

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

	Glass	Tajut
<b>Bubbles</b>		
Le Monde M.V. Spumante Ribolla Gialla, Grave, Friuli, Italy	\$13	\$6.5
Bertrand-Delespierre M.V. Extra Brut "Enfant de la Montagne," Premier Cru, Montagne de Reims, Champagne, France	\$30	\$15
Krug M.V. Brut "Grand Cuvée," Montagne de Reims, France	\$40	\$20

## White

Scarpetta 2018 Friulano "Frico," Friuli Venezia Giulia, Friuli, Italy	\$12	\$6
Rojac 2019 Malvazija, Istra, Slovenia	\$14	\$7
Régis Minet 2019 Pouilly Fumé "Vieilles Vignes," Central Loire Valley, France	\$20	\$10
Emmerich Knoll 2018 Grüner Veltliner Federspiel "Loibner," Wachau, Austria	\$22	\$11
Edi Keber 2018 "Collio," Collio Goriziano, Friuli, Italy	\$22	\$11
Roland Lavantureux 2019 Chablis, Burgundy, France	\$25	\$12.5

## Rosé

Peyrassol 2020 Rosé "Cuvée des Commandeurs," Côtes de Provence, Provence, France	\$16	\$8
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## Red

J. Hofstätter 2018 Pinot Nero "Meczan," Alto-Adige, Italy	\$16	\$8
Iuli 2019 Barbera del Monferrato "Umberta," Piemonte, Italy	\$16	\$8
Istine 2018 Chianti Classico, Radda, Tuscany, Italy	\$20	\$10
Petrussa 2018 Schioppettino, Friuli Colli Orientali, Friuli, Italy	\$27	\$13.5
Frog's Leap 2017 Cabernet Sauvignon "Estate Grown," Rutherford, Napa Valley, California	\$35	\$17.5

# 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

Vincent Couche Extra Brut "Élégance," Aube, France	M.V.	\$96
Ruinart Brut Blanc de Blancs, Montagne de Reims, France [375 ml]	M.V.	\$100
Jacques Lassaigne Extra Brut Blanc de Blancs "Les Vignes de Montgueux," Aube, France	M.V.	\$112
Marie-Courtin Extra Brut Blanc de Noirs "Rèsonance," Aube, France	M.V.	\$128
H.Billiot & Fils Brut Rosé, Grand Cru Ambonnay, Montagne de Reims, France	M.V.	\$154
Champagne Georges Laval Extra Brut "Garennnes," Cumières, Vallée de la Marne, France	M.V.	\$168
Eric Rodez Brut Grand Cru "Cuvée des Crayères," Ambonnay, Montagne de Reims	M.V.	\$177
Pierre Gerbais, Extra Brut, "Grains de Celles," Celles-sur-Ource, Aube, France	M.V.	\$177
Jacques Lassaigne Extra Brut Blanc de Blancs "La Colline Inspirée," Aube, France	M.V.	\$183
Jacques Lassaigne Extra Brut Blanc de Blancs "Le Cotet," Aube, France	M.V.	\$183
Huré Frères Extra Brut "Memoire," Ludes, Montagne de Reims, France	M.V.	\$193

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# B U B B L E S

## Champagne

### Pushing the Envelope

Billecart-Salmon Brut "Sous Bois," Vallée de la Marne, France	M.V.	\$198
J.Lassalle Brut Blanc de Blancs, Chigny-les-Roses, Montagne de Reims, France	2009	\$225
Chartogne-Taillet Extra Brut Blanc de Noirs "Les Couarres," Merfy, Montagne de Reims, France	2015	\$231
Delamotte Brut Blanc de Blancs, Le Mesnil-sur-Oger, Côte des Blancs, France	2012	\$253
Pierre Peters Blanc de Blancs "Les Chetillons," Grand Cru Le Mesnil-sur-Oger, Cote des Blancs, France	2011	\$289
Krug Brut "Grande Cuvée," Montagne de Reims, France	M.V.	\$316
Selosse Blanc de Blancs "Initial," Grand Cru, Cote des Blancs, France	M.V.	\$393
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
Philipponnat Brut "Clos des Goisses," Mareuil-sur-Aÿ, Vallée de la Marne, France	2005	\$532

# B U B B L E S

## Champagne Pushing the Envelope

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# B U B B L E S

## 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
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

Bisol Brut Prosecco "Jeio," Veneto, Italy	M.V.	\$39
Le Monde Spumante Ribolla Gialla, Grave, Friuli, Italy	M.V.	\$45
Scarpetta Brut Rosé "Timido," Italy	M.V.	\$46

## Riesling and Chenin Blanc Sweet and Sour

Hexamer Riesling "Quarzit," Nahe, Germany	2019	\$52
Selbach Oster Riesling Kabinett "Zeltinger Sonnenuhr," Mosel, Germany	2018	\$55
Habit Chenin Blanc "Jurassic Park Vineyard," Santa Ynez Valley, California	2017	\$64
Leitz Riesling Spätlese "Rüdesheimer Magdalenenkreuz," Rheingau, Germany	2018	\$64
Domaine Huet Chenin Blanc Demi-Sec "Clos du Bourg," Vouvray, Loire Valley, France	2017	\$78
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
Ronco del Gnemiz Sauvignon "Salici," Friuli Colli Orientali, Friuli, Italy	2019	\$103
Venica Sauvignon "Ronco delle Mele," Collio Goriziano, Friuli, Italy	2019	\$122
Domaine Vacheron Sancerre, Central Loire Valley, France	2019	\$128
La Castellada Sauvignon, Collio Goriziano, Friuli, Italy	2008	\$157
Borgo del Tiglio Sauvignon Selezione, Collio Goriziano, Friuli, Italy	2009	\$161
François Cotat Sancerre "Cul de Beaujeu," Chavignol, Central Loire Valley, France	2018	\$165
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 "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 Central Loire Valley, France	2016	\$255
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
Valle Friulano, Friuli Colli Orientali, Friuli, Italy	2018	\$46
Gradis'Ciutta Friulano, Collio Goriziano, Friuli, Italy	2015	\$55
Petrussa Friulano, Friuli Colli Orientali, Friuli, Italy	2019	\$55
Mitja Sirk Friulano "Bianco," Collio Goriziano, Friuli, Italy	2019	\$64
Ronco del Gnemiz Friulano "San Zuan," Friuli Colli Orientali, Friuli, Italy	2019	\$103
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

# 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
Salomon Undhof Grüner Veltliner "Wieden," Kremstal, Austria	2019	\$53
Bründlmayer Grüner Veltliner "Terrassen," Kamptal, Austria	2019	\$71
Emmerich Knoll Grüner Veltliner Federspiel "Loibner," Wachau, Austria	2018	\$72
Veyder-Malberg Grüner Veltliner "Loibner," Wachau, Austria	2017	\$132
Veyder-Malberg Grüner Veltliner "Liebedich," Wachau, Austria [1500 ml]	2018	\$160
Veyder-Malberg Grüner Veltliner "Weitenberg," Wachau, Austria	2017	\$190
Bründlmayer Grüner Veltliner "Ried Lamm," Kamptal, Austria	2018	\$201

# 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

Rojac Malvazija, Istra, Slovenia	2015	\$58
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
Zidarich Vitovska, Carso, Friuli, Italy	2016	\$128
Vodopivec Vitovska "Origine," Carso, Friuli, Italy	2015	\$142
La Castellada Ribolla Gialla, Collio Goriziano, Friuli, Italy	2008	\$157
Radikon "Oslavje," Oslavia, Collio Goriziano, Friuli, Italy [1000 ml]	2008	\$178
Vodopivec Vitovska "Solo," Carso, Friuli, Italy	2012	\$178
Gravner Ribolla Gialla, Oslavia, Friuli, Italy	2012	\$222
Radikon "Fuori dal Tempo," Oslavia, Collio Goriziano, Friuli, Italy [1000 ml]	2000	\$391

## Malvasia Istriana, Vitovska, Ribolla Gialla

Rojac Malvazija, Istra, Slovenia	2019	\$51
Serena Palazzolo Ribolla Gialla, Friuli Colli Orientali, Friuli, Italy	2018	\$71
Serena Palazzolo Malvasia, Friuli Colli Orientali, Friuli, Italy	2018	\$76
Venica Malvasia "Pètris," Collio Goriziano, Friuli, Italy	2019	\$85
Meroi Malvasia "Zitelle," Friuli Colli Orientali, Friuli, Italy	2015	\$155

# 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
Dalía Marís "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
Edi Keber "Collio," Collio Goriziano, Friuli, Italy	2018	\$71
J.L.Chave Saint-Joseph Blanc "Circa," Northern Rhone, France	2018	\$71
Domaine de l'Horizon, "L'Esprit de l'Horizon," Côtes Catalanes, Roussillon, France	2016	\$84
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
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	2012	\$198
Miani "Bianco," Friuli Colli Orientali, Friuli, Italy	2014	\$210
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
Colle Stefano Verdicchio di Matelica, Le Marche, Italy	2018	\$52
Clelia Romano Fiano di Avellino “Colli di Lapio,” Campania, Italy	2013	\$55
Vietti Arneis, Roero, Piemonte, Italy	2019	\$60
Jean Vullien Chignin-Bergeron “Les Divolettes,” Savoie, France	2018	\$64
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
Ciro Picariello Fiano di Avellino “906,” Campania, Italy	2018	\$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
Benanti Etna Bianco Superiore “Pietra Marina,” Mt. Etna, Sicily, Italy	2015	\$150
Jean-François Ganevat Savagnin “Cuvée Prestige,” Jura, France	2006	\$195
San Lorenzo “Il San Lorenzo,” Marche, Italy	2008	\$198
Azienda Agricola Valentini Trebbiano d’Abruzzo, Abruzzo, Italy	2015	\$434

# 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
Weszeli 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
Domaine Weinbach Riesling, Alsace, France	2018	\$90
Alzinger Riesling Smaragd "Ried Loibenberg," Wachau, Austria	2019	\$138
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]	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
Drouhin-Vaudon Chablis, Burgundy, France	2019	\$61
Athenais Bourgogne, Burgundy, France	2016	\$68
Louis Michel Chablis Burgundy Cru, France	2018	\$74
Les Matheny Chardonnay, Arbois, Jura, France	2015	\$74
Rémi Jobard Bourgogne Blanc, Burgundy, France	2018	\$93
Thierry Pillot Bourgogne Blanc, Burgundy, France	2019	\$100
Domaine Pattes Loup Chablis "Vent d'Ange," Burgundy, France	2018	\$103
Dominique Lafon Bourgogne Blanc, Burgundy, France	2019	\$105
Eleni & Edouard Vocoret Chablis "Le Bas de Chapelot," Burgundy, France	2018	\$110
Michel Niellon Bourgogne Blanc, Burgundy, France	2017	\$119
Pierre Morey Bourgogne Blanc, Burgundy, France	2018	\$119
Joseph Drouhin Meursault, Burgundy, France	2018	\$151
Domaine Roulot Bourgogne Blanc, Burgundy, France	2016	\$162
Jean Noel Gagnard Chassagne-Montrachet "Champ Derrière," Burgundy, France	2019	\$201
Jean-Philippe Fichet Meursault "Le Tesson," Burgundy 1er Cru, France	2019	\$216
Michel Niellon Chassagne-Montrachet "Clos de la Maltroie," Burgundy 1er Cru, France	2016	\$276
Pierre Morey Meursault, Burgundy, France	2018	\$288
Maison Leroy Bourgogne Blanc, Burgundy, France	2019	\$294
Domaine Dujac Puligny-Montrachet "Les Folatieres," Burgundy 1er Cru, France	2016	\$365

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# FULL BODIED, RICH & ROUND

## Chardonnay

### The Motherland

Domaine Marquis D'Angerville Meursault "Santenots," Burgundy 1er Cru, France	2017	\$393
Domaine Leflaive Puligny-Montrachet "Clavoillon," Burgundy 1er Cru, France	2015	\$412
Domaine du Martray Corton-Charlemagne, Burgundy Grand Cru, France	2004	\$486
François Raveneau Chablis "Montée de Tonnerre," Burgundy 1er Cru, France	2015	\$500
Domaine Roulot Meursault "Porusot," Burgundy 1er Cru, France	2013	\$640
Domaine Leflaive Puligny-Montrachet "Les Pucelles," Burgundy 1er Cru, France	2015	\$765
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
Coche-Dury Corton-Charlemagne, Burgundy Grand Cru, France	2011	\$4000

# 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

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 "Corrado di Manzano," Friuli Colli Orientali, Friuli, Italy	2019	\$125
Ronco del Gnemiz Chardonnay "Sol," Friuli Colli Orientali, Friuli, Italy	2017	\$157
Miani Chardonnay, Friuli Colli Orientali, Friuli, Italy	2014	\$210

# 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
Arnot-Roberts Chardonnay "Watson Ranch," Napa, California	2016	\$77
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
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
J. Hofstätter Pinot Nero "Meczan," Alto Adige, Italy	2018	\$72
Whitcraft Winery Pinot Noir Santa Rita Hills, Santa Barbara, California	2019	\$84
Failla Pinot Noir, Sonoma Coast, California	2019	\$87
Smockshop Band Pinot Noir "Spring Ephemeral," Columbia Gorge, Oregon	2017	\$100
Littorai Pinot Noir, Sonoma Coast, California	2019	\$122
Ceritas Pinot Noir "Elliot," Sonoma Coast, California	2018	\$144

# LOW GRIP, HIGH PLEASURE

## The Côte d'Or

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.

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.

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

Domaine Paul Pillot Bourgogne Rouge, Burgundy, France	2019	\$100
Louis Boillot & Fils Volnay "Les Angles," Burgundy 1er Cru, France	2017	\$138
Domaine de Montille Nuits-Saint-Georges "Aux Saints-Juliens," Burgundy, France	2018	\$156
Domaine Marc Roy Gevrey-Chambertin "Vieilles Vignes," Burgundy, France	2016	\$159
Maison de Montille Pommard "Pomone," Burgundy 1er Cru, France	2018	\$204
Dominique Lafon Beaune "Les Grèves," Burgundy 1er Cru, France	2019	\$228
Chanterèves Pommard, Burgundy, France	2019	\$228
Henri Gouges Nuits-Saint-Georges "Les Pruliers," Burgundy 1er Cru, France	2017	\$240
Henri Gouges Nuits-Saint-Georges "Clos des Porrets St-Georges," Burgundy 1er Cru, France	2018	\$240
Domaine Lucien Boillot & Fils Volnay "Les Caillerets," Burgundy 1er Cru, France	2017	\$240
Génot-Boulangier Pommard "Clos Blanc," Burgundy 1er Cru, France	2017	\$243
Domaine Arnoux-Lachaux Chambolle-Musigny, Burgundy, France	2018	\$348
Hubert Lignier Morey St. Denis "Les Chaffots," Burgundy 1er Cru, France	2004	\$349
David Duband Chambolle-Musigny "Les Gruenchers," Burgundy 1er Cru, France	2017	\$360
Domaine Marquis D'Angerville Volnay "Fremiet," Burgundy 1er Cru, France	2014	\$375
Domaine Michel Lafarge Volnay "Clos des Chênes," Burgundy 1er Cru, France	2013	\$379
Bernard Dugat-Py Gevrey-Chambertin "Champeaux," Burgundy 1er Cru, France	2008	\$406

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# LOW GRIP, HIGH PLEASURE

## The Côte d'Or

Domaine des Comtes Lafon Volnay-Santenots du Milleu, Burgundy 1er Cru, France	2013	\$410
Domaine G.Roumier Morey St.-Denis "Clos de la Bussière," Burgundy 1er Cru, France	2013	\$417
Domaine Arnoux-Lachaux Vosne-Romanée "Les Chaumes," Burgundy 1er Cru, France	2017	\$447
Domaine Jean Grivot Nuits-Saint-Georges "Aux Boudots," Burgundy 1er Cru, France	2012	\$450
Armand Rousseau Gevrey-Chambertin "Les Cazetiers," Burgundy 1er Cru, France	2013	\$455
Domaine Dujac Gevrey-Chambertin "Aux Combottes," Burgundy 1er Cru, France	2014	\$560
Joseph Roty Griottes-Chambertin, Burgundy Grand Cru, France	2006	\$571
Jean-Marie Fourrier "Échézeaux," Burgundy Grand Cru, France	2012	\$659
Domaine Dujac "Clos Saint-Denis," Burgundy Grand Cru, France	2012	\$850
Armand Rousseau "Charmes-Chambertin," Burgundy Grand Cru, France	2012	\$905
Armand Rousseau Gevrey-Chambertin "Clos St.Jacques," Burgundy 1er Cru, France	2011	\$975
E. Rouget "Échézeaux," Burgundy Grand Cru, France	2013	\$1006
Maison Leroy Volnay "Les Angles," Burgundy 1er Cru, France	2000	\$1345
Domaine De La Romanee-Conti "Échézeaux," Burgundy Grand Cru, France	2011	\$2003
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	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
Peyrassol Rosé "Cuvée des Commandeurs," Côtes de Provence, Provence, France	2020	\$58
Bisson Ciliegiole, Portofino, Liguria, Italy	2019	\$60
Nervi-Conterno Rosato "Il Rosato," Piemonte, Italy	2020	\$68
Pierre-Yves Colin-Morey Rosé, Burgundy, France	2020	\$87
Château Pradeaux Rosé, Bandol, France	2020	\$87
Domaine Tempier Rosé, Bandol, France	2018	\$112
Château Simone Rosé, Palette, France	2019	\$168
Azienda Agricola Valentini Cerasuolo d'Abruzzo, Abruzzo, Italy	2019	\$420

## Barbera and Blends

### True North

Iuli 2019 Barbera del Monferrato "Umberta," Piemonte, Italy	2019	\$52
Cigliuti Barbera d'Alba "Vigna Serraboella," Piemonte, Italy	2018	\$65
Braida Barbera d'Asti "Bricco dell'Uccellone," Piemonte, Italy	2016	\$168

# 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
Pedro Parra Cinsault "Imaginador," Itata, Chile	2018	\$58
Musar Jeune Rouge, Bekaa Valley, Lebanon	2018	\$58
Famille Dutraive Fleurie "La Tonne," Beaujolais, France	2018	\$68
Le Clos du Caillou Côtes du Rhone "Les Quartz," Southern Rhone, France	2018	\$80
Marcel Lapierre Juliéna, Beaujolais, France	2018	\$92
Cune Rioja Gran Reserva, Rioja, Spain	2014	\$96
Ridge Zinfandel "Lytton Springs," Dry Creek Valley, Sonoma County, California	2018	\$100
Domaine des Tours Vaucluse, Southern Rhone, France	2015	\$103
Robert Biale Vineyards Zinfandel "Black Chicken," Napa Valley, California	2019	\$109
Goyo García Viadero "Finca el Peruco," Ribera del Duero, Spain	2014	\$138
Domaine Tempier "La Migoua," Bandol, France	2018	\$159
Benanti Etna Rosso Riserva "Serra della Contessa Particella no. 587," Mt. Etna, Sicily, Italy	2015	\$195

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# LOW GRIP, HIGH PLEASURE

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

Château Pradeaux "Cuvée X," Bandol, Provence, France	2007	\$201
Tenuta delle Terre Nere Etna Rosso "Feudo di Mezzo," Sicily, Italy [1500 ml]	2005	\$329
Daphne Glorian "Clos Erasmus," Gratallops, Priorat, Spain	2012	\$392
Terroir al Limit Priorat, "Les Manyes," Priorat, Catalunya, Spain	2013	\$489
Chateau Pignan Châteauneuf-du-Pape, France	2009	\$736
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
Cartello Cabernet Sauvignon, Alexander Valley, Sonoma County, California	2018	\$86
Matthiason Cabernet Sauvignon, Napa Valley, California	2017	\$96
Mayacamas Cabernet Sauvignon, Napa Valley, California	2016	\$105
Tzum "Fèis Spring Ephemeral," Columbia Gorge, Oregon	2018	\$120
Frog's Leap Cabernet Sauvignon "Estate Grown," Rutherford, Napa Valley, California	2018	\$145
Le Serre Nuove Dell'Ornellaia, Bolgheri, Tuscany, Italy	2018	\$175
Domaine de Trévallon, Les Baux de Provence, France	2015	\$213
Dunn Vineyards Cabernet Sauvignon, Napa Valley, California	2016	\$234
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	2013	\$457

# DRY, AROMATIC, STRUCTURED

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# DRY, AROMATIC, STRUCTURED

## Cabernet The Left Bank

Tenuta San Guido "Sassicaia," Bolgheri, Tuscany, Italy	2016	\$531
Dalla Valle Cabernet Sauvignon, Napa Valley, California	2016	\$541
Tenuta dell'Ornellaia "Ornellaia," Bolgheri, Tuscany, Italy	2012	\$631
Tenuta San Guido "Sassicaia," Bolgheri, Tuscany, Italy	2004	\$864
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 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

Mayacamas Merlot, Mt. Veeder, Napa Valley, California	2015	\$79
Ronco del Gnemiz "Pupillo," Friuli Colli Orientali, Friuli, Italy	2017	\$96
Tercic Merlot, Collio Goriziano, Friuli, Italy	2015	\$100
Domaine de Galouchey "Vin de Jardin," Bordeaux, France	2016	\$112
Charles Joguet Chinon "Clos de la Dioterie," Loire, France	2013	\$132
Podversic Damijan "Prelit," Gorizia, Friuli, Italy	2013	\$138
Domaine des Tours Merlot, Vaucluse, Southern Rhone, France	2006	\$168
Tenuta di Trinoro "Campo di Magnacosta," Sarteano, Tuscany, Italy	2014	\$237
Roberto Voerzio Merlot "Pissota," Langhe, Piemonte, Italy	2010	\$249
Vignai da Duline "il Merlot," Friuli Colli Orientali del Friuli, Friuli, Italy	2010	\$260
Miani Rosso, Friuli Colli Orientali, Friuli, Italy	2015	\$267
Le Macchiole "Paleo" Bolgheri, Tuscany, Italy	2016	\$277
Le Macchiole "Messorio," Bolgheri, Tuscany, Italy	2014	\$407
Miani Merlot, "Buri," Friuli Colli Orientali, Friuli, Italy	2012	\$476
Miani Merlot, "Filip," Friuli Colli Orientali, Friuli, Italy	2012	\$525
Giuseppe Quintarelli "Alzero," Veneto, Italy	2009	\$875

# 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

G.D. Vajra Langhe Nebbiolo, Piemonte, Italy	2019	\$61
Cascina Preziosa Spanna, Coste della Sesia, Piemonte, Italy	2017	\$80
Elvio Cogno Langhe Nebbiolo "Montegrilli," Piemonte, Italy	2017	\$90
Trediberri Barolo, La Morra, Piemonte, Italy	2017	\$96
Giacomo Fenocchio Barolo, Monforte d'Alba, Piemonte, Italy	2016	\$100
Produttori del Barbaresco Barbaresco, Piemonte, Italy	2017	\$122
Luke Lambert Nebbiolo, Yarra Valley, Australia	2016	\$140
Brovia Barolo, Castiglione Falletto, Piemonte, Italy	2016	\$153
Produttori del Barbaresco Barbaresco Riserva "Montestefano," Piemonte, Italy	2015	\$157
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
Alessandria Barolo "Gramolere," Monforte d'Alba, Piemonte, Italy	2015	\$171
Giovanni Canonica Barolo "Paiagallo," Barolo, Piemonte, Italy	2013	\$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

# DRY, AROMATIC, STRUCTURED

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# DRY, AROMATIC, STRUCTURED

## Nebbiolo

### Grape of the Fog

Nervi-Conterno Gattinara "Vigna Molsino," Piemonte, Italy	2014	\$270
Roagna Barolo "Pira," Castiglione Falletto, Piemonte, Italy	2013	\$285
Dominico Clerico Barolo "Percristina," Monforte d'Alba, Piemonte, Italy	2005	\$330
Aldo Conterno Barolo "Cicala," Monforte d'Alba, Piemonte, Italy	2010	\$346
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 "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
G.D. Vajra Barolo "Bricco delle Viole," Barolo, Piemonte, Italy [1500 ml]	2010	\$425
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

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# DRY, AROMATIC, STRUCTURED

## Nebbiolo Grape of the Fog

Gaja Langhe Nebbiolo "Sperss," Serralunga d'Alba, Piemonte, Italy	2009	\$429
Giuseppe Rinaldi Barolo "Brunate-Le Coste," Barolo, Piemonte, Italy	2005	\$437
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 del 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
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

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# DRY, AROMATIC, STRUCTURED

## Nebbiolo Grape of the Fog

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	2004	\$2600
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
Petrussa Schioppettino, Friuli Colli Orientali, Friuli, Italy	2018	\$87
Ronco del Gnemiz Schioppettino Friuli Colli Orientali, Friuli, Italy	2018	\$103
Vignai da Duline Schioppettino "La Duline," Friuli, Italy	2017	\$103
Dalía Marís Pignolo "Pignûl," Trevenezie, Italy	2018	\$106
Petrussa Schioppettino "S.Elena," Friuli Colli Orientali, Friuli, Italy	2018	\$116
Vignai da Duline "Morus Nigra," Friuli Colli Orientali, Friuli, Italy	2015	\$120
Allegrini Amarone della Valpolicella Classico, Veneto, Italy	2016	\$190
Foradori Teroldego "Granato," Alto-Adige, Italy	2018	\$165
Galardi "Terra di Lavoro," Campania, Italy	2009	\$195
Moric Blaufränkisch "Lutzmannsburg," Alte Reben, Mittelburgenland, Burgenland, Austria	2013	\$270
Moric Blaufränkisch "Neckenmarkt," Alte Reben, Mittelburgenland, Burgenland, Austria	2013	\$270
Emidio Pepe Montepulciano d'Abruzzo, Abruzzo, Italy	2013	\$300
Miani Refosco, "Cossut," Friuli Colli Orientali, Friuli, Italy	2015	\$321
Emidio Pepe Montepulciano d'Abruzzo, Abruzzo, Italy	2003	\$426
Emidio Pepe Montepulciano d'Abruzzo, Abruzzo, Italy	2008	\$427
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

Istine Chianti Classico, Radda, Tuscany, Italy	2018	\$61
Caparsa Chianti Classico, Radda, Tuscany, Italy	2017	\$61
Isole E Olena Chianti Classico, Barberino Tavarnelle, Tuscany, Italy	2017	\$65
Piemaggio Chianti Classico, Castellina, Tuscany, Italy	2015	\$77
Istine Chianti Classico "Vigna Istine," Radda, Tuscany, Italy	2018	\$116
Istine Chianti Classico "Vigna Casanova Dell'Aia," Radda, Tuscany, Italy	2018	\$116
Istine Chianti Classico "Vigna Cavarchione," Gaiole, Tuscany, Italy	2017	\$116
Piemaggio Chianti Classico Riserva, Castellina, Tuscany, Italy	2013	\$125
Istine Chianti Classico Riserva "Levigne," Radda, Tuscany, Italy	2016	\$125
Monteraponi Chianti Classico "Baron' Ugo," Radda, Tuscany, Italy	2017	\$148
Castello di Monsanto Chianti Classico Gran Selezione "Il Poggio," Barberino Val d'Elsa, Tuscany, Italy	2014	\$156
Isole E Olena "Cepparello," Barberino Tavarnelle, Tuscany, Italy	2017	\$192
Monteraponi Chianti Classico Riserva "Il Campitello," Radda, Tuscany, Italy	2017	\$198
Castello di Monsanto Chianti Classico Riserva "Il Poggio," Barberino Val d'Elsa, Tuscany, Italy	2009	\$213

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## Sangiovese Blood of Jupiter

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
Antinori "Tignanello," Firenze in San Casciano, Tuscany, Italy	2017	\$306
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

Val di Suga Rosso di Montalcino, Tuscany, Italy	2016	\$80
Le Chiuse Rosso di Montalcino, Tuscany, Italy	2018	\$80
Pian dell'Orino "Piandorino," Montalcino, Tuscany, Italy	2018	\$96
Salicutti Rosso di Montalcino, Tuscany, Italy	2016	\$125
Cerbaiona Rosso di Montalcino, Tuscany, Italy	2017	\$132
Caprili Brunello di Montalcino, Tuscany, Italy	2016	\$154
Pian dell'Orino Rosso di Montalcino, Tuscany, Italy	2017	\$157
Pietroso Brunello di Montalcino, Tuscany, Italy	2015	\$180
Il Poggione Brunello di Montalcino, Tuscany, Italy	2016	\$201
Le Ragnaie Brunello di Montalcino, Tuscany, Italy	2015	\$213
Biondi-Santi Rosso di Montalcino "Fascia Rossa," Tuscany, Italy	2014	\$231
Conti Costanti Brunello di Montalcino, Tuscany, Italy	2015	\$246
Biondi-Santi Rosso di Montalcino, Tuscany, Italy	2015	\$249
Stella di Campalto Rosso di Montalcino, Tuscany, Italy	2014	\$258
Stella di Campalto Rosso di Montalcino, Tuscany, Italy	2015	\$282
Pian dell'Orino Brunello di Montalcino, Tuscany, Italy	2015	\$285

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# DRY, AROMATIC, STRUCTURED

## Sangiovese

### Blood of Jupiter

Cerbaiona Brunello di Montalcino, Tuscany, Italy	2011	\$356
Stella di Campalto Brunello di Montalcino Riserva, Tuscany, Italy	2012	\$395
Il Marroneto Brunello di Montalcino "Madonna delle Grazie," Tuscany, Italy	2011	\$406
Salvioni Brunello di Montalcino, Tuscany, Italy	2010	\$438
Stella di Campalto Brunello di Montalcino Riserva, Tuscany, Italy	2013	\$454
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2008	\$497
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2004	\$512
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

## 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.



# BLACK & BLUE

## Syrah Lavender Wake

J.L Chave Saint-Joseph "Offerus," Northern Rhone, France	2017	\$74
Stephane Ogier Syrah "La Rosine," Rhone, France	2016	\$77
Pax Syrah "North Coast," Sonoma County, California	2018	\$84
Franck Balthazar Crozes-Hermitage, Northern Rhone, France	2018	\$90
Domaine Faury Saint-Joseph, Northern Rhone, France	2018	\$93
Arcadian Syrah "Stolpman Vineyard," Santa Ynez Valley, California	2008	\$96
Ochota Barrels Syrah "I Am the Owl," Adelaide Hills, Australia	2017	\$136
Domaine Champet Côte Rôtie "La Viallière," Northern Rhone, France	2019	\$156
Jean Louis Chave Saint-Joseph, Northern Rhone, France	2016	\$173
Jean-Michel Gerin Côte Rôtie "Champin Le Seigneur," Northern Rhone, France	2014	\$180
Rene Rostaing Côte-Rôtie "Ampodium," Northern Rhone, France	2017	\$186
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
Jean Louis Chave Hermitage, Northern Rhone, France	2000	\$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

Vietti Moscato d'Asti, Piemonte, Italy	2020	\$13 glass
Domaine La Tour Vielle Banyuls "Rimage," Roussillon, France	2018	\$14 glass
La Cappuccina Recioto di Soave "Arzimo," Veneto, Italy	2015	\$16 glass
Badia a Coltibuono Vin Santo del Chianti Classico, Gaiole, Tuscany, Italy	2011	\$20 glass
Maculan "Torcolato," Breganze, Veneto, Italy	2016	\$20 glass
Château Les Justices Sauternes, Preignac, Bordeaux, France	2015	\$24 glass
Vietti Moscato d'Asti, Piemonte, Italy	2020	\$45
Braida Brachetto d'Acqui, Piemonte, Italy	2018	\$58
Bodegas Valdespino Oloroso VOS "Don Gonzalo," Jerez, Spain [375 ml]	M.V.	\$68
Domaine La Tour Vielle Banyuls "Rimage," Roussillon, France [500 ml]	2018	\$68
La Cappuccina Recioto di Soave "Arzimo," Veneto, Italy [500 ml]	2015	\$68
Badia a Coltibuono Vin Santo del Chianti Classico, Gaiole, Tuscany, Italy [375 ml]	2011	\$106
The Rare Wine Co. Madeira "Charleston Sercial," Madeira, Portugal	M.V.	\$107
Maculan "Torcolato," Breganze, Veneto, Italy [375 ml]	2016	\$122
Giuseppe Quintarelli Recioto della Valpolicella Classico, Veneto, Italy [750 ml]	1990	\$695