, the complexity is based on delicacy, not power.

LOW GRIP, HIGH PLEASURE

The Côte d'Or Masculine

Domaine Marc Roy Gevrey-Chambertin "Clos Prieur," Burgundy 1er Cru, France	2016	\$175
Domaine Dujac Morey Saint-Denis, Burgundy, France	2012	\$205
Domaine Chevillon Nuits-Saint-Georges "Les Vaucrains," Burgundy 1er Cru, France	2014	\$286
Jacques-Frédéric Mugnier Nuits-Saint-Georges "Clos de la Marechale," Burgundy 1er Cru, France	2013	\$295
Domaine de Montille Pommard "Les-Rugiens-bas," Burgundy 1er Cru, France	2011	\$303
Domaine G.Roumier Morey St.-Denis "Clos de la Bussière," Burgundy 1er Cru, France	2012	\$343
Hubert Lignier Morey St. Denis "Les Chaffots," Burgundy 1er Cru, France	2004	\$349
Domaine Henri Gouges Nuits-Saint-Georges "Les Vaucrains," Burgundy 1er Cru, France	1999	\$361
Bernard Dugat-Py Gevrey-Chambertin "Champeaux," Burgundy 1er Cru, France	2008	\$406
Bernard Dugat-Py Gevrey-Chambertin "Petite Chapelle," Burgundy 1er Cru, France	2008	\$406
Méo-Camuzet Nuits-Saint-Georges "Les Perrières," Burgundy 1er Cru, France	2012	\$481
Joseph Roty Griottes-Chambertin, Burgundy Grand Cru, France	2006	\$571
Jacques-Frédéric Mugnier "Bonnes-Mares," Burgundy Grand Cru, France	2008	\$649
Domaine Dujac Morey Saint-Denis "Clos de la Roche," Burgundy Grand Cru, France	2006	\$695
Jacques-Frédéric Mugnier "Bonnes-Mares," Burgundy Grand Cru, France	2009	\$784
Armand Rousseau Gevrey-Chambertin "Clos St.Jacques," Burgundy 1er Cru, France	2011	\$901
Domaine G.Roumier "Bonnes-Mares," Burgundy Grand Cru, France	2009	\$1158

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LOW GRIP, HIGH PLEASURE

The Côte d'Or Feminine

Domaine Du Vieux College Marsannay "Les Recilles," Burgundy, France	2017	\$79
Domaine Marquis D'Angerville Bourgogne, Burgundy, France	2014	\$109
Domaine Heitz-Lochardet Chassagne-Montrachet "Morgeot," Burgundy 1er Cru, France	2017	\$145
Domaine Marquis D'Angerville Volnay "Taillepieds," Burgundy 1er Cru, France	2012	\$331
Domaine Marquis D'Angerville Volnay "Champans," Burgundy 1er Cru, France	2013	\$331
Domaine Michel Lafarge Volnay "Clos des Chênes," Burgundy 1er Cru, France	2013	\$379
Domaine des Comtes Lafon Volnay "Santenots du Milieu," Burgundy 1er Cru, France	2013	\$391
Domaine Jean Grivot Nuits-Saint-Georges "Aux Boudots," Burgundy 1er Cru, France	2012	\$399
Jacques-Frédéric Mugnier "Musigny," Burgundy Grand Cru, France	2009	\$1264
Maison Leroy Volnay "Les Angles," Burgundy 1er Cru, France	2000	\$1345
Domaine De La Romanee-Conti "Romanée-St-Vivant," Burgundy Grand Cru, France	2010	\$2838
Domaine De La Romanee-Conti "La Tâche," Burgundy Grand Cru, France	2004	\$3123

LOW GRIP, HIGH PLEASURE

Rosé Wine for Tonight

No other wine evokes the Here & Now quite like rosé. As the snow melts from the mountains, at the first signs of Spring, our souls begin to long for rosé. It is a style of wine meant for a specific setting. Fresh and sprightly, the classic dry versions from Provence are the perfect spring refresher. The ideal compliment to tomatoes, asparagus, and spring peas, rosé demands the freshest garden selections. With few exceptions, like Chateau Simone and Clos Cibonne, rosés are very best when young. Drink them now, before the leaves fall and you begin to yearn for heavier, weightier wines.

Barbera True North

In the Piemonte of the past Barbera was planted on slopes facing North, on the side of the vineyard where the sun doesn't shine, in gulches and gullies. They reserved the best spots of the vineyard for Nebbiolo and the production of Barolo. The Barbera produced from this mindset were simple acidic wines to be consumed in their youth, a mere afterthought.

A lot has changed in fifteen years. Barbera is now valued as a plush counterpoint to wines made from the tannic Nebbiolo grape. Barbera is planted in prime, south-facing locations in great vineyards, and vinified like a serious red wine.

Nebbiolo is often compared to Red Burgundy because of its light color and ethereal aromas. A similar comparison might be made between Barbera and New World Pinot Noir. People fall in love with Pinot Noir's dark cherry fruit, low tannin and bright acidity. It's prized for its ability to meld with vast variation in cuisine. Barbera plays the same roll. It has a magenta ruby hue, deep, dark berry fruit, complete absence of tannin, and enlivening acids.

LOW GRIP, HIGH PLEASURE

Rosé

Wine for Tonight

Aix Rosé, Coteaux D'Aix en Provence, Provence, France	2018	\$46
Benanti Rosato, Sicily, Italy	2018	\$46
Tiberio Cerasuolo d'Abruzzo, Abruzzo, Italy	2017	\$46
Istine Rosato, Radda, Tuscany, Italy	2017	\$49
Bisson Ciliegiole, Portofino, Liguria, Italy	2018	\$52
Calcaneus Rosato "Romice delle Sciare," Sicily, Italy	2018	\$52
Habit Grenache Rosé "Demetria Vineyard," Santa Ynez Valley, California	2018	\$52
Smockshop Band Rosé, Columbia Valley, Oregon	2017	\$61
Domaine Tempier Rosé, Bandol, France	2018	\$106

Barbera and Blends

True North

Rizzi Barbera d'Alba, Piemonte, Italy	2015	\$52
Antica Casa Scarpa Barbera d'Asti "Casa Scarpa," Piemonte, Italy	2015	\$55
Bruno Giacosa Barbera d'Alba, Piemonte, Italy	2016	\$55
Vietti Barbera d'Alba "Vigna Scarrone," Piemonte, Italy	2016	\$97
Cappellano Barbera d'Alba "Vigna Gabutti," Serralunga d'Alba, Piemonte, Italy	2014	\$139
Giacomo Conterno Barbera d'Alba "Vigna Francia," Serralunga d'Alba, Piemonte, Italy [1500 ml]	2014	\$371

LOW GRIP, HIGH PLEASURE

Grenache and Zinfandel Strawberries and Spice

These varietals excel in warm climates. You can feel the sunshine when you drink them. They remind you of the jam your grandmother made; of strawberries and black berries picked at the peak of ripeness. They also take on the spicy scents of the surrounding countryside. In the Southern Rhône Valley this means provencal herbs and pepper. In the warm climates of California one can smell briar, bay leaf, and juniper.

These wines are great in summer and winter. One can enjoy them with both barbecues and braises.

LOW GRIP, HIGH PLEASURE

Grenache, Zinfandel, & Nero d'Avola Strawberries and Spice

Benanti Etna Rosso, Sicily, Italy	2016	\$54
Bodegas Albamar Mencía "Fusco," Ribeira Sacra, Galicia, Spain	2017	\$55
Cruse Wine Co., Valdiguié "Rancho Chimiles," Napa Valley, California	2015	\$58
Margerum "M5", Santa Barbara, California	2017	\$59
Famille Dutraive Fleurie "La Madone," Beaujolais, France	2018	\$64
Famille Dutraive Fleurie "La Tonne," Beaujolais, France	2018	\$64
Edmunds St. John "Rocks And Gravel," Dry Creek Valley, California	2012	\$67
Turley Zinfandel "Juvenile," Napa, California	2017	\$70
Arnot-Roberts Gamay, El Dorado, California	2017	\$73
Marcel Lapierre Morgon, Beaujolais, France	2017	\$73
Martin Woods Gamay Noir "Havlin Vineyard," Willamette Valley, Oregon	2017	\$76
Tissot Poulsard "Vielles Vignes," Jura, France	2018	\$79
Smockshop "Spring Ephemeral, Columbia Valley, Oregon	2016	\$85
Yalumba Grenache "Tri-Centenary," Barossa Valley, Australia	2015	\$88
Biondi Etna Rosso "Outis," Sicily, Italy	2017	\$94
Chateau de la Font du Loup Châteauneuf-du-Pape "Le Puy Rolland," Southern Rhone, France	2017	\$112
Goyo García Viadero "Finca el Peruco," Ribera del Duero, Spain	2014	\$130
Domaine Tempier "La Migoua," Bandol, Provence, France	2014	\$178

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LOW GRIP, HIGH PLEASURE

Grenache, Zinfandel, & Nero d'Avola Strawberries and Spice

Chateau Des Tours Vacqueyras, Southern Rhone, France	2014	\$184
Château Pradeaux "Cuvée X," Bandol, Provence, France	2007	\$202
Domaine des Ardoiseieres "Cuvee Amethyste Rouge," Coteau de Cevins, France	2015	\$268
Le Clos Du Caillou Châteauneuf-du-Pape "La Réserve," Southern Rhone, France	2012	\$307
Daphne Glorian "Clos Erasmus," Gratallops, Priorat, Spain	2012	\$393
Vega Sicilia "Valbuena 5," Ribera del Duero, Valladolid, Spain	2010	\$421
Terroir al Limit Priorat, "Les Manyes," Priorat, Catalunya, Spain	2013	\$489

DRY, AROMATIC, STRUCTURED

Cabernet, Merlot, Etc. Blue Chip Bordeaux Varietals

Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petite Verdot are the five Bordeaux varietals. The wines produced from them in Bordeaux and in the Napa Valley are the commodities of the wine world. Right or wrong, they are the standard by which all other red wines are judged.

Cabernet The Left Bank

Bordeaux is created from water. Its great vineyards were reclaimed from the sea. The sweet wines of Sauternes are born in the misty interactions of waterways and the Atlantic Ocean is responsible for the region's moderate climate. Water also divides the region. The Gironde Estuary divides the region between The Left and Right banks; between the Cabernet based wines of the Medoc and the Merlot inspired blends of St. Emillion and Pomerol. This dichotomy between the two banks is essential to both an understanding of Bordeaux and the difference between Cabernet and Merlot.

The Medoc is the youngest of France's great wine regions. The gravelly vineyards didn't emerge until the estuary was dredged by the Dutch in the 1600's. This move transformed mere marshland into the prime real estate of the viticultural world. The wines from the appellations of St. Estephe, Pauillac, St. Julien, and Margaux are the essence of Cabernet. Drinking them allows us to understand the grape. They smell of cassis, sweet cuban tobacco, and pencil shavings. Their powerful, fine, tannins are buffered by dark red fruits. They are delicious in their youth but capable of aging for up to one hundred years.

DRY, AROMATIC, STRUCTURED

Cabernet

The Left Bank

Tenuta Sant'Elena "Tato," Isonzo, Friuli, Italy	1999	\$73
White Rock Vineyards "Claret," Napa Valley, California	2016	\$112
Arnot-Roberts Cabernet Sauvignon, California	2012	\$121
Snowden Cabernet Sauvignon "The Ranch," Napa, California	2015	\$127
White Rock Vineyards Cabernet Sauvignon Napa Valley, California	2014	\$133
Poggio Al Tesoro "Sondraia," Bolgheri, Tuscany, Italy	2015	\$136
Aperture Cabernet Sauvignon, Alexander Valley, Sonoma County, California	2016	\$152
Mount Eden Vineyards Cabernet Sauvignon, Santa Cruz Mountains, California	2014	\$178
Geurrieri Gonzaga "San Leonardo," Trentino, Italy	2001	\$184
Larkmead Cabernet Sauvignon, Calistoga, Napa Valley, California	2014	\$284
Mayacamas Cabernet Sauvignon, Mt. Veeder, Napa Valley, California	2012	\$298
Castello dei Rampolla "d'Alceo," Panzano, Tuscany, Italy	2007	\$426
Geurrieri Gonzaga "San Leonardo," Trentino, Italy	1994	\$450

DRY, AROMATIC, STRUCTURED

Cabernet, Merlot, Etc. Blue Chip Bordeaux Varietals

Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petite Verdot are the five Bordeaux varietals. The wines produced from them in Bordeaux and in the Napa Valley are the commodities of the wine world. Right or wrong, they are the standard by which all other red wines are judged.

Cabernet The Left Bank

Bordeaux is created from water. Its great vineyards were reclaimed from the sea. The sweet wines of Sauternes are born in the misty interactions of waterways and the Atlantic Ocean is responsible for the region's moderate climate. Water also divides the region. The Gironde Estuary divides the region between The Left and Right banks; between the Cabernet based wines of the Medoc and the Merlot inspired blends of St. Emillion and Pomerol. This dichotomy between the two banks is essential to both an understanding of Bordeaux and the difference between Cabernet and Merlot.

The Medoc is the youngest of France's great wine regions. The gravelly vineyards didn't emerge until the estuary was dredged by the Dutch in the 1600's. This move transformed mere marshland into the prime real estate of the viticultural world. The wines from the appellations of St. Estephe, Pauillac, St. Julien, and Margaux are the essence of Cabernet. Drinking them allows us to understand the grape. They smell of cassis, sweet cuban tobacco, and pencil shavings. Their powerful, fine, tannins are buffered by dark red fruits. They are delicious in their youth but capable of aging for up to one hundred years.

DRY, AROMATIC, STRUCTURED

Cabernet

The Left Bank

Tenuta di Trinoro Rosso Toscana, Sarteano, Tuscany, Italy	2012	\$457
Tenuta di Trinoro Rosso Toscana, Sarteano, Tuscany, Italy	2013	\$457
Continuum "Sage Mountain Vineyard," Napa Valley, California	2015	\$486
Tenuta San Guido "Sassicaia," Bolgheri, Tuscany, Italy	2015	\$520
Tenuta dell'Ornellaia "Ornellaia," Bolgheri, Tuscany, Italy	2012	\$631
Tenuta dell'Ornellaia "Ornellaia," Bolgheri, Tuscany, Italy	2011	\$644
Tenuta dell'Ornellaia "Ornellaia," Bolgheri, Tuscany, Italy	2008	\$699
Chateau La Mission Haut-Brion, Graves, Bordeaux, France	1998	\$946
Tenuta San Guido "Sassicaia," Bolgheri, Tuscany, Italy	1990	\$1179
Chateau Latour, Pauillac, Bordeaux, France	1990	\$1930
Chateau Lafite-Rothschild, Pauillac, Bordeaux, France	1982	\$5150
Chateau Latour, Pauillac, Bordeaux, France	1961	\$5890

DRY, AROMATIC, STRUCTURED

Merlot & Cabernet Franc The Right Bank

The right bank refers to the land that lies to the east of the Gironde Estuary and the great appellations of St. Emillion and Pomerol. The scene, and the wines themselves, starkly contrast the structured culture of the Medoc. Many of the Medoc's chateaus occupy areas of land larger than than the appellation Hermitage, while the wines of Pomerol are often produced from holdings of only a few acres. The wines of the medoc are conservatively tethered to a systematic classification dating back to 1855 while the wines of Pomerol are only defined by the extravagant prices they can command in the market.

The differences are just as stark in the wines themselves. Cabernet is bridled by its structure but Merlot knows no such bounds. The Merlot and Cabernet Franc based wines of St. Emillion and Pomerol are the apogee of hedonism. They smell of coffee, ripe plums, and creamy chocolate. Though these wines are capable of aging as well as Cabernet they do so with a more fluid sense of structure.

Bordeaux isn't the only place that produces great Merlot. Italy is becoming an increasingly important place for this varietal. Merlot from the Tuscan Coast combines the aromatics of Pomerol with the sheer ripeness of wine from the Napa Valley. Merlot has also found a home in Friuli where we find the most delicate expression of the varietal.

DRY, AROMATIC, STRUCTURED

Merlot & Cabernet Franc The Right Bank

Gradis'Ciutta Cabernet Franc, Collio Goriziano, Friuli, Italy	2015	\$49
Ferlat Cabernet Franc, Friuli, Italy	2017	\$62
Ronco delle Betulle "Narcisso," Friuli Colli Orientali, Friuli, Italy	2015	\$75
Poggio Al Tesoro "Il Seggio," Bolgheri, Tuscany, Italy	2016	\$75
Le Macchiole Bolgheri Rosso, Bolgheri, Tuscany, Italy	2017	\$78
Habit, Santa Ynez Valley, California	2014	\$82
Petrussa "Rosso Petrusa," Friuli Colli Orientali, Friuli, Italy	2015	\$85
Ronco del Gnemiz "Rosso del Gnemiz," Friuli Colli Orientali, Friuli, Italy	2015	\$106
Clau de Nell Cabernet Franc, Anjou, Loire Valley, France	2014	\$106
Ridge Merlot, Monte Bello Vineyard, Santa Cruz Mountains, California	2014	\$133
Mayacamas Merlot, Mt. Veeder, Napa Valley, California	2014	\$142
Ferlat Cabernet Franc "Sessanta," Friuli, Italy	2013	\$148
Tenuta di Trinoro "Campo di Tenaglia," Sarteano, Tuscany, Italy	2014	\$197
La Castellada "Rosso della Castellada," Collio Goriziano, Friuli, Italy	2000	\$207
Tenuta di Trinoro "Campo di Camagi," Sarteano, Tuscany, Italy	2014	\$212
Tenuta di Trinoro "Campo di Magnacosta," Sarteano, Tuscany, Italy	2014	\$227
Le Macchiole "Paleo," Bolgheri, Tuscany, Italy	2015	\$227

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DRY, AROMATIC, STRUCTURED

Merlot & Cabernet Franc The Right Bank

Livio Felluga Rosazzo Riserva "Sossó," Friuli Colli Orientali, Friuli, Italy	1993	\$240
Livio Felluga Rosazzo Riserva "Sossó," Friuli Colli Orientali, Friuli, Italy	1996	\$240
Livio Felluga Rosazzo Riserva "Sossó," Collio Goriziano, Friuli, Italy	1997	\$240
Livio Felluga Rosazzo Riserva "Sossó," Friuli Colli Orientali, Friuli, Italy	1998	\$240
Radikon Merlot, Collio Goriziano, Friuli, Italy	1998	\$242
Roberto Voerzio Merlot "Pissota," Langhe, Piemonte, Italy	2010	\$249
Devil Proof Malbec "Farrow Ranch," Alexander Valley, California	2015	\$306
Chateau La Gaffelière Saint-Émillion Grand Cru, Bordeaux, France	1995	\$343
Gravner "Rosso Rujno," Oslavia, Friuli, Italy	2001	\$379
Le Macchiole "Messorio," Bolgheri, Tuscany, Italy	2012	\$407
Miani Merlot, "Buri," Friuli Colli Orientali, Friuli, Italy	2012	\$476
Miani Merlot, "Filip," Friuli Colli Orientali, Friuli, Italy	2012	\$525
Tenuta dell'Ornellaia "Masseto," Bolgheri, Tuscany, Italy	2013	\$1174

DRY, AROMATIC, STRUCTURED

Nebbiolo Grape of the Fog

Nebbiolo is Italy's greatest red grape. It may also be—certainly when considered in the context of age-worthiness and historical importance—its most distinctive, and perhaps least easiest to immediately understand as well. But, while its aromatic complexity is rivaled only by the Pinot Noirs of Burgundy, and its arc of evolution is probably closest to Burgundy too, it's still an entirely different creature.

Beneath its perfume of licorice root, dried flowers, porcinis, and somehow sweet clay, there lies a formidable chassis of intertwined acidity and tannin; all facets more than density - "angles rather than curves," in the words of Beppe Rinaldi. It should be coolly northern and mysteriously inviting, and never exactly "easy". When guests ask for "big reds," nebbiolo, frankly, is not always the most successful tact; although Nebbiolo understandably has power and structure, there is a taut crispness in the mouth, an aristocratic reticence even, particularly when compared to the palate shape of plush Super-Tuscans or the full-throttle reds of the New World.

DRY, AROMATIC, STRUCTURED

Nebbiolo Grape of the Fog

Rizzi Langhe Nebbiolo, Piemonte, Italy	2015	\$56
Castello di Verduno Barolo, Verduno, Piemonte, Italy	2015	\$118
Fratelli Allessandria Barolo, Verduno/Monforte d'Alba, Piemonte, Italy	2014	\$125
Nervi-Conterno Gattinara, Piemonte, Italy	2015	\$136
Luke Lambert Nebbiolo, Yarra Valley, Australia	2016	\$139
Produttori del Barbaresco Barbaresco Riserva "Rabajá," Piemonte, Italy	2014	\$139
Proprietà Sperino "Uvaggio," Lessona, Piemonte, Italy [1500 ml]	2012	\$153
Le Piane Boca, Piemonte, Italy	2009	\$163
Giovanni Canonica Barolo "Paigallo," Barolo, Piemonte, Italy	2011	\$175
Sottimano Barbaresco "Cottá," Neive, Barbaresco, Piemonte, Italy	2009	\$176
Sottimano Barbaresco "Currá," Neive, Barbaresco, Piemonte, Italy	2009	\$176
Cascina Fontana Barolo "Vecchia Vigne," Monforte d'Alba, Piemonte, Italy	2013	\$184
Margherita Otto Barolo, Monforte d'Alba, Piemonte, Italy	2015	\$187
Dominico Clerico Barolo "Ciabot Mentin Ginestra," Monforte d'Alba, Piemonte, Italy	2000	\$196
Pecchenino Barolo "Le Coste," Monforte d'Alba, Piemonte, Italy	2005	\$199
Cappellano Barolo "Piè Rupestris," Serralunga d'Alba, Piemonte, Italy	2009	\$201

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DRY, AROMATIC, STRUCTURED

Nebbiolo

Grape of the Fog

Giovanni Rosso Barolo "La Serra," La Morra, Piemonte, Italy	2010	\$205
Castello di Verduno Barolo Riserva "Monvigliero," Verduno, Piemonte, Italy	2011	\$232
Castello di Verduno Barolo Riserva "Monvigliero," Verduno, Piemonte, Italy	2012	\$232
Marchese di Gresy Barbaresco Riserva "Camp Gros," Barbaresco, Piemonte, Italy	2010	\$233
Nervi-Conterno Gattinara "Vigna Molsino," Piemonte, Italy	2014	\$262
Giovanni Rosso/Tommaso Canale Barolo "Vigna Rionda," Serralunga d'Alba, Piemonte, Italy	2008	\$262
Cavallotto Barolo Riserva "Vigna San Giuseppe," Castiglione Falletto, Piemonte, Italy	2008	\$264
Roagna Barolo "Pira," Castiglione Falletto, Piemonte, Italy	2013	\$277
Luciano Sandrone Barolo "Le Vigne," Barolo, Piemonte, Italy	2010	\$286
Giacomo Conterno Langhe Nebbiolo "Cerretta," Serralunga d'Alba, Piemonte, Italy	2009	\$295
Luciano Sandrone Barolo "Cannubi Boschis," Barolo, Piemonte, Italy	2010	\$304
Vietti Barolo "Rocche di Castiglione," Castiglione Falletto, Piemonte, Italy	2011	\$316
Vietti Barolo "Ravera," Castiglione Falletto, Piemonte, Italy	2011	\$316
Dominico Clerico Barolo "Per Cristina," Monforte d'Alba, Piemonte, Italy	2005	\$330
Bruno Giacosa Barbaresco "Albesani-Vigna Santo Stefano," Piemonte, Italy	2011	\$335
Bruno Giacosa Barbaresco "Santo Stefano," Piemonte, Italy	2008	\$335
Aldo Conterno Barolo "Colonnello," Monforte d'Alba, Piemonte, Italy	2008	\$340

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DRY, AROMATIC, STRUCTURED

Nebbiolo

Grape of the Fog

G.D. Vajra Barolo "Bricco delle Viole," Barolo, Piemonte, Italy [1500 ml]	2010	\$361
Giuseppe Rinaldi Barolo "Tre-Tine," Barolo, Piemonte, Italy	2011	\$370
Brovia Barolo "Villero," Castiglione Falletto, Piemonte, Italy [1500ml]	2006	\$394
Bartolo Mascarello Barolo, Barolo/La Morra, Piemonte, Italy	2010	\$424
Giacomo Conterno Barolo "Cascina Francia," Serralunga d'Alba, Piemonte, Italy	2005	\$426
Giacomo Conterno Barolo "Cascina Francia," Serralunga d'Alba, Piemonte, Italy	2006	\$426
Giacomo Conterno Barolo "Cascina Francia," Serralunga d'Alba, Piemonte, Italy	2007	\$426
Giacomo Conterno Barolo "Cascina Francia," Serralunga d'Alba, Piemonte, Italy	2009	\$426
Gaja Langhe Nebbiolo "Sperss," Serralunga d'Alba, Piemonte, Italy	2009	\$429
Giuseppe Rinaldi Barolo "Brunate-Le Coste," Barolo, Piemonte, Italy	2005	\$437
Giuseppe Rinaldi Barolo "Tre-Tine," Barolo, Piemonte, Italy	2012	\$465
Giuseppe Rinaldi Barolo "Brunate," Barolo, Piemonte, Italy	2010	\$504
Gaja Barbaresco, Barbaresco, Piemonte, Italy	2011	\$508
Roberto Voerzio Barolo "Cerequio," La Morra, Piemonte, Italy	2008	\$524
Roberto Voerzio Barolo "Rocche dell'Annunziata Torriglione," La Morra, Piemonte, Italy	2008	\$524
Roberto Voerzio Barolo "Cerequio," La Morra, Piemonte, Italy	2012	\$566

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DRY, AROMATIC, STRUCTURED

Nebbiolo

Grape of the Fog

Paolo Scavino Barolo Riserva "Bric d'el Fiasc," Castiglione Falletto, Piemonte, Italy	2008	\$589
Vietti Barolo Riserva "Villero", Castiglione Falletto, Piemonte, Italy	2006	\$678
Gaja Barbaresco, Barbaresco, Piemonte, Italy	1999	\$679
Vietti Barolo "Rocche," Castiglione Falletto, Piemonte, Italy	1988	\$721
Roberto Voerzio Barolo Riserva 10 Anni "Fossati Case Nere," La Morra, Piemonte, Italy	2006	\$739
Vietti Barolo Riserva "Villero", Castiglione Falletto, Piemonte, Italy	2007	\$751
Giuseppe Rinaldi Barolo "Tre-Tine," Barolo, Piemonte, Italy [1500 ml]	2011	\$755
Bruno Giacosa Barolo "Villero," Castiglione Falletto, Piemonte, Italy	1990	\$876
Roberto Voerzio Barolo "La Serra," La Morra, Piemonte, Italy	1996	\$939
Gaja Barbaresco "Sori San Lorenzo," Piemonte, Italy	1990	\$995
Roberto Voerzio Barolo "Riserva Vecchie Viti dei Capalot e Delle Brunate," La Morra, Piemonte, Italy [1500 ml]	2008	\$1044
Gaja Barbaresco "Sori San Lorenzo," Piemonte, Italy Piemonte, Italy [1500 ml]	1990	\$1990
Paolo Scavino Barolo Riserva "Rocche Dell'Annunziata," La Morra, Piemonte, Italy [3000 ml]	1996	\$2007
Giacomo Conterno Barolo Riserva "Monfortino," Serralunga d'Alba, Piemonte, Italy [1500 ml]	2001	\$3600

DRY, AROMATIC, STRUCTURED

Indigenous Ancient Varietals

International grape varietals like Cabernet and Chardonnay thrive all over the world. In contrast, the following grapes are grown in a specific place. They are at their best planted in the terrain they have inhabited for centuries.

As the international wine scene boomed over the course of the late twentieth century most of these varietals lay dormant, accessible only to a small local populace. Often, these varietals have a more rustic texture, which prevented them from being understood by a wide audience. They sat idle while they waited for the benefit technology would bring.

Modern winemaking has married the unique flavor and structure of these varietals to supple texture. The following grapes offer a gateway to the past, a way to experience wine as our ancestors did. Italy is a treasure trove of such varietals and the ideal place to start such exploration.

Corvina, Rondinella, and Molinara Wines of Meditation

Vino de meditazione as the Italians call them. These are wines to be enjoyed at the end of an evening, to consecrate the meal. Drink them alone, with game, or a simple cheese plate.

They are made from Corvina Veronese, Rondinella, Molinara, and Negrara, planted on the hillsides of Verona's Valpolicella Classico Zone. The grapes are harvested in the fall and placed in barns where they hang through the winter. During the drying process the grapes lose water, concentrating aroma, flavor, and sweetness. They are pressed the following spring and when fermented dry are called Amarone. They taste of bitter chocolate, raisins, exotic spices and tobacco.

Sip these wines and enjoy their luxurious texture and warming alcohol.

DRY, AROMATIC, STRUCTURED

Indigenous Ancient Varietals

Le Monde Refosco, Grave, Friuli, Italy	2016	\$46
Bodegas Albamar Ribeira Sacra "Fusco," Spain	2017	\$55
Kante Terrano, Carso, Friuli, Italy	2010	\$61
Castellani Valpolicella Classico Ripasso "San Michele," Veneto, Italy	2016	\$64
Lioco Carignan "Sativa," Mendocino County, California	2016	\$67
Castello di Verduno Pelaverga "Basadone," Piemonte, Italy	2017	\$67
Buona Notte Dolcetto "Frutti di Bosco," Columbia Gorge, Oregon	2018	\$73
Ronco del Gnemiz Schioppettino Friuli Colli Orientali, Friuli, Italy	2016	\$91
Vignai da Duline Schioppettino "La Duline," Friuli, Italy	2016	\$103
Giuseppe Quintarelli "Primofiore," Veneto, Italy	2015	\$145
Vignai da Duline "Morus Nigra," Friuli Colli Orientali, Friuli, Italy	2014	\$146
Terradora di Paolo Taurasi "Pago dei Fusi," Campania, Italy	2008	\$177
Mastroberardino Taurasi Riserva "Antonio," Campania, Italy	2008	\$181
Arnaldo Caprai Montefalco Sagrantino "25 anni," Umbria, Italy	2009	\$181
Galardi "Terra di Lavoro," Campania, Italy	2009	\$190
Giuseppe Quintarelli Valpolicella Classico, Veneto, Italy	2011	\$216
Giuseppe Quintarelli "Ca' del Merlo," Veneto, Italy	2011	\$216
Roccolo Grassi Amarone Della Valpolicella, Veneto, Italy	2011	\$216
Emidio Pepe Montepulciano d'Abruzzo, Abruzzo, Italy	2007	\$231
Villa Spinosa Amarone Della Valpolicella Classico, "Guglielmi di Jago," Veneto, Italy	2001	\$268
Villa Spinosa Amarone Della Valpolicella Classico, "Guglielmi di Jago," Veneto, Italy	2004	\$268
Miani Refosco, "Cossut," Friuli Colli Orientali, Friuli, Italy	2015	\$321
Gravner "Rosso Breg," Oslavia, Friuli, Italy	2004	\$326
Giuseppe Quintarelli "Rosso del Bepi," Veneto, Italy	2005	\$379
Giuseppe Quintarelli "Rosso del Bepi," Veneto, Italy	2008	\$390
Giuseppe Quintarelli Amarone della Valpolicella Classico, Veneto, Italy	2007	\$646

DRY, AROMATIC, STRUCTURED

Sangiovese Chianti

Chianti was one of the first named wine regions in Italy. As far back as the 14th Century the rolling hills between Florence and Siena were called Chianti. Although the summers here are warm, there is significantly more cloud cover than further South in Montalcino or out on the coast, and the Sangiovese can struggle to ripen fully. As a result, even the most concentrated, coveted wines like “Flaccianello,” “Cepparello,” and “Le Pergole Torte,” have an elegance and coolness of fruit rarely encountered elsewhere in Tuscany.

DRY, AROMATIC, STRUCTURED

Sangiovese

Blood of Jupiter

Istine Chianti Classico, Tuscany, Italy	2016	\$60
Buona Notte Sangiovese "Cento per Cento," Columbia Valley, Oregon	2017	\$73
Istine Chianti Classico "Vigna Cavarchione," Gaiole, Tuscany	2016	\$97
Castell'in Villa Chianti Classico Riserva, Castelnuovo Berardenga, Tuscany, Italy	2008	\$121
Castagnoli "Salita," Castellina, Tuscany, Italy	2013	\$148
Bibi Graetz "Soffocone di Vincigliata," Fiesole, Tuscany, Italy	2012	\$162
San Giusto A Rentennano "Percarlo," Gaiole, Tuscany, Italy	2010	\$256
Antinori "Tignanello," Firenze in San Casciano, Tuscany, Italy	2013	\$261
Bibi Graetz "Testamatta," Fiesole, Tuscany, Italy	2013	\$291
Bibi Graetz "Testamatta," Fiesole, Tuscany, Italy	2012	\$293
Fontodi "Flaccianello della Pieve," Panzano, Tuscany, Italy	1999	\$393
Montevertine "Le Pergole Torte," Radda, Tuscany, Italy	2009	\$395
Isole E Olena Chianti Classico Gran Selezione, Barberino Val d'Elsa, Tuscany, Italy	2006	\$435
Castello di Ama Chianti Classico "Vigneto Bellavista," Gaiole, Tuscany, Italy	2004	\$458
Montevertine "Le Pergole Torte," Radda, Tuscany, Italy[1500 ml]	2010	\$785

DRY, AROMATIC, STRUCTURED

Sangiovese Wines of Montalcino and Montepulciano

Although Brunello di Montalcino and Vino Nobile di Montepulciano are made from Sangiovese and are a mere 35 miles South of Siena, the wines taste markedly different from Chianti. The respective clones of Sangiovese, the Brunello or Sangiovese Grosso of Montalcino and the Prugnolo Gentile of Montepulciano, have adapted to the hotter climate and sandier soils here. The resulting wines exhibit riper fruit aromas and the tannin structure is more pronounced, enabling the wines to age longer than Chianti is typically capable of aging.

DRY, AROMATIC, STRUCTURED

Sangiovese Blood of Jupiter

Il Colle Brunello di Montalcino, Tuscany, Italy	2013	\$109
Padelletti Brunello di Montalcino, Tuscany, Italy	2012	\$151
Pietroso Brunello di Montalcino, Tuscany, Italy	2013	\$181
Le Ragnaie Brunello di Montalcino, Tuscany, Italy	2013	\$186
Pian Dell' Orino Brunello di Montalcino "Vigneti del Versante," Tuscany, Italy	2013	\$238
Biondi-Santi Rosso di Montalcino, Tuscany, Italy	2015	\$242
Stella di Campalto Rosso di Montalcino Riserva, Tuscany, Italy	2014	\$250
Talenti Brunello di Montalcino Riserva "Pian di Conte," Tuscany, Italy	2010	\$259
Stella di Campalto Brunello di Montalcino Riserva, Tuscany, Italy	2010	\$300
Stella di Campalto Brunello di Montalcino Riserva, Tuscany, Italy	2011	\$300
Stella di Campalto Brunello di Montalcino "Benedetta," Tuscany, Italy	2011	\$300
Stella di Campalto Brunello di Montalcino "Beatrice," Tuscany, Italy	2011	\$300
Ciacci Piccolomini d'Aragona Brunello di Montalcino Riserva "Vigna di Pianrosso," Tuscany, Italy	2010	\$322
Livio Sassetti Brunello di Montalcino "Pertimali," Tuscany, Italy [1500 ml]	2010	\$330
Salicutti Brunello di Montalcino Riserva "Piaggione," Tuscany, Italy	2011	\$333
Valdicava Brunello di Montalcino, Tuscany, Italy	2008	\$339
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2011	\$356
Poggio di Sotto Brunello di Montalcino, Tuscany, Italy	2008	\$398
Salvioni Brunello di Montalcino, Tuscany, Italy	2008	\$400

DRY, AROMATIC, STRUCTURED

Sangiovese Wines of Montalcino and Montepulciano

Although Brunello di Montalcino and Vino Nobile di Montepulciano are made from Sangiovese and are a mere 35 miles South of Siena, the wines taste markedly different from Chianti. The respective clones of Sangiovese, the Brunello or Sangiovese Grosso of Montalcino and the Prugnolo Gentile of Montepulciano, have adapted to the hotter climate and sandier soils here. The resulting wines exhibit riper fruit aromas and the tannin structure is more pronounced, enabling the wines to age longer than Chianti is typically capable of aging.

DRY, AROMATIC, STRUCTURED

Sangiovese

Blood of Jupiter

Il Marroneto Brunello di Montalcino "Madonna delle Grazie," Tuscany, Italy	2011	\$406
Pian Dell' Orino Brunello di Montalcino "Vigneti del Versante," Tuscany, Italy [1500 ml]	2011	\$407
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2008	\$497
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2007	\$502
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2006	\$509
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2004	\$512
Il Paradiso di Manfredi Brunello di Montalcino, Tuscany, Italy [1500 ml]	2004	\$584
Pian Dell' Orino Brunello di Montalcino "Bassolino di Sopra," Tuscany, Italy [1500 ml]	2010	\$619
Cerbaiona Brunello di Montalcino, Tuscany, Italy	1990	\$721

B L A C K & B L U E

Alpine Reds Teroldego, Lagrein, Blaufränkisch and Swiss Reds

The indigenous red grapes of Trentino and Alto Adige offer a unique combination of color, texture and flavor. Often, purple color in wines is obtained by applying highly extractive wine making techniques to thick skinned grapes. This results in full bodied, highly textured wines with significant tannin. Reds wines from Trentino-Alto Adige are violet hued but they have weight and structure similar to a lighter colored red like Pinot Noir or Sangiovese. Much like Northern Rhone Valley Syrah the wines purple color is obtained in a way that retains delicacy.

B L A C K & B L U E

Teroldego, Lagrein, Blaufränkisch and Swiss Reds

Alpine Reds

Untermoserhof Lagrein, Alto-Adige, Italy	2017	\$64
Heinrich Blaufränkisch "Leithaberg," Mittelburgenland, Burgenland, Austria	2013	\$100
Moric Blaufränkisch "Lutzmannsburg," Alte Reben, Mittelburgenland, Burgenland, Austria	2013	\$261
Moric Blaufränkisch "Neckenmarkt," Alte Reben, Mittelburgenland, Burgenland, Austria	2013	\$261

B L A C K & B L U E

Syrah Lavender Wake

The personality of Syrah asserts itself powerfully. Tasters rarely fail to recognize its purple hue and intense aromas of blueberry, bacon-fat, and white pepper. Its intoxicating aroma, capable of making even the most jaded drinker swoon, has the potential of overwhelming the flavor of the landscape. How is one supposed to taste the hairline vein of iron running through the bed of clay, the scent of a pinecone carried by the wind, or the path of the sun across the hill, when the grape involved is capable of subsuming all sensation in its lavender wake?

At times identification can be challenging, but Syrah does display discernibly different personalities in the locations where it is grown. The climate of the growing region magnifies different aspects of the grape's flavor. The cool climate of Cote Rotie's terraced hillsides renders Syrah in which scents of flower, spice and rock are magnified, while fruit, color and alcohol recede toward the background. At Lee Hudson's vineyard in Carneros all of Syrah's aromatic cylinders strike at full bore. In wines from this site, aromas of ripe black fruits stand "toe to toe" with those of purple flowers and smoked meat. Wines from South Australia's Barossa Valley express aromas of sun-baked blueberry. Volatile esters of chocolate and caramel accompany these scents. Syrah's savory side is subdued, emerging subtly as wild mint and eucalyptus.

Syrah is beginning to gain a foothold in Italy. Winemaker's are experimenting with the grape in every one of Italy's important wine regions. Sometimes the results are predictable. Syrah from the Alpine slopes of Valle d'Aosta tends to resemble Cote Rotie while examples from Sicilia are closest in flavor to wines from Australia. However, there are some exciting examples of Syrah in which regional terroir is capable of fully taming the flavor of the grape. When tasting Le Macchiole's micro-production Syrah "Scrio", the scent of the varietal vanishes. The characteristic Bolgheri aromas of wildflower honey and gravel emerge prominently. In this wine Syrah's exotic personality lingers as a barely detectible afterthought.

BLACK & BLUE

Syrah Lavender Wake

J.L Chave Saint-Joseph "Offerus," Northern Rhone, France	2016	\$70
Monkshood Cellars Syrah "White Water Vineyard," Grand Valley, Colorado	2016	\$70
Enfield Wine Co. Syrah "La Femme Sauvage," California	2016	\$73
Copain Syrah "Les Voisins," Yorkville Highlands, Mendocino, California	2012	\$75
Gerard Courbis Saint-Joseph, Northern Rhone, France	2017	\$75
Pax Syrah "North Coast," Sonoma County, California	2017	\$79
Margerum Syrah "Über," Santa Barbara, California	2017	\$87
Ochota Barrels Syrah "I Am the Owl," Adelaide Hills, Australia	2017	\$130
J.L Chave Hermitage "Farconnet," Northern Rhone, France	2015	\$152
San Lorenzo "Il San Lorenzo," Marche, Italy	2001	\$157
Hyde de Villaine Syrah "Californio," Carneros, California	2014	\$175
Jean-Michel Gerin Côte Rôtie "Champin Le Seigneur," Northern Rhone Valley, France	2014	\$181
Rene Rostaing Côte-Rôtie "Ampodium," Northern Rhone, France	2015	\$184
Jean-Baptiste Souillard Côte-Rôtie "Coteaux de Bassenon," Northern Rhone, France	2016	\$253
Jamet Côte-Rôtie, Northern Rhone, France	2013	\$305
Le Macchiole Syrah "Scrio," Bolgheri, Tuscany, Italy	1999	\$513
Jean Louis Chave Hermitage, Northern Rhone, France	2010	\$556
Jean Louis Chave Hermitage, Northern Rhone, France	2011	\$556
Jamet Côte-Rôtie "Côte-Brune," Northern Rhone, France	2011	\$590
Jean Louis Chave Hermitage, Northern Rhone, France	1996	\$882

S T I C K Y & S W E E T

Nowhere is the pairing of food and wine more essential than in the case of dessert wines. Often these wines are consumed with a sweet dessert course, but it is when they are served with cheese, paté, and foie gras that they come into their own.

S T I C K Y & S W E E T

Coppo Moscato d’Asti, Piemonte, Italy	2018	\$13 glass
Domaine La Tour Vielle Banyuls “Rimage,” Roussillon, France	2015	\$14 glass
Marco de Bartoli Marsala Superiore Oro “Vigna la Miccia,” Sicily, Italy	M.V.	\$18 glass
Teobaldo Cappellano Barolo Chinato, Piemonte, Italy	M.V.	\$19 glass
Sandeman 40 Year Old Tawny Port, Douro, Portugal	M.V.	\$20 glass
Coppo Moscato d’Asti, Piemonte, Italy	2018	\$46
Domaine La Tour Vielle Banyuls “Rimage,” Roussillon, France	2015	\$70
Badia a Coltibuono Vin Santo, Gaiole, Tuscany, Italy [375 ml]	2010	\$100
Marco de Bartoli Marsala Superiore Oro “Vigna la Miccia,” Sicily, Italy [500 ml]	M.V.	\$100
The Rare Wine Co. Madeira “Charleston Sercial,” Madeira, Portugal	M.V.	\$103
Isole E Olena Vin Santo, Tuscany, Italy [375 ml]	2004	\$121
Royal Tokaji Wine Company Tokaji Aszú 6 Puttonyos, “Mézes Mály,” Tokaji-Hegyalja, Hungary [500 ml]	2007	\$331
Château d’Yquem Sauternes, Bordeaux, France [375 ml]	1994	\$349
Giuseppe Quintarelli Recioto della Valpolicella Classico, Veneto, Italy [750 ml]	1990	\$695