



Walnut Hill College

Founded in 1974 as The Restaurant School

Wines

&

Beers

Wine List

Wine Spectator



AWARD OF
EXCELLENCE

2004- 2019

February 14, 2020

“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 \$8

[Prosecco, Brut, Conegliano Valdobbiadene, Elisabet, N.V., Veneto, Italy](#)

Fresh and fruity, flavors of green apples and pears, with hints of citrus.

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, 2017, Alsace](#)

Aromas of freshly cut lemon with mineral and floral notes.

[Vermentinu, Domaine Petroni, 2016/18, 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.

[Saint Véran, En Messie, Domaine Daniel Pollier, 2017, Burgundy, France](#)

Pleasant, balanced, fresh and subtle flavors of dried fruit and hazelnuts.

Tasting notes provided by Tastevin, the student wine club.

Wines by the Glass - \$8

Rosé

[Rosé, Gandines, 2017, Bourgogne, France](#)

Crisp acidity, orange peel aromas with mineral notes.

Reds

[Hautes Côtes De Beaune, Domaine Thevenot, 2017, Burgundy](#)

Light with fresh flavors and fruity, floral notes and smooth tannins.

[Vacqueyras, Domaine de la Charbonniere, 2016, Rhone, France](#)

Dark ripe fruits with notes of herbs and black pepper.

[Clos Siguier, 2016, Cahors](#)

Plum, cherry and blackberry aromas with hints of black tea & smooth tannins.

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

Powerful flavors of dark berry fruit with notes of spices.

[Médoc, Laffitte Laujac, 2015, Bordeaux](#)

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

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.
- [703](#) Champagne, Moutard Pere et Fils, Brut, N.V. Champagne, France \$48
Light and floral with a zesty acidity on the palate.
- [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

- [721](#) Perles de Sauvignon Blanc, Gérard Bertrand, 2017, IGP Pays d'Oc \$26
Bright citrus and herb flavors with a crisp, refreshing finish.
- [722](#) Riesling, Helmsford, 2016, Clare Valley, Australia \$24
Floral notes with citrus and mineral undertones.
- [723](#) Riesling, old vines, Nik Weis St. Urbans-Hof, 2018, Mosel, Germany \$32
Off dry, crisp with tropical flavors, wet stone and a touch of petrol.
- [724](#) Riesling, Réserve, Lucien Albrecht, 2016/17, Alsace, France \$32
Aromas of freshly cut lemon with mineral and floral notes.
- [725](#) Silvaner, Escherndorf, Trocken, Rainer Sauer, 2018, Franken, Germany \$28
Dry, crisp and light. A fresh green-plum flavor accented by apple and citrus
- [726](#) Sancerre, Hubert Brochard, Tradition, 2018, Loire, France \$36
Strong mineral flavors of flint and limestone with hints of herbs and elderflower.
- [731](#) Chenin Blanc, Domaine de la Haute Coudraie, 2016, Anjou, France \$30
Fresh citrus flavors accompanied by notes of pear, honey, and nuts.
- [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

- [735](#) Muscadet, Domaine des Quatre Routes, 2017, Loire, France \$26
Notes of citrus and orchard fruits with a distinct minerality
- [740](#) Foloi, Mercouri Estate, 2017, Peloponnese, Greece \$28
Light bouquet of citrus flowers with green, flinty flavors.
- [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.
- [748](#) La Croix Blanche, Les 3 Domaines, N.V., Côte de Gascogne, France \$26
Pleasant wine with flavors of white fruit, citrus, and nuts.
- [749](#) Gewürtztraminer, Handley, 2013, Anderson Valley, California \$35
Fruity, dry, aromatic with flavors of lychee, flowers and citrus.

“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

- [750](#) Gewurztraminer, Domaine Zinck, 2015, Alsace France \$38
Dry with exotic sweet fruits and spices.
- [752](#) Coste Di Raviolo, San Fereolo, 2013, Piedmont, Italy \$45
Deep flavors of flowers, white fruits and honey.
- [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, 2017, Tokaj, Hungary \$28
Crisp with complex flavors of green apples, citrus peels and minerals.
- [759](#) Vouvray, Champalou, 2017, Loire, France \$36
Aromas of raw honey and crisp apple that continue to the palate.
- [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](#) Saint Véran, En Messie, Domaine Daniel Pollier, 2017, Burgundy, France \$28
Pleasant, balanced, fresh and subtle flavors of dried fruit and hazelnuts.

[769](#) Chardonnay, Calera, 2016, Central Coast, California \$46
Refreshing acidity, bright flavors of grapefruit with a hint of jasmine.

[771](#) Chardonnay, Lemelson, 2015, Willamette Valley, Oregon \$60
Crisp with flavors of caramel, tropical fruits and dry spices.

[776](#) Vermentinu, Domaine Petroni, 2016/18, 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](#) Muscat, Dry, Legado del Moncayo, 2016, Campo deBorja \$32
Bright floral notes and tropical aromas with dry fruit flavors.

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

Rosé & Orange Wines

- [806](#) Rosé, Gandines, 2017, Bourgogne, France \$30
Crisp acidity, orange peel aromas with mineral notes.
- [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.
- [812](#) Prauar, Bianco, Il Censo, 2016, Sicily, Italy \$48
Juicy with complex flavors of iron, rocky soil, roses and walnuts. Long inish

“Wine is Liquid music.” Anonymous

Red Wines

Light Body Reds

Fruity, low tannin, complements foods of mild intensity

[820](#) Beaujolais Nouveau, Vieilles Vignes, Terres Dorées, JP Brun, 2019, Bourgogne \$30
Attractive flavors of flowers, cherries and raspberries. Light body with soft tannins.

[822](#) Brouilly, Château Thivin, 2016, Burgundy, France \$36
Dry, bright red berries and sour cherry lingering crisp acidity.

[823](#) Xinomavro, Young Vines, Thymiopoulos, 2016, Naoussa, Greece \$32
Complex flavors of cherry, blackberry, and plum.

[830](#) Hautes Côtes De Beaune, Domaine Thevenot, 2017, Burgundy \$30
Light with fresh flavors and fruity, floral notes and smooth tannins.

[831](#) Pinot Noir, Réserve Spéciale, Gérard Bertrand, 2015, Pays d'Oc, France \$28
Cherry and strawberry richness with a hint of cinnamon and cigar.

"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

- [850](#) Haut-Medoc, Chateau d’Arcins, 2014, Bordeaux, France \$45
Layers of dominant wood flavors complimented by hints of cocoa and black fruits.
- [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 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](#) Carignano, del Sulcis, Riserva, Terre Rare, Sella Mosca, 2014, Sardinia, Italy \$36
Aromas of raspberries with spicy notes, floral scents and a touch of vanilla

“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.
- [868](#) Toscana Rosso, IGT, Argiano, 2016, Tuscany, Italy \$36
Rounded wine with generous fruit flavors and smooth tannins.
- [869](#) Dolcetto d'Alba, Dosset M. Sokolin, 2016, Piedmont, Italy \$40
Rich, earthy and leather aromas that carry to the palate with a slight sour cherry flavor.
- [872](#) Le Lughere di Frassinello. 2016, Maremma, Toscana, Italy \$42
Fresh, complex flavors of red and black fruit with a touch of herbs and flowers
- [873](#) Lagrein, Cantina, Tramin, 2015, Alto Adige, Italy \$32
Full flavors of violets and blackberries.
- [875](#) Pomerol, Château Rocher Bonregard, 2014, Bordeaux, France \$44
Fruity with a discreet woody flavor and a hint of minerality.
- [876](#) Chinon, Le Grand Bouqueteau, 2017, Loire, France \$30
Cabernet Franc blend with rich, fruity flavors.

“A sweetheart is a bottle of wine; a wife is a wine bottle” Charles Baudelaire

Red Wines

Full Flavor Reds

Concentrated; enhances hearty dishes

- [877](#) Gigondas, La Ferme du Cécé, 2017, Rhône, France \$38
Dry with bold fruit flavors and accents of sweet spices and plums.
- [879](#) Vacqueyras, Domaine de la Charbonniere, 2016, Rhone, France \$46
Dark ripe fruits with notes of herbs and black pepper.
- [881](#) Château Pech-Latt, 2015, Corbières ,France \$30
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](#) Cabernet Sauvignon, Canvasback, 2015, Red Mountain, Washington \$60
Lavish aromas of cherry, ripe strawberry and plum with notes of nutmeg and hazelnut adding complexity.

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

Red Wines

Full Flavor Reds

Concentrated; enhances hearty dishes.

- [892](#) Shiraz, Six Hats, 2016, Western Cape, South Africa \$24
Spicy dark berry aromas with mocha, chocolate and pepper notes.
- [893](#) Shiraz, Woodcutter's, Torbreck, 2014, Barossa Valley, Australia \$36
Flavorful with anise, jammy blackberries, sweet spices and raspberry aromas.
- [894](#) Kit & Kaboodle, Alpha Box & Dice, 2018. McLaren Vale, Australia \$36
Bright, plum, cherry fruit and earthy flavors
- [899](#) Priorat, Vega Escal, 2011, Catalonia, Spain \$36
Silky, structured tannins matched with raspberry jam and vanilla aromas.
- [904](#) Clos Siguier, 2016, Cahors, France \$35
Plum, cherry, and blackberry aromas with a hint of black tea; smooth tannins.
- [906](#) Malbec, A Lisa, Bodega Noemia, 2015/16, Patagonia, Argentina \$40
Notes of violets, pomegranates, wild strawberries and minerals.
- [912](#) Rioja, Crianza, Carlos Moro, 2015, Rioja, Spain \$38
100 % Tempranillo, spicy fresh red fruit flavors with roasted notes, good structure.

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

Desserts

		Glass	Bottle
920	Muscat de Beaumes de Venise, Durban, 2014, Rhône, France (Half bottle) Mild aromas of white peach, papaya, honeysuckle, pears and vanilla.	\$10	\$32
921	Sauternes, Nicolas, 2006, Bordeaux, France (Half Bottle) Refreshing with aromas of apricots with a hint of honey.	\$30	
924	Sauternes, La Fleur D'Or, 2014, Bordeaux, France (Half bottle) Light maple syrup aromas with hints of candied apricot.		\$40
926	Garganega, Recioto di Gambellara Classico, Secoli, 2015, Veneto, Italy (Half bottle) Sweet dried fruit flavors with notes of brown sugar and apricot.		\$28

"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

972 Chateau D'Issan, 2014, Margaux, Bordeaux, France \$95

Medium body with ripe intense aromas of black fruits and a soft finish.

979 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.

981 Pinot Noir, Lemelson, 2014, Carlton, Oregon \$88

100% Pinot Noir from three different Oregon AVAs: Dundee Hills, Chehalem Mt., and Yamhill-Carlton.

Prominent cherry, spice, and earthy notes with deeper licorice and cinnamon notes.

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 Nebbiolo 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.

**985 Châteauneuf du Pape, Cuvée Moure des Pedrix, Domaine de la Charbonnière, \$86
2015, Rhône, France**

Blend of Grenache, Mourvèdre, and Syrah.

Spicy characteristics like baking spice, as well as, black cherry and lavender.

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.

- 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.

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 producing wine. Auxey-Duresses, where the wine is produced, 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.

701 Crémant de Bourgogne, Cuvée Walnut Hill College, 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 popular Italian sparkling white wine made in the Veneto region. Prosecco is made using the Charmat method, undergoing two steps of fermentation. The first step is large, pressurized steel tanks, the second is individually in the bottle. The Glera grape variety, used to produce this wine, has been growing in the Veneto and Friuli regions of Italy for hundreds of years. The high acidity and neutral palate of the grape make it ideal for the production of sparkling wine. The name 'Prosecco' has been regulated under DOC law to ensure that wines labeled with the name come from the specific areas of north-eastern Italy. Prosecco has a pale yellow color, with pleasing light fruit flavors, notes of green apple, pear, and banana. This wine has a fresh, youthful style and pairs well with pasta, pork, and poultry.

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

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

The sauvignonasse, otherwise known as sauvignon vert grape, is an Italian native grape. Typically confused with 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 forty-four acres of vineyards, some of which are older than fifty-five years old. In June of 2015, the company produced 5,700 bottles of wine. The family decided that all the grapes would be grown in natural conditions so they do not use and sprays, chemicals, or insecticides in their vineyard. The grapes are all hand-harvested at the beginning of September. Due to the labor-intensive work in the vineyard, the quality of the wine increases tremendously. These grapes are grown in the Collio region of Italy in marl, slate, and sandstone soil. For this particular wine, very mature Sauvignonasse grapes are used. They have a strong aroma that ranges from herbal notes to dried flowers. The palate has fruity characteristics and a pleasant aftertaste of ripe, bitter almonds. The grapes are macerated for twelve to twenty-four 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. This wine pairs great with shellfish, dishes that highlight garlic, and white meats.

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.

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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749 Gewürtztraminer, Handley, 2013, Anderson Valley, California \$35
Fruity, dry, aromatic with flavors of lychee, flowers and citrus.

This dry white wine made from 100% Gewürtztraminer 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 Gewürtztraminer 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, 2015, 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, 2013, 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.

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, riolitufa 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.

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.

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.

892 Shiraz, Six Hats, 2016, 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.

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.

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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906 Malbec, A Lisa, Bodega Noemia, 2015/16, 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.

920 Muscat de Beaumes de Venise, Durban, 2012/14, Rhône, France (Half bottle) \$32
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.

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.

979 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.

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.

894 Kit & Kaboodle, Alpha Box & Dice, 2018. McLaren Vale, Australia \$36

Bright, plum, cherry fruit and earthy flavors

Alpha Box & Dice winery was initially created as an experimental project. It has served as an incubator and laboratory for viticulture in Australia since 2008. They continue to perform research and produce innovative wines with minimal use of chemicals and sulfites, the use of natural fertilizers and minimal water usage. They have been growing vines not necessarily associated with Australia. Vines like Grenache, Gruner Veltliner, Dolcetto, Glera and Montepulciano are grown, harvested, produced into wines that are uncommon in Australia. Wines are created holistically through minimal intervention and with vegan friendly methods. The grape varieties for this wine are Tempranillo (69%), Cabernet Sauvignon(14%), Montepulciano(9%) and Shiraz(85). Most come from Adelaide Hills and McLaren Vale. All the wines were aged in seasoned French oak. The wine has bright red fruit aromas with earthy tones. Drink it with flavorful foods such as beef and barbecue.

986 Rioja, Macán 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, 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.

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 Rhône Valley, 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 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 twelve acres 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 ancestral method, a rare technique that experts believe predates the méthode champenoise. The wine first goes through primary fermentation in Cuvee 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 in the wine is delightfully refreshing with bright fruit, a beautiful rosé hue, and a touch of sweetness. This sparkling pairs well with salads, fish, or light pasta dishes.

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.

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

Full

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.

755 Gavi, La Meirana, Broglia, 2015, Piedmont, Italy \$38
and juicy with flavors of peach, apple and almonds

Fruity

The LaMeirana estate was purchased in 1972 by Bruno Broglia who passed his ownership to his son, Piero in 1974. Today, Pieros 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 on 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.

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.

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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708 Prosecco, Brut, Conegliano Valdobbiadene, Elisabet, N.V., Veneto, Italy BTG

Fresh and fruity, flavors of green apples and pears, with hints of citrus.

This is a popular Italian sparkling white wine made in the Veneto region. Prosecco is made using the Charmat method, undergoing two steps of fermentation. The first step is large, pressurized steel tanks, the second is individually in the bottle. The Glera grape variety, used to produce this wine, has been growing in the Veneto and Friuli regions of Italy for hundreds of years. The high acidity and neutral palate of the grape make it ideal for the production of sparkling wine. The name 'Prosecco' has been regulated under DOC law to ensure that wines labeled with the name come from the specific areas of north-eastern Italy. Prosecco has a pale yellow color, with pleasing light fruit flavors, notes of green apple, pear, and banana. This wine has a fresh, youthful style and pairs well with pasta, pork, and poultry.

972 Chateau D'Issan, 2014, Margaux, Bordeaux, France \$95

Medium body with ripe intense aromas of black fruits and a soft finish.

Ch. d'Issan is a 3rd Grand Cru Classé Margaux property that produces about 100,000 bottles each year. Its richly aromatic and silky-textured Clarets are often amongst the best of the appellation. Ch. d'Issan is a magnificent walled castle that is complete with a moat. Prominently inscribed on the label of Château d'Issan is the phrase "Regum Mensis Aris Que Deorum" which translates to "For the tables of kings and the altars of gods". The legend has it that the wine was served at the wedding breakfast of Henry II and Eleanor of Aquitaine. The 30-hectare vineyard is perfectly located on the edge of the Gironde. Here, the soils are rich in gravel and pebbles, which allows good ripening of the grapes. There is also a deep clay component, which brings freshness to the grape varieties. The vines are grown according to the principles of biodynamics (without certification). In terms of grape varieties, this wine is made up of 65% Cabernet Sauvignon and 35% Merlot, all of which come from only old vines that are located in the original area of the estate. The wines are kept for 14 to 16 months in wooden barrels (35% new wood). The wine is then bottled unfiltered. A typical Château d'Issan reveals ripe black currants, pepper and other spices. It has intense aromas, and the palate is medium-bodied with supple tannins and good acidity. The style is very elegant, with beautiful maturity as well as a velvety, tender structure. This wine could pair well with rich foods like steak in a jus.

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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.

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.

723 Riesling, old vines, Nik Weis St. Urbans-Hof, 2018, Mosel, Germany \$32
Off dry, crisp with tropical flavors, wet stone and a touch of petrol.

100% Riesling from 30 to 70 year-old vines in the estate vineyards in Mosel, Germany. The first vines at the property around the St. Urbans-Hof Estate buildings were planted by Nik Weis's grandfather in 1949. Nik Weis uses only the grapes from the oldest parcels for his Estate Riesling. The average age of the vines that produce the grapes for the St. Urbans Hof Estate Riesling is 50 years. These old vines root deep into the soil, reaching the bedrock of slate which contains the minerals which give the Riesling its structure and minerality. Also the old vines are less vigorous, producing less juice but a more concentrated flavor. Now a third generation has taken over wine making becoming the second largest family owned and operated winery in the Mosel. This wine is made from a diverse clonal selection. It is all estate fruit and fermented with ambient yeast. This in combination with the fermentation with indigenous yeast helps enhance the quality of this wine. The Riesling is gently crushed, then ferments spontaneously with the yeasts which are found naturally in the cellar or found on the skins of the grapes. This leads to a complex array of flavors. The wine is elegant, crisp and fruity with a hint of sweetness. It has exotic flavors of mango, candied orange peel and vibrant aromas of lemon, apple, wet stone plus a little petrol. Flavorful items such as duck, game birds and fresh cheeses will pair well with this wine.

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.

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.

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 Castangneto 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.

805

860 Carignano, del Sulcis, Riserva, Terre Rare, Sella Mosca, 2014, Sardinia, Italy \$36
Aromas of raspberries with spicy notes, floral scents and a touch of vanilla

In 1899 two Men from Piedmont Mr. Sella and Mr. Mosca created Sella & Mosca . Sella & Mosca is now one of the largest wine estates in Europe, covering more than 1,200 acres of vines. As Sardinia's foremost wine producer, Sella & Mosca's premium wines are made exclusively from estate-grown grapes. In addition to native varieties such as Vermentino, Torbato and Cannonau, the winery has pioneered the introduction of international grape varieties such as Cabernet Sauvignon.

The climate is hot and dry. The soil is sandy and rich in minerals. The vines are gobelet trained, close to the ground. The 15 acres of Carignano are not far from the beach. This particular climate allows an earlier harvest which gives the wines good structure and soft tannins. Carignano is an ancient varietal thought to be brought to Sardinia by the Phoenicians. The grapes are manually harvested in October and fermented in stainless steel vats for 10 to 15 days at 86°F. A slow completion period follows while Malolactic fermentation progresses, then the wine is aged for an extended period, at least 3 years, first in small oak barrels then in the bottle. On the nose are aromas of ripe raspberries accompanied by spicy notes and floral scents with a touch of vanilla. Rich and concentrated palate with firm, round tannins and flavors of cherry and other red fruits. A natural match for roasted chicken, pasta with red sauce or grilled meats.

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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.

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.

776 Vermentinu, Domaine Petroni, 2016/18, 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 GLASS
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.

Gérard Bertrand wine company is located in Southern France and has several estates. The South of France, specifically around the Mediterranean coast, is famous for its oysters and vineyards. This wine combines the two aspects of vineyards and oysters to pay tribute to the region. Sauvignon Blanc is a symbolic grape in the South of France and this bottle in particular looks as though it is wearing a pearl necklace. The grape along with the design of the bottle truly honors the region. This wine is made of one hundred percent Sauvignon Blanc. Due to the early ripening, they had to be picked at a precise time. This is determined by the taste of the fruit before it is harvested and determining if the grapes meet the criteria. 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 ten percent 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 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, 2016/17, Alsace, France \$32
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 thirteenth to the sixteenth century. During this time, the nobility had strong ties to the vineyards and land was a precious asset. It wasn't until 1698 that Balthazar Albrecht settled in Orschwihr and started Maison Lucien Albrecht. Since then, the vineyard has been worked on by eight generations to create the authentic character found in Alsace wines. The terroir of argilo-calcaire soil distinguishes these wines with a unique aromatic structure and freshness. This wine from Lucien Albrecht is made from Riesling grapes. On the palate, this wine is fruit-driven with crisp acid and slight flavors of dried flowers. With notes of fresh lemon, ripe apple, and mineral aromas, this wine can be paired with light seafood, poultry, and spring vegetables.

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830 Domaine Thevenot Hautes Côtes De Beaune Rouge 2017

Grape growers for several generations, the family created the winery in the early sixties. Currently the grandson Nicolas is managing the vineyard. 100% Pinot noir, located in the northernmost part of the appellation at an altitude of 450 meters. Fermentation in vats with native yeasts. The maceration lasts 8 to 10 days with pigeages and pumping over. The aging is done in barrels of 3 to 5 wines for about 50% of the vintage for a period of 9 months. This wine can age for an average 5 years. Elegant with fresh flavors and fruity, floral notes and smooth tannins. Food and wine pairing: This light wine will go well with white or grilled meats. Bourgogne Hautes Cotes de Beaune is the appellation for red, white and rosé wines produced from vineyards on the hautes cotes (high slopes) of the southern Cote d'Or. Created in 1961. The Bourgogne Hautes Cotes de Beaune appellation covers roughly 1975 The majority of Hautes Cotes wines are red, made predominantly from Pinot Noir. Chardonnay is the most commonly used grape for white wines, which account for 20 percent of the appellation's output. Rosé (or claret) wines are produced from Pinot Noir and form only a fraction of the total production.

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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 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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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.

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.

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.

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

Flavors

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.

921 Sauternes, Nicolas, 2006, Bordeaux, France (Half Bottle) \$30

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.

759 Vouvray, Champalou, 2016/17, Loire, France \$36
Aromas of raw honey and crisp apple that continue to the palate.

The Champalou domaine was created in 1983 by Catherine and Didier Champalou after both completed viticulture school. Since the creation of the domaine, their business has grown and their label has become known as one of the most highly acclaimed in the Vouvray appellation. Vouvray wines are made from Chenin Blanc grapes and can range from dry to sweet, and sparkling to still. Both soil and climate have a huge influence on this grape in helping with its diversity. The twenty one hectares of Champalou vineyards are composed of clay, limestone, and siliceous soils that are rich, deep, and aerated during plowing. In addition, cover crops are planted in between the rows of vines to assist in water absorption. All four of their house wines are elegant, aromatic, and balanced, giving them a distinct style. This Vouvray in particular, however, is designed to be sec, or dry and crisp. For this wine, all of the grapes were harvested by hand in the early morning, and the fruit was then immediately pressed. From there, a slow fermentation took place with only indigenous yeasts in stainless steel cuves. The wine fermented at a low temperature and was raised on fine lees for eleven months before it was bottled. During this time, malolactic fermentation naturally occurred. Although it is a dry Vouvray, this wine has pleasing aromas of raw honey with notes of pale lemon and crisp apple. There is a juiciness of stone fruits on the palate with a light, mineral finish. This wine could be best enjoyed with a light meats and seafood such as chicken, white fish, or calamari.

740 Foloi, Mecouri Estate, 2017, Peloponnese, Greece \$28
Light bouquet of citrus flowers with green, flinty flavors.

Mecouri Estate is located in the Western Peloponnese of Greece and has over 150 years of experience in wine production. This estate, founded in 1864, is run by the Mecouri family who have roots all over Greece and a particular love for the earth. For the first few years of the estates existence, imported Refosco grapes were planted in the vineyard. This wine was then exported to other parts of Europe. Today, the Mecouri estate is operated by brothers Vassilis and Christos Kanellakopoulos who are the fourth generation of the family. The total area of their land occupies approximately forty acres and grows more than fifteen varieties of grapes of both Greek and international origin. For their Foloi wine, a combination of 90% Red Roditis and 10% Viognier was used. Vinification occurred at low temperatures using only selected yeast. This dry white is the main white wine of the estate. The nose has intense perfumes of white flowers, green apples, and light peaches. These aromas can also be detected on the palate, leaving a fresh, lingering taste. When enjoying Foloi, it is recommended to be served with white meat dishes, fish, and pasta.

924 Sauternes, La Fleur D'Or, 2014, Bordeaux, France \$40
Light maple syrup aromas with hints of candied apricot.

This wine is made by Bill Blatch, a Sauternes expert who has been making La Fleur d'Or since 1995. Bill buys wine from both smaller, lesser known properties and well known Chateaux to create his blend. The vineyards that are a part of the smaller estates are primarily on Barsac, a commune on the left of the Garonne River in south western France. Here, the misty mornings encourages the growth of botrytis, causing the water to evaporate and grapes to shrivel up like raisins. This process ultimately results in a sweeter, concentrated wine because the grapes are almost only juice. These vines are 35 years old on average and are grown in a red clay soil with some gravel. The botrytis grapes are then hand harvested and vinified in small steel vats. From there, the wine is aged for one year in barrels and an additional year in steel vats. The final product is lively, fresh, and exhibits a botrytis character in aromas and flavor. In color, the Fleur d'Or Sauternes is yellow with sweet aromas of candied apricot, peach, and mango, along with some hints of toasted oak. On the palate, there is a continuation of candied fruits as a result of the botrytis alongside a brightness of citrus and sweet honeysuckle. Blue cheese, fruit sorbet, and cheesecake would all be a wonderful accompaniment to this wine.

865 Vacqueyras, Domaine de la Charbonniere, 2015, Rhone, France \$46
Dark ripe fruits with notes of herbs and black pepper.

In 1912, Eugene Maret bought Domaine de la Charbonnière, as a gift for his wife who was a native of Châteauneuf du Pape, and the daughter of a winemaker. Their son Fernand Maret inherited part of the Domaine and enlarged it upon the birth of his son Michel. Today, Michel Maret has over 16 hectares of vineyards located in the high plateau of Les Brusquieres and La Crau. Domaine de la Charbonnière spreads over 48 acres of Châteauneuf du Pape, 14 acres of Vacqueyras, and 3.75 acres of Côtes du Rhône. This wine in particular is a 60-40 blend of two staple grapes of the area, Grenache and Syrah, from Vacqueyras, in the Southern Rhone region of France. Handpicking of the fruit, and careful sorting at the winery enable Michel Maret to optimize all the promise of a great terroir. The sandy soil, dotted with larger stones gives the wine a touch of minerality along with notes of ripe cherries, plums, and pepper. On the nose, dark fruits, herbs, and licorice. There is no destemming in the vinification process, and the wine is fermented in stainless steel vats for three weeks, after which the wine is aged in large oak vats, known as foudres, for 12-18 months which gives the wine a long, supple (balance of tannin, body, and oak) finish. This is a very food-friendly wine, going equally well with beef, pork, lamb, or game. Braised beef, grilled steak or sausages, and roasted pork are all great pairings.

831 Pinot Noir, Réserve Spéciale, Gérard Bertrand, 2015, Pays d'Oc, France \$28
Cherry and strawberry richness with a hint of cinnamon and cigar.

Gérard Bertrand first discovered his passion for wine in 1975 when he joined in a wine harvest at Villemajou Estate vineyards. For twelve years, Gérard learned more about wine alongside his father, Georges. During this time, the two set out a quest to bring out the best in the terroirs from Pays d'Oc and promote their excellence worldwide. Unfortunately, Georges Bertrand died in an accident in 1987. Despite the tragedy, Gérard Bertrand decided to run his family's Villemajou Estate, and five years later, he created the Gérard Bertrand wine company. Bertrand believes that the best way to bring out the character of a terroir and create fine wine is to work in harmony with nature. For this reason, he switched to biodynamic farming at the Cigalus Estate in 2002. He believe that biodynamic farming strengthens the relationship of the vine and the environment around it, and that it reinforces the quality approach he originally had towards making wine. Bertrand also prides himself on being a specialist producer of premium wines from the south of France. This Réserve Spéciale, made from Pinot Noir grapes, is one of Bertrand's exceptional wines. The grapes were picked in late September once they were perfectly ripe. The grapes were then destemmed before they were placed in vats for maceration, which lasted ten to fifteen days. From there, pumping-over occurred to extract the best from the skins before they were pressed. The wine was then partially matured in barrels before it was bottled. The finished product is a Pinot Noir with fruity notes of ripe cherry and wild raspberry with a hint of spice. It offers rounded flavors and silky tannins with a balanced finish. It is recommended for this wine to be paired with pork, rich fish, or poultry.

865 Vacqueyras, Domaine de la Charbonniere, 2015, Rhone, France
Dark ripe fruits with notes of herbs and black pepper.

In 1912, Eugene Maret bought Domaine de la Charbonnière, as a gift for his wife who was a native of Châteauneuf du Pape, and the daughter of a winemaker. Their son Fernand Maret inherited part of the Domaine and enlarged it upon the birth of his son Michel. Today, Michel Maret has over 16 hectares of vineyards located in the high plateau of Les Brusquieres and La Crau. Domaine de la Charbonnière spreads over 48 acres of Châteauneuf du Pape, 14 acres of Vacqueyras, and 3.75 acres of Côtes du Rhône. This wine in particular is a 60-40 blend of two staple grapes of the area, Grenache and Syrah, from Vacqueyras, in the Southern Rhone region of France. Handpicking of the fruit, and careful sorting at the winery enable Michel Maret to optimize all the promise of a great terroir. The sandy soil, dotted with larger stones gives the wine a touch of minerality along with notes of ripe cherries, plums, and pepper. On the nose, dark fruits, herbs, and licorice. There is no destemming in the vinification process, and the wine is fermented in stainless steel vats for three weeks, after which the wine is aged in large oak vats, known as foudres, for 12-18 months which gives the wine a long, supple (balance of tannin, body, and oak) finish. This is a very food-friendly wine, going equally well with beef, pork, lamb, or game. Braised beef, grilled steak or sausages, and roasted pork are all great pairings.

850 Haut-Medoc, Chateau d'Arcins, 2014, Bordeaux, France

Layers of dominant wood flavors complimented by hints of cocoa and black fruits.

The Castel family owns 19 estates and wineries in Bordeaux and currently, three generations work together to produce their high quality wine. To accomplish this, First generation, Pierre Castel, ensures the companies family values are not compromised, Second generation, Alain and Phillippe Castel, specify strategic focus of vineyards, and third generation, Alexis Raoux, takes responsibility for Sustainable Development policies. This wine in particular comes from the Chateau d'Arcins estate which has vineyards that were first established in the 1300s with the support of the Knights Templar. The Knights Templar dates back to the medieval era and was a large organization of dedicated Christians who set out to protect European travelers visiting the Holy Land as well as to carry out military operations. The vineyards themselves take up 101 connecting hectares with 9,600 vines planted in each hectare. The soils are deep to allow vines to root more effectively and are composed of gravel and clay. About 60% of the plantings here are Cabernet Sauvignon while the remaining 40% is Merlot. This Haut Medoc has a distinctive, traditional style once it is completed. It has a deep purple color and aromas of cocoa, licorice, and black pepper with appealing notes of black fruit. The palate is powerful with layered notes of wood, bright eucalyptus, and juicy plum. On the finish, a vibrant acid and fine tannins can be noted. It is recommended that this wine be enjoyed with richer meats like beef, venison, and lamb.

722 Riesling, Helmsford, 2016, Clare Valley, Australia \$24
Floral notes with citrus and mineral undertones.

Neil and Alison Paulett are the owners of the eponymous winery. Neil Paulett graduated from the Roseworthy Oenology course and worked as a winemaker for Penfolds Wines in Sydney and then Rosemount in the Hunter Valley. After 10 years of working for others, they started their family winery in Clare Valley. Paulett Winery produces a range of wines including sparkling, whites, reds, and even beers. The “Helmsford” range produces an easy-drinking style of Riesling, Sauvignon Blanc, and Shiraz. The sub-region of Clare Valley is the ideal climate for growing premium Riesling grapes. Hot summers among cold nights mixed with continual winter rains and a long ripening period produce remarkable flavors and balance. Riesling grapes thrive best in cool climates and poor soils with high mineral content. This Riesling has lovely floral aromas, balanced with fresh citrus flavors accompanied by a mineral undertone. Along with natural sugars to balance the acidity and provide an approachable style of young wine. This wine is enjoyed with all types of seafood dishes or dishes that contain citrus flavors.

922 Pedro Ximénez Sherry, Oxford 1.970, N.V., Jerez, Andalucia, Spain \$30
Made from mermented sundried grapes, with notes of chocolate syrup, fig and dates.

Oxford 1.970 traces its origins to 1765 where it was based in Jerez de la Frontera, the heart of the sherry-producing region. The bodegas consisted of twelve cellars collectively known as “Los Doce Disciples” (the “Twelve Disciples”) Of these twelve cellars, the principal cellar, Bodegas Dios Baco, named for the Roman god of wine Bacchus, was built in 1848. Their Pedro Ximénez is the foundation of the Sherries currently in production at Bodegas Dios Baco. Unlike most other wines, Pedro Ximénez is made from fermented sun-dried grapes, or raisins, making this wine the only kind of sherry that is not dry and instead one of the sweetest dessert wines on the market. The wine is then fortified to up to 17% alcohol. After initial fermentation and hand selection of the must used to make the PX, it is placed into soleras, where small amounts of younger wines stored in an upper tier of casks are blended with the more mature wine in the casks below. The climate in the area is consistently, hot and dry, with 300 days of sunshine per year. The landscape consists of white albariza soil, which is very high in calcium carbonate. This type of soil allows rain to be absorbed and stored from winter and spring until ripening season. The combination of warm, dry weather and proximity to the sea create a unique ability to produce a variety of natural yeasts. It is these yeasts that form the basis of Sherry and set these wines apart from every other region of the world. On the nose there are notes of chocolate, maple syrup, and caramel, followed through to the palate, along with dried dark fruits such as raisins and dates, as well as brown sugar and toffee. As a dessert wine, this wine pairs very well with fruit-based desserts, and vanilla ice, or with blue cheese prior to dessert.

899 Priorat, Vega Escal, 2017, Catalonia, Spain \$36
Silky, structured tannins matched with raspberry jam and vanilla aromas.

The Reserva de la Tierra winery is located in the south-east of Priorat, Spain. This small, productive wine region in Catalonia, has risen in fame for its full-bodied red wines as it has been producing superb, quality wines for more than 8 centuries. It is at this winery, however, that the two winemakers, Meritxell Vila and Pepe Roige, work extensively to identify the best vineyards to grow grapes for their wine. After several years, they continue to learn new ways of preparing and producing their wines, all while approaching the wine making process with the same passion they had when they first started. The estates themselves are located on steep hillsides, which allows the vines to grow in the warmer daytime temperatures. The soil is of volcanic origin and is a base of slate and minerals, which reflects the sunlight and conserves heat. The retention of heat is perfect for growing the Garnacha, Carignan, and Syrah grapes used for this wine. Once completed, the wine with 6 months of aging French and American oak barrels, the wine develops an earthy character. It is also composed of berry and licorice aromas. On the palate, the Vega Escal offers a bolt of bracing acidity, fresh, juicy plum and raspberry flavors, and a finish that is earthy yet balanced. We recommend this wine be paired with pork or lamb, stews or braises, or spicy foods to best enhance the flavors of the wine and food.

762 Vouvray, Sec, Christophe Thorigny, 2016, Loire, France \$40

Tropical aromas with flavors of ripe stone fruits and a finish of dry minerals.

Christophe Thorigny is a fourth generation wine maker who grows Chenin grapes on his 10.5 hectares of land in the Parçay-Meslay village. This is one in eight villages that is a part of the Vouvray appellation. Vouvray is found on the right bank of the Loire Valley and has vineyards that trace back to the year 372 when the vines were planted by monks at the monastery of Marmoutier. Here, Thorigny practices growing grapes using the principle of “Lutte Raisonnée”. This means that he intervenes with the vineyard as little as possible. In addition, he will prune his vines throughout the growing season as a way to keep his yield low. Plus, this will allow fully ripe Chenin Blanc grapes to grow. The vines are planted in a soil of chalky and flinty clay over top a thick layer of limestone that is known as “tuffeau”. Only Chenin Blanc grapes, locally known as Pineau de la Loire, are grown in the Vouvray appellation, however, not all of the grapes are used in Christophe’s wine. This is because he has followed previous generations of his family and sells the largest part of his production to local negociants (merchants). These negociants buy the grapes so they can make their own wine and sell it under their name. The grapes he keeps for himself, however, are vinified in temperature controlled stainless steel tanks that give a freshness to the wine. This Chenin Blanc has aromas of tropical fruits, white plum, quince, and orange zest. The flavors of ripe stone fruits are well rounded and accompanied by a steely acidity that is consistent throughout the lingering finish of dry minerals. A rich fish like salmon, poultry dishes, and soft cheeses are best enjoyed with this wine.

703 Champagne, Moutard Pere et Fils, Brut, N.V. Champagne, France \$48

Light and floral 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 25 acres of vineyards between 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. The soil is composed of marl, clay, limestone, and marine fossils. The soil has been aging for around 152 to 157 million years. The vines are planted on steep hillsides to allow drainage and exposure to sunlight. Although there is 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. While the floral notes are the key aroma of this wine, there are 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, crisp nature of this wine pairs well with fish, crab, and lobster.

769 Chardonnay, Calera, 2016, Central Coast, California \$46
Refreshing acidity, bright flavors of grapefruit with a hint of jasmine.

Calera Wines was founded in 1975 by Josh Jensen, a legendary viniculturalist (wine producer) and wine pioneer. The name Calera comes from the Spanish word for “lime kiln”, referring to the soil variety of the vineyard, which is the regions rare limestone soil. Calera is part of the Duckhorn Wine Company, which is a well known California based company currently overseeing seven different vineyards along the western coast of the United States. Calera in particular is located in the Gavilan Mountains on the Central Coast of California, 2,200 feet above sea level. The mountain range guards the vineyards from the early sun and creates a fog that tumbles over the hillside developing a very cool climate. The varietal is 100% Chardonnay, aged for 10 months in 100% French oak, 10% of which is new. The wine goes through 100% malolactic fermentation, a process which turns tart malic acid into a softer lactic acid. As the winemaker describes, this results in, “a refreshing acidity that carry the flavors to a bright, focused finished”. Green apple, grapefruit, and pineapple are the primary fruit driven flavors on the palate with a touch of subtle oak. Common aromas include jasmine, vanilla bean passion fruit and toasted oak. Food pairing options include firm fish such as halibut, shellfish, and simply seasoned chicken and pork dishes.

884 Cabernet Sauvignon, Canvasback, 2015, Red Mountain, Washington \$60
Lavish aromas of cherry, ripe strawberry and plum with notes of nutmeg and hazelnut adding complexity.

Co-founded by Dan and Margaret Duckhorn in 1976, Duckhorn Vineyards has spent forty years establishing itself as one of North America's premier producers of Napa Valley wines. This includes its modest inaugural vintage of 800 cases of Cabernet Sauvignon and 800 cases of Merlot back in 1978. The company now features a variety of labels such as Paraduxx, Goldeneye, Migration, Decoy, Calera and Canvasback. Canvasback is located in the Red Mountain AVA, renowned for Cabernet Sauvignon. With ideal southwest-facing slopes and significant day and nighttime temperature swings, this small but highly prized area in the Eastern desert environment of Washington state produces exceptional wines. Named for the Canvasback duck, this wine was crafted from grapes cultivated by some of Red Mountain's finest growers. This wine is a blend consisting of 81% Cabernet Sauvignon, 11% Merlot, 3% Petit Verdot, 3% Malbec, 2% Cabernet Franc. The wine is then aged for 20 months in barrel mostly comprised of French oak. The 2015 vintage will go in the books as the earliest Washington grape harvest on record. A warm spring led to a very early budbreak, followed by ideal weather during bloom, with consistently hot summer weather. A cooldown in the run-up to harvest slowed ripening, and allowed to harvest the grapes at a leisurely pace. This wine offers lavish aromas of cherry, ripe strawberry and plum with notes of nutmeg and hazelnut, giving it an added complexity. This wine could pair well with rich foods that can overcome the tannin, like a grilled steak.

877 Gigondas, La Ferme du Cécé, 2017, Rhône, France \$38

Dry with bold fruit flavors and accents of sweet spices and plums.

This wine is a classic GSM blend, Grenache, Syrah, and Mourvedre, that was bottled by Le Mas des Flauzières, which is a 100 years old family owned farm that belonged to the Entrechaux castle in the Middle Ages. The Benoit family has owned it since the end of the nineteenth century. Jérôme Benoit, after completing his studies in agronomy and enology, decided to create his wine making cellar and has been marketing his wines since 2002. The property extends over several villages from Mont Ventoux to the protected site of Dentelles de Montmirail. This family domain produces several wines from the fruity, Côtes du Ventoux to the great vintages of the universally known Gigondas. The Gigondas appellation can often rival Chateauneuf-du-Pape. Its elevations are higher and soils tend to be richer in limestone. The wines produced have a tendency to have bold, fruit flavors and accents of sweet spices. These famous red Rhône blends originated in France's southern Rhône Valley. Grenache, supported by Syrah and Mourvèdre, are typical to this region. The GSM Rhône blends have also become popular in Priorat, Washington, Australia and California. This wine is full body with medium tannins. It is a good dry red with plum flavors enjoyed with Beef, Lamb, Game (deer, venison) and charcuterie.

878 Côtes du Rhône, Cuvée Prestige, Domaine du Jas, 2017, Rhône, France \$32
Complex aromas of ripe red fruit and peppery spices, leather and earth notes.

Located in the southern part of the Rhone Valley, the town of Suze la Rousse is known for its medieval castle, its wines, and its university of wine. This estate has been in the same family since 1874. Winemaker Hubert Pradelle comes from a long line of winemakers, and currently owns 25 ha vineyards. Like his father before him, he farms his vineyard according to the precepts of organic farming and harvesting everything by hand; respect for nature and passion for wine are the two fundamental principles of his work. In 2000, Hubert's son, Pierre, started working with him and convinced his father to begin making organic wine. The following year, they converted the vineyards to organics, and began to incorporate some biodynamic methods as well. The wine is made with the least intervention possible, using only wild yeasts, and natural fining techniques. Domaine du Jas grows Grenache, Cinsault, and Mourvedre as well as 8ha of Grenache Blanc, all averaging 35 years of age. The Cuvée Prestige is the domaine's signature wine: the heat of Grenache (60%) associated with the aromatic power of Syrah (40%) gives a very typical blend for the domaine and region. The blend of Syrah and Grenache gives this wine a complexity of red and black fruits, leather and earth notes. Great with pasta and a variety of meats.

735 Muscadet, Domaine des Quatre Routes, 2017, Loire, France \$26
Notes of citrus and orchard fruits with a distinct minerality

The family estate, Domaine Des Quatre Routes, was established in 1800 and has been passed down generations. Eric Poiron, the current winemaker, is the 8th generation to inherit the family estate. The estate consists of ninety-eight acres, seventy-nine of which are covered by vines, located in the Loire Valley. In Sèvre et Maine appellation, just south of the Loire River and east of Nantes. This area is known for its production of the Melon de Bourgogne. The cool wind from the Atlantic creates ideal conditions leading up to the harvest. The soil is silty clay with a layer of shale on the surface creating a balance of drainage and water retention, along with cool soil temperatures. Both manual and machine harvesting is used at the vineyard. The estate is also certified for sustainable farming, meaning no pesticides or herbicides are used; only natural products. The vineyard also practices methods that respect the environment. After traditional fermentation, the wine is left on the fine lees, in underground stainless-steel tanks. This Muscadet wine is a light yellow with hints of gray. On the nose, there are notes of citrus and orchard fruits, followed through to the palate with the addition of a distinct minerality. Muscadet is sometimes referred to as “Neptune’s Vineyard”, as the wines from this area go very well with seafood, including raw oysters, clams, and shrimp.

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Carignano, del Sulcis, Riserva, Terre Rare, Sella Mosca, 2014, Sardinia, Italy \$

926 Garganega, Recioto di Gambellara Classico, Secoli, 2015, Veneto, Italy \$28
Sweet dried fruit flavors with notes of brown sugar and apricot.

Recioto di Gambellara is a sweet white wine made from dried grapes grown in the Gambellara viticultural zone of Veneto: north-eastern Italy. Recioto di Gambellara is made from grapes which have been dried out for weeks, or even months, after harvest. Traditionally this desiccation took place on straw mats (it is considered a 'straw wine') and then placed in the warmest, driest part of the home or winery. The results of this process are that the grapes have a much lower water content, yet they do not lose their natural sugars and flavors. Gambellara is best known for its dry white wines, often viewed as a poor cousin to Soave. Few outside of Italy are aware of Recioto di Gambellara because production levels are miniscule when compared to Veneto's dry whites. However, this wine is a delicious example of dessert wine from the Veneto. Its flavors include dried apricot complimented by floral tones as well as caramel with a melted brown sugar note. While the wine is ripe, it is very balanced. The finish has notes of teaberry and apricot. This wine could be paired with any number of sweet desserts, like pie or cheesecake, or it could be a dessert itself.

731 Chenin Blanc, Domaine de la Haute Coudraie, 2016, Anjou, France \$30
Fresh citrus flavors accompanied by notes of pear, honey, and nuts.

This dry Chenin Blanc comes from the Loire valley and is produced by The Domaine du Petit Clocher, a group of independent winegrowers. For nearly one hundred years, the vineyards have been nestled in the heart of Anjou, where, over time, they have expanded from being twelve acres to over one hundred acres. This is because of the work of four generations of winemakers, who thrived in the village Cléré Sur Layon. Here, different grape varieties are paired with different types of soils to produce the best products possible. Throughout the winemaking process, the winemakers pay relentless attention to their products. This, combined with the know-how of a traditional vinification, makes these wines the epitome of this appellation as they are described as sophisticated elegance. For this wine, the grape Chenin Blanc was used, but it is also referred to as Pineau de la Loire and Pineau d'Anjou. Chenin Blanc is an expressive white French varietal, traditionally grown in the Loire Valley, that makes beautiful dry, sweet, and sparkling wines. This wine is precise as it has harmonious flavors of golden fruit, matched by fresh acidity, with notes of mineral and spice. Chicken, fish, or light pasta dishes complement this Chenin Blanc.

748 La Croix Blanche, Les 3 Domaines, N.V., Côte de Gascogne, France
Pleasant wine with flavors of white fruit, citrus, and nuts.

In the small village of Réjaumont, north of the Gers Department, the Barrens family, farm and produce the wine of 3 Domaines. They have harvested and vinified wines for several generations. Today, Francis and Eliane, the father and mother, and their son, Thomas, operate this family property. These past years, the Trois Domaines has won several awards for their wines. They produce red, white (dry and sweet) and rosé IGP wines (Protected Geographical Indication) in the Côtes de Gascogne. They also distill some of the grapes to make the famous brandy of this region, Armagnac. This medium-bodied white wine has flavors of citrus, pears, and nuts. The grapes used are 50% Colombard and 50% Sauvignon Blanc. It is a pleasant wine to drink as an aperitif and ideal to accompany your fish and seafood.

875 Pomerol, Château Rocher Bonregard, 2014, Bordeaux, France \$44
Fruity with a discreet woody flavor and a hint of minerality.

Pomerol is a well respected wine region in Bordeaux, France. It is the smallest of all the major Bordeaux wine producing appellations, as well as the only appellation that is not classified. Pomerol does not conform to the general image of a traditional Bordeaux wine region, yet it has managed to earn a place among the world's most adored wine regions. This small family owned property, Rocher-Bonregard, began in 1880. South of the Pomerol appellation, on the banks of Tailhas Creek, this property uses modern techniques while maintaining respect for tradition. The grapes are harvested only by hand with careful sorting at the time of picking. The vines are 35 years old, which allows depth in the flavor of the grapes. The soil consists of gravel and clay. Pomerol is well known for being the only wine producing region in the world to have a large concentration of blue clay in its soils. Clay soils tend to stay cooler and retain water, while producing bold and rich red wines. Red Bordeaux blends are known for their powerful structure and deep flavors. Flavors of dark fruits and berries are commonly present when describing a Bordeaux blend. This wine is a blend of 90% Merlot and 10% Cabernet Franc. Merlot is a dominant grape in Pomerol and plays a large role in wines being rich and smooth. Cabernet Franc is also significant while adding structure and an element of savory spice. This property produces old fashioned wine that is a little rustic, but will delight lovers of colorful wines. Pomerol, Château Rocher-Bonregard, is fruity with a discreet woody flavor and a hint of minerality. This wine pairs well with red meats, such as lamb or beef.

771 Chardonnay, Lemelson, 2015, Willamette Valley, Oregon \$60
Crisp with flavors of caramel, tropical fruits and dry spices.

Eric Lemelson started Lemelson Vineyards and aims to utilize organic farming methods when growing grapes for his wine. Here, they produce wines made from Pinot noir, Pinot Gris, Chardonnay, and Riesling, all of which have been grown on some of the finest vineyards in the Willamette Valley. Lemelson owns seven vineyards in the northern Willamette Valley, and all seven estate vineyards are organically certified and farmed. The 2015 Reserve Chardonnay is composed of fruit from two of the organic, estate vineyards, two different soil types, and two different elevations. The wine is fermented with indigenous yeasts in barrels, it then undergoes 100% malolactic fermentation. From there it is aged French oak barrels for 15 months. It is crisp with flavors of caramel, tropical fruits and dry spices. This wine could pair well with a fresh salad or a braised chicken dish.

981 Pinot Noir, Lemelson, 2014, Carlton, Oregon \$88

100% Pinot Noir from three different Oregon AVAs: Dundee Hills, Chehalem Mt., and Yamhill-Carlton. Prominent cherry, spice, and earthy notes with deeper licorice and cinnamon notes.

Eric Lemelson started Lemelson Vineyards and aims to utilize organic farming methods when growing grapes for his wine. Here, they produce wines made from Pinot noir, Pinot Gris, Chardonnay, and Riesling, all of which have been grown on some of the finest vineyards in the Willamette Valley. Lemelson owns seven vineyards in the northern Willamette Valley, and all seven estate vineyards are organically certified and farmed. Lemelson Pinot noirs are wines produced from seven estate vineyards in three different AVAs: Dundee Hills, Chehalem Mt., and Yamhill-Carlton. This unique combination of soil, slope, elevation, and climate at each site results in a series of complex and elegant wines. Eric Lemelson fell in love with Pinot Noir's subtle flavors and distinct textures and he is dedicated in producing the world's finest Pinot Noir. He uses only native yeasts in his Pinot Noirs, which helps allow for the purest expression of the terroir. This wine comes from Stermer Vineyard, with grapes grown on marine sedimentary and sandstone soils. This terroir produces wines that are often full-bodied with prominent cherry, spice and earth notes. The wine has aromas of dried flowers, strawberries, and black cherry, accented by deeper licorice and cinnamon notes. The palate is medium bodied, textured and round. The finish is long and marked by sweet fruit and cocoa flavors. Milder foods, like chicken or duck, would pair well with this wine.

806 Rosé, Gandines, 2017, Bourgogne, France \$30
Crisp acidity, orange peel aromas with mineral notes.

This rosé comes from Burgundy, specifically in the Mâconnais area, located in the South of Burgundy. Here, Gandines vineyard is managed by the Dananchet family, which was created back in 1925 by Joseph Dananchet. Since then, it has spread from being one and a half hectares in size to more than ten hectares. In addition, the vineyard has respected the terroir by not using herbicides or chemical fertilizers. Because of these practices, the domain was officially certified as organic in 2009. They have also been respecting biodynamic methods since 2011, which has helped create a balance between the sugar and acid in the grapes. For this wine, 100% Pinot Noir is used and these vines are grown in a soil primarily constructed of limestone and clay. It has expressions of orange peel and aperol in both its aromas and flavors with slight earthy and mineral notes. The crisp acid in this wine is striking and helps to elevate it beyond the standard for rosés. This wine can be paired with grilled dishes, like pork or salmon, to best enhance and compliment its flavors.

869 Dolcetto d'Alba, Dosset, M. Sokolin, 2016, Piedmont, Italy \$40
Rich, earthy and leather aromas that carry to the palate with a slight sour cherry flavor

After working as a sommelier in San Francisco, Mitchell Sokolin decided to spend the last several years traveling the globe and learning how to make wine. He settled around the Langhe region in Piedmont and decided to search out interesting parcels of Dolcetto. He was convinced that, in the right hands, it could produce floral, perfumed wines full of interest and character. He eventually found the right site: a beautiful north-facing slope on white soils, just on the Dogliani side of Monforte. The fruit was fermented in stainless steel, with almost half of the tank being composed of whole bunches of grapes, while the rest was made up of destemmed grapes. After two weeks in the tank, the fruit was pressed off into old 300L barrels to finish its fermentation. The wine made it to bottle with no fining and no filtration. There were also less than 2000 bottles produced. The wine is named after the grape from which it is made as well as the area where it is produced. It is considered the most notable of the Dolcetto classified reds, thanks to the considerable number of quality producers in the vicinity. The production zone encompasses the Langhe hills east of Tarano, around Alba. Some of the vineyards also overlap those of Barolo and Barbaresco. The vines are planted on slopes with sandy, calcareous and tufa-rich soils where the Dolcetto grape thrives. This is a dry red wine noted for its juicy fruit character, low levels of acidity and mild tannins. It has black cherry fruit flavors with sweet spices and a slightly bitter almond finish. These characteristics make it an excellent match with antipasti and with the local homemade pasta. Dolcetto d'Alba is a wine to be drunk young.

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779 Muscat, Dry, Legado del Moncayo, 2016, Campo deBorja \$32
Bright floral notes and tropical aromas with dry fruit flavors.

This wine was a collaboration between Isaac Fernandez, one of Spain's most acclaimed winemakers, and Aurelio Cabestrero, whose vision and commitment helped bring Spanish wines to the forefront in the United States. Together, they strive to rediscover forgotten wine regions and maximize the potential of old vines of indigenous grape varieties. This wine for example was given the name "Legado del Moncayo", which translates to legacy of the Moncayo: an iconic mountain range in Spain that travels through Campo de Borja. Campo de Borja is home to fifteen year old vines that are planted in a very stony soil that derived from brown limestone. Although Legado del Moncayo has grown other grapes, like Garnacha, 2016 was the first year that they produced a dry Muscat. These grapes were harvested in early September and then underwent cold pre-fermentation maceration with skins for 8 hours. From there, the grapes fermented at low temperatures in stainless steel tanks. The dry Muscat was then aged for three months with fine lees in stainless steel. As a result, it offers a pale yellow, green color and is intensely aromatic. Bright floral notes, tropical aromas, and citrus scents can all be detected. These bright fruit flavors are also notable on the palate, however they are matched by the pleasant dryness of this wine. This dry Muscat can best be enjoyed with pasta, seafood, rice dishes, and grilled chicken.

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868 Toscana Rosso, IGT, Argiano, 2016, Tuscany, Italy \$36
Rounded wine with generous fruit flavors and smooth tannins.

This Tuscan style wine has been given the name 'Non Confunditur: a Latin term that means unique and unmistakable. This was used as the name of the wine as a way to pay tribute to Argiano's past. Argiano estate has been around since the times of Ancient Rome and over this time has made history of the Montalcino territory. Today, Montalcino is one of the most prestigious, traditional elements, it is an ambassador for wine all over the world, and it contributed to the birth of the Brunello Consortium (an association that promotes celebrated Tuscan wines). This wine is just another example of exquisite Tuscan wine. A blend of Cabernet Sauvignon, Merlot, Syrah, and Sangiovese work together to create a wine with a full bodied character. The gentleness of the Merlot helps bring out the earthiness of Sangiovese, the black currant flavors of Cabernet, and the rich red berries of Syrah. This makes for a rounded wine with generous fruit flavors and aromas. The tannins of this wine are smooth, the acidity is bright, and the finish is persistent. To best enjoy this wine, it is recommended with rich meats like lamb and steak, or a hearty stew.

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876 Chinon, Le Grand Bouqueteau, 2017, Loire, France \$30
Cabernet Franc blend with rich, fruity flavors.

Located in central Loire Valley, Chinon is a historical appellation best known for producing wines. This area has been producing wines for centuries, with a clear focus on their red wines. The vineyard of Grand Bouqueteau in paritcualr has been producing wines since 2003. The vineyard was created to respect the producer's strong ideas: diversity through the quality of the soils, quality vines and roots, and good control of the vine with high training. The town of Chinon is located on the banks of the Vienne River in Indre-et-Loire. The vineyards cover the relatively steep banks of the Vienne, as well as the less steep stone terraces. The vineyards consist almost entirely of gravel over hard limestone. This terroir is perfect for Cabernet Franc, which plays a large role in this blend. The terroir along with this Cabernet Franc blend allows the wine to be rich in fruity flavors. This young wine still has a stalky character with tannic, leafy, berry-scented aromas. This wine can be paired with red meats, tomato sauces, and vegetables such as peppers, mushrooms, and eggplant.

822 Brouilly, Château Thivin, 2016, 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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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 sixteenth century. Aimée and Hubert Brochard are the fifth generation to run the winery, and they have devoted their lives 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 for their family traditions so they can maintain their vineyard of one hundred thirty-five acres. The 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 accompany meaty fishes in a light sauce, fatty meats with rich flavors, or a tangy goat cheese.

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985 Châteauneuf du Pape, Cuvée Mourre des Pedrix, Domaine de la Charbonnière, \$86
2015, Rhône, France

Spicy characteristics like baking spice, as well as, black cherry and lavender.

In 1912, Eugene Maret bought Domaine de la Charbonnière, as a gift for his wife who was a native of Châteauneuf du Pape, and the daughter of a winemaker. Their son Fernand Maret inherited part of the Domaine and enlarged it upon the birth of his son Michel. Today, Michel Maret has over 16 hectares (2.5 acres each) of vineyards located in the high plateau of Les Brusquieres and La Crau. Domaine de la Charbonnière spreads over 48 acres of Châteauneuf du Pape, 14 acres of Vacqueyras, and 3.75 acres of Côtes du Rhône. This particular wine is an indicative blend predominantly Grenache with 15% each Syrah and Mourvedre. Châteauneuf du Pape is the leading sub-appellation in the Rhône River Valley, known for its rich and intense wines with spicy characteristics like baking spice, as well as, black cherry and lavender. The year 2015 is among the top vintages in the Rhône due to the wet, mild winter followed by a relatively dry, hot summer, which is ideal for ripening. Large pebbles resembling river rocks, called "galets" in French, dominate most of the terrain. The stones are ideal for drainage and hold heat, reflecting it back up to the low-lying vines. Rhône Blends work with a wide variety of meat-based dishes, playing equally well with beef, pork, lamb or game. Braised beef cheeks, grilled steak or sausages, roasted pork and squab are all fine pairings.

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768 Saint Véran, En Messie, Domaine Daniel Pollier, 2017, Burgundy, France \$30
Pleasant, balanced, fresh and subtle flavors of dried fruit and hazelnuts.

Saint-Véran is an appellation for dry white wines produced in the southern half of the Mâconnais sub-region of Burgundy. All Saint-Véran wines are made exclusively from the Chardonnay grape variety. They are traditionally dry in style, yet more full-bodied than other white Burgundies. The climate in the Saint-Véran is slightly warmer than in most of Burgundy. Domaine Pollier has been present in the Maconnais for 4 generations, mostly in the Fuisse area. The Saint Véran, next door to Pouilly Fuissé was bought in 1984. The family currently operate a little more than 32 acres of vines. The vineyards are located Jurassic limestone clay soils that completely covers the steep slopes. Between 250 and 300 meters of altitude, the vineyard benefits from the best exposures (south, south east) where the morning sunshine drives very early mists and fog. The average age of the vines is 40 years, the oldest 70 years to the youngest 3 years. Pleasant, balanced, fresh and subtle flavors of dried fruit and hazelnuts. A characteristic Chardonnay from Burgundy. Beautiful in combination with shellfish, white fish and pork.

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Domaine Thevenot Hautes Cotes De Beaune Rouge 2017

Grape growers for several generations, the family created the winery in the early sixties. Currently the grandson Nicolas is managing the vineyard.

100% Pinot noir, located in the northernmost part of the appellation at an altitude of 450 meters. Fermentation in vats with native yeasts. The maceration lasts 8 to 10 days with pigeages and pumping over. The aging is done in barrels of 3 to 5 wines for about 50% of the vintage for a period of 9 months. This wine can age for an average 5 years. Elegant with fresh flavors and fruity, floral notes and smooth tannins. Food and wine pairing: This light wine will go well with white or grilled meats.

Bourgogne Hautes Cotes de Beaune is the appellation for red, white and rosé wines produced from vineyards on the hautes cotes (high slopes) of the southern Cote d'Or. Created in 1961. The majority of Hautes Cotes wines are red, made predominantly from Pinot Noir. Chardonnay is the most commonly used grape for white wines, which account for 20 percent of the appellation's output. Rosé (or claret) wines are produced from Pinot Noir and form only a fraction of the total production.

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Rioja, Crianza, Carlos Moro, 2015, Rioja, Spain

100 % Tempranillo. Intense, bright cherry color, spicy fresh red fruit flavors with roasted notes, good structure

Bodega Carlos Moro is the youngest winery of Grupo Matarromera. Carlos Moro, who had a long family winemaking tradition, produce this red wine, merging state-of-the-art technologies with the traditional the know-how of this area. Aged 12 months in French (65%) and American (35%) oak barrels. The harvest is performed by hand. The tempranillo is sourced from different farms located at around 600 metres of altitude, mainly planted on clay loam soils, with ages between 25 and 80. The high altitude creates fresh acidity in the wine while the aged grapes add concentrated richness. Grapes are placed selection table to ensure that only the healthiest grapes are used. Alcoholic fermentation starts in stainless steel deposits at a controlled temperature (78 F), then finishes in oak vats, where it also goes through the malolactic fermentation. The 2015 vintage was marked by high temperatures in spring and summer. No rain during the fall harvest which started 3 weeks early. Wines from the 2015 vintage are typical of Rioja, with a slightly higher alcoholic strength

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806 Rosé, Gandines, 2017, Bourgogne, France
Crisp acidity, orange peel aromas with mineral notes.

This rosé comes from Burgundy, specifically in the Mâconnais area, located in the South of Burgundy. Here, Gandines vineyard is managed by the Dananchet family, which was created back in 1925 by Joseph Dananchet. Since then, it has spread from being one and a half hectares in size to more than ten hectares. In addition, the vineyard has respected the terroir by not using herbicides or chemical fertilizers. Because of these practices, the domain was officially certified as organic in 2009. They have also been respecting biodynamic methods since 2011, which has helped create a balance between the sugar and acid in the grapes. For this wine, 100% Pinot Noir is used and these vines are grown in a soil primarily constructed of limestone and clay. It has expressions of orange peel and aperol in both its aromas and flavors with slight earthy and mineral notes. The crisp acid in this wine is striking and helps to elevate it beyond the standard for rosés. This wine can be paired with grilled dishes, like pork or salmon, to best enhance and compliment its flavors.

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812 Pruar, Bianco, Il Censo, 2016, Sicily, Italy \$48

This wine is orange, just a bit cloudy in the glass; the winemaker, Gaetano Gargano, used the ancient technique of extended maceration on the skins. Rather than using modern white-wine making techniques such as pressing the grapes and quickly separating the skins, the Pruar (“golden” in Greek and Albanian) spent its first 16 days spontaneously fermenting with natural yeasts and in contact with the skins. The wine is then aged for one year in stainless steel without temperature control. The wine was bottled without stabilization and was not fined or filtered. The grape variety is Catarratto which is indigenous to Sicily.

Gaetano Gargano has set about reviving the 160-acre farm which includes olive trees, pasture, an ancient variety of wheat and vineyards. Just over 20 acres are planted to vines – farming is done organically. Il Censo is located in the mountains south of Palermo at an elevation of 1900 feet above sea level. Because of this elevation the temperatures are hot during the day, but the nights are cool. This diurnal fluctuation helps to maintain the balance in the wine by maintaining the acidity in the grape.

Pruar has complex aromas and flavors of iron, rocky soil, roses and walnuts, with hints of iodine and smoke mingle in the background. Juicy acidity keep this wine bright and provides an interesting counterpoint to drying tannins. It has a particularly long aftertaste.

It is fabulous with food, such as spicy pork, grilled chicken and roasted vegetables.

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725 Silvaner, Escherndorf, Trocken, Rainer Sauer, 2018, Franken, Germany \$ 28
Dry, crisp and light. A fresh green-plum flavor accented by apple and citrus

Escherndorf is a winegrowing village in Franken, Germany. Winemaking has existed in the area for more than 1000 years due to the unique microclimate created by its steep hillsides that follow the arc of the Main river below. This natural amphitheater provides optimal grape-growing conditions, as it protects the vines from the cold northerly and easterly winds while also acting as a suntrap. The steep slopes around our home town of Escherndorf lie in a wind-protected, sun-drenched basin. The soil is primarily Limestone and the slope varies from 45 % to a very steep 70 %. The wines are more concentrated, denser and more persistent. Almost 2/3 of the plantings in Sauer's vineyards are Silvaner. Silvaner is an underrated, neutral-scented, white-wine grape used widely in western Germany, and just across the Rhine in Alsace (where it is spelled Sylvaner). It is the wine that gives the Franken region its distinctive profile.

At least four generations of Sauer's have been active in viticulture. Initially they were simply selling wines in cask. In 1979 Helga and Rainer started the Rainer Sauer estate and began selling estate wines under the Rainer Sauer label. Winegrower Rainer Sauer and his wife Helga have been running the winery since 1979. Daniel Sauer, the next generation of the successful winegrowing family. He is a graduate oenologist from Geisenheim in 2007. He gained a lot of experience in wineries outside of Franconia, particularly in California. Daniel Sauer is slowly moving the estate in the direction of biodynamic farming and organic production.

This Silvaner by Sauer is clean, dry, crisp and light. A fresh green-plum flavor accented by apple, lime and lemon zest. It will pair well with a variety of foods (chicken, fish, sushi and vegetable dishes).

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872 Le Lughere di Frassinello. 2016, Maremma, Toscana, Italy \$42
Fresh , complex flavors of red and black fruit with a touch of herbs and flowers

An Italian/French blend of 50% Sangiovese, 25% Cabernet Sauvignon and 25% Merlot. A joint venture between Castellare and Lafite Rothschild. Bringing Castellare's expertise with Sangiovese with Lafite's proficiency in producing Cabernet Sauvignon and merlot wines. It took two years to bring the continuing project together which today already sees close to 90 hectares (222 acres) of planted vineyards. This "Super Tuscan" combination features the power and structure of Cabernet Sauvignon, the sweet, juicy fruit flavors of Merlot and the rustic, sour-cherry tang of Sangiovese. The central Maremma area, is similar to Tuscany's most famous wine regions, but with an average temperature 4 to 5°C (approximately 40°F) higher, which ripens the grapes three to four weeks earlier. The wine is vinified in stainless steel, undergoes Malolactic fermentation, then aged 12 months in barriques (half are new) then aged further 9 months in the bottle. The wine has complex, fresh flavors of red cherry, blackberry, cassis, fresh herbs with floral notes. It has been chosen as one of Wine Spectator's Top 100 wines. It pairs well with flavorful pastas, duck, roasts, beef, barbecue and cheeses.

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881 Château Pech-Latt, 2015, Corbières BOTTLE
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.
