

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 & COCKTAILS

	Glass	Tajut
<b>Bubbles</b>		
Gaston Chiquet M.V. Brut "Tradition," Premier Cru, Vallée de la Marne, France, Champagne, France	\$32	\$16

## White

Dalia Maris 2017 Sauvignon, Friuli Colli Orientali, Friuli, Italy	\$18	\$9
Louis Michel 2018 Chablis "Butteaux," Burgundy 1er Cru, France	\$25	\$12.5

## Red

Le Serre Nuove Dell'Ornellaia 2017 Rosso, Bolgheri, Tuscany, Italy	\$35	\$17.5
Fratelli Alessandria 2015 Barolo, Piemonte, Italy	\$40	\$20

## Cocktails

<b>Cosmopolitan</b> Woody Creek Vodka, Cointreau, Cranberry, Lime	\$14
<b>Margarita</b> Suerte Blanco Tequila, Lime, Agave Syrup	\$14
<b>Old Fashioned</b> Buffalo Trace Bourbon, Angostura Bitters	\$14
<b>Negroni</b> Sipsmith Gin, Campari, Cocchi Americano	\$16

# 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.

# BUBBLES

## Champagne

### Pushing the Envelope

La Caravelle Brut "Cuvée Niña," Épernay, France	M.V.	\$85
Ruinart Brut Blanc de Blancs, Montagne de Reims, France [375 ml]	M.V.	\$100
Robert Moncuit Extra Brut Blanc de Blancs "Les Grands Blancs," Les Mesnil-sur-Oger, Cote des Blancs, Champagne, France	M.V.	\$110
Paul Bara Brut Réserve Grand Cru, Bouzy, Montagne de Reims, France	M.V.	\$152
Krug Brut "Grande Cuvée," Montagne de Reims, France [375 ml]	M.V.	\$168
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
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 Blanc de Noirs "Les Maillons," Congy, Sézannais, France	2012	\$222

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# B U B B L E S

## Champagne

### Pushing the Envelope

Bertrand Gautherot Rosé "Saignée de Sorbée," France	M.V.	\$233
Bollinger Brut "La Grande Année," Aÿ, Vallée de la Marne, France	2007	\$287
Pierre Peters Blanc de Blancs "Les Chetillons," Grand Cru Le Mesnil-sur-Oger, Cote des Blancs, France	2012	\$289
Ulysse Collin Extra Brut Blanc de Blancs "Les Enfers," Congy, Sézannais, France	2013	\$339
Krug Rosé, Montagne de Reims, France [375 ml]	M.V.	\$350
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
Bollinger Extra Brut "R.D." Aÿ, Vallée de la Marne, France	2004	\$539
Krug Brut, Montagne de Reims, France	2002	\$563

# B U B B L E S

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# BUBBLES

## Champagne

### Pushing the Envelope

Krug Brut, Montagne de Reims, France	2003	\$568
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
Krug Rosé, Montagne de Reims, France	M.V.	\$695

# 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

Le Monde Spumante Ribolla Gialla, Grave, Friuli, Italy	M.V.	\$45
Adami Prosecco di Valdobbiadene "Bosco di Gica," Veneto, Italy	M.V.	\$46
Scarpetta Brut Rosé "Timido," Italy	M.V.	\$46
Patrick Bottex Bugey-Cerdon "La Cueille," Savoie, France	M.V.	\$52

## Riesling and Chenin Blanc Sweet and Sour

Selbach Oster Riesling Kabinett "Zeltinger Sonnenuhr," Mosel, Germany	2018	\$55
Habit Chenin Blanc "Jurassic Park Vineyard," Santa Ynez Valley, California	2017	\$64
Domaine du Collier Chenin Blanc, Saumur, Loire Valley, France	2014	\$93
Joh.Jos.Prüm Riesling Spätlese "Wehlener Sonnenuhr," Mosel, Germany	2016	\$112
Willi Schaefer Riesling Spätlese "Graacher Domprobst," Mosel, Germany	2018	\$120

# 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

Dalia Maris Sauvignon, Friuli Colli Orientali, Friuli, Italy	2017	\$58
Buona Notte Sauvignon Blanc "Il Nido," Columbia Gorge, Oregon	2018	\$78
Massican Sauvignon Blanc, Napa Valley, California	2018	\$84
Kante Sauvignon, Carso, Friuli, Italy	2016	\$87
Scarpetta Sauvignon Blanc, Friuli Colli Orientali, Friuli, Italy	2018	\$93
La Castellada Sauvignon, Collio Goriziano, Friuli, Italy	2008	\$157
Borgo del Tiglio Sauvignon Selezione, Collio Goriziano, Friuli, Italy	2009	\$161
Ronco del Gnemiz Sauvignon "Sol," Friuli Colli Orientali, Friuli, Italy	2017	\$166
Ronco del Gnemiz Sauvignon "Peri," Friuli Colli Orientali, Friuli, Italy	2017	\$166
Edmond Vatan Sancerre "Clos La Néore," Central Loire Valley, France	2017	\$214
Miani Sauvignon "Saurint," Friuli Colli Orientali, Friuli, Italy	2015	\$229
Miani Sauvignon "Zitelle," Friuli Colli Orientali, Friuli, Italy	2015	\$229
Miani Sauvignon "Zitelle," Friuli Colli Orientali, Friuli, Italy	2017	\$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
Gradis'Ciutta Friulano, Collio Goriziano, Friuli, Italy	2015	\$55
Doro Princic Friulano, Collio Goriziano, Friuli, Italy	2017	\$85
Vignai da Duline Friulano, Friuli Colli Orientali, Friuli, Italy	2017	\$96
Ronco del Gnemiz Friulano "San Zuan," Friuli Colli Orientali, Friuli, Italy	2018	\$96
Borgo del Tiglio Friulano, Collio Goriziano, Friuli, Italy	2017	\$110
Scarpetta Friulano, Friuli Colli Orientali, Friuli, Italy	2018	\$112
Borgo del Tiglio Friulano "Ronco della Chiesa," Collio Goriziano, Friuli, Italy	2016	\$187
Miani Friulano, Friuli Colli Orientali, Friuli, Italy	2014	\$211
Miani Friulano "Buri," Friuli Colli Orientali, Friuli, Italy	2016	\$224
Miani Friulano "Buri," Friuli Colli Orientali, Friuli, Italy	2017	\$228

# 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

Von Donabaum Grüner Veltliner, Burgenland, Austria	2018	\$40
Domäne Wachau Grüner Veltliner Federspiel "Terrassen," Wachau, Austria	2016	\$42
Fred Loimer Grüner Veltliner "Langenlois," Kamptal, Austria	2017	\$52
Sohm & Kracher Grüner Veltliner "Lion," Niederösterreich, Austria	2018	\$53
Martin Muthenthaler Grüner Veltliner "Spitzer Graben," Wachau, Austria	2017	\$85
Ingrid Groiss Grüner Veltliner "Ried Sauberg Tradition," Weinviertel, Austria	2017	\$110
Veyder-Malberg Grüner Veltliner "Loibner," Wachau, Austria	2017	\$132
Bründlmayer Grüner Veltliner "Alte Reben," Kamptal, Austria	2016	\$133
Schloss Gobelsburg Grüner Veltliner "Tradition," Kamptal, Austria	2016	\$133
Bründlmayer Grüner Veltliner "Vincent's Spiegel," Kamptal, Austria	2012	\$155

# 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	2012	\$78
Klinec Rebula Villa de Mandan, Mandan, Goriška Brda, Slovenia	2015	\$116
Podversic Damijan "Kaplja," Gorizia, Friuli, Italy	2010	\$126
Vodopivec Vitovska "Origine," Carso, Friuli, Italy	2012	\$152
La Castellada Ribolla Gialla, Collio Goriziano, Friuli, Italy	2008	\$157
Gravner "Bianco Breg," Oslavia, Friuli, Italy	2008	\$166
Radikon "Oslavje," Oslavia, Collio Goriziano, Friuli, Italy [1000 ml]	2008	\$178
Vodopivec Vitovska "Solo," Carso, Friuli, Italy	2012	\$178
Radikon "Fuori dal Tempo," Oslavia, Collio Goriziano, Friuli, Italy [1000 ml]	2000	\$391

## Malvasia Istriana, Vitovska, Ribolla Gialla

Serena Palazzolo Ribolla Gialla, Friuli Colli Orientali, Friuli, Italy	2018	\$71
Venica Malvasia "Pètris," Collio Goriziano, Friuli, Italy	2018	\$75
Serena Palazzolo Malvasia, Friuli Colli Orientali, Friuli, Italy	2018	\$76
Kante Malvasia, Carso, Friuli, Italy	2015	\$88
Doro Princic Malvasia, Collio Goriziano, Friuli, Italy	2017	\$88
Vignai da Duline Malvasia "Chioma Integrale," Friuli, Italy	2018	\$94
Meroi Malvasia "Zitelle," Friuli Colli Orientali, Friuli, Italy	2015	\$155
Borgo del Tiglio Malvasia Selezione, Collio Goriziano, Friuli, Italy	2013	\$178

# 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
Dalia Maris "Gros," Friuli Colli Orientali, Friuli, Italy	2017	\$64
Prá Soave Classico "Monte Grande," Veneto, Italy	2017	\$65
Tablas Creek "Côtes de Tablas Blanc," Paso Robles, California	2016	\$70
Ronchi di Cialla "Cialla Bianco," Colli Orientali del Friuli, Friuli, Italy	2007	\$80
Domaine de l'Horizon, "L'Esprit de l'Horizon," Côtes Catalanes, Roussillon, France	2016	\$84
Borgo del Tiglio Collio Bianco, Collio Goriziano, Friuli, Italy	2016	\$91
Anne et Jean-François Ganevat "L'Ailleurs," Jura, France	2016	\$93
Roncús "Bianco Vecchie Vigne," Collio Goriziano, Friuli, Italy	2013	\$116
Chateau Musar Blanc, Bekaa Valley, Lebanon	2007	\$121
An Approach to Relaxation "Nichon," Vine Vale, Barossa Valley, Australia	2016	\$128
Château Simone Blanc, Palette, France	2014	\$144
Jermann "Vintage Tunina," Venezia Giulia, Friuli, Italy	2010	\$150
Abbazia di Rosazzo, Rosazzo, Colli Orientali del Friuli, Friuli, Italy	2009	\$152
La Castellada "Bianco della Castellada," Collio Goriziano, Friuli, Italy	2008	\$157
Borgo del Tiglio "Studio di Bianco," Collio Goriziano, Friuli, Italy	2016	\$170
Domaine Gauby "Vielles Vignes" Côtes Catalanes, Roussillon, France	2003	\$180
Vieux Télégraphé Chateaufort-du-Pape Blanc "La Crau," Southern Rhone, France	2011	\$198
Miani "Bianco," Friuli Colli Orientali, Friuli, Italy	2014	\$210
Borgo del Tiglio "Studio di Bianco," Collio Goriziano, Friuli, Italy	2012	\$225
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”

Ludwig Knoll Silvaner, Franken, Germany	2007	\$48
Fratelli Alessandria Langhe Favorita, Verduno, Piemonte, Italy	2016	\$52
Abbazia di Novacella Silvaner, Valle Isarco, Alto-Adige, Italy	2018	\$52
Colle Stefano Verdicchio di Matelica, Le Marche, Italy	2018	\$52
Cave Mont Blanc de Morgex Prié Blanc “La Piagne,” Valle d’Aosta, Italy	2016	\$55
Clelia Romano Fiano di Avellino “Colli di Lapio,” Campania, Italy	2013	\$55
Bucci Verdicchio dei Castelli di Jesi Classico, Le Marche, Italy	2018	\$56
Mastroberardino Fiano di Avellino “Radici,” Campania, Italy	2015	\$58
Bisson Çimixá “L’Antico,” Portofino, Liguria, Italy	2016	\$58
Jean Vullien Chignin-Bergeron “Les Divolettes,” Savoie, France	2018	\$64
Smockshop Band Albariño “Spring Ephemeral,” Columbia Gorge, Oregon	2018	\$76
Tenuta delle Terre Nere Etna Bianco “Calderara Sottana,” Mt. Etna, Sicily, Italy	2018	\$89
Pavese Ermes Blanc de Morgex de La Salle, Valle d’Aosta, Italy	2018	\$93
Louis Magnin Chignin Bergeron “Vertigo,” Savoie	2010	\$96
Claudy Clavien Petite Arvine “Perles du Soleil,” Valais, Switzerland	2016	\$102
Benanti Etna Bianco “Contrada Cavaliere,” Mt. Etna, Sicily, Italy	2017	\$102
Favia Viognier “Suize,” Amador County, California	2015	\$106
Bovard Chasselas “Médinette,” Dézaley Grand Cru, Vaud, Switzerland	2014	\$115
Domaine Du Pélican Savagnin, Arbois, Jura, France	2016	\$119
Benanti Etna Bianco Superiore “Pietra Marina,” Mt. Etna, Sicily, Italy	2015	\$150
Jean-François Ganevat Savagnin “Cuvée Prestige,” Jura, France	2006	\$195

# 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	2019	\$42
Weszei Riesling "Ried Loiserberg," Kamptal, Austria	2017	\$64
Vignoble du Réveur Riesling "Vibrations," Bennwihr, Alsace, France	2016	\$70
Domaine Bechtold Riesling "Sussenberg," Dahlenheim, Alsace, France	2010	\$70
Kuenhof Riesling "Kaiton," Eisacktaler, Südtirol, Italy	2017	\$80
Von Winning Riesling G.G. "Ungeheuer," Deidesheim, Pfalz, Germany	2017	\$140
Dönnhoff Riesling G.G. "Hermannshöhle," Niederhäusern, Nahe, Germany	2018	\$196
Trimbach Riesling "Clos Ste. Hune," Hunawihr, Alsace, France [1500 ml]	2011	\$978
Trimbach Riesling "Clos Ste. Hune," Hunawihr, Alsace, France [1500 ml]	2013	\$1208

# 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	\$60
Athenais Bourgogne, Burgundy, France	2016	\$68
Romain Collet Chablis "Les Pargues," Burgundy, France	2017	\$68
Heritiers de Calcaire Pouilly-Fuissé, Burgundy, France	2017	\$68
Vincent Dampit Chablis, Burgundy, France	2018	\$69
Les Matheny Chardonnay, Arbois, Jura, France	2015	\$74
Louis Michel Chablis "Butteaux," Burgundy 1er Cru, France	2018	\$90
Rémi Jobard Bourgogne Blanc, Burgundy, France	2018	\$93
Raoul Gautherin Chablis "Montmains," Burgundy 1er Cru, France	2016	\$96
Guy Robin Chablis "Vieilles Vignes," Burgundy, France	2017	\$99
Pierre Morey Bourgogne Blanc, Burgundy, France	2018	\$119
Marc Colin Saint-Aubin "Les Combes," Burgundy 1er Cru, France	2018	\$157
Domaine Roulot Bourgogne Blanc, Burgundy, France	2016	\$162
Michel Niellon Chassagne-Montrachet "Vergers," Burgundy 1er Cru, France	2015	\$228
Michel Niellon Chassagne-Montrachet "Clos de la Maltroie," Burgundy 1er Cru, France	2016	\$276
Vincent Dauvissat Chablis "Clos," Burgundy Grand Cru, France	2013	\$325
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

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# FULL BODIED, RICH & ROUND

## Chardonnay The Motherland

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
Domaine Roulot Meursault "Porusot," Burgundy 1er Cru, France	2013	\$640
Domaine des Comtes Lafon Meursault "Porusots," Burgundy 1er Cru, France	2011	\$658
Domaine Roulot Meursault "Clos des Bouchères," Burgundy 1er Cru, France	2012	\$841
Domaine Roulot Meursault "Clos des Bouchères," Burgundy 1er Cru, France	2014	\$841
François Raveneau Chablis "Valmur," Burgundy Grand Cru, France	2001	\$875
Domaine Leflaive Chevalier-Montrachet, Burgundy Grand Cru, France	2009	\$889

# 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	\$78
Kante Chardonnay, Carso, Friuli, Italy	2015	\$87
Ronco del Gnemiz Chardonnay "Ronco Basso," Friuli Colli Orientali, Friuli, Italy	2018	\$96
Ronco del Gnemiz Chardonnay "Sol," Friuli Colli Orientali, Friuli, Italy	2017	\$157
Miani Chardonnay, Friuli Colli Orientali, Friuli, Italy	2015	\$195
Miani Chardonnay, Friuli Colli Orientali, Friuli, Italy	2013	\$195
Miani Chardonnay, Friuli Colli Orientali, Friuli, Italy	2014	\$210
Miani Chardonnay "Zitelle," Friuli Colli Orientali, Friuli, Italy	2015	\$204
Miani Chardonnay "Zitelle," Friuli Colli Orientali, Friuli, Italy	2017	\$228

# 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	\$60
Domaine Drouhin Chardonnay "Arthur," Dundee Hills, Oregon	2015	\$76
Arnot-Roberts Chardonnay "Watson Ranch," Napa, California	2016	\$77
Long Meadow Ranch Chardonnay, Anderson Valley, California	2016	\$80
Wilde Farm Chardonnay "Brouseau Vineyard," Chalone, Monterrey County, California	2014	\$85
Martin Woods Chardonnay "Yamhill Valley Vineyard," McMinnville, Oregon	2016	\$90
Arcadian Chardonnay "Clos Pepe Vineyard," Sta. Rita Hills, California	2012	\$96
White Rock Vineyards Chardonnay, Napa Valley, California	2016	\$96
Lingua Franca Chardonnay "Avni," Willamette Valley, Oregon	2017	\$96
Brewer-Clifton Chardonnay, Sta. Rita Hills, California	2015	\$100
Mayacamas Chardonnay, Mt. Veeder, Napa Valley, California	2017	\$105
Peay Chardonnay, Sonoma Coast, California	2015	\$109
Massican Chardonnay "Hyde," Napa Valley, California	2018	\$122
Tyler Chardonnay "La Rinconada Vineyard," Sta. Rita Hills, California	2016	\$128
Stony Hill Chardonnay, St. Helena, Napa Valley, California	2013	\$138
Rhys Chardonnay "Horseshoe Vineyard," Santa Cruz Mountains, California	2013	\$150
Hirsch Chardonnay "Estate," Sonoma Coast, California	2013	\$168
Raen Chardonnay "Charles Ranch," Fort Ross-Seaview, Sonoma Coast, California	2017	\$180

# 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	\$50
Failla Pinot Noir, Sonoma Coast, California	2018	\$87
Whitcraft Winery Pinot Noir, Santa Barbara County, California	2018	\$87
Lingua Franca Pinot Noir "Avni," Willamette Valley, Oregon	2017	\$96
Smockshop Band Pinot Noir "Spring Ephemeral," Columbia Gorge, Oregon	2017	\$100
Hirsch Vineyards Pinot Noir "The Bohan-Dillon," Sonoma Coast, California	2018	\$115
Littorai Pinot Noir, Sonoma Coast, California	2019	\$122
La Encantada Pinot Noir "Reserve," Sta. Rita Hills, California	2014	\$160
Bindi Pinot Noir "Dixon," Macedon Ranges, Victoria, Australia	2015	\$168

# 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

Lucien Muzard Maranges, Burgundy, France	2017	\$69
Didier Fornerol Côte de Nuits-Villages, Burgundy, France	2018	\$116
Domaine de Montille Nuits-Saint-Georges "Aux Saint-Juliens," Burgundy, France	2017	\$168
Armand Rousseau "Charmes-Chambertin" Burgundy Grand Cru, France [375ml]	2011	\$291
Domaine de Montille Pommard "Les-Rugiens-bas," Burgundy 1er Cru, France	2011	\$303
Hubert Lignier Morey St. Denis "Les Chaffots," Burgundy 1er Cru, France	2004	\$349
Bernard Dugat-Py Gevrey-Chambertin "Champeaux," Burgundy 1er Cru, France	2008	\$406
Domaine G.Roumier Morey St.-Denis "Clos de la Bussière," Burgundy 1er Cru, France	2013	\$417
Domaine Georges Mugneret-Gibourg Nuits-Saint-Georges "Les Chaîgnots," Burgundy 1er Cru, France	2015	\$460
Méo-Camuzet Nuits-Saint-Georges "Les Perrières," Burgundy 1er Cru, France	2012	\$481
Joseph Roty Griottes-Chambertin, Burgundy Grand Cru, France	2006	\$571
Domaine Dujac Morey Saint-Denis "Clos Saint-Denis," Burgundy Grand Cru, France	2012	\$850
Armand Rousseau Gevrey-Chambertin "Clos St.Jacques," Burgundy 1er Cru, France	2011	\$900
Armand Rousseau "Charmes-Chambertin," Burgundy Grand Cru, France	2012	\$905
Domaine G.Roumier "Bonnes-Mares," Burgundy Grand Cru, France	2009	\$1158
Domaine De La Romanee-Conti "Échézeaux" Burgundy Grand Cru, France	2011	\$2003

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# LOW GRIP, HIGH PLEASURE

## The Côte d'Or Feminine

Domaine Marquis D'Angerville Volnay "Champans," Burgundy 1er Cru, France	2012	\$331
Domaine G.Roumier Chambolle-Musigny, Burgundy, France	2014	\$360
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
Domaine des Comtes Lafon Volnay-Santenots du Milleu, Burgundy 1er Cru, France	2013	\$410
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 "Richebourg" Burgundy Grand Cru, France	2011	\$2995
Domaine De La Romanee-Conti "La Tâche," Burgundy Grand Cru, France	2004	\$3123
Domaine De La Romanee-Conti "La Tâche," Burgundy Grand Cru, France	2005	\$6395

# 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

My Essential Rosé, Provence, France	2018	\$36
Scarbolo "Il Ramato," Grave, Friuli, Italy	2018	\$46
Istine Rosato, Radda, Tuscany, Italy	2017	\$48
Tiberio Cerasuolo d'Abruzzo, Abruzzo, Italy	2017	\$49
Habit Grenache Rosé "Demetria Vineyard," Santa Ynez Valley, California	2018	\$55
Domaine Pradeaux Rosé, Bandol, France	2019	\$81
Domaine Tempier Rosé, Bandol, France	2018	\$112

## Barbera and Blends

### True North

Vietti Barbera d'Asti "Tre Vigne," Piemonte, Italy	2017	\$42
Iuli Barbera del Monferrato "Umberta," Piemonte, Italy	2019	\$52
Cigliuti Barbera d'Alba "Vigna Serraboella," Piemonte, Italy	2018	\$61
Rivetto Barbera d'Alba "Zio Nando," Piemonte, Italy	2016	\$87
Vietti Barbera d'Alba "Vigna Scarrone," Piemonte, Italy	2017	\$112
Giacomo Conterno Barbera d'Alba "Vigna Francia," Serralunga d'Alba, Piemonte, Italy [1500 ml]	2015	\$391

# 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	\$52
Castro Candaz Ribeira Sacra, Galicia, Spain	2017	\$55
Pedro Parra Cinsault "Imaginador," Itata, Chile	2018	\$58
Musar Jeune Rouge, Bekaa Valley, Lebanon	2018	\$58
Bodegas Ramirez de la Piscina Rioja Reserva, Rioja, Spain	2015	\$62
Famille Dutraive Fleurie "La Tonne," Beaujolais, France	2018	\$68
Martin Woods Gamay Noir "Havlin Vineyard," Willamette Valley, Oregon	2017	\$80
Grgich Hills Zinfandel, Napa Valley, California	2014	\$84
Le Clos du Caillou Côtes-du-Rhone "Les Quartz," Southern Rhone, France	2017	\$103
Famille Brunier Châteauneuf-du-Pape "Piedlong" Southern Rhone, France	2015	\$120
Goyo García Viadero "Finca el Peruco," Ribera del Duero, Spain	2014	\$138
Louis M. Martini Zinfandel "Gnarly Vine," Monte Rosso Vineyards, Sonoma County, California	2016	\$159
Château Pradeaux "Cuvée X," Bandol, Provence, France	2007	\$201
Domaine de la Grange des Pères, Pays D'Hérault, Languedoc, France	2015	\$291
Tenuta delle Terre Nere Etna Rosso "Feudo di Mezzo," Sicily, Italy [1500 ml]	2005	\$329
Daphne Glorian "Clos Erasmus," Gratallops, Priorat, Spain	2012	\$392
Vega Sicilia "Valbuena 5," Ribera del Duero, Valladolid, Spain	2010	\$420
Terroir al Limit Priorat, "Les Manyes," Priorat, Catalunya, Spain	2013	\$489
Domaine de la Grange des Pères, Pays D'Hérault, Languedoc, France [1500 ml]	2015	\$591
Chateau Rayas Châteauneuf-du-Pape, France	2006	\$1218
Chateau Rayas Châteauneuf-du-Pape, France	2009	\$1462

# 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

Matthiasson "Village Bottling No. 2," Cabernet Sauvignon, Napa Valley, California	2018	\$74
Tenuta Sant'Elena "Tato," Isonzo, Friuli, Italy	1999	\$76
Mayacamas Cabernet Sauvignon, Napa Valley, California	2016	\$105
Domaine Eden Cabernet Sauvignon, Santa Cruz Mountains, California	2016	\$112
White Rock Vineyards "Claret," Napa Valley, California	2016	\$112
Tzum "Fèis Spring Ephemeral," Columbia Gorge, Oregon	2018	\$120
Chateau Cantemerle, Haut-Medoc, Bordeaux, France	2015	\$135
Le Serre Nuove Dell'Ornellaia, Bolgheri, Tuscany, Italy	2017	\$175
Mount Eden Vineyards Cabernet Sauvignon, Santa Cruz Mountains, California	2014	\$178
Domaine de Trévallon, Les Baux de Provence, France	2014	\$192
Dunn Vineyards Cabernet Sauvignon, Napa Valley, California	2016	\$234
Larkmead Cabernet Sauvignon, Napa Valley, California	2016	\$255
Mayacamas Cabernet Sauvignon, Mt. Veeder, Napa Valley, California	2015	\$286
Castello dei Rampolla "d'Alceo," Panzano, Tuscany, Italy	2007	\$426
Geurrieri Gonzaga "San Leonardo," Trentino, Italy	1994	\$450
Tenuta di Trinoro Rosso Toscana, Sarteano, Tuscany, Italy	2012	\$457

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# DRY, AROMATIC, STRUCTURED

## Cabernet

### The Left Bank

Tenuta di Trinoro Rosso Toscana, Sarteano, Tuscany, Italy	2013	\$457
Continuum "Sage Mountain Vineyard," Napa Valley, California	2016	\$514
Tenuta San Guido "Sassicaia," Bolgheri, Tuscany, Italy	2015	\$520
Dalla Valle Cabernet Sauvignon, Napa Valley, California	2016	\$541
Tenuta dell'Ornellaia "Ornellaia," Bolgheri, Tuscany, Italy	2012	\$631
Tenuta dell'Ornellaia "Ornellaia," Bolgheri, Tuscany, Italy	2011	\$644
Chateau La Mission Haut-Brion, Graves, Bordeaux, France	1998	\$946
Dalla Valle "Maya," Napa Valley, California	2016	\$1081
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

Château bel Orme Tronquoy de Lalande, Haut-Médoc, Bordeaux, France	2016	\$78
Mayacamas Merlot, Mt. Veeder, Napa Valley, California	2015	\$79
Petrussa "Rosso Petrusa," Friuli Colli Orientali, Friuli, Italy	2016	\$85
Ronco del Gnemiz "Pupillo," Friuli Colli Orientali, Friuli, Italy	2017	\$96
Domaine de Galouchey "Vin de Jardin," Bordeaux, France	2016	\$112
La Castellada "Rosso della Castellada," Collio Goriziano, Friuli, Italy	2000	\$210
Tenuta di Trinoro "Campo di Magnacosta," Sarteano, Tuscany, Italy	2014	\$237
Livio Felluga Rosazzo Riserva "Sossó," Friuli Colli Orientali, Friuli, Italy	1993	\$240
Roberto Voerzio Merlot "Pissota," Langhe, Piemonte, Italy	2010	\$249
Miani Rosso, Friuli Colli Orientali, Friuli, Italy	2015	\$267
La Gaffeliere Saint Emilion, 1er Grande Cru Classe, 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

# 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

Miani Merlot, "Filip," Friuli Colli Orientali, Friuli, Italy	2012	\$525
Giuseppe Quintarelli "Alzero," Veneto, Italy	2009	\$875
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	2017	\$55
G.D. Vajra Langhe Nebbiolo, Piemonte, Italy	2019	\$61
ArPePe Rosso di Valtellina, Lombardia, Italy	2018	\$87
Elvio Cogno Langhe Nebbiolo "Montegrilli, Piemonte, Italy	2017	\$90
Antoniolo Gattinara, Piemonte, Italy	2014	\$120
Alessandria Barolo, Piemonte, Italy	2015	\$128
Luke Lambert Nebbiolo, Yarra Valley, Australia	2016	\$140
Produttori del Barbaresco Barbaresco Riserva "Ovello," Piemonte, Italy	2014	\$140
Brovia Barolo, Castiglione Falletto, Piemonte, Italy	2016	\$153
Proprietà Sperino "Uvaggio," Lessona, Piemonte, Italy [1500 ml]	2012	\$160
Cascina Chicco Barolo "Rocche di Castelletto," Monforte d'Alba, Piemonte, Italy	2012	\$160
G.D. Vajra Barolo "Coste di Rose," Barolo, Piemonte, Italy	2016	\$160
Conti Boca, Piemonte, Italy	1991	\$165
Alessandria Barolo "Gramolere," Monforte d'Alba, Piemonte, Italy	2015	\$171
Giovanni Canonica Barolo "Paiagallo," Barolo, Piemonte, Italy	2009	\$175
Cascina Fontana Barolo "Vecchia Vigne," Monforte d'Alba, Piemonte, Italy	2013	\$189
Margherita Otto Barolo, Monforte d'Alba, Piemonte, Italy	2015	\$189
Alessandria Barolo "Monvigliero," Verduno, Piemonte, Italy	2015	\$210
Castello di Verduno Barolo Riserva "Monvigliero," Verduno, Piemonte, Italy	2012	\$232

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## Nebbiolo

### Grape of the Fog

Sottimano Barbaresco Riserva, Barbaresco, Piemonte, Italy	2010	\$255
Nervi-Conterno Gattinara "Vigna Molsino," Piemonte, Italy	2014	\$270
Alessandria Barolo "Monvigliero," Verduno, Piemonte, Italy	1995	\$270
Roagna Barolo "Pira," Castiglione Falletto, Piemonte, Italy	2013	\$285
Giacomo Conterno Langhe Nebbiolo "Cerretta," Serralunga d'Alba, Piemonte, Italy	2009	\$295
Dominico Clerico Barolo "Percristina," Monforte d'Alba, Piemonte, Italy	2005	\$330
Aldo Conterno Barolo "Cicala," Monforte d'Alba, Piemonte, Italy	2010	\$346
G.D. Vajra Barolo "Bricco delle Viole," Barolo, Piemonte, Italy [1500 ml]	2010	\$360
Vietti Barolo "Lazzarito," Serralunga d'Alba, Piemonte, Italy	2014	\$360
Vietti Barolo "Lazzarito," Serralunga d'Alba, Piemonte, Italy	2012	\$360
Vietti Barolo "Brunate," La Morra, Piemonte, Italy	2012	\$360
Vietti Barolo "Rocche di Castiglione," Castiglione Falletto, Piemonte, Italy	2012	\$360
Vietti Barolo "Brunate," La Morra, Piemonte, Italy	2008	\$415
Vietti Barolo "Rocche di Castiglione," Castiglione Falletto, Piemonte, Italy	2006	\$415
Bartolo Mascarello Barolo, Barolo/La Morra, Piemonte, Italy	2012	\$424
Giuseppe Rinaldi Barolo "Tre-Tine," Barolo, Piemonte, Italy	2010	\$424
Giacomo Conterno Barolo "Cascina Francia," Serralunga d'Alba, Piemonte, Italy	2005	\$426
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# DRY, AROMATIC, STRUCTURED

## Nebbiolo

### Grape of the Fog

Giacomo Conterno Barolo "Cascina Francia," Serralunga d'Alba, Piemonte, Italy	2007	\$426
Gaja Langhe Nebbiolo "Sperss," Serralunga d'Alba, Piemonte, Italy	2009	\$429
Giuseppe Rinaldi Barolo "Brunate-Le Coste," Barolo, Piemonte, Italy	2005	\$437
AR.PE.PE Valtellina Superiore Riserva "Rocce Rosse," Sassella, Lombardia, Italy [1500ml]	1999	\$450
Massolino Barolo "Vigna Rionda," Serralunga d'Alba, Piemonte, Italy	2000	\$495
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
Paolo Scavino Barolo Riserva "Bric d'el Fiasc," Castiglione Falletto, Piemonte, Italy	2008	\$589
Vietti Barolo Riserva "Villero," Castiglione Falletto, Piemonte, Italy	2006	\$678
Vietti Barolo "Rocche," Castiglione Falletto, Piemonte, Italy	1988	\$721
Roberto Voerzio Barolo Riserva 10 Anni "Fossati Case Nere," La Morra, Piemonte, Italy	2006	\$739

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# DRY, AROMATIC, STRUCTURED

## Nebbiolo

### Grape of the Fog

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
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

Trediberri Dolcetto, "Bricco Mollea," Dogliani, Piemonte, Italy	2019	\$46
Bodegas Albamar Ribeira Sacra "Fusco," Spain	2017	\$56
Kante Terrano, Carso, Friuli, Italy	2010	\$64
Petrussa Schioppettino, Friuli Colli Orientali, Friuli, Italy	2017	\$80
Ronco del Gnemiz Schioppettino Friuli Colli Orientali, Friuli, Italy	2016	\$96
Vignai da Duline Schioppettino "La Duline," Friuli, Italy	2017	\$103
Vignai da Duline "Morus Nigra," Friuli Colli Orientali, Friuli, Italy	2014	\$146
Arnaldo Caprai Montefalco Sagrantino "25 anni," Umbria, Italy	2009	\$180
Allegrini Amarone Della Valpolicella, Veneto, Italy	2015	\$180
Terradora di Paolo Taurasi "Pago dei Fusi," Campania, Italy	2008	\$183
Galardi "Terra di Lavoro," Campania, Italy	2009	\$195
Villa Spinosa Amarone Della Valpolicella Classico, "Guglielmi di Jago," Veneto, Italy	2004	\$276
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	2008	\$390
Giuseppe Quintarelli "Rosso del Bepi," Veneto, Italy	2010	\$413
Giuseppe Quintarelli "Amarone Della Valpolicella Riserva," Veneto, Italy	2009	\$1250

# 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

Poggerino Chianti Classico, Radda, Tuscany, Italy	2017	\$50
Isole E Olena Chianti Classico, Barberino Val d'Elsa, Tuscany, Italy	2016	\$65
Le Boncie "Il Cinque," Castelnuovo Berardenga, Tuscany, Italy	2018	\$93
Castell'in Villa Chianti Classico Riserva, Castelnuovo Berardenga, Tuscany, Italy	2013	\$128
Castello di Monsanto Chianti Classico Gran Selezione "Il Poggio," Barberino Val d'Elsa, Tuscany, Italy	2014	\$156
San Giusto A Rentennano "Percarlo," Gaiole, Tuscany, Italy	2010	\$256
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	2010	\$395
Montevertine "Le Pergole Torte," Radda, Tuscany, Italy	2011	\$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	\$790

# 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

Poderi Sanguineto I e II Rosso di Montepulciano, Tuscany, Italy	2018	\$62
Salicutti Rosso di Montalcino Riserva Tuscany, Italy	2017	\$135
Padelletti Brunello di Montalcino, Tuscany, Italy	2012	\$155
Pietroso Brunello di Montalcino, Tuscany, Italy	2013	\$180
Le Ragnaie Brunello di Montalcino, Tuscany, Italy	2013	\$192
Biondi-Santi Rosso di Montalcino, Tuscany, Italy	2015	\$249
Stella di Campalto Rosso di Montalcino Riserva, Tuscany, Italy	2014	\$258
Stella di Campalto Brunello di Montalcino Riserva, Tuscany, Italy	2010	\$300
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2011	\$356
Il Marroneto Brunello di Montalcino "Madonna delle Grazie," Tuscany, Italy	2011	\$406
Salvioni Brunello di Montalcino, Tuscany, Italy	2010	\$438
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2008	\$497
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2004	\$512

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# DRY, AROMATIC, STRUCTURED

## Sangiovese

### Blood of Jupiter

Poggio di Sotto Brunello di Montalcino, Tuscany, Italy	2008	\$540
Il Paradiso di Manfredi Brunello di Montalcino, Tuscany, Italy [1500 ml]	2004	\$584
Poggio di Sotto Brunello di Montalcino, Tuscany, Italy	2009	\$618
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
Moric Blaufränkisch "Lutzmannsburg," Alte Reben, Mittelburgenland, Burgenland, Austria	2013	\$270
Moric Blaufränkisch "Neckenmarkt," Alte Reben, Mittelburgenland, Burgenland, Austria	2013	\$270

# 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. Winemakers 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.

# B L A C K & B L U E

## Syrah Lavender Wake

J.L Chave Saint-Joseph "Offerus," Northern Rhone, France	2017	\$74
Pax Syrah "North Coast," Sonoma County, California	2017	\$84
Arcadian Syrah "Stolpman Vineyard," Santa Ynez Valley, California	2008	\$96
Ochota Barrels Syrah "I Am the Owl," Adelaide Hills, Australia	2017	\$136
J.L Chave Hermitage "Farconnet," Northern Rhone, France	2015	\$151
Hyde de Villaine Syrah "Californio," Carneros, California	2014	\$174
Jean-Michel Gerin Côte Rôtie "Champin Le Seigneur," Northern Rhone Valley, France	2014	\$180
Rene Rostaing Côte-Rôtie "Ampodium," Northern Rhone, France	2015	\$183
Jean-Baptiste Souillard Côte-Rôtie "Coteaux de Bassenon," Northern Rhone, France	2016	\$252
Jamet Côte-Rôtie, Northern Rhone, France	2013	\$303
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
Jamet Côte-Rôtie, Northern Rhone, France	1999	\$900

# 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

Domaine La Tour Vielle Banyuls "Rimage," Roussillon, France	2017	\$14 glass
Royal Tokaji Wine Company Tokaji Aszú 5 Puttonyos, Tokaji-Hegyalia, Hungary	2016	\$21 glass
Vietti Moscato d'Asti, Piemonte, Italy	2019	\$45
Braida Brachetto d'Acqui, Piemonte, Italy	2018	\$58
Domaine La Tour Vielle Banyuls "Rimage," Roussillon, France	2015	\$68
Badia a Coltibuono Vin Santo, Gaiole, Tuscany, Italy [375 ml]	2011	\$106
The Rare Wine Co. Madeira "Charleston Sercial," Madeira, Portugal	M.V.	\$107
Royal Tokaji Wine Company Tokaji Aszú 5 Puttonyos, Tokaji-Hegyalia, Hungary [500 ml]	2016	\$128
Isole E Olena Vin Santo, Tuscany, Italy [375 ml]	2004	\$128
Royal Tokaji Wine Company Tokaji Aszú 6 Puttonyos, "Mézes Mály," Tokaji-Hegyalia, Hungary [500 ml]	2007	\$330
Giuseppe Quintarelli Recioto della Valpolicella Classico, Veneto, Italy [750 ml]	1990	\$695