



**Walnut Hill College**

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Founded in 1974 as The Restaurant School

**Wines**

**&**

**Beers**

# Wine List

Wine Spectator  
11th Edition



AWARD OF  
EXCELLENCE

2004- 2018

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January 16, 2019

*“What is the definition of a good wine? It should start and end with a smile” William Sokolin*

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# Wines by the Glass

## Sparkling \$10

Crémant de Bourgogne, Cuvée Walnut Hill College,  
Michel Prunier, N.V., Auxey-Duresses

*Dry, crisp with a savory bouquet of butter and brioche.*

## Whites \$8

Perles de Sauvignon Blanc, Gérard Bertrand, 2017, Pays d'Oc

*Bright citrus and herb flavors with a crisp, refreshing finish.*

Riesling, Réserve, Lucien Albrecht, 2016, Alsace

*Aromas of freshly cut lemon with mineral and floral notes.*

Vermentinu, Domaine Petroni, 2016, Corse

*Crisp, tangy wine with flavors of peach, green apple, and white flowers.*

Languedoc Blanc, Hecht & Bannier, 2016, Languedoc

*Aromatic flavors of apricot, citrus fruit, and white flowers.*

Chardonnay, Louis Latour, 2016, Ardèche

*Ripe aromas of spiced apples, white peach, and pear.*

*Tasting notes provided by Tastevin, the student wine club.*

# Wines by the Glass - \$8

## Rosé

[Rosé de Pressée, Domaine Guillaman, 2016, Côtes de Gascogne](#)

*Fresh and fruity flavors of crushed strawberry and peach.*

## Reds

[Beaujolais Nouveau, Jean Paul Brun, 2018, Burgundy](#)

*Complex bouquet of fresh red fruits with a lingering finish*

[Clos Siguier, 2015, Cahors](#)

*Plum, cherry and blackberry aromas with hints of black tea & smooth tannins.  
95% Malbec with 5% Tannat.*

[Château Pech-Latt, 2015, Corbières](#)

*Powerful flavors of dark berry fruit with notes of spices.*

[Pinot Noir, Domaine Marcel Giraudon, 2017, Burgundy](#)

*Intense aromas of red fruits and spices.*

[Château Jacques Noir, 2016, Saint-Émilion, Bordeaux](#)

*Flavors of juicy dark fruits, with a touch of spice and firm tannins.*

*Tasting notes provided by Tastevin, the student wine club.*

# Champagne and Sparkling Wines

- [701](#) Crémant de Bourgogne, Cuvée Walnut Hill College, Michel Prunier, N.V., Auxey-Duresses, France \$48  
Dry, crisp with a savory bouquet of butter and brioche.
- [702](#) Champagne, Thiénot, Brut, N.V., Champagne, France \$48  
Pleasant flavors of tree fruits, citrus, and white flowers.
- [703](#) Champagne, Grande Cuvée, Moutard Pere et Fils, Brut, N.V. Champagne, France \$35  
Rich aromas of and brioche with a zesty acidity on the palate.
- [704](#) German Gilabert, Rosat, Brut Nature, Cava, N.V., Penedés, Spain \$30  
Fresh and dry with aromas of berries and cream.
- [705](#) Bugey Cerdon, Rosé, “La Cueille”, Patrick Bottex, N.V., Savoie, France \$39  
Slightly sweet, but crisp, fresh and fragrant low alcohol sparkling wine.
- [708](#) Prosecco, Brut, Conegliano Valdobbiadene, Elisabet, N.V., Veneto, Italy \$28  
Fresh and fruity, flavors of green apples and pears, with hints of citrus.

*“Gentlemen, in the little moment that remains to us, between the crisis and the catastrophe, we may as well drink a glass of Champagne” Paul Claude*

# White Wines

## Light Body Whites Wines

Fresh, crisp, easy to drink, perfect as an aperitif or with light dishes

[720](#) Jurançon Sec, Cami Salié. Lionel Osmin, 2014, South West, France \$32  
Fresh flavors of citrus, white peaches, vanilla and white truffles.

[721](#) Perles de Sauvignon Blanc, Gérard Bertrand, 2017, IGP Pays d'Oc \$26  
Bright citrus and herb flavors with a crisp, refreshing finish.

[724](#) Riesling, Réserve, Lucien Albrecht, 2016, Alsace, France \$32  
Aromas of freshly cut lemon with mineral and floral notes.

[725](#) Riesling, Galen Glen, 2014, Lehigh Valley, Pennsylvania \$32  
Dry, with dried orange peels and wet slate.

[726](#) Sancerre, Hubert Brochard, Tradition, 2016, Loire, France \$36  
Strong mineral flavors of flint and limestone with hints of herbs and elderflower.

[732](#) Sauvignonasse, Simcic, 2014, Collio, Italy \$36  
Complex aroma ranging from herbal notes to dried flowers with a touch of minerality.

[733](#) Retsina, Stelios Kechri, N.V., Macedonia, Greece \$32  
Refreshing flavors of white fruits and spearmint with a hint of resin.

*“Wine is Sunlight, held together by water.” Galileo*

# White Wines

## Medium Body Whites Wines

White, fragrant matches well with moderately flavored, savory foods

- [744](#) Graves, Château Gravelle-Lacoste, 2015, Bordeaux, France \$32  
Clean and tangy flavors of grapefruit and kiwi.
- [745](#) Rebula Época, Ferdinand, 2013, Brda, Slovenia \$36  
Complex notes of yellow fruits with concentrated flavors of minerals and herbs.
- [746](#) Grüner Veltliner, Galen Glen, 2015, Lehigh Valley, Pennsylvania \$30  
Dry and crisp with scents of tree fruits and citrus with a touch of white pepper.
- [747](#) Pinot Gris, Ponzi, 2014/15, Willamette Valley, Oregon \$34  
Earthy flavors with aromas of vanilla bean, pear and almonds.
- [749](#) Gewürtztraminer, Handley, 2013/14, Anderson Valley, California \$35  
Fruity, dry, aromatic with flavors of lychee, flowers and citrus.
- [750](#) Gewurztraminer, Domaine Zinck, 2011/15, Alsace France \$38  
Dry with exotic sweet fruits and spices.
- [752](#) Coste Di Raviolo, San Fereolo, 2011, Piedmont, Italy \$45  
Deep flavors of flowers, white fruits and honey.

*“Either give me more wine or leave me alone.” Rumi*

# White Wines

## Medium Body Whites Wines

White, fragrant matches well with moderately flavored, savory foods

- [753](#) Albariño, Albamar, 2017, Galicia, Spain \$40  
Flavors of lemon, pear, and peach, with hints of honey and sea salt.
- [755](#) Gavi, La Meirana, Broglia, 2015, Piedmont, Italy \$38  
Fruity and juicy with flavors of peach, apple and almonds.
- [756](#) Furmint, Evolúció, 2015, Tokaj, Hungary \$28  
Crisp with complex flavors of green apples, citrus peels and minerals.
- [761](#) Gaillac, Domaine de Terrisses, 2014, Southwest, France \$28  
Fresh, soft flavors of green apples and pears.
- [763](#) Languedoc Blanc, Hecht & Bannier, 2016, AOC Languedoc \$30  
Aromatic flavors of apricot, citrus fruit, and white flowers.

*“Give me wine to wash me clean from the weather-stains of care.” Ralph Waldo Emerson*

# White Wines

## Full Body White Wines

Rich, expressive, Whites for flavorful, well-seasoned foods

- [768](#) Chardonnay, Louis Latour, 2016, IGP Ardèche \$26  
Ripe aromas of spiced apples, white peach, and pear.
- [776](#) Vermentinu, Domaine Petroni, 2016, Corse \$28  
Crisp, tangy wine with flavors of peach, green apple, and white flowers.
- [778](#) Falanghina, Taburno, Masseria Frattasi, 2016, Campania, Italy \$32  
Light floral aromas with juicy mineral flavors and a hint of candied fruit.
- [779](#) Dry Muscat, Legado del Moncayo, 2016, Campo de Borja, Spain \$24  
Bright aromas with tropical, nutty flavors.
- [790](#) White4, Vina Robles, 2015, Paso Robles, California \$26  
Fruity aromas of peach and pear with hints of ginger.
- [794](#) Chardonnay, Tripoz, Viellies Vignes, 2015, Burgundy, France \$30  
Buttery and complex wine with flavors of yellow fruit.

*“Nobody ever wrote a great novel drinking water.” Ernest Hemingway*

# Rosé & Orange Wines

[805](#) Rosé de Pressée, Domaine Guillaman, 2016, Côtes de Gascogne, France \$22  
Fresh and fruity flavors of crushed strawberry and peach.

[808](#) Costières de Nîmes Rosé, Domaine De la Petite Cassagne, 2017, Rhone, France \$24  
Bright strawberry and red cherry flavors with hints of spice and sweet herb.

[810](#) Malvasia, Roxanich, 2012, Istria, Croatia \$40  
Intense flavors of flowers, earthy mushrooms, clay and forest floor.

*“Wine is Liquid music.” Anonymous*

# Red Wines

## Light Body Reds

Fruity, low tannin, complements foods of mild intensity

- [822](#) Brouilly, Château Thivin, 2014, Burgundy, France \$36  
Dry, bright red berries and sour cherry with a crisp acidity.
- [823](#) Xinomavro, Young Vines, Thymiopoulos, 2014/16, Naoussa, Greece \$32  
Complex flavors of cherry, blackberry, and plum.
- [826](#) Beaujolais Nouveau, Vieilles Vignes, Jean-Paul-Brun, 2018, Beaujolais, France \$28  
Complex bouquet of fresh red fruits with a lingering finish
- [830](#) Pinot Noir, Domaine Marcel Giraudon, 2017, Burgundy, France \$32  
Intense aromas of red fruits and spices.

*“In water one sees one's own face; but in wine one beholds the heart of another” French proverb*

# Red Wines

## Medium Body Reds

Aromatic, accompanies moderately flavored foods

- [851](#) Médoc, Laffitte Laujac, 2015, Bordeaux \$34  
Complex bouquet of leather with flavors of French oak and blackberry jam.
- [852](#) Vox Vineti, Polyphony, Galloping Cat, 2012, Christiana, Pennsylvania \$35  
Prominent flavors of red fruit and and French wood.
- [854](#) Château la Bourrée, 2015, Bordeaux, France \$25  
Ripe red and blueberry fruit mixed with cedar notes.
- [859](#) Lagone, Aia Vecchia, 2015, Tuscany, Italy \$30  
Delicate aromas of cherry, vanilla, and herbs.
- [860](#) Carignan, Vieilles Vignes, Domaines Paul Mas, 2014, Languedoc, France \$33  
Rich, with complex jammy flavors of black fruits, spices and toasted wood.

*“Let us have wine and women, mirth and laughter, sermons and soda water the day after.” — Lord Byron*

# Red Wines

## Medium Body Reds

Aromatic, accompanies moderately flavored foods

- [862](#) Aulente, San Patrignano, 2011, Emilia-Romagna, Italy \$51  
Fresh, subtle flavors of rose, cherry and sweet spices, long finish.
- [870](#) Merlot, Los Osos, J. Lohr, 2015, Paso Robles, California \$32  
Bright flavors of cherry with notes of fennel and dark chocolate.
- [871](#) Chianti Classico, Riserva, Il Grigio, San Felice, 2012, Tuscany, Italy \$42  
Elegant with aromas of ripe berry, herbs and spices.
- [873](#) Lagrein, Cantina, Tramin, 2015, Alto Adige, Italy \$32  
Full flavors of violets and blackberries.
- [875](#) La Torre, "Ampelio", Luigi Anania, 2013, Tuscany, Italy \$45  
Soft and aromatic with flavors of dried red cherries, flowers and spice.

*"A sweetheart is a bottle of wine; a wife is a wine bottle" Charles Baudelaire*

# Red Wines

## Full Flavor Reds

Concentrated; enhances hearty dishes

- [880](#) Brunello Di Montalcino, Podere La Vigna, 2011, Tuscany, Italy \$68  
Savory with rich flavors of plums, walnuts and dried fruits.
- [881](#) Château Pech-Latt, 2015, Corbières \$28  
Powerful flavors of dark berry fruit with notes of spices.
- [882](#) GMS, Schild Estate, 2013, Barossa Valley, Australia \$34  
Refreshing flavors of red and blue fruit such as raspberries and plums.
- [884](#) Red4, Vina Robles, 2013, Paso Robles, California \$26  
Smooth texture with luscious flavors of cherry, blackberry, and tobacco.
- [885](#) Cabernet Sauvignon, Foley Johnson, 2015, Napa Valley, California \$50  
Layered palate of blackberry, dark cherry, cigars, and toasted oak.
- [887](#) Château Jacques Noir, 2016, Saint-Émilion, Bordeaux \$38  
Flavors of juicy dark fruits, with a touch of spice and firm tannins.
- [892](#) Shiraz, Six Hats, 2015 Western Cape, South Africa \$24  
Spicy dark berry aromas with mocha, chocolate and pepper notes.

*“Wine makes every meal an occasion, every table more elegant, everyday more civilized.” Andre Simon*

# Red Wines

## Full Flavor Reds

Concentrated; enhances hearty dishes.

- [893](#) Shiraz, Woodcutter's, Torbreck, 2014, Barossa Valley, Australia \$36  
Flavorful with anise, jammy blackberries, sweet spices and raspberry aromas.
- [895](#) The Crusher, Sugar Beet Ranch, Sebastiani, 2012, Clarksburg, California \$31  
Rich flavors of cherry and raspberry with a fruity bouquet.
- [896](#) Bandol, Hecht & Bannier, 2010, Provence, France \$60  
Rich, fresh flavors of cherry, strawberry, hints of herbs and dried spices.
- [899](#) Casarsa, Villa Calcinaia, 2009, Tuscany, Italy \$65  
Intense flavors of black cherries, black plums, tobacco leaves, dried spices and leather.
- [900](#) Artistry, Girard Winery, 2010, Napa Valley, California \$78  
Aromas of toasted hazelnuts and sweet rich cherries; tobacco and spice finish.
- [904](#) Clos Siguier, 2015, Cahors, France \$35  
Plum, cherry, and blackberry aromas with a hint of black tea; smooth tannins.
- [906](#) Malbec, A Lisa, Bodega Noemia, 2015, Patagonia, Argentina \$40  
Notes of violets, pomegranates, wild strawberries and minerals.
- [912](#) Siena, Ferrari Carano, 2013, Sonoma County, California \$30  
Aromas of blackberries, cherries, vanilla and baking spices.

*"Wine adds a smile to friendship and a spark to love." Edmondo De Amici*

# Desserts

		Glass	Bottle
<a href="#">920</a>	Muscat de Beaumes de Venise, Durban, 2012, Rhône, France (Half bottle) Mild aromas of white peach, papaya, honeysuckle, pears and vanilla.	\$10	\$32
<a href="#">923</a>	Sauternes, Nicolas, 2006, Bordeaux, France (Half bottle) Refreshing with aromas of apricots with a hint of honey.		\$30
<a href="#">929</a>	Sauvignon Blanc, Late Harvest, Errazuriz, 2012, Casablanca, Chile (Half bottle) Sweet and smooth, with elegant flavors of citrus, pineapple and white flowers		\$38

*"His lips drink water but his heart drinks wine" E.E. Cummings*

# Beer Selection

## Hoegaarden Wit, Belgium \$5

Wheat ale with a smooth and creamy taste with hints of orange peel and coriander. It is an unfiltered beer. Pairs perfect with light food such as seafood, salads or a spicy appetizer.

## Pilsner Urquell, Czech Republic \$4

Pilsner, with light straw to golden color. Smooth and crisp with hints of spicy floral flavors and very pronounced hops.

## Bass Ale, England \$4

Pale ale with a bready aroma. Starts with a small bitterness from the hops followed by buttery and caramel malt flavors. Pairs perfect with chicken and steak.

## Guinness Extra Stout, Ireland \$4

Dry stout with rich roast coffee aromas, flavors of dark chocolate and licorice that comes from the heavy roasted dark malt, Pairs perfect with heavier foods and desserts especially cheesecake.

*“Beer makes you feel the way you ought to feel without beer” Henry Lawson*

# President's Selection

## Sparkling Wine

[960](#) **Champagne, Louis Nicaise, Premier Cru, Brut, 2010, Champagne, France \$80**

*A refreshing blend of 60% Chardonnay, 25% Pinot Noir, and 15% Pinot Meunier.*

*Balanced mouthfeel with flavors of toasted brioche, salted caramel butter, white flowers, and passion fruit.*

## White Wine

[961](#) **Puligny-Montrachet, Domaine Jean Chartron, 2015, Burgundy, France \$90**

*100% chardonnay from the acclaimed village in the Côte de Beaune.*

*Complex flavors of apple and apricot with a buttery finish.*

[962](#) **Riesling, Cuvée Frédéric Émile, Trimbach, 2009, Alsace, France \$90**

*The signature wine of Trimbach estate.*

*Intense flavors of burnt orange peel and stone fruits with flavors of minerality and honeycomb.*

## Dessert Wine

[990](#) **Sauternes, Château Rieussec, 2006, Bordeaux, France (Half Bottle) \$70**

*Classified "Premier Grand Cru" in 1855, now partnered with Château Lafite-Rothschild*

*Great honeyed and luscious flavors of flowers, orange peels, apricot.*

# President's Selection

## Red Wines

**978 Cabernet Sauvignon, Richard Partridge, 2008, Napa Valley, California \$92**  
*100% Cabernet Sauvignon from a small family owned property mostly from St. Helena vineyards.  
Graceful, balanced with deep berry flavors, spices and young, chewy tannins.*

**979 Barolo, Bricco Rosso, Cascina Bruni, 2010, Piedmont, Italy \$60**  
*Well balanced, velvety flavors of plum, cherries and other dark fruits.*

**980 Langhe, Sito Moresco, Gaja, 2011, Piedmont, Italy \$87**  
*A blend of Nebbiolo, Merlot, and Cabernet Sauvignon by the celebrated Gaja family.  
Well balanced wine with clean aromas of fresh fruit, polished tannins.*

**982 Côte-Rôtie, La Sarrasine, Domaine de Bonserine, 2010, Rhône, France \$105**  
*97% Syrah, 3% Viognier produced by the famed Guigal family.  
Fresh fruit and floral aromas with hints of spices, medium-weight tannins.*

**983 Cedar, Va La Vineyards, 2013, Avondale, Pennsylvania \$66**  
*Blend of Nobbolo and Corvina with rich flavors of dark fruits, high in tannin and acidity.*

**984 Vieilles Vignes, Domaine Gauby, 2011, Côtes du Roussillon, France \$79**  
*Small family winery, exponents of "natural wines". Blend of Carignan, Grenache Noir, Syrah and Mourvèdre.  
Aromas of cherries, cassis, leather, rosemary, citrus and pencil shavings.*

**986 Rioja, Macán Clásico, Vega Sicilia, 2012,; Spain \$90**  
*Collaborative effort by Bodegas Rothschild and Vega Sicilia. Predominantly Tempranillo  
Aromatic and fresh with intense aromas of black fruits and integrated oak.*

Crémant de Bourgogne, Cuvée Walnut Hill College,  
701 Michel Prunier, N.V., Auxey-Duresses, France \$48  
Dry, crisp with a savory bouquet of butter and brioche.

Cremant de Bourgogne Brut is a sparkling wine made like Champagne. It is produced from local grapes such as Chardonnay, Pinot Noir, and Aligoté. The winemakers, Michel Prunier and his daughter Estelle, are the fourth and fifth generations to be producing wine in Auxey-Duresses, a small village in the prominent Beaune region of Burgundy. This specific blend is made for Walnut Hill College. Every year, our culinary and pastry students travel to Champagne and Burgundy where they have the opportunity to meet Mr. Prunier and his daughter. Cremant de Bourgogne is known for being a dry, crisp wine that leaves the palate tasting of butter, brioche, apples and citrus fruits. This sparkling wine pair's well seafood and light foods.

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Crémant de Bourgogne, Cuvée Walnut Hill College,  
701 Michel Prunier, N.V., Auxey-Duresses, France  
Dry, crisp with a savory bouquet of butter and brioche.

Crémant de Bourgogne Brut is a sparkling wine made like Champagne. It is produced from local grapes such as Chardonnay, Pinot Noir, and Aligoté. The winemakers, Michel Prunier and his daughter Estelle, are the fourth and fifth generations to be producing wine in Auxey-Duresses, a small village in the prominent Beaune region of Burgundy. This specific blend is made for Walnut Hill College. Every year, our culinary and pastry students travel to Champagne and Burgundy where they have the opportunity to meet Mr. Prunier and his daughter. Crémant de Bourgogne is known for being a dry, crisp wine that leaves the palate tasting of butter, brioche, apples and citrus fruits. This sparkling wine pair's well seafood and light foods.

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**708** Prosecco, Brut, Conegliano Valdobbiadene, Elisabet, N.V., Veneto, Italy \$28  
Fresh and fruity, flavors of green apples and pears, with hints of citrus.

This is a very popular Italian sparkling white wine made in the Veneto region. Prosecco is made using the Chamrat method using Glera grapes. Glera grapes have been grown for hundreds of years in the Veneto and Friuli regions of Italy. The high acidity and neutral palate of the grape makes it ideal for the production of sparkling wine. The name 'Prosecco' has been regulated under DOC law in order to ensure that wines labeled with the name come from the specific areas of north-eastern Italy. Prosecco has a very pale yellow color, with pleasing light fruit flavors with notes of green apple, pear and banana. This wine has a fresh and youthful style and pairs well with pastas, pork, and poultry.

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**720 Jurançon Sec, Cami Salié. Lionel Osmin, 2014, South West, France \$32**

Fresh flavors of citrus, white peaches, vanilla and white truffles.

This golden color white blend comes from the south west of France. Lionel Osmin & cie is the name of the negociant firm. They do not actually make wines or grow grapes; instead, they go around to the different areas of south west France and find small farms that make great wines and help them sell their wines. This is a win, win for every one: the wine negociant makes money, the farmers are able to sell more, and we get to enjoy small wines like this that would not normally make it to our shores. The grapes used in this blend are 65 % Petit Manseng with 35 % Gros Manseng. The grapes are hand harvested then undergo skin contact maceration. During their aging, there is stirring of fine lees (residual yeasts) and after 10 months of aging, the wine is bottled. After almost a year of aging, this wine has developed aromas of vanilla, white peach, citrus fruits. This dry wine is perfect for fish, veal, cream sauces and a variety of cheeses.

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**724 Riesling, Circle, Red Newt Cellars, 2014, Finger Lakes, New York**  
Off dry with fresh acidity and aromas of peaches, tangerines and citrus.

Riesling is one of the oldest and most popular wine grapes in the world, tracing back to early 1400's in Germany. It's so popular because of the many ways its flavor changes from country to country. This Riesling is grown in the Finger Lakes region of New York State, where the cool climate allows for some of the best Rieslings in the new world. Red Newt Circle is an off dry wine with just the right amount of acid. This pale, yellow wine has an aroma of pineapples and peaches with just a hint of lemon. Picking this wine early in the season gives it a light body with tastes of pears and a subtle finish.

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**725 Riesling, Galen Glen, 2014, Lehigh Valley, Pennsylvania \$32**  
Dry, with dried orange peels and wet slate.

Riesling is a white grape variety that originated in the Rhine region of Germany. This grape is very aromatic, displaying flowery, almost perfumed, aromas. In the 2014 vintage from Galen Glen winery, the wine has distinct notes of orange peel, wet slate and floral aromas. Citrus notes continue onto the palate and are matched by considerable minerality with a bracing acidity and a bit of bitterness. The heirloom property in Lehigh Valley, Pennsylvania is named after winemaker Galen and the terrain it sits on. The beautiful, hilly farmland has a glacially carved 'U' shape or 'glen', thus the name Galen Glen. At this winery, the meandering grapevines were originally spaced out by a cherry sapling which is now their symbol for perseverance.

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**732 Sauvignonasse, Simcic, 2014, Collio, Italy \$36**

Complex aroma ranging from herbal notes to dried flowers with a touch of minerality.

Sauvignonasse is a grape with a history of mistaken identity. Its more common name is Sauvignon Vert. This Italian native grape was confused for Sauvignon blanc for many years in Chile. This Sauvignonasse was produced by Simcic and has a 2014 vintage. Anton Simcic bought a farm in Medana and began growing grapes and making wines. The family owns 18 hectares of vineyards, some of which are older than 55 years old. In June of 2015, the company was able to produce 5,700 bottles of wine. The family decided that all of the wines would be grown using natural methods so they do not use and sprays, chemicals or insecticides in their vineyard. The grapes are all hand-harvested in the beginning of September and since all of the work in the vineyard is done by hand, it increases the quality of the wines. These grapes are grown in the Collio region of Italy in the marl, slate, and sandstone soil. For this particular wine, very mature Sauvignasse grapes are used. They have a strong aroma that ranges from herbal notes to dried flowers that develops into a more comple aroma after a few minutes. The taste is peachy and fruity with a pleasant aftertaste of ripe, butter almonds. The grapes are macerated for 12-24 hours and ferment with natural yeast in stainless steel barrels. The wine is matured for 8 months in stainless steel tanks. It can easily age up to ten years in the bottle. A good wine to start a night out. This wine will be great with appetizers and pairs well with modern cuisine.

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**733 Retsina, Stelios Kechri, N.V., Macedonia, Greece \$32**  
Refreshing flavors of white fruits and spearmint with a hint of resin.

Stelios Kechris is a Greek winery over 100 years old that, in 1911, was the first winery in Greece to use glass bottles to bottle their wines. This was not the last innovation to come out of this winery. A few years later, when the owner's four children inherited the winery, they started making better, quality wines. They were the first to win an award for the Retsina style wine. Retsina is a Greek white wine that has been part of the Greek culture for more than 2,000 years. The white wine is flavored using Aleppo Pine resin giving the wine a distinct evergreen flavor. This makes for a truly unique wine that is unlike any other whites. This dry white wine is said to feel like the summer. It's a refreshing drink on a hot summer night. This well balanced pale yellow wine is a great paring for most flavorful Mediterranean dishes.

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**746 Grüner Veltliner, Galen Glen, 2015, Lehigh Valley, Pennsylvania \$30**

Dry and crisp with scents of tree fruits and citrus with a touch of white pepper.

Named after the owner Galen, this 20 acre vineyard in Lehigh Valley was established in 1995. As 6th generation stewards of the farm, Galen Glen and the Troxell family have successfully balanced nature and science for their grape growing. This region is referred to as the Ridge and Valley Appalachians, characterized by long, even ridges, with continuous valleys. Glacial soil sits atop millions of years old sea fossils that form the valleys physical features. The soil is fossil filled sedimentary rock that allows the vineyards to be well-drained. The soil, location, and elevation combine to form a unique restricted area, featuring dry summers and long cool autumns, which are perfect for crisp white wines. The new appellation, Lehigh Valley, is home to 29 wineries and about 220-acres of vineyards. This grape variety, Grüner Veltliner, is the major grape variety of Austria. It has fruit flavors of lime, lemon, and grapefruit. The aromas give off scents of nectarine, white pepper, and honey. This wine is dry and is high in acidity. It pairs well with chicken, trout, ricotta cheese, and asparagus.

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**747 Pinot Gris, Ponzi, 2014/15, Willamette Valley, Oregon**      \$34  
Earthy flavors with aromas of vanilla bean, pear and almonds.

Recognized as one of Oregon's most consistent Pinot Gris producers for more than 30 years, Ponzi remains a leader of this varietal with initial plantings in 1978. Thriving under the second generation for more than two decades, this family owned and operated winery is internationally acclaimed for crafting some of the world's finest cool climate wines. This vintage of Pinot Gris gives off inviting floral notes of meadow flowers, chamomile and rose as well as brighter notes of tangerine, sweet mint, and vanilla and lemon cream throughout. The creamy texture and citrusy freshness is complemented by apple, pear, starfruit, and orange zest on the palate. All of the flavors create a well balanced acidity with a touch of sweetness.

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749 Gewürztraminer, Handley, 2013, Anderson Valley, California \$35

Fruity, dry, aromatic with flavors of lychee, flowers and citrus.

This dry white wine made from 100% Gewürztraminer grapes is known for its perfumes of lychee, yellow roses, and grapefruit. Flavors of mandarin orange, grapefruit, pineapple, lemongrass, and nutmeg are balanced on the palate as the medium body and slight acidity make for a mouthwatering combination. The lingering finish has crisp notes of ginger with a balanced creaminess. In order to maintain the clean fruit flavors and crispness, producers bottled this vintage of wine in late February, shortly after its fermentation. While Gewürztraminer is produced in several countries, it has only been made into an accomplished wine in two regions: Alsace in northeastern France and Alto Adige in northeastern Italy.

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750 Gewurztraminer, Domaine Zinck, 2011, Alsace France \$38

Dry with exotic sweet fruits and spices.

The grapes for this wine are organically farmed and each vine is tended and harvested by hand. This ensures that all the wines from the Zinck vineyard are of the highest quality and are very representative of northeast France. The Gewurztraminer is a shiny, pale yellow with a hints of gold. The nose has notes of pear, herbal tea, mango and rose. On the palate, the wine is crisp and elegant with flavors of pear, mango and Turkish delight. The hint of sugar and nice acidity give this wine balance.

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**752** Coste Di Raviolo, San Fereolo, 2011, Piedmont, Italy \$45

Deep flavors of flowers, white fruits and honey.

In 2001, San Fereolo began planting both Riesling and Gewrstraminer grapes 500 meters up in their southwest facing vineyards in the municipality of Dogliani in northwest Italy. This rare white wine produced by San Fereolo is made from a thoughtful and careful combination of both Riesling and Gewurztraminer. The grapes are hand-picked near the end of September and vinified separately. Aromatically, there are notes of honey, apple, tea, rose, and litchi. The wine is a straw color with golden highlights. On the palate, there are hints of apricot, passion fruit, and a finish of honey. The Coste Di Raviolo pairs well with a variety of cuisines.

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**756 Furmint, Evolúció, 2015, Tokaj, Hungary \$28**

Crisp with complex flavors of green apples, citrus peels and minerals.

Tokaj is synonym of dessert wines and takes its name from the town of Tokaj-Hegyalja in the northern part of the country. It also has the world's oldest classification system which started in 1730, several decades before Port wine and 120 years before Bordeaux. The classification system was completed by 1772. Tokaji vineyards are located near the border with Slovakia and Ukraine. The climate of Tokaj is continental with relatively high temperature variations. The humidity from the two rivers brings the autumn fog and, therefore, allows botrytis to develop. Tokaj Vineyards are blessed with a wide variety of volcanic soils. This diversity of soils, with riolit, andezit, riolittufa and andezittufa, not only retain heat beautifully to ripen grapes evenly, they also develop the rich fruitiness they impart to create remarkable wine. This combination of fruit and minerality is a great combination to make excellent wines with a great aging potential. Evolúció are made from the white Furmint grape. The name Furmint is taken from the word 'Froment'. The color this wine produces are a wheat gold. It is widely believed that the grape originates from Hungary. Facts in recent years, a research that was conducted at the University of Zagreb showed that Furmint could have a parent-offspring relationship with the modest Gouais Blanc grape, which similar research elsewhere has shown to be a parent of numerous other varieties, including Chardonnay. Furmint has also been confirmed to be the same grape as the Croatian white variety Moslavac. Furmint is mostly grown in the Tokaj region where it is used to produce dry wines as well as the famous sweet Tokaj wines. Furmint is an early budding late ripening grape and particularly prone to botrytis. Its naturally high acidity level adds to its aging potential. Furmint can be produced in a variety of styles ranging from bone dry to extremely sweet wines. Furmint is an exotic grape which has become an alternative to other classic white wines such as Sauvignon Blanc, Pinot Grigio or Chardonnay.

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**761 Gaillac, Domaine de Terrisses, 2014, Southwest, France \$28**

Fresh, soft flavors of green apples and pears.

Gaillac is an appellation in Southwest, France: south of Cahors and east of Cotes du Frontonnais. It is the third oldest French viticultural area behind Languedoc and Provence. Vineyards have been in the Gaillac region since Roman times, and the tradition of grape-growing lives on today. Gaillac is renowned for its diversity of grapes and wine style, where they produce an array of wines all over the spectrum; dry whites, roses, deep, rich reds, light and sparkling, etc. Grown there are universally known grapes as well as indigenous ones. The Gaillac wine region benefits from its location by not only being in Bordeaux, but balancing the Mediterranean heat and oceanic humidity. The wine region has been harvesting grapes for 2,000 years, containing its own unique qualities that make Gaillac wines easily identifiable. Domaine de Terrisses embodies the Gaillac style, being composed of Loin de l'Oeil grapes (70%), Mauzac grapes (20%), and Sauvignon Blanc grapes (10%). Because of the use of indigenous, lesser known grapes, the result is a wine with a unique flavor, and with the addition of Sauvignon Blanc, a bit of familiarity. The wine is a dry white, with very clear citrus qualities like lemon, lime, and grapefruit. It also is very light and refreshing and a good wine for fish or appetizers.

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**810 Malvasia, Roxanich, 2012, Istria, Croatia \$40**

Intense flavors of flowers, earthy mushrooms, clay and forest floor.

Roxanich is a winery and vineyard in the Istra/Istria region in Croatia, benefitting from the areas Mediterranean climate. They pride themselves on making “honest and natural wine.” In 2012, the Roxanich winery had a very fruitful season, and this is when business for them began to drum up. Malvasia comes from the Malvazija grape, signature to the Istria region in Croatia. This particular wine is extremely unique in its production, as there is no added yeast, simply the yeast from the fruit itself, making the wine true to the winery’s slogan. The Malvasia bottle itself has no indicator of vintage, so is technically a non vintage, however, merchants and producers alike know the date and tell the buyers. Malvasia is matured in steel tanks, keeping the flavors of the wine pronounced and not overpowering them with other barrel or tank options, such as oak or cedar. The wine itself has a medium yellow-golden color, and embodies a variety of fruits in both its smell and taste. This white wine does not have much acidity, but has enough to balance the sweetness of the fruits incorporated in it. On the nose, one smells lots of dried fruit; fruits such as apple, peach, and banana. There are also hints of zest, like lemon peel, and sweetness like honey. On the palate, more zest shines through with flavors like orange and a slight spiciness. The dried fruits, however, are the most prominent flavors, with an extremely distinct peach taste being most notable. The finish on the Malvasia wine is short, but ends with bitterness that ties the wine together. This wine would be best paired with light cuisine reminiscent of Italy, such as bread with olive oil, white truffles, and prosciutto.

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**822 Brouilly, Château Thivin, 2014, Burgundy, France \$36**

Dry, bright red berries and sour cherry lingering crisp acidity.

Today, Claude Geoffray and his wife Evelyne, together with their son Claude-Edouard, work the vineyards doing as much work as possible by hand, minimizing the use of sprays and mini-tractors to reduce any impact on the land. The soil used in this vineyard is different and characterized by blue-grey volcanic rock. The soil plays an essential role in feeding the vines and regulating the water they receive. The Geoffrey family has to add compost regularly and aerate the soils by harrowing the surface; but, it has its difficulties because Côte de Brouilly vineyards has the slope of about 48%. The vineyards are very well maintained and have hedges that border the area. The hedges consist of a mixture of grasses and flowers between the rows, preventing insects from living around the vines. This vineyard is also very strongly against the use of insecticide. Harvesting is normally carried out in mid-September by a team of forty pickers who are housed and fed for around ten days at Château Thivin, which is in the Brouilly region of Beaujolais, France. All the grapes are gathered entirely by hand, to ensure the best condition of the grapes. To make sure that the grapes are in the best possible condition, they are taken in small baskets to the winery, where they will be made into wine either traditionally in whole bunches, or partially de-stemmed. They vinify their grapes from each of the 7 plots separately, because each plot has its own qualities. While the climate ranges, the vines are usually exposed to the bright morning sun which means that the grapes will reach phenolic ripeness earlier than much of Beaujolais. Gamay, the varietal for this wine, is known for producing light-driven red wines. The Gamay grape variety is very fruity, and is also very low in tannins, having aromas of strawberry, smoke, vanilla, bubblegum, and pear, with tasting notes of cherry, raspberry, plum, with a peppery finish. This wine pairs well with poultry entrées such as roast turkey or chicken.

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**860 Carignan, Vieilles Vignes, Domaines Paul Mas, 2014, Languedoc, France \$33**  
Rich, with complex jammy flavors of black fruits, spices and toasted wood.

This wine is 100% Carignan. It has aromas of spices, blackberries, cherry jam, cocoa, and a hint of toasted oak. On the palate, it is medium-bodied, rich yet mellow, with smooth tannins and a complex finish. Jean-Claude Mas took the helm of the centuries-old Languedoc region Domaines Paul Mas in Southern France in 2000. His goal has been to use only premium quality grapes to craft superior wines with a modern, New World flair. This fourth-generation vintner strives to make wines with authenticity and refinement, the end result of which is a family of magnificently charming wines that burst with personality and express their unique terroir.

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**862 Aulente, San Patrignano, 2011, Emilia-Romagna, Italy \$51**

Fresh, subtle flavors of rose, cherry and sweet spices, long finish.

San Patrignano, in the north Italian province of Emilia-Romagna, is a project that weds dedication to the land to a humanitarian effort. Founded in 1978 by Vincenzo Muccioli, San Patrignano is a close-knit community providing support and refuge to individuals and families whose lives have been affected by drug addiction. Winemaking numbers among the community's first, best-known and most successful endeavors. San Patrignano wines are created from vineyard to bottle by members of this special community and sold both in Italy and abroad. The Aulente is a wine of quick and easy approach which demonstrates how the Sangiovese grape could also be soft and pleasant, far from any roughness and aggressiveness. There is a red-ruby color along with fruity and floral notes. On the palate, there are flavors of flowers and soft red fruits like raspberry and cranberry.

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**875 La Torre, "Ampelio", Luigi Anania, 2011/13, Tuscany, Italy \$45**

Soft and aromatic with flavors of dried red cherries, flowers and spice.

La Torre Ampelio is a fine traditional Tuscany red wine with vineyards facing south in distance of Montalcino, near San'Angelo in Colle. The grapes used in production are 40% Alicante, 30% Sangiovese, and 30% Citegiolo. This particular wine is aged for a year in small oak casks. It has a ruby red color and an intense impression of Mediterranean flowers and spices. On the palate, it is often fragrant and spicy, with notes of berries. The region of Toscana IGT has a medium consistency terrain with plenty of stones. The vineyards harvest their grapes in early October and are carefully selected by hand. During production, they treat the grapes with Sulphur and allow macerating for 20 days. Bottling is done on the estate, by gravity, and is aged in casks for 3 months in barriques. The La Torre winery was founded in 1976 by Giuseppe Anania, whom purchased the estate from the Ciacci family of Montalcino. The vineyards were actually a farm by sharecroppers with an abundance of livestock and trees. The estate can be described as a hillside area known for its vipers, mushrooms, oil and elegant wine with an intense bouquet. The father and son wanted to introduce new technology into winemaking, but to still keep its tradition. The name "Ampelio" is a traditional place-name that's dying out and was chosen in memory of an old farmer, whose hands moved like an artist as he tended his vineyard with "grace and necessity".

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**880 Brunello Di Montalcino, Podere La Vigna, 2011, Tuscany, Italy \$68**

Savory with rich flavors of plums, walnuts and dried fruits.

This wine, Podere la Vigna Brunello di Montalcino, has a vintage of 2011 and was produced in Tuscany, Italy. The estate vineyards are located within the happy land, historically led to the production of exceptional red wines. The Appellation of the wine was in Brunello di Montalcino. This wine delivers a beautiful aroma of dark cherries and blackberries along with toast, spices and earthy notes which are backed with a velvety texture leading with a soft and polished finish. The composition of the wine is 100% Sangiovese (Brunello), harvested by hand no earlier than September 20 and no later than early October. The vines of the land were raised by a very old method called being “Married” to a tree; usually a maple or a willow tree useful to the vineyard is used for tying the vines to the branches, however a mulberry tree or an olive tree could also be used. The vineyards they use for this wine are from 320 to 340 south east and south west, with a six-runner plant of 2.80 x 0.90m. Vinification is on a stainless-steel vat for 50 HI with multiple daily punching down at a controlled temperature for 18 to 20 days. Its ages on oak cask HI of 20/30 for a minimum of two year. Then, they age for a period of six months in a Bordeaux bottle.

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**892 Shiraz, Six Hats, 2015 Western Cape, South Africa**

Spicy dark berry aromas with mocha, chocolate and pepper notes.

Six Hats is located in Citrusdale, a small agricultural town in the Western Cape Province. Citrusdale is known as a leading producer of citrus fruits, which is where it derives its name. The winery was initially formed as a co-operative in 1957. In 2007 the operation was re-structured and is now a collaborative partnership including a number of Fairtrade farmers. Fairtrade is an international movement focused on promoting equality and sustainability in the agricultural. Products displaying the Fairtrade mark must meet rigorous ethical standards which are set by the international Fairtrade certification body. Fairtrade strives to raise awareness of the plight of marginalized farmworkers and promotes their right to fair employment and decent living conditions. The incorporation of the Fairtrade farmers has indirectly seen a large number of farm workers from the community becoming partners in the business. The funds generated through the Fairtrade levies go directly into the community. Having wine that is Fairtrade is important to Six Hats because the winery seeks to produce wines that will contribute to the lives of the people whose hard work is expressed in each bottle. There are minimum prices set for grapes and an additional percentage of the sales are given back to the community who uses the money to build schools, clinics and other projects to improve their lives. This wine in particular is made from Shiraz grapes. The Shiraz (syrah) grapes are hand picked and cold soaked for 24 hours. Then, fermentation is initiated using selected yeast strains and kept under 79°F. After that, Malolactic fermentation is completed in a tank and the wine is matured for 6 months in French and American oak barrels. The wine has flavors of blackberry and juicy plums with spicy aromas such as cracked black pepper. The Six Hat Shiraz will pair well with grilled red meat such as lamb or beef as well as tomato based pasta dishes.

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**892 Shiraz, Six Hats, 2015 Western Cape, South Africa \$24**  
Spicy dark berry aromas with mocha, chocolate and pepper notes.

Six Hats is located in Citrusdale, a small agricultural town in the Westren Cape Province. Citrusdale is know as a leading producer of citrus fruits, which is where it derives its name. The winery was initially formed as a co-operative in 1957. In 2007 the operation was re-structured and is now a collaborative partnership including a number of Fairtrade farmers. Fairtrade is an international movement focused on promoting equality and sustainability in the agricultural. Products displaying the Fairtrade mark must meet rigorous ethical standards which are set by the international Fairtrade certification body. Fairtrade strives to raise awareness of the plight of marginalized farmworkers and promotes their right to fair employment and decent living conditions. The incorporation of the Fairtrade farmers has indirectly seen a large number of farm workers from the community becoming partners in the business. The funds generated through the Fairtrade levies go directly into the community. Having wine that is Fairtrade is important to Six Hats because the winery seeks to produce wines that will contribute to the lives of the people whose hard work is expressed in each bottle. There are minimum prices set for grapes and an additional percentage of the sales are given back to the community who uses the money to build schools, clinics and other projects to improve their lives. This wine in particular is made from Shiraz grapes. The Shiraz (syrah) grapes are hand picked and cold soaked for 24 hours. Then, fermentation is initiated using selected yeast strains and kept under 79°F. After that, Malolactic fermentation is completed in a tank and the wine is matured for 6 months in French and American oak barrels. The wine has flavors of blackberry and juicy plums with spicy aromas such as cracked black pepper. The Six Hat Shiraz will pair well with grilled red meat such as lamb or beef as well as tomato based pasta dishes.

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**893 Shiraz, Woodcutter's, Torbreck, 2013, Barossa Valley, Australia \$36**  
Flavorful with anise, jammy blackberries, sweet spices and raspberry aromas.

The name Woodcutter's comes from the founder, David Powell, who had spent several years working as a lumberjack, or woodcutter, in the Torbreck forest of the Scottish Highlands. In 1994, David Powell founded the Torbreck winery which is situated at Marananga on the western ridge of the Barossa valley. Since then, he has produced some of the world's finest 'Rhône varietal' wines, exclusively from Barossa fruit. His wines have been recognized by the wine press in Europe, America and Australia. The Torbreck wines are based around the classic Barossa Valley varietals of Shiraz, Grenache and Mataro, and a personal love for the wines of France's Rhône Valley. Barossa valley is red-wine territory, home to some of the most famous vineyards of Australia, with red grapes consisting of about two-thirds of the region's plantings. The reds, Shiraz in particular, are lauded for their rich, concentrated flavors and aging potential. Old vines of Shiraz and Grenache are popular, many up to 80 years old. Whites are also found, mainly Viognier, Marsanne, Roussanne and Semillon grapes - these wines are as full-bodied as the reds although harder to find. The overwhelming majority of the vines are dry-farmed (no irrigation) and nearly all are 80 - 125 years old and are tended and harvested by hand. This wine, the 2013 Shiraz, is dense and rich. It has deep garnet color and juicy blackberry and cassis flavors, plus a hint of floral candy. It also has notes of chocolate, pepper and blueberry-pie. It is elegant and complex, a good introduction to the Torbreck range. Some foods that would go well with this wine are grilled meats, lamb or Boeuf Bourignon.

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**895** The Crusher, Sugar Beet Ranch, Sebastiani, 2012, Clarksburg, California \$31  
Rich flavors of cherry and raspberry with a fruity bouquet.

Named in tribute to the agricultural roots of Clarksburg, "Sugar Beet Ranch" is a Tempranillo driven red-wine blend of 56% Tempranillo, 30% Petite Sirah, and 14% Pinot Noir. The vineyard is over a half million acres and supports a diverse varietal mix. Grapes that need a cooler climate, such as Chardonnay and Pinot Noir, thrive in coastal areas. Meanwhile, grapes that require a warmer temperature, Cabernet Sauvignon, Petite Sirah, Zinfandel, and Sauvignon Blanc, are grown in the inland. Even though arid conditions have given the grapes the chance to struggle, it thins out the vines and allows the clusters to gain concentration in flavor, intensity, and complexity. In this particular wine, it opens with a fruity bouquet of cherry cola, ripe berries, and bacon, while being coupled with toasty notes of cedar and sassafras.

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**899 Casarsa, Villa Calcinaia, 2009, Tuscany, Italy \$65**

Intense flavors of black cherries, black plums, tobacco leaves, dried spices and leather.

Wine coming from a family owned vineyard is good, but wine that comes from a family owned and operated vineyard for almost 500 years is even better. That's exactly what Villa Calcinaia has been doing since 1524 in their 75 acre vineyard, with the focus of wine and food pairing. Casarsa is a deep ruby wine with nose notes of oak and balsamic, made using Sangiovese grapes. Sangiovese is one of the backbones of Italian wine making, as it accounts for about one in every ten vines in Italian vineyards. The trade mark of this grape is high acid and middle of the road tannins that allow for a well-balanced and easily enjoyed wine.

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**900 Artistry, Girard Winery, 2010, Napa Valley, California \$78**

Aromas of toasted hazelnuts and sweet rich cherries; tobacco and spice finish.

An American take on French wine, this Bordeaux blend is made by picking four different grape varieties from across the Napa Valley. The grapes are Cabernet Sauvignon, Merlot, Malbec, and Cabernet Franc. Cabernet Sauvignon is one of the most popular red wine grapes in the world with vines in every major wine making country in the world. Merlot is unique in the fact that it used to blend wines, while making great wines on its own. Malbec is a traditional French grape that has grown in popularity worldwide. Cabernet Franc is quietly one of the most popular grapes in the world. It is used much the same way as Merlot, but it's a much darker grape. All of this comes together to make an American wine that has a nose of spiced vanilla and leather. This medium to high tannin wine has a palate of mocha.

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**904 Clos Siguier, 2015, Cahors, France**

Plum, cherry, and blackberry aromas with a hint of black tea; smooth tannins.

Clos Siguier is made of a blend of grapes, which contains of 95% Malbec and 5% Tannat. These grapes are flavorful and not heavy. The wine has balanced acidity, brightness, aromatics, and freshness. The wine originated in Cahors, France. The grapes are organically farmed in 60 year old vines and the soil is red clay and limestone. The grapes are handpicked and de-stemmed and then they undergo a 5 to 6 week process of maceration. Wild yeasts are used during fermentation. The wine then rests in a barrel before it is bottled unfiltered. It is a wine very dark in the color because Malbec is informally referred to as the “Black wine of Cahors”. The winemaker is Gilles Bey. The wine farm has been the family base for several generations; Gilles parents still live in the main farm building which was built in 1779. His wines really stand out, not only for its moderate tannins, but for its reasonable alcohol. This wine will go great with aged cheeses, duck and lamb.

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**904 Clos Siguier, 2015, Cahors, France \$35**

Plum, cherry, and blackberry aromas with a hint of black tea; smooth tannins.

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**906 Malbec, A Lisa, Bodega Noemia, 2015, Patagonia, Argentina \$40**

Notes of violets, pomegranates, wild strawberries and minerals.

A Lisa is a unique wine because it's a shining example of what happens when old world grapes are used in the new world to make a great wine. Bodega Noemia winery is one of the southernmost wineries in the entire world, as it's located in the near desert area of Patagonia in Argentina. The water for the area comes down the Nades Mountains from the Limay and Neuquen rivers. The waters that come from these two rivers brings minerals that allow the grapes to produce higher quality wines. A Lisa is made using a blend of 90% Malbec and 10% Merlot. Another unique thing about this wine is that Merlot is aged in an oak barrel for nine months before being added to the Malbec, then, they are both fermented in the same stainless steel tanks. All of this comes together for a wine that is made using handpicked grapes with no chemicals added. A Lisa is a deep plum colored wine with a hint of cherry and cocoa. It has a medium body and is well-balanced all around.

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**912 Siena, Ferrari Carano, 2013, Sonoma County, California \$30**

Aromas of blackberries, cherries, vanilla and baking spices.

Sonoma County, California contains over 425 wineries, 13 being AVA approved. Sonoma County has the best of both worlds, with forests to the east and the Pacific Ocean to the west, and was ranked a leading producer of both hops and grapes, allowing for oth beer and wine to flourish. Founded in 1981, Ferrari-Carano was established in Dry Creek Valley and has won numerous wines they offer reflect the heritage and style of Italian wines. The Siena bottle does not disappoint in this respect- the aromas and flavors the wine gives off are very Tuscan, with scents like cinnamon, nutmeg, cherries and cranberries. It is a deep, rich wine offset with light fruit that makes this Sangivese-Malbec a beautiful blend. The soft, but plentiful tannins allow for the wine to have a lasting finish, and the unexpected flavor combinations like cocoa, toast, raspberry jam and blackberry mesh. While the main notes are fruit, the wine encompasses more than that with flavors like licorice, oak and butterscotch which layer the wine and make it mulitcaceded and multidimensional. It is an easy-sipping red wine that makes this a perfect representative of California wine.

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**920 Muscat de Beaumes de Venise, Durban, 2011, Rhône, France (Half bottle)**

Mild aromas of white peach, papaya, honeysuckle, pears and vanilla.

This wine is made from Muscat Blanc à Petits grapes. They were first grown in the 18th century but were destroyed by phylloxera in the 19th century. However, now, they are flourishing in the Rhône region of France. This region has a Mediterranean climate, which is hot and dry. These grapes are handpicked to make this delicious dessert wine. Traditionally produced in a stainless steel tank at 15°C, they limit fermentation so this wine becomes very sweet with aromas and tastes of pear and apricot. Muscat de Beaumes de Venise was awarded AOC (appellation D'origine Contrôlée) status in 1945. The grapes are grown in soil that consist of clay and limestone. This wine is sweet, fresh and low in alcohol, making it a popular choice for before or after dinner.

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**923 Sauternes, Nicolas, 2006, Bordeaux, France (Half Bottle)**

Refreshing with aromas of apricots with a hint of honey.

This wine is produced by the Castel group located in Bordeaux France. It was created in 1949 by nine brothers and sisters, and Pierre Castel is the CEO. The Castel group is recognized in over 130 countries and produces around 640 million bottles of wine a year, making it the top producer of wine in France, the number two producer of soft drinks in Africa, and the number three in the world of wine production. 2006 Maison Nicholas Sauternes has an aroma of roasted grapes and apricots with a hint of honey. Sauternes is made from the Semillon grape variety, and blended with Sauvignon Blanc which gives this wine a fresh taste on the palate. Depending on the winemakers, they may also add some Muscadelle grapes. The terroir in the appellation is varied, with different degrees of chalk, limestone, sand, clay and gravel in the soils which rest over an alluvial bed. Because of the “bank of the Ciron and the Garonne river”, Sauternes’ early morning is very foggy but is spread, or dissolves, quickly by the heat of the sun. This climate helps to the development of Noble Rot, or Botrytis, which gets in the grapes via the small orifice and causes shrinkage or the ripeness of the grapes. The process of making Sauternes involves the fermentation of botrytis-affected grapes that have super concentrated sugar levels. The high levels of sugar helps the alcohol level to reach 15% to 16%, which naturally stops the fermentation, leaving behind as much as 7% residual sugar. Sauternes is the most expensive wine to produce in all of Bordeaux.

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**929 Sauvignon Blanc, Late Harvest, Errazuriz, 2012, Casablanca, Chile (Half bottle)**  
Sweet and smooth, with elegant flavors of citrus, pineapple and white flowers.

Errazuriz has been recognized as one of the top quality producer of Chilean wines. Don Maximiano Errazuriz founded Vina Errazuriz in 1870, recognizing that the Aconcagua valley of Chile, with its hot, dry summers and cool Pacific Ocean breezes, was the idea place for growing grapes. The grapes for Late Harvest Sauvignon Blanc were picked from vines planted in 1992 in the La Escultura Estate. These vineyards are a few miles from the Pacific Ocean in the Casablanca Valley, which provides a coastal influence that moderates the temperatures during the ripening period. Casablanca, because of this oceanic influence, maintains cool morning fogs and greater cloud cover which make the quality of the grapes stand out. White grapes have a longer ripening period, which means more time to develop greater flavor complexity, while maintaining sugars and acids in balance. Late Harvest is a sweet wine with golden bright straw yellow color. On the nose, once can get aromas of citrus, candied apricots, and notes of white flowers and nuts. On the palate you get a smooth texture, with a balanced acidity. Look for flavors of white peach, guava and green apples. This wine with an elegant finish can age well. Some food pairings that go well with this Sauvignon Blanc can be savory foods but this wine pairs perfectly with many desserts.

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**950 Champagne, Premier Cru, Brut, Forget-Brimont, France \$75**

*A blend: 40% Pinot Noir, 40% Pinot Meunier and 20% Chardonnay. Fresh delicate nose of green apples with a hint of white flowers and hazelnuts.*

This particular champagne is grown in the Northern part of France in its renowned Champagne region. The grapes are grown in a cool continental climate, which is the coldest viticulture area in the world. It's a dry, sparkling wine and a cuvee, or blend, of 40% Pinot Noir, 40% Pinot Meunier, and 20% Chardonnay. Pinot Noir adds structure and a berry-nose, the Chardonnay sets the wine up for aging, and Pinot Meunier is the insurance policy because it is the first to ripen, protecting it from any frost damage. The word 'brut' in the name indicates that it's bottled in a 'raw' state which makes it very dry. Most champagnes have a little sugar added, but not significantly. It has a pale golden color with notes of green apples, white flowers and hazelnuts. As for food, it pairs well with shellfish, crab, and lobster or as an aperitif with white meat in a cream sauce or veal with vegetables. The grapes for this wine are harvested by hand, pressed, and fermented using malolactic fermentation in stainless steel tanks. It is aged horizontally in a traditional chalk cellar for exactly 30 months. Then, it is left to rest for 2 months after dosage before they're shipped. The wine producer respects the environment through their viticulture. Michel Forget carries the family's wine growing tradition, while his ancestor, Louis, created the vineyards at the start of the 19th century. The Forget Brimont vineyards are located on the terroirs of the communes of the Montagne de Reims. They do not use any anti-rot chemicals, insecticides, enzymes, fining, or acids to clean the tank. There is a usage of minimal bisulfites, soil conditioners, and elimination of any anti-botrytis treatments. For the Forget Brimont, Grand Cru grapes are included with the wine. It has many honors attached to it such as Int'l Wine Challenge 2015, Wine & Spirit Competition '09 and '11, Jancis Robinson 2013, and many recognitions from Wine Spectator.

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**963 Savennières, Coulée de Serrant, Nicolas Joly, 2010, Loire, France \$90**

*Considered one of the best vineyards in the Loire from a top biodynamic producer. Complex and intense with layers of wildflower, honey and minerals flavors.*

The Coulée of Serrant was planted in the 12th century by Cisterciens Monks and always remained in vine since. The year 2008 is, thus, the 878th consecutive vintage. The old, small monastery, which always formed part of the property, is classified with the inventory of the historic buildings. Chenin, the type of grape, vines are located on a very stiff slope. The grapes are cultivated with either a horse or by hand. The ground is very thin and has a red schist bottom which allows the vines to drain perfectly. Harvesting takes about 3 to 4 weeks to allow for proper maturity and color. With Loire's Mediterranean climate, the soil is perfect as it rains there often, and the temperature is perfect for this delicate variety. Both the west and the east ends of the valley have dryer, warmer seasons followed by a cold spring help mature the grape. The color of the wine is around an amber or darkened honey. Overall, it is an off dry wine. Honey, melon, marzipan, and some nuts are the flavors to expect from this beautiful wine. This wine pairs nicely with a lite turkey or chicken dish.

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**990 Sauternes, Château Rieussec, 2006, Bordeaux, France (Half Bottle) \$70**

*Classified "Premier Grand Cru" in 1855, now partnered with Château Lafite-Rothschild*

*Great honeyed and luscious flavors of flowers, orange peels, apricot and marmalade, long finish.*

Sauternes Château Rieussec 2006 borders Yquem and Fragues. The 93-hectares vineyard lies on the hilly gavel and lime soils with clay subsoil. The 2006 vintage is mainly Semillon grapes but also has a small amount of Sauvignon and Muscadelle grapes. The wine presents a lovely orange tinted pale gold hue. The nose is dense and exudes a pleasant mix of flower notes (honeysuckle and acacia) and candied fruits. The 2006 Château Rieussec starts off subtle and generous on the palate yet increasingly offers intensity with honey flavors that lead to a long, fruity, and fresh finish. There is an intense nose of vanilla, lemon cream, apple tart and honey. There are layers of delicious, sweet fruit as well as flavors of ginger. Its botrytis dryness does not detract from the intense sweetness, ripe apricots, spice, and refreshing acidity.

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**978 Cabernet Sauvignon, Richard Partridge, 2008, Napa Valley, California \$92**

*100% Cabernet Sauvignon from a small family owned property mostly from St. Helena vineyards.  
Graceful, balanced with deep berry flavors, spices and young, chewy tannins.*

This red wine is produced in the Napa Valley region of California, USA. The Partridge vineyards are located on 4 acres of their St. Helena property. Richard Partridge is the owner and founder of this small boutique winery in Napa Valley along with his wife Cris. They produce only about 500 cases of wine which help maintain their focus on quality. The wine is made from 100% Cabernet Sauvignon. The grapes are harvested from 3 different vineyards: Hossfield (50% Napa), Garvey (25% St. Helena), and the Yates family vineyard (25% Mt. Veeder). The winemaking season of 2008 saw a reduced rate of early rain in the spring, then frost and a long heat spell during bloom. The berries were small and inky black, but had deep flavor density. This particular wine was aged in 100% French oak barrels for 22 months. The climate in this region has cool Pacific breezes from the north and the evenings are cool as well. Spring mornings can be chilly, this cools the vines quickly and deliver intense fruit with concentration and depth. The color could be described as an inky purple color with a bouquet of dark berry, cassis, and spice. It pairs well with beef and venison and has a bold and structured style.

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**980 Langhe, Sito Moresco, Gaja, 2011, Piedmont, Italy \$87**

*A blend of Nebbiolo, Merlot, and Cabernet Sauvignon by the celebrated Gaja family.*

*Well balanced wine with clean aromas of fresh fruit, polished tannins.*

This wine comes from one of the prestigious DOC regions of Italy known as Langhe. The area is known for being a hill sub-region that is east to the Tanaro River and South of Alba, in the Cuneo province of Piedmont. Here, the Gaja Winery produces the original wines that reflect the tradition and culture of those who first made it. This purpose has led to five generations producing wine. Giovanni Gaja opened a restaurant in Barberesco 150 years ago and wanted wine to complement his food. In 1859, he founded the Gaja winery and began producing notable wines. Today, the legacy is fulfilled by Angelo Gaja and Guido Rivella who produce wines on the 25 acre estate. This red wine in particular is made from a rare blend of Nebbiolo, Merlot, and Cabernet Sauvignon grapes. Each of the varieties are fermented separately on the skins in stainless steel tanks at controlled temperatures. After two weeks, the three varieties are combined and undergo malolactic fermentation. The wine is then aged for nineteen months in barriques and at least nine months in bottles. After aging, the wine has a beautiful ruby red color and layers of flavor. There are aromas of cherries, sweet dark fruits, tobacco and exotic spice. These aromas continue onto the palate where they are balanced by smooth, silky tannins and a spicy note on the finish. This wine would pair well rich cheeses and red meats.

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**982 Côte-Rôtie, La Sarrasine, Domaine de Bonserine, 2010, Rhône, France \$105**

*97% Syrah, 3% Viognier produced by the famed Guigal family.*

*Fresh fruit and floral aromas with hints of spices, medium-weight tannins.*

Domaine de Bonserine was founded in 1972 by Alfred Gerin, along with an American partner/investor. Today, Domaine de Bonserine is owned by E. Guigal, who purchased the estate in 2006. Domaine de Bonserine is situated in the north of Cote Rotie in Verenay, just a bit northeast of the town Ampuis. The Domaine currently produces 3 different Cote Rotie wines and a Condrieu. La Sarrasine is made from a blend of 97% Syrah and 3% Viognier. The wine is aged in 80% new, French oak barrels for up to 24 months. On average, between 2,000 and 2,500 cases are produced each year. The wine is medium/full bodied with earthy, peppery, red berries and mocha. Domaine de Bonserine is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Domaine de Bonserine is also good with Asian dishes, hearty fish courses like tuna, salmon, mushrooms and pasta.

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**984 Vieilles Vignes, Domaine Gauby, 2011, Côtes du Roussillon, France \$79**

*Small family winery, exponents of "natural wines". Blend of Carignan, Grenache Noir, Syrah and Mourvèdre. Aromas of cherries, cassis, leather, rosemary, citrus and pencil shavings.*

Domaine Gauby is a 45 acre estate, cultivating its vines biodynamically since 2001. Gérard Gauby and his son Lionel call themselves wine-growers. The father works the vines while the son takes care of the cellar. They manage and care for their vines respecting the environment, taking nature as an ally, leaving aside chemicals and using herbal "home" preparations and other natural products like essential oils, herbal teas, compost to nurture their vines. Their will is to use the environment. Vielle Vignes, means old vines. The wine comes all from schist and limestone soils and is a blend of 50% Syrah (from 50+-year-old vines), 25% Carignan (from 125 year-old vines) and 25% Grenache (from 55-year-old vines). The vinification of the red wines is traditional, fermenting in concrete vats. This wine remains in the vat for 3 to 4 weeks in order to fix color and tannins. Then it ages for 20 months in barrels, part of new barrels, before being bottled. The wine is vibrant with deep flavors of herbs, rosemary, scrub brush, pepper and dark berry fruits.

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**979 Barolo, Bricco Rosso, Cascina Bruni, 2010, Piedmont, Italy**

*Well blanced, velvety flavors of plum, cherries and other dark fruits.*

Veglio is an Italian family that has its roots making wines in Piedmont since the Napoleonic Wars in the 1820's. Their vineyards coined the phrase "Nebbiolo is the king of wines and we make the wine of kings." Nebbiolo is the premiere grape in Piedmont when it comes to making full bodied red wines. Nebbiolo is an Italian native grape that is true Italian Royalty. This grape has notes of dark fruits like plums and has a medium body for tannins. This wine has been made on the same small vineyard by the same family using the same vines for over 200 years this is a true piece of Italian history.

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**986 Rioja, Macá Clásico, Vega Sicilia, 2012. Spain \$90**

*100% Tempranillo grapes, this is the “second growth” wine with discreet oak influences of its sister wine, Macan.*

Vega Sicilia, a the prestigious wine estate of Ribera del Duero, partnered with Benjamin de Rothschild and began expanding into Rioja 10 years ago. After a slow but steady acquisition of multiple vineyard plots from smallholder farmers, they built up to sizeable holding of 120 hectares (almost 300 acres). They concentrated on the very best ‘terroir’, with stony calcareous clay soils and deep-rooted Tempranillo vines of 25 to 80 years in age. Macan is the name chosen for the wines, derived from a traditional name for the people of this sub-region of Rioja. The wine is Super-aromatic, harmonious and complex with black fruits, bright acidity, oak and ripe, integrated tannins. It will match well with roast lamb or veal.

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**705 Bugey Cerdon, Rosé, “La Cueille”, Patrick Bottex, N.V., Savoie, France**  
Slightly sweet, crisp, fresh and fragrant low alcohol sparkling wine.

Bugey is one of the best-kept secrets of France. As a geographical crossroads between the Savoie, the Jura, Burgundy, and the Rhône, it is one of the few regions where one can see both palm trees and snow within eyeshot. It is adjacent to the Savoie on its western side, located in between Lyon, Grenoble, and Geneva. The wines of Bugey were first cultivated here by the Romans and were later resuscitated by the medieval monks. Still, the region had to wait until 2009 before receiving its own A.O.C. status. Today, Cerdon is considered one of three crus within the appellation of Bugey, and the only one whose entire production consists of sparkling wine. Patrick and Catherine Bottex have been working five hectares of land since 1991 and produce only a small quantity of their beautiful, intriguing sparkling wine. The Bottex’s blend consists of ninety percent Gamay and ten percent of the native Poulsard. They bottle this low-alcohol wine using the méthode ancestrale, a rare technique that experts believe predates the méthode champenoise. The wine first goes through a primary fermentation in cuve, but is then bottled before all of the residual sugar has converted to alcohol. After going through a secondary fermentation in the bottle for at least two months, the wine is ready, resulting wine is delightfully refreshing with bright fruit, a beautiful rosé hue, and a touch of sweetness.

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**823** Xinomavro, Young Vines, Thymiopoulos, 2014/16, Naoussa, Greece \$32  
Complex flavors of cherry, blackberry, and plum.

Thymiopoulos is the name of the Greek family that were grape farmers selling their Xinomavro grapes to wine makers. They decided to open a vineyard of their own in 2004 and have been making some of the best wines in the country ever since, with many wines scoring 90 points or more. Xinomavro is an ancient grape that has grown in the Macedonia region of Greece since ancient Rome. This very high in tannin red grape is normally blended for a less tannin heavy wine. However, Young Vines is a real treat in the wine world because it's made using 100% Xinomavro and they do a wonderful job of making this a smooth and enjoyable red wine. This an excellent example of the grapes flavor profile. This deep, almost purple, red wine has a long finish and a nose of raspberry and cinnamon. The balance of acid and tannins go great with the cherry notes on the palate. This rich red wine pairs beautifully with steak.

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**808 Raimat, Castell De Raimat, 2015, Costers del Segre, Spain**

Delicate, complex flavors of cantaloupe and red berries, with hints of tangerine and pink grapefruit.

This wine is made in the Catalin region of western Spain. This area of Spain is almost a desert that, without the help of a canal built in 1910 for irrigation, would have left the land barren as it receives some of the lowest rain fall in all of Spain. The vineyard opened in 1914 and soon became a huge part of the area with a town growing around it as the grape vines started producing fruit. As it is almost a desert, it comes as no shock that this hot, dry climate has soil to match. The water comes from the Segre River and it's known for producing fruits that are delicious and aromatic. The grapes used in making this wine are Cabernet Sauvignon and Tempranillo. Cabernet Sauvignon is an incurably popular grape variety used by every major wine making country in the world. This young grape (in terms of the history of wine) is a cross between Cabernet Franc and Sauvignon Blanc. Tempranillo is a Spanish grape that is very dark and known to bloom earlier in the season than most. All of this comes together to make a wine that is a pale pink in color with a strong body that most rosés do not have. It has delicate flavors of grapefruit, cherries, and peach.

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**871 Chianti Classico, Riserva, Il Grigio, San Felice, 2012, Tuscany, Italy \$42**

Elegant with aromas of ripe berry, herbs and spices

Chianti is one of the most commonly consumed wines in Italy, as well as one of the most famous Italian wines in the world. The major grape in the Chianti blend is Italy's most planted grape: Sangiovese, the "blood of Jupiter", the highlight of Tuscany. For the last few decades, Tuscan winemakers have tried to change the image of Chianti. Many people associated Chianti with the Fiaschi bottles. These were, generally, mediocre wines served in straw bottles. Now with stricter growing and wine making rules the image of Chianti has improved dramatically. This wine is made in the heart of Tuscany the Chianti Classico region. With a ruby red color, there are many aromas on the nose including ripe berry, grilled herb, dry earth, clove, and violet. There are also firm flavors of star anise, white pepper, and orange zest that surround the overall black cherry core. This medium bodied red wine is also accompanied by polished tannins and a fresh acidity. Because this wine is so versatile, it can be paired with a variety of foods ranging from red sauce pasta, grilled meats, or even pizza.

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**873** Lagrein, Cantina, Tramin, 2015, Alto Adige, Italy \$32  
Full flavors of violets and blackberries.

This wine is produced by Cantina Tramin which was founded in 1898 and has 230 hectares of vineyards that are positioned on sunny, south western facing slopes at an altitude of 250-700 meters. Cantina Tramin is located in the Alto Adige province, is the farthest province of northern Italy, and the Lagrein grape is one of the region's most native and dominant varieties. The grapes are grown in a soil composed of sand and clay and the vines are trained in Pergola, a framework archway that allows the climbing of plants, and Guyot pruning, pruning fruiting canes down to their spurs. After the grapes grow, they are de-stemmed and fermented at 28 to 30 degrees Celsius (82.4-86 degrees Fahrenheit) in stainless steel and cement vats. In these vats, malolactic fermentation takes place causing tart-tasting malic acid to become softer-tasting lactic acid. Finally, the wine is aged for at least 6 months in oak barrels as well as cement vats. This garnet red wine made from 100% Lagrein grapes has aromas of blackberries, violets, and minerals. On the palate, there are raspberries combined with a hint of spice that match the velvety texture. It pairs very well with pork, lamb, or roasted game.

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**755 Gavi, La Meirana, Broglia, 2015, Piedmont, Italy \$38**

Fruity and juicy with flavors of peach, apple and almonds

The LaMeirana estate was purchased in 1972 by Bruno Broglia who passed his ownership to his son, Piero in 1974. Today, Piero's sons, Roberto and Filippo, manage the estate making it a third generation family business. The winery was renovated in 2000 and uses the best of modern winemaking techniques to elevate the tradition of Gavi. These efforts are shown as this winery is recognized as one of the top Gavi producers on an international stage. For this wine, Gavi grapes are grown in marl soil which allows the vines to have an extended lifespan. After they are grown, the Gavi grapes are put in stainless steel vats that are temperature controlled. Around 18-20 degrees Celsius, 64.4- 68 degrees Fahrenheit, the wine ferments in order to preserve the fruity and fresh flavors. This white wine has a pale yellow color with green highlights and delicate aromas of anise, orchard fruit, and white flowers. On the palate, the wine is dry with a brisk acidity and has an almond taste that is unique to Brogila Gavi di Gavi La Meirana. In addition, there are flavors of apple, citrus, chamomile, and peach with a hint of grapefruit bitterness on the finish. When enjoying this wine, a white fish or other light seafood would pair very well with it.

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**882** GMS, Schild Estate, 2013, Barossa Valley, Australia \$34  
Refreshing flavors of red and blue fruit such as raspberries and plums.

The Schild family has lived, and worked in Southern Barossa since 1952. Here, they grow grapes and create wines with a passion. The Schild GMS blend is a combination of 52% Grenache, 24% Mourvèdre, and 24% Shiraz grapes from the Barossa Valley. These varietals are blended together as an homage to Southern Rhone, but with a Barossan accent, and to showcase their unique qualities while also ensuring a balanced, fruity wine. This red wine has a dark cherry red, ruby color with strong aromas of dark, dried fruits. In addition, there are also scents of baking spice, pepper licorice, lavender, and minerals. On the palate, there are vibrant flavors, including raspberry, white pepper, cherry, and a hint of vanilla. A fine tannin creates balance and provides a focus on the fruity nature of this wine. This wine pairs very well with risotto, beef tenderloin, lamb, or a rich stew.

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**726 Riesling, Loimer, 2014, Kamptal, Austria \$36**

Fresh, crisp with ripe peaches and apricots, long finish.

Since 2006, Loimer Wineries has operated as a 100% organic wine producer, synthesizing nature and business as one, allowing for animals and nature to grow and thrive naturally. A majority of the grapes grown at Loimer are Riesling and Gruner Veltliner, as they compose three-fourths of the vineyard. The grapes from this 2014 Riesling were handpicked, selected, and sorted through by hand, ensuring the best quality for their wine. Picked at peak ripeness during middle-end October, the grapes were macerated, pressed, fined, fermented in stainless steel tanks, and bottled in April 2015. At first impression, the wine smells of bright lemon and lime, and is very citrusy. When tasted, the Riesling is extremely refreshing and light, and gives off peach, lemon, and honeysuckle. This wine pairs best with fish dishes or light appetizers/ hors d'oeuvres.

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**983 Cedar, Va La Vineyards, 2013, Avondale, Pennsylvania \$66**

Rich flavors of dark fruits, high tannin and high acidity.

Va La Vineyards are located in Chester County Pennsylvania, specifically Avondale. Here, owner and winemaker Anthony Vietri grows over 25 grape varieties on his 6.73 acres of various soil compositions. While the grape varieties are primarily Italian, he does have a few French grapes to make his wine more interesting. The vineyard was first planted in 1999 using a wide variety of grapes including Pinot Grigio, Viognier, Merlot, Malbec, Primitivo, Nebbiolo, and more. All these varietals, and several others, were planted on rich, mushroom soil. For all his wines, Vietri has taken an “old world” approach for the viticulture and enology practice by planting, growing, and producing “field blend wines”. This means that the grapes being used for each wine are planted on the same segment of soil in the vineyard. This wine in particular was produced by the red soils on the western edge of the field using five clones of Nebbiolo grapes. Cedar has very rich flavors of dark fruits, sweet spice, and earthiness that are accompanied by high tannins and high acidity. Since Cedar is a Nebbiolo-based blend, it would pair very well with a grilled steak, stews, or game meats.

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**704 German Gilabert, Rosat, Brut Nature, Cava, N.V., Penedés, Spain \$30**  
Fresh and dry with aromas of berries and cream.

This wine is grown in the Penedes region of Catalonia, Spain. Cava is Spain's most renowned sparkling wine. For sparkling wines to earn the designation Cava, they must be made by the champagne method: a secondary fermentation in the individual bottle referred to as "método tradicional". This cava is a blend of the Trepat (80%) and Garnacha (20%) grapes. This wine is bottled without any added sugar and is fermented in stainless steel vats while the wine rests on the lees for 45 days. Since 1980, German Gilabert has been deeply involved with the wine industry and has the dream of gaining international recognition for their wines. The vineyard practices organic farming. The character of this wine could be described as dry, fresh, with fine bubbles and flavors of citrus, berries, and cream. This rosé wine is medium-bodied, concentrated with a long finish. It pairs refreshingly well with oily fishes, such as mackerel, fish stews, and Asian cuisine.

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**702** Champagne, Thiénot, Brut, N.V., Champagne, France \$48  
Pleasant flavors of tree fruits, citrus, and white flowers.

This Champagne is from Thiénot winery in Reims: the unofficial capital of Champagne. Wine maker Alain Thiénot had the dream of establishing his own Champagne House, and he achieved this in 1985 after acquiring the necessary in-depth knowledge of the vineyards. His precision for wine has led Champagne Thiénot to be among the greatest Champagne Houses. This Champagne blend of the three classic Champagne grape varieties, Chardonnay, Pinot Noir, and Pinot Meunier, creates the signature Thiénot style of finesse, fruit, and freshness. The wine has a pale yellow color and pleasant aromas of lemon curd, quince, white flowers, honey, and vanilla. The refreshing notes of citrus on the nose become refreshing, but bitter, on the palate. While the prominent essence of this wine is tree fruit, there are additional flavors of melon, peach, honeysuckle, and ginger. When drinking this wine, it is best accompanied by a pork, salmon, or shellfish dish.

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**826** Beaujolais Nouveau, Vieilles Vignes, Jean-Paul-Brun, 2018, Beaujolais, France  
Complex bouquet of fresh red fruits with a lingering finish

Beaujolais Nouveau is a traditional red wine produced by Jean-Paul Brun every year to celebrate the first harvest on his vineyard. Jean-Paul Brun captures the terroir of Terres Dorées perfectly in this bottle, and illustrates his style and execution flawlessly. Jean-Paul Brun grows with low yield so grapes have the opportunity to flourish, uses natural yeasts to avoid added flavors or smells, no chaptalization (added sugar), and hand harvests the grapes. The result is a Nouveau with substantial flavor, and the aroma escapes the bottle as soon as the cork leaves the neck. On the nose one may get hints of strawberry yogurt, raspberries and spices. On the palette, red fruit comes to mind with flavors like cherry and strawberries present. The wine has a lingering finish with a light, but pleasant aftertaste. This particular Beaujolais has depth, and is an easy drinking wine that pairs well with light meals.

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**826** Beaujolais Nouveau, Vieilles Vignes, Jean-Paul-Brun, 2018, Beaujolais, France \$28  
Complex bouquet of fresh red fruits with a lingering finish

Beaujolais Nouveau is a traditional red wine produced by Jean-Paul Brun every year to celebrate the first harvest on his vineyard. Jean-Paul Brun captures the terroir of Terres Dorées perfectly in this bottle, and illustrates his style and execution flawlessly. Jean-Paul Brun grows with low yield so grapes have the opportunity to flourish, uses natural yeasts to avoid added flavors or smells, no chaptalization (added sugar), and hand harvests the grapes. The result is a Nouveau with substantial flavor, and the aroma escapes the bottle as soon as the cork leaves the neck. On the nose one may get hints of strawberry yogurt, raspberries and spices. On the palette, red fruit comes to mind with flavors like cherry and strawberries present. The wine has a lingering finish with a light, but pleasant aftertaste. This particular Beaujolais has depth, and is an easy drinking wine that pairs well with light meals.

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**745** Rebula Época, Ferdinand, 2013, Brda, Slovenia \$36  
Complex notes of yellow fruits with concentrated flavors of minerals and herbs.

Rebula, also known as Ribolla Gialla in Friuli, Italy, is known for making light, floral, and crisp wines and it is western Slovenia's signature grape. The grapes for this wine come from the Pročno vineyard and are grown in Opoka soil, marl and sandstone. After they have grown, selected hand picked grapes are destemmed and crushed. Then, they undergo twenty to twenty four hours of cold soak maceration before they are gently pressed and left for settling twenty four hours. The clear must is raked and fermented in 500 litre oak barrels for another twelve months, giving it time to mature. This wine ages for a total of sixteen in French oak which manages to maintain the freshness of the unoaked Rebula while also integrating oak into the wine. This wine has a color of straw yellow with a golden reflection and, due to the oak, a lush and more velvety texture. On the nose, there are intense and complex aromas, primarily of ripe yellow fruits. The fruity notes cross over to the palate where they are matched with minerality and Mediterranean herbs, specifically basil. When enjoying this wine, it best heightens the flavors of sea and freshwater fish but, it also highlights the flavors in cured meats.

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**961 Puligny-Montrachet, Domaine Jean Chartron, 2015, Burgundy, France \$90**

*100% chardonnay from the acclaimed village in the Côte de Beaune. Complex flavors of apple and apricot with a buttery finish.*

Domaine Jean Chartron was founded in 1859 by Jean-Edouard Dupard, and still today is owned by the same family, having succeeded five generations. Jean-Edouard Dupard, in 1873, stood before city council and asked for his most prestigious vintage (year) of grapes to be combined with the town's name, thus Puligny-Montrachet was conceived. Officially, Puligny-Montrachet was approved by the AOC in 1970, putting limitations on who could produce that wine and where. Grapes for the 2015 Puligny-Montrachet are grown, harvested, and fermented in Cote de Beaune, a subregion in Burgundy, France, and because of the small size of the vineyard, only about 300 cases of wine are produced annually. This renowned appellation, with its strict growing and cultivation laws, produces Chardonnay grapes, giving this white wine a classic French feel. The terroir is recognizable, as Cote de Beaune contains a hilly landscape and limestone soil, contributing an earthy, mineral quality to the wine. Over the course of 6-8 weeks, the wine undergoes malolactic fermentation, rounding all the flavors and giving the wine a creamier sense. After fermentation is complete, the wine is raked in oak barrels and stored until ready to bottle. When enjoyed, the first scents to come to mind are pear and vanilla. On the palate the Puligny-Montrachet tastes of buttercream, apple, and apricot. This easy drinking wine is savory and buttery, and would pair well with poultry, such as chicken or turkey.

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794 Chardonnay, Tripoz, Viellies Vignes, 2015, Burgundy, France \$30  
Buttery and complex wine with flavors of yellow fruit.

Chardonnay is the most popular white grape in the world, but there are many different variations to both grape and wine that allow for different characteristics to shine through. Domaine Catherine and Didier, located in the southern portion of the Mâcon appellation, a subsection of Burgundy, France, that is renowned, exclusively, for Chardonnay wine. . The Domaine, also known as TRIPOZ, follows very strict growing and harvesting regulations and the wines are traditionally made, taking special care to respect the land and fruit. The vines of the Chardonnay grapes are anywhere from 20 to 65 years old, and offer a unique experience. The grapes of the 2015 Bourgogne Chardonnay are picked from the two hectares of vines that are 60 years old. As a result, the flavors of the grapes have greater intensity, with earthy aromas. Once harvested, the grapes are crushed, aged on fine lees, malolactically fermented, and matured for 9 months in barrels. Then the winery bottles the wine, and from there we enjoy it anywhere from 3 to 8 years later if one prefers to age their wine, longer. On the nose, one is able to identify smells like toast and apples. On the palate, flavors include vanilla, pear, butter and milk. Malolactic fermentation adds extra depth and character to this wine, as does the age of the vines the grapes are picked from. With such rich, complex flavors, one may enjoy this wine alone or with poultry dishes such as Cornish game hen, roast turkey, or baked chicken.

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**852** Vox Vineti, Polyphony, Galloping Cat, 2012, Christiana, Pennsylvania \$35  
Prominent flavors of red fruit and French wood.

Vox Vineti, a winery located here, in the state of Pennsylvania, truly articulates the ability to grow, cultivate and harvest grapes without losing local characteristics. Their vineyard, Galloping Cat, documents each year on the estate, describing the difficulties they face to grow grapes, in a cold state Their hard work, however, pays off. The 2012 Polyphony, a red blend of Cabernet Franc, Merlot, Petit Verdot, Malbec, and Carménère grapes provides an dry wine that is the perfect representation of Old World meets New World style. The wine gives off complex flavors, lots of tannins, and a medium body. The flavors this wine include red fruit, red currants, toast, herbs and spices. With these characteristics, the wine may easily be enjoyed on its own as a hearty beverage, or with a red meat stew. Vox Vineti produces in smaller batches, the 2012 Polyphony only filling four barrels. Fermentation occurred in stainless steel to allow for clean, refined tastes; malolactic fermentation took place in wood barrels to add a smooth, creamy quality; maturation occurred in a blend of new and neutral French oak barrels. The wine was then bottled, unfiltered, and made available to enjoy. This wine embodies Lancaster County, and showcases the potential Pennsylvania has to be a state known for its wine.

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**854** Château la Bourrée, 2015, Bordeaux, France \$25  
Ripe red and blueberry fruit mixed with cedar notes.

The appellation of Castillon Côtes De Bordeaux is new, created in 2009 from the old Côtes De Castillon appellation. Château la Bourrée, however, has been producing wine in Bordeaux since 2000. The owner, Jean Francois Meynard is an ex-champion French rower, which has inspired him to operate his vineyard following morals and reasoned principles. The wine is vegan, and described as “not quite organic, but as close as possible.” This particular blend of Cabernet Franc and Merlot grapes offers a medium body and a long, smooth, lingering finish. The wine is dry, balanced by scents like strawberry jam and currant. On the palate, one may get notes of ripe red fruits, such as raspberries and cherries. There are also aromas of blueberries and cedar wood. This Bordeaux is bold, but not overpowering, allowing it to pair perfectly with red meats and lamb.

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**859** Lagone, Aia Vecchia, 2015, Tuscany, Italy \$30  
Delicate aromas of cherry, vanilla, and herbs.

The Lagone comes from the Aia Vecchia Winery and is made from Merlot, Cabernet Sauvignon, and Cabernet Franc grapes. Aia Vecchia, is situated in the Tuscan countryside between its two vineyards, Bolgheri and Castagneto next to the Tyrrhenian coast. The overall property consists of 104 acres but it is split into two estates where a variety of grapes can be grown. For this wine, the grapes from the Bolgheri zone are used. The combination of a favorable microclimate and fertile soils, in addition to the position of the vineyards and reflection from the sea, allows the vines to receive a great deal of direct and indirect sunlight. At the vineyard, only the best grapes are harvested to ensure that the wines that have a richer, more complex and harmonious flavor. After the grapes used for the Lagone are harvested, they are aged in various oak barrels for twelve months followed by six months of aging in the bottle. This wine has a deep ruby color with purple hues. There are immediate notes of cinnamon and crushed clove followed by delicate aromas of cherry, vanilla, and herbs. On the palate, the wine is dry and has flavors of plum, ripe cherries, wild berries and spices with a finish that is lengthy and smooth. This wine is meant to go with food and would pair well with pasta, beef, lamb or poultry.

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**805** Rosé de Pressée, Domaine Guillaman, 2016, Côtes de Gascogne, France \$22  
Fresh and fruity flavors of crushed strawberry and peach.

Domaine de Guillaman is a wine estate that has been in the Ferret family for six generations. The estate has been used for farming since 1626 and today, owner Dominique Ferret uses the land to plant grapes that are used to make high-quality wines. In order to do this, Dominique re-vamped the 20 hectares of vines to 102 hectares and even renovated the wine-making cellar. The vines on this land grow in a clay soil that sits on a white limestone bedrock. Although the grape varieties are predominantly white and make up 80% of the vines, the remaining 20% of vines are Cabernet-Sauvignon and Merlot. For this wine, a combination of the Cabernet-Sauvignon (80%) and Merlot (20%) varietals are used. Also on the property is the winery where the grapes are pressed, fermented, and bottled. Since this wine is a blush wine, the skins of the grapes must macerate in the juice to add flavor, tannins, and color. Once completed, the Rosé de Pressée has a pale clear pink color. On the nose, there are fresh and fruity aromas of strawberries, peach, and citrus fruits. The freshness on the nose translates to the palate with flavors of red fruits and a touch of caramel with a crisp texture and bright acidity. This wine is especially enjoyable on its own or when paired with charcuterie, grilled meats, or cheeses.

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**744** Graves, Château Gravelle-Lacoste, 2015, Bordeaux, France \$32  
Clean and tangy flavors of grapefruit and kiwi.

Wine maker Hervé Dubourdieu is a perfectionist with an extreme focus on his wine. Dubourdieu is so finicky about his wines that he will throw away an entire basket of fruit if even a single grape has deleterious rot on it, just to be sure that even the slightest contamination is avoided. He has a tendency to keep to himself but he spends a lot of time with his family in his home which is surrounded by his vineyards in the Sauternes and Graves appellations. This wine in particular comes from his Graves appellation, which has a cooler microclimate and has a soil composed of clay and limestone on fissured rock. The vines are roughly forty-five to forty-eight years old and on them grow the grape varieties used for this particular wine: Sémillon (75%), Sauvignon Blanc (20%), and Muscadelle (5%). This combination of grapes matches the classic flavors of Sauvignon Blanc, like grapefruit, with the distinct richness of Sémillon. The grapes are harvested in September and after the vinification process, the wine ages in stainless steel for six months. After aging, the wine is bottled unfiltered and has a pale, greenish-yellow color. On the nose, Château Gravelle-Lacoste Graves has fragrant aromas of beeswax, white flowers, passion fruit, roasted nuts, peach, and melon. There are also notes of grapefruit and freshly cut grass that cross over to the palate and are joined by flavors of kiwi and wet stone. On the finish, there is a clean and tangy style that is mineral driven and refreshing. This wine is recommended to accompany chicken, seafood, and grilled vegetables.

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**962 Riesling, Cuvée Frédéric Émile, Trimbach, 2009, Alsace, France \$90**

*The signature wine of Trimbach estate.*

*Intense flavors of burnt orange peel and stone fruits with flavors of minerality and honeycomb.*

Maison Trimbach has a wine growing history that dates back to 1626 and since then, there have been twelve generations of wine makers. Today, the vineyard is run by Hubert Trimbach, his nephews, Jean and Pierre, and Pierre's daughter, Anne. Together, their enthusiasm and ambition keeps the family tradition of producing perfect wines alive. The family vineyards are centered around Ribeauvillé where the south and southeast facing hills have a soil composed of limestone and sandstone marls. Trimbach estate focuses on using sustainable and integrated wine growing practices such as close pruning, tilling soils, and producing moderate yields to produce their high quality wines and preserve nature. For this wine, the grapes are harvested in October and tends to lead to a dry and powerful Riesling. The Cuvée Frédéric Émile Trimbach Riesling has a deep golden, vibrant and reflective color. On the nose, there are fragrant, lush aromas of white peaches and honey. These aromas build onto the palate where dense flavors of burnt orange peel, lemon zest, green apple, and subtle minerality can be found. There is also a backbone of acidity that leaves a fresh, zesty finish. The Trimbach wines are delightful on their own however, this one in particular pairs well with caramelized fruit tarts, quality fish, and entrees in creamy sauces.

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**824 Pinot Noir, Hacienda, 2015, California**

Light and fruity with fresh red berries flavors and smoky notes

This red wine comes from Hacienda Cellars in Sonoma Valley California. Back in 1857, a Hungarian nobleman named Count Agoston Haraszthy, who is acknowledged as the "Father of Modern California Viticulture" collected grape cuttings from France, Italy, Germany, and Spain. He then planted a vineyard that surrounds Hacienda. Hacienda Wine Cellars was founded in 1973 by Frank H. Bartholomew and occupies the land where European grape varieties were first commercially planted in America. The label of the Hacienda wines encompass a "Clair de Lune" or "moonlight" series that this Pinot Noir is a part of. The Hacienda Pinot Noir is made of 76% Pinot Noir and is blended with a variety of mixed reds that make up the other 24%. On the nose, there are fresh aromas of fruit and berry that are accompanied by smoky notes. Fruit flavors continue onto the palate and make for a smooth finish. When drinking this wine, it pairs well with seafood, lamb, pork, and poultry.

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**884** Red4, Vina Robles, 2013, Paso Robles, California \$26  
Smooth texture with luscious flavors of cherry, blackberry, and tobacco.

Hans Nef has had an appreciation for his rural surroundings since he was a child in Switzerland. As he grew older, his interest for agriculture grew and led him to the southern United States where he leveraged his passion for fine wine into his own import business. When Nef traveled to America, he had the desire to be true to nature and grow his own wine. This led to his discovery of Paso Robles in the mid-1990s which today, is one of the world's most dynamic wine growing regions. Hans Nef now has six vineyards in Paso Robles and several different wines. This wine combines four different grape varieties from the Huerhuero Vineyard, located in Paso Robles rolling hills. The warm afternoons and cool evening breezes bring the grapes to a perfect ripeness. For this blend, Petite Sirah (41%), Syrah (40%), Mourvèdre (10%), and Grenache (9%) were used. These grapes were picked in the cool of the morning and then soaked for two days prior to fermentation. After fermented, the wine aged in small and large format French, Eastern, European, and American oak barrels for 16 months. By doing this, the wine had an added complexity that also enhanced the soft, velvety finish. Once complete, the Vina Robles Red4 has a ruby garnet color and a rich aroma of cherries, with notes of leather and tobacco. On the palate, the fruitiness is reinforced with flavors of sweet cherries and blackberries, followed by hints of cocoa on the finish. When enjoying this wine, it is best accompanied by pastas and grilled meats.

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790 White4, Vina Robles, 2015, Paso Robles, California \$26  
Fruity aromas of peach and pear with hints of ginger.

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**870 Merlot, Los Osos, J. Lohr, 2015, Paso Robles, California \$32**

Bright flavors of cherry with notes of fennel and dark chocolate.

This matured red hued wine has aromas of black cherry, fennel, and licorice, which blend with a barrel signature of hazelnut, dark chocolate, and baking spice. The bright fruit tones and rich, lengthy finish are heightened through whole berry fermentation, also known as “the ancient method.” This method relies on use of whole clusters and unruptured berries, slowing the pace of fermentation. Los Osos traditionally harvests their estate-grown Merlot grapes across a range of sugar ripeness. The early picks capture the classical varietal definition, while later-harvested grapes add depth and intensity to the wine. The grapes undergo malolactic fermentation in new oak barrels, where a month later they are reblended to incorporate a component of Malbec. The completed blend, 91% Merlot and 9% Malbec, then rests for a year in the barrel room. Summer grilled sausages, herb-roasted chicken, and lamb pair best with this wine.

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**726 Sancerre, Hubert Brochard, Tradition, 2016, Loire, France \$36**  
Strong mineral flavors of flint and limestone with hints of herbs and elderflower.

The Hubert Brochard Domaine is a family owned winery located in Chavignol and has been around since the 16th century. Aimée and Hubert Brochard are the fifth generation of the Brochard family to run the winery, and they have devoted their life to keeping the quality and reputation of their wines alive. They are also joined by their son Henri and his wife Thérèse as they all work together to keep up their passion and respect of their family traditions so they can maintain their vineyard of 55 hectares. Their Sancerre wine is made of Sauvignon Blanc grapes that are grown from limestone rich soils. In color, it is clear and bright with green highlights. There are fragrant aromas of grapefruit and quince that are accompanied by notes of flint and wet stone. On the palate, there is a mouthwatering acidity and tropical fruit flavors that combine for a balanced finish. Ideally, this wine would accomant meaty fishes in a light sauce, fatty meats with rich flavors, or a tangy goat cheese.

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**885** Cabernet Sauvignon, Foley Johnson, 2015, Napa Valley, California \$50  
Layered palate of blackberry, dark cherry, cigars, and toasted oak.

Foley Johnson Winery is located in the prestigious Rutherford, California where it is owned by Bill Foley and his wife, Carol. The couple dreamed for years of having their own winery in Napa Valley as they loved the scenery and the complexity of its wines. This dream came true in 2012 when the winery was established and since then, the Foley's have created world-class wines. The winery is nearly 50 acres in size and grows its grapes in the famed soil: Rutherford dust. This soil is well draining and is made up of gravel and limestone. The soil is said to give the grapes a dusty tannin effect and hints of cocoa powder. The Rutherford area is also known to receive the most sun in Napa which, when combined with the soil, results in opulent wines. For this 2015 Cabernet Sauvignon, the wine went through 100% malolactic fermentation and was then racked in French, Hungarian, and American oak where it aged for 20 months in the barrel. The wine was then bottled unfiltered in order to extract the fruit notes while giving the wine a rich, deep red color. Fragrant aromas of bright cherry, blackberries, baking spices, and toasted oak are notable in this wine. In addition, full flavors of black fruit, savory herbs, and a hint of cocoa can be detected and are accompanied by firm, structured tannins. This wine is recommended to be paired with grilled red meats.

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**776** Vermentinu, Domaine Petroni, 2016, Corse \$28  
Crisp, tangy wine with flavors of peach, green apple, and white flowers.

Domaine Petroni has been growing grapes next to Lake Diana in Corsica since 1885. The location, surrounded by the Corsican Mountains to the west and the Mediterranean to the east, is beautiful and peaceful, drenched in sunlight overlooking the Mediterranean Sea. Today, the winery is in the hands of brothers Jacques and Francois Ramazotti. The soil is characterized by sand and clay sediments leftover from the evaporation of the sea millions of years ago. The vines are, on average, twenty five years old. This wine is made of 100% Vermentino grapes (called Vermentinu in Corsica). The grapes were both mechanically and manually harvested at night. They then went under direct pressing with skin contact. The juice was then fermented in tanks at a low temperature of 14-18 degrees Celsius (57°-65° F), for three weeks then matured in tanks for six months. This wine is golden in color with some greenish tints. It has an expressive nose of white fruits and notes of white flowers. There is a good balance on the palate composed of a pleasant minerality, bright acidity, a touch of citrus and pear fruit, and a long, ripe finish. This wine pairs exceptionally well with light foods including crab, lobster, and shellfish.

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**881** Château Pech-Latt, 2015, Corbières \$28  
Powerful flavors of dark berry fruit with notes of spices.

Château Pech-Latt is one of the early Corbières vineyards that have practiced organic farming since 1984. The Château has been officially certified Organic in 1996. The vineyard is composed of 320 acres and has been divided into numerous parcels, each of which are planted with a specific grape. The estate has preserved old vines of Carignan, which are more than 60 years old. This Corbières is made of a blend of old vine Carignan, Syrah, Grenache, and Mourvèdre grapes. The grapes were manually harvested and strictly sorted at the vineyard, but were sorted a second time and destalked before the wine making process began. The wine was fermented in cement vats for 20-25 days and was aged for a minimum of eight months. Upon its completion, the Corbières is a deep dark red in color. On the nose, there are intense aromas of violet and blackberry. Then, on the palate, there are notes of spices and licorice that join the fruity, flowery nature of this wine. When drinking this wine, it is best enjoyed with grilled meats, especially lamb or veal.

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**721** Perles de Sauvignon Blanc, Gérard Bertrand, 2017, IGP Pays d'Oc \$26  
Bright citrus and herb flavors with a crisp, refreshing finish.

The Gérard Bertrand wine company is located in the South of France and has a number of estates. The South of France, specifically around the Mediterranean coast, is famous for their oysters and vineyards. This wine combines the two aspects of vineyards and oysters as a way to pay tribute to the region. Sauvignon Blanc is a symbolic grape of the South of France and the bottle of this wine looks as though it is wearing a pearl necklace. The choice of grape combined with the design of the bottle truly honors the region. This wine is made of 100% Sauvignon Blanc grapes and since they ripen early, they had to be picked at a precise time. This was determined by tasting the fruit before its harvest and determining if it met the criteria for its characteristics. When the grapes reached their full intensity, they were picked at night to preserve the freshness of the fruit. From there, the grapes were pressed upon arrival at the winery. About 10% of the wine was vinified in French oak barrels for five months while the remaining wine was vinified in stainless steel vats to preserve the fullness and freshness of flavors. The bottling took place early in order to preserve the fresh, fruity character. This Sauvignon Blanc has vibrant aromas of green plum, orange rind, menthol, and herbs. The palate is balanced and has distinctive fresh flavors of tropical fruit and grapefruit. When enjoying this wine, it is best when accompanied by grilled fish, goat cheese, or clams in linguine.

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**724** Riesling, Réserve, Lucien Albrecht, 2016, Alsace, France \$  
Aromas of freshly cut lemon with mineral and floral notes.

The Lucien Albrecht vineyards are mainly situated in a wine growing region in southern Alsace called Orschwihr. This village and its surroundings were controlled by the bishops of Strasbourg, Basel, and Hapsburg from the 13<sup>th</sup> to the 16<sup>th</sup> century. During this time, the nobility had strong ties to the vineyards and land was a precious asset. It wasn't until 1698 that Bathazar Albrecht settled in Orschwihr and started Maison Lucien Albrecht. Since then, the vineyard has been worked on by eight generations in an effort to create the authentic character found in Alsace wines. Their terroir of argilo-calcareous soil distinguishes these wines with a unique aromatic structure and freshness. This wine from Lucien Albrecht is made from 100% Reisling grapes and is plentiful in fresh lemon, ripe apple, and mineral aromas. On the palare, this wine is fruit driven with a crisp acid and slight flavors of dried flowers. The Riesling Réserve from Lucien Albrecht can be best paired with light seafood, poultry, and white meat.

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**768 Chardonnay, Louis Latour, 2016, IGP Ardèche \$26**

Ripe aromas of spiced apples, white peach, and pear.

Maison Louis Latour has been making wine since the late 1970s after they conducted a twelve year research product to determine the best terroir for chardonnay grapes. It is here in Ardèche that the grape benefits from a Mediterranean climate. The consistency in weather and warm summers are beneficial to the vines as they allow the grapes to attain a full ripeness. In addition the region's high altitude exposes the grapes to intense sunlight and the clay-limestone based soils result in the grapes having a bright acidity. All of these factors help result in the wine having a consistent quality and balance. The vines are twenty five years old on average and the grapes undergo a mechanical harvest. The grapes ferment in stainless steel vats and are temperature controlled with complete malolactic fermentation to give the wine buttery notes. From there, the wine is aged for eight to ten months in stainless steel vats. Once complete, the Ardèche Chardonnay is a straw yellow color with hints of green. This unoaked Chardonnay is fruit forward in its aroma with hints of baking spices. On the palate, there are tropical flavors of pineapple and grapefruit in addition to tree fruits. The wine is balanced on the finish and pairs well with charcuterie or fish.

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**830 Pinot Noir, Domaine Marcel Giraudon, 2017, Burgundy, France \$32**  
Intense aromas of red fruits and spices.

Domaine Marcel Giraudon is a family farm that has been passed down through several generations. It is located in the small, old wine village called Chitry-le-fort. At this winery, they produce, white, red, and rosé wines. The vineyard occupies the slopes surrounding the village and have North-North-West / South-South-East exposure to the sun. The grapes are harvested by hand and production is monitored in order to obtain grapes of the best possible quality. During fermentation, the temperature is controlled in order to promote the expression of aromatic potential and taste in the grapes. This Pinot Noir has a ruby color and intense fruit aromas. The red fruit and spices detected on the nose can also be found on the palate. There are cherry and blackcurrant flavors that stand out and bring a depth to the wine. To highlight the fruit flavors, this wine should be paired with grilled red meats or a cheese platter.

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**851 Médoc, Laffitte Laujac, 2015, Bordeaux \$34**

Complex bouquet of leather with flavors of French oak and blackberry jam.

When Bernard Cruse took over the management of estate in 1957, only 8 hectares of vines remained due an invasion of phylloxera in the beginning of the 20th century, 2 world wars, and the terrible frosts of 1956. The vineyards now spread over 60 hectares. The Laffitte vines, which are grown in a chalky-clay soil, are exposed to a favorable microclimate due to proximity to the Atlantic and the Gironde estuary where the Dordogne and Garonne rivers meet downstream of the center of Bordeaux. Once the grapes are de-stemmed and sorted, they are placed in thermo-controlled stainless steel vats where they remain beyond alcoholic fermentation to macerate for 3 to 4 weeks. The wine is then matured in French oak barrels for 12 months in order to perfect its structure and balance. This deep-ruby wine with purple flecks delivers a complex bouquet of black forest fruits, leather, mint, and spices with hints of licorice and wood. With a dense, medium body, this blend of Cabernet Sauvignon, Merlot, and Petit Verdot offers a delicate, grainy tannin structure and well-balanced acidity. Oak, blackberries, and red fruit berries with light jam-like nuances appear on the palate, concluding with a moderate, chocolate finish. This wine pairs best with well-matured cheeses, steak, beef brisket, braised lamb, and smoked duck.

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**763** Languedoc Blanc, Hecht & Bannier, 2016, AOC Languedoc \$30  
Aromatic flavors of apricot, citrus fruit, and white flowers.

This wine comes from the Hecht & Bannier winery which has dedicated itself to mediterranean wines. The winery has the goal of their wines becoming the reference for quality in the region of France. While they produce a wide array of wines, for the 2016 vintage of the Languedoc Blanc, there was a mild winter which led to an early and slow vegetative cycle of the vines. During the summer, there was little to no rain so the grapes matured quickly and the harvest of grapes was smaller than average. Despite the limited volume of grapes produced, this vintage preserves a natural balance and freshness. The Languedoc Blanc is composed of a blend of Piquepoul Blanc and Roussanne, which are two southern varietals of France. They grow in maritime climate conditions since it preserves the acidity. Both of these grape varietals are late ripening, and that leads to their aromatic flavors. This wine matured in 100% stainless steel leaving the floral and fruity flavors present in the wine. The combination of grapes produces a vivid character of citrus fruits and white flowers. White peach, melon fruit, and minerality can be noted on the palate along with a slight spice finish. The Languedoc Blanc accompanies light salads, shellfish and white fish especially well.

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**703** Champagne, Grande Cuvée, Moutard Pere et Fils, Brut, N.V. Champagne, France \$35  
Rich aromas of and brioche with a zesty acidity on the palate.

This Champagne comes from Moutard Pere et Fils: a family run winery that means ‘Father and Sons’. Father, Lucien Moutard, inherited the art of cultivating the land from his father, Paul, and passed these same skills on to his children: Agnès, Véronique and François. Lucien wanted to continue in the footsteps of his father so he planted 10 hectares of vineyards on his land from 1950 to 1980. Today, this land is the Côtes des Bar vineyard. The land is characterized by its oceanic and continental climate as well as its Kimmeridgian soil. This soil is composed of marl, clay, limestone, and marine fossils that have aged about 152 to 157 million years. In addition, the vines are planted on the steep hill sides to allow for good drainage and excellent exposure to sunlight. Although there are a variety of grapes grown on this land, including Pinot Noir, Petit Meslier, and Pinot Blanc, this wine is only made from Chardonnay grapes. Once bottled, this Champagne is a bright lemon-yellow color that offers a greater character and complexity than some other Champagnes. The nose offers rich aromas of butter, almonds, and brioche, in addition to fruity notes of apples, peach, and guava. On the palate, a mouthwatering acidity is met with prominent lime flavors and a touch of minerality. The fresh and crisp nature of this wine pairs well with fish, crab, and lobster.

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**960 Champagne, Louis Nicaise, Premier Cru, Brut, 2010, Champagne, France \$80**  
*A refreshing blend of 60% Chardonnay, 25% Pinot Noir, and 15% Pinot Meunier. Balanced mouthfeel with flavors of toasted brioche, salted caramel butter, white flowers, and passion fruit.*

Champagne Louis Nicaise is located in the village Hautvillers, which is known as the birthplace of Champagne. For four generations, the Nicaise family has been making wine on their nine hectares of Premier Cru vineyards and produces about 6,000 cases per year. Their Brut Reserve makes up about half of their total production and it is made from a blend of 60% Chardonnay, 25% Pinot Noir, and 15% Pinot Meunier. All of the grapes used for this Champagne were from the 2010 growing season but only 70% of the grapes were used for malolactic fermentation. The overall aroma of this wine is ripe with scents of bread spices, pink grapefruit, red apples, and white flowers. The mouthfeel is balanced and harmonious and takes on a finish that has notes of exotic fruit, caramel salted butter, and dried fruit. This wine is suggested to be paired with spicy food or seafood dishes like crab, lobster, and dover sole. However, Champagne is the perfect wine to celebrate any occasion or enjoy any meal.

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**808** Costières de Nîmes Rosé, Domaine De la Petite Cassagne, 2017, Rhone, France \$24  
Bright strawberry and red cherry flavors with hints of spice and sweet herb.

After leaving her corporate job and studying the terroirs of France, Diane de Puymorin selected Domaine de la Petite Cassagne to be her new home. She believed the terroir of the Costières de Nîmes, the southernmost appellation in the Rhône Valley, had the potential to make great wines and Puymorin wanted to elevate its image. The terroir itself is wonderful because of the southern sun exposure that ensures the grapes reach a full ripeness, the diurnal temperatures that keep the grapes cool, and the vigorous Mistral winds that protect the natural acidity of the grapes and help keep away pests. Diane elevates her wines further through her organic practices and by being carbon neutral; she powers her winery entirely with solar energy and uses recyclable packaging and water-based inks on bottles and boxes. The vineyards accumulate 50 hectares of land and are capable of growing a wide variety of grapes including Syrah, Grenache, Chardonnay, and Roussanne. The array of grapes grown allows the winery to create different cuvées of red, rosé, and white wines. This rosé is a blend of Cinsault, Grenache, Syrah, and Mourvedre grapes that were directly pressed then fermented and aged in tanks. This wine is rich in aromas of strawberries, cranberries, and sweet herbs. The Costières de Nîmes Rosé is very fruit forward in its flavors of watermelon and candied cherry, however hints of baking spices can also be detected. For this wine, it is best accompanied by a salad, pasta in a cream sauce, or sautéed chicken.

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**778** Falanghina, Taburno, Masseria Frattasi, 2016, Campania, Italy \$32  
Light floral aromas with juicy mineral flavors and a hint of candied fruit.

This wine comes from Clemente Cecere, owner of the Masseria Frattasi winery. The Masseria Frattasi is not only the name of the winery, it is also an eighteenth century building that is surrounded by vineyards of Aglianico and Falanghina grapes. This wine in particular is made using the falnghina varietal which has a cold soak, maceration pre-fermentaion, in order to bring out the emphasis of color and flavor in the grapes. From there, the grapes are softly pressed and have a temperature controlled fermentation as well as partial malolactic fermentation. The wine then aged in stainless steel for three months and finished by resting in the bottle. Upon completion, this wine was straw yellow with greenish hues, giving off very light aromas of spring flowers, ripe pear, citrus, and broom. In comparison, the flavors are full and juicy and are composed of minerality, vanilla, tree fruits, and a hint of candied fruit. It is recommended for this wine to be enjoyed with light seafood with pasta and entrées of white meat or fish.

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**753** Albariño, Albamar, 2017, Galicia, Spain \$40  
Flavors of lemon, pear, and peach, with hints of honey and sea salt.

This dry white wine is made from 100% Albariño grapes. Albariño is considered a “New Wine of the Old World” because of its long history of being used to produce wine, however, winemakers still manage to make more increasingly interesting wines from this grape that are bright, refreshing, and aromatic. In addition, the Albariño grape is a trademark of the Rias Baixas region of Galicia, Spain where the Albamar vineyard is located. Rias Baixas shares the same cool climate of other wine producing regions around the world including the Loire Valley region of France and the Rhine region of Germany. The vineyards where the Albariño grapes are produced have sandy soils of granite origin on the western coast of Spain and are bathed by the waters of the North Atlantic during high tide, producing a high minerality character with a hint of sea salt in the wine. The vineyards themselves are over twenty five years old and produce 100% organically grown grapes that are hand picked at harvest time. For this wine, after pressing, the winemakers separate the wine in a process called static decantation. This is created by the bacteria used during the fermentation process suspending the liquids so unwanted contents can be removed. The winemakers also practice spontaneous malolactic fermentation using yeasts indigenous to Galicia, Spain and a bacteria known as *Oenococcus oeni*, which helps to lower the wines acidity, stabilize the wine, and develop its flavor profile. The winemakers do not use any filtration, and age the wine for eight months on lees in steel vats and oak casks. On the nose, there are hints of citrus fruits, such as lemon and lime, tree fruits, specifically Fuji apple and pear, as well as yellow stone fruits, like peach. These aromas follow through to the tongue and are joined by flavors of honey, minerals, and sea salt. This wine would pair great with lean fish, shellfish, pasta, and vegetarian dishes. It could also accompany light hor d’oeuvres or, for the full cultural experience, traditional Spanish coastal foods.

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**887** Château Jacques Noir, 2016, Saint-Émilion, Bordeaux \$38

Flavors of juicy dark fruits, with a touch of spice and firm tannins.

Since 1858, the Ducourt family has been involved in Bordeaux wine making. Over the years, the family has expanded their business from one Château to fourteen, producing a variety of white, rosé and red wines. Château Jacques Noir (black) takes its name from the Knight who wore black armor, but also had a felonious reputation during that period. The wine is made from 100% merlot. The grapes are harvested in the cool morning, helping to maintain freshness, fermented in temperature controlled stainless steel, and aged for at least 12 months in oak barrels. This elegant wine is balanced with dark fruit flavors of strawberry and blackberry, as well as oak, and soft but firm tannins. It pairs well red meats, game, and lightly spiced dishes.

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