

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

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

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

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# WINES BY THE GLASS

## TAJUT

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

At Frasca we would like you to experience the "Tajut". All of our wines by the glass are available as a 3-ounce pour, the equivalent of a half-glass of wine.

# WINES BY THE GLASS

## Bubbles

	Glass	Tajut
Adami M.V. Prosecco "Bosco di Gica," Veneto, Italy	\$12	\$6

## White

Anselmi 2010 Friulano, Latisana, Friuli, Italy	\$8	\$4
Scarpetta 2010 Pinot Grigio, Friuli, Italy	\$12	\$6
Scarpetta 2003 Sauvignon, Colli Orientali del Friuli, Friuli, Italy	\$13	\$6.5
Adriatico 2009 Malvasia, Istria, Croatia	\$13	\$6.5
Roncús 2001 Bianco "Vecchie Vigne," Collio Goriziano, Friuli, Italy	\$14	\$7
Marco Felluga 2009 "Molamatta," Collio Goriziano, Friuli, Italy	\$15	\$7.5

## Red

La Valentina 2008 Montepulciano d'Abruzzo, Abruzzo, Italy	\$10	\$5
Volpaia 2008 Cabernet Sauvignon "Prelius," Maremma, Tuscany, Italy	\$11	\$5.5
Elio Grasso 2010 Dolcetto d'Alba "Dei Grassi," Piemonte, Italy	\$12	\$6
Castelfeder 2008 Pinot Nero "Glener," Alto-Adige, Italy	\$12	\$6
Tenuta Sant'Antonio 2008 Valpolicella Superiore Ripasso "Monti Garbi," Veneto, Italy	\$13	\$6.5
Bibi Graetz 2009 Toscana Rosso "Grilli di Testamatta," Tuscany, Italy	\$18	\$9
Mauro Molino 2007 Barolo "Gallinotto," La Morra, Piemonte, Italy	\$25	\$12.5

## BUBBLES

### Champagne Pushing the Envelope

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

### Sparkling Wine Alternative Zipcodes

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

## BUBBLES

### Champagne Pushing the Envelope

Aubry Brut, Champagne, France	M.V.	\$96
Pierre Gimonet Brut, Champagne, France	M.V.	\$102
Marc Hebrart Brut Rosé, Champagne, France	M.V.	\$108
Larmandier-Bernier Brut Nature "Terre de Vertus," Champagne, France	M.V.	\$124
Roger Coulon Brut Premier Cru Vrgny, Champagne, France	M.V.	\$131
H. Billiot Brut Rosé, Grand Cru Ambonnay, Champagne, France	M.V.	\$138
Jean Lallement Brut "Cuvée Reserve," Champagne, France	M.V.	\$138
Jean Milan Brut Grand Cru Oger "Symphorine," Champagne, France	2005	\$138
Vilmart Brut "Grand Cellier," Champagne, France	M.V.	\$147
Vilmart Brut "Grand Cellier d'Or," Champagne, France	2005	\$172
Pierre Péters Brut "Les Chétillons," Grand Cru Le Mesnil, Champagne, France	2004	\$218
Bertrand Gautherot Extra Brut "Saignée de Sorbée," Champagne, France	M.V.	\$232
Jacques Selosse Brut "Initiale," Champagne, France	M.V.	\$280
Vilmart "Coeur de Cuvée," Champagne, France	2002	\$282
Jacques Selosse Brut Rosé, Champagne, France	M.V.	\$364
Jacques Selosse Brut Grand Cru Avize "Substance," Champagne, France	M.V.	\$473
Krug Brut "Grand Cuvée," Champagne, France	M.V.	\$502
Jacques Selosse Brut "Millesime," Grand Cru Avize, Champagne, France	1999	\$522
Salon Brut Blanc de Blancs, Grand Cru Le Mesnil sur Oger, Champagne, France	1999	\$581

### Sparkling Wine Alternative Zipcodes

Tenuta Pederzana Lambrusco di Castelvetro, Emilia-Romagna, Italy	2010	\$42
Adami Prosecco "Bosco di Gica," Veneto, Italy	M.V.	\$48
Scarpetta Brut Rosé "Timido," Colli Orientali del Friuli, Friuli, Italy	2010	\$56
Bründlmayer Brut, Kamptal, Austria	2007	\$81
Bellavista Franciacorta Brut "Gran Cuvée Saten," Lombardia, Italy	M.V.	\$158

CRISP & CLEAN  
LIGHT & LEAN

Sauvignon Blanc  
The Workhorse

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

Sauvignon from unexpected places

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

CRISP & CLEAN  
LIGHT & LEAN

Sauvignon Blanc  
The Workhorse

Scarpetta Sauvignon, Colli Orientali del Friuli, Friuli, Italy	2003	\$42
J. Christopher Sauvignon Blanc, Willamette Valley, Oregon	2010	\$44
Russiz Superiore Sauvignon, Collio Goriziano, Friuli, Italy	2009	\$52
Scarpetta Sauvignon, Colli Orientali del Friuli, Friuli, Italy	2010	\$56
Doro Princic Sauvignon, Collio Goriziano, Friuli, Italy	2010	\$57
Villa Russiz Sauvignon, Collio Goriziano, Friuli, Italy	2009	\$65
Meroi Sauvignon, Colli Orientali del Friuli, Friuli, Italy	2007	\$76
Venica & Venica Sauvignon "Ronco delle Mele," Collio Goriziano, Friuli, Italy	2010	\$76
Ronco del Gnemiz Sauvignon "Sol," Colli Orientali del Friuli, Friuli, Italy	2008	\$79
Lewis Cellars Sauvignon Blanc, Napa Valley, California	2008	\$80
Sutor Sauvignon, Vipava Valley, Slovenia	2008	\$81
Vie di Romans Sauvignon "Vieris," Isonzo, Friuli, Italy	2009	\$108
Villa Russiz Sauvignon "De la Tour," Collio Goriziano, Friuli, Italy	2009	\$126
F.X. Pichler Sauvignon Blanc, Wachau, Austria	2009	\$145
Borgo del Tiglio Sauvignon "Selezione," Collio Goriziano, Friuli, Italy	2009	\$148
Le Macchiole "Paleo Bianco," Bolgheri, Tuscany, Italy	2008	\$151

CRISP & CLEAN  
LIGHT & LEAN

Riesling and Chenin Blanc  
Sweet and Sour

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

A note on German Wine

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

CRISP & CLEAN  
LIGHT & LEAN

Riesling and Chenin Blanc  
Sweet and Sour

Gunderloch Riesling Kabinett "Jean-Baptiste," Rheinhessen, Germany	2009	\$41
Hexamer Riesling "Quartzit," Nahe, Germany	2009	\$45
J.J. Christoffel Riesling Kabinett "Erdener Treppchen," Mosel, Germany	2010	\$51
Willi Schaefer Riesling, Mosel, Germany	2008	\$52
Domaine des Baumard Savennieres "Clos du Papillon," Loire, France	2003	\$79
Hermann Donnhof Riesling Spatlese "Schlossbockelheimer Felsenberg," Nahe, Germany	2006	\$100
Muller-Catoir Riesling Spatlese "Haardter Burgergarten," Pfalz, Germany	2007	\$106
Hermann Donnhof Riesling Spatlese "Schlossbockelheimer Kupfergrube," Nahe, Germany	2007	\$117
Hermann Donnhof Riesling Spatlese "Oberhauser Brucke," Nahe, Germany	2007	\$127
Hermann Donnhof Riesling Spatlese "Niederhauser Hermannshole," Nahe, Germany	2007	\$144
Robert Weil Riesling Spatlese "Kiedricher Grafenberg," Rheingau, Germany	2008	\$166

# FLORAL, AROMATIC, EXOTIC

## The grape formerly known as Tocai...

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

### Collio Goriziano

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

### Collio Orientali del Friuli

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

### Isonzo, Grave, Latisana

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

# FLORAL, AROMATIC, EXOTIC

## Friulano

Anselmi Friulano, Latisana, Friuli, Italy	2010	\$23
Blason Friulano, Isonzo, Friuli, Italy	2008	\$27
Palmina Tocai Friulano, Santa Ynez Valley, California	2010	\$39
Bastianich Friulano "Adriatico," Colli Orientali del Friuli, Friuli, Italy	2009	\$42
I Clivi Bianco "Clivi Galea," Colli Orientali del Friuli, Friuli, Italy	2006	\$54
Scarpetta Friulano, Colli Orientali del Friuli, Friuli, Italy	2010	\$56
Doro Princic Friulano, Collio Goriziano, Friuli, Italy	2010	\$57
Bastianich Tocai Plus, Colli Orientali del Friuli, Friuli, Italy	2006	\$79
Borgo del Tiglio Friulano, Collio Goriziano, Friuli, Italy	2009	\$84
Franco Toros Friulano, Collio Goriziano, Friuli, Italy	2009	\$85
Aldo Polencic Friulano, Collio Goriziano, Friuli, Italy	2008	\$96
La Castellada Tocai Friulano, Collio Goriziano, Friuli, Italy	2003	\$141
Radikon "Jakot," Collio Goriziano, Friuli, Italy [1000ml]	2004	\$180
Miani Friulano "Filip," Colli Orientali del Friuli, Friuli, Italy	2008	\$208
Miani Friulano "Filip," Colli Orientali del Friuli, Friuli, Italy	2009	\$209
Miani Friulano "Buri," Colli Orientali del Friuli, Friuli, Italy	2009	\$209

# FLORAL, AROMATIC, EXOTIC

## Grüner Veltliner: Austria's Friulano

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

# FLORAL, AROMATIC, EXOTIC

## Grüner Veltliner

Domaine Wachau Grüner Veltliner Federspiel "Terrassen," Wachau, Austria	2010	\$41
Malat Grüner Veltliner "Göttweiger Berg," Kremstal, Austria	2009	\$43
Abbazia di Novacella Veltliner, Alto-Adige, Italy	2010	\$49
Alzinger Grüner Veltliner Federspiel "Mühlpoint," Wachau, Austria	2010	\$62
Kuenhof Veltliner, Alto-Adige, Italy	2009	\$64
Rudi Pichler Grüner Veltliner Federspiel, Wachau, Austria	2009	\$68
Domaine Wachau Grüner Veltliner Smaragd "Achleiten," Wachau, Austria	2009	\$81
Weingut Lagler Grüner Veltliner Smaragd "Steinborz," Wachau, Austria	2008	\$81
Franz Hirtzberger Grüner Veltliner Smaragd "Axpoint," Wachau, Austria	2003	\$83
Alzinger Grüner Veltliner Smaragd "Mühlpoint," Wachau, Austria	2010	\$92
Bründlmayer Grüner Veltliner "Alte Reben," Kamptal, Austria	2009	\$92
Schloss Gobelsburg Grüner Veltliner "Tradition," Kamptal, Austria	2008	\$92
Rudi Pichler Grüner Veltliner Smaragd "Terrassen," Wachau, Austria	2008	\$100
Schloss Gobelsburg Grüner Veltliner "Lamm," Kamptal, Austria	2009	\$113
Alzinger Grüner Veltliner Smaragd "Loibenberg," Wachau, Austria	2010	\$118
Loimer Grüner Veltliner "Langenlois Spiegel," Kamptal, Austria	2008	\$122
Prager Grüner Veltliner Smaragd "Achleiten," Wachau, Austria	2008	\$132
Alzinger Grüner Veltliner Smaragd "Steinertal," Wachau, Austria	2010	\$134
Bründlmayer Grüner Veltliner "Lamm," Kamptal, Austria	2008	\$137
Prager Grüner Veltliner Smaragd "Wachstum Bodenstein," Wachau, Austria	2009	\$137
Bründlmayer Grüner Veltliner "Käferberg," Kamptal, Austria	2010	\$145
Prager Grüner Veltliner Smaragd "Stockkultur Achleiten," Wachau, Austria	2009	\$148
Rudi Pichler Grüner Veltliner Smaragd Wosendorfer Hochrain, Wachau, Austria	2007	\$149
Schloss Gobelsburg Grüner Veltliner "Tradition," Kamptal, Austria [1500 ml]	2008	\$162
Franz Hirtzberger Grüner Veltliner Smaragd "Honivogl," Wachau, Austria	2008	\$205
Nikolaihof Grüner Veltliner "Vinothek," Wachau, Austria	1993	\$338

# FLORAL, AROMATIC, EXOTIC

## Macerated Wines Looking East from Oslavje

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

## Malvasia Istriana and Vitovska The Carso: Living in Limestone

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

# FLORAL, AROMATIC, EXOTIC

## Macerated Wines

Palmina "Subida," Santa Ynez Valley, California	2009	\$60
Angiolino Maule "Pico," Veneto, Italy	2006	\$76
Zidarich Malvasia, Carso, Friuli, Italy	2008	\$114
Zidarich Vitovska, Carso, Friuli, Italy	2008	\$114
Zidarich "Prulke," Carso, Friuli, Italy	2008	\$119
Castello di Lispida "Terralba," Veneto, Italy	2001	\$124
Damijan Podversic "Kaplja," Collio Goriziano, Friuli, Italy	2004	\$144
Vodopivec Vitovska, Carso, Friuli, Italy	2003	\$146
La Castellada "Bianco della Castellada," Collio Goriziano, Friuli, Italy	2003	\$148
La Castellada Ribolla Gialla, Collio Goriziano, Friuli, Italy	2003	\$149
Radikon "Oslavje," Collio Goriziano, Friuli, Italy [1000ml]	2003	\$174
Radikon "Jakot," Collio Goriziano, Friuli, Italy [1000ml]	2004	\$180
Gravner "Breg," Collio Goriziano, Friuli, Italy	2001	\$189
Radikon Ribolla, Collio Goriziano, Friuli, Italy [1000ml]	2004	\$194

## Malvasia Istriana, Vitovska, Ribolla Gialla

Casa Zuliani Malvasia Istriana, Collio Goriziano, Friuli, Italy	2008	\$41
Bastianich Malvasia Istriana "Adriatico," Istria, Croatia	2009	\$45
Marjan Simcic Ribolla, Brda, Slovenia	2009	\$45
Arnot-Roberts Ribolla Gialla "Vare Vineyard," Napa Valley, California	2009	\$64
Roncús Bianco "Vecchie Vigne," Collio Goriziano, Friuli, Italy	2001	\$65
Venica & Venica Malvasia, Collio Goriziano, Friuli, Italy	2010	\$66
Marjan Simcic Ribolla "Opoka," Brda, Slovenia	2006	\$103
Borgo Del Tiglio Malvasia, Collio Goriziano, Friuli, Italy	2008	\$169

# FLORAL, AROMATIC, EXOTIC

## Fantasy Field Blends

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

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

# FLORAL, AROMATIC, EXOTIC

## Fantasy Field Blends

Marco Felluga Collio Bianco "Molamatta," Collio Goriziano, Friuli, Italy	2009	\$51
Bisson "Bianchetta," Liguria, Italy	2009	\$57
Ronchi di Cialla Cialla Bianco, Colli Orientali del Friuli, Friuli, Italy	2007	\$75
Mario Schiopetto "Blancs des Rosis," Collio Goriziano, Friuli, Italy	2008	\$76
Bastianich "Vespa Bianco," Colli Orientali del Friuli, Friuli, Italy	2009	\$79
La Roncaia "Eclisse," Colli Orientali del Friuli, Friuli, Italy	2008	\$79
Bressan "Carat," Collio Goriziano, Friuli, Italy	2006	\$86
Vie di Romans "Flors di Uis," Isonzo, Friuli, Italy	2009	\$87
Franz Haas "Manna," Alto-Adige, Italy	2009	\$88
Due Terre Sacrisassi Bianco, Colli Orientali del Friuli, Friuli, Italy	2008	\$101
Elena Walch "Beyond The Clouds," Alto-Adige, Italy	2006	\$127
Miani Bianco, Colli Orientali del Friuli, Friuli, Italy	2009	\$166
Silvio Jermann "Capo Martino," Collio Goriziano, Friuli, Italy	2006	\$204

# FLORAL, AROMATIC, EXOTIC

## Useful Neighbors

### The Rest of Italy and Elsewhere

While our emphasis at Frasca is on the white wines of Friuli and the Northeast of Italy, there are numerous exciting, characterful white wines made in Central Italy and the South. Verdicchio, from the Marche, and Vermentino, from Liguria and Sardegnna, are both terrific with the local seafood and vegetable dishes made there. The trio of indigenous Campanian varietals, Fiano, Falanghina, and Greco, sing with the spicy chili flake, citrus and olive flavors that predominate in Napolitano cooking.

# FLORAL, AROMATIC, EXOTIC

## Useful Neighbors

Bibi Graetz Vermentino "Casamatta," Tuscany, Italy	2010	\$28
Santadi Vermentino di Sardegna "Villa Solais," Sardegna, Italy	2010	\$30
Nicodemi Trebbiano d'Abruzzo, Abruzzo, Italy	2008	\$35
San Lorenzo Verdicchio dei Castelli di Jesi "Vigneto di Gino," Marche, Italy	2009	\$36
Matteo Correggia Roero Arneis, Piemonte, Italy	2009	\$39
La Parrina Ansonica "Costa dell'Argentario," Tuscany, Italy	2008	\$41
Sartarelli Verdicchio dei Castelli di Jesi "Classico," Marche, Italy	2009	\$42
Wind Gap Trousseau Gris "Fanucchi Wood Rd. Vineyard," Russian River Valley, California	2010	\$44
Corte Sant'Alda Soave "Vigne di Mezzane," Veneto, Italy	2009	\$45
Ludwig Knoll Silvaner, Franken, Germany	2007	\$47
Mastroberardino Falanghina, Campania, Italy	2009	\$47
Ernesto Picollo Gavi di Gavi "Rovereto," Piemonte, Italy	2010	\$48
Heidi Schröck Gelber Muskateller, Burgenland, Austria	2010	\$48
Abbazia di Novacella Kerner, Alto-Adige, Italy	2010	\$49
Antonio Caggiano Fiano di Avellino "Béchar," Campania, Italy	2010	\$52
Phoenix Ranch Viognier, Napa Valley, California	2009	\$57
Tenuta Belguardo Vermentino, Tuscany, Italy	2010	\$57
Grosjean Petie Arvine, Val d'Aosta, Italy	2009	\$69
Campogrande "Cinqueterre," Liguria, Italy	2008	\$72
Copain Roussanne "James Berry," Paso Robles, California	2009	\$78
Marisa Cuomo Falanghina "Fiorduva," Campania, Italy	2006	\$149
Fiorano "Bianco," Lazio, Italy	1989	\$242

# FLORAL, AROMATIC, EXOTIC

## The Alsatian Noble Varietals Contrary Sensations

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

# FLORAL, AROMATIC, EXOTIC

## The Alsatian Noble Varietals Contrary Sensations

St. Michael-Eppan Pinot Bianco, Alto-Adige, Italy	2009	\$39
Scarpetta Pinot Grigio, Friuli, Italy	2010	\$42
Kogl Pinot Grigio, Podravje, Slovenia	2008	\$42
Muri-Gries Pinot Grigio, Alto-Adige, Italy	2010	\$43
Koehler-Ruprecht Pinot Blanc, Pfalz, Germany	2009	\$45
G.D. Vajra Riesling "Petracine," Piemonte, Italy	2009	\$56
Domaine Wachau Riesling Smaragd "Singerriedel," Wachau, Austria	1999	\$59
Johannes Hirsch Riesling "Zöbing," Kamptal, Austria	2008	\$68
Bründlmayer Riesling "Heiligenstein," Kamptal, Austria	2009	\$71
Kuenhof Riesling "Kaiton," Alto-Adige, Italy	2010	\$72
Zind-Humbrecht Riesling "Herrenweg de Turckheim," Alsace, France	2006	\$72
Summerer Riesling "Steinmassel," Kamptal, Austria	2005	\$75
Tiefenbrunner Müller-Thurgau "Feldmarschall," Alto-Adige, Italy	2010	\$77
Vie di Romans Pinot Grigio "Dessimis," Isonzo, Friuli, Italy	2009	\$81
Johannes Leitz Riesling Trocken "Rüdesheimer Berg Schlossberg," Alte Reben, Rheingau, Germany	2009	\$83
Kuenhof Gewurztraminer, Alto-Adige, Italy	2003	\$83
Franco Toros Pinot Bianco, Collio Goriziano, Friuli, Italy	2009	\$85
Franco Toros Pinot Grigio, Collio Goriziano, Friuli, Italy	2009	\$85
Johannes Hirsch Riesling "Gaisberg," Kamptal, Austria	2009	\$94
Aldo Polencic Pinot Bianco, Collio Goriziano, Friuli, Italy	2008	\$96
Johannes Hirsch Riesling "Kammerner Gaisberg," Kamptal, Austria	2007	\$96
Kuenhof Riesling "Kaiton," Alto-Adige, Italy	2004	\$96
Aldo Polencic Pinot Bianco, Collio Goriziano, Friuli, Italy	2006	\$98

# FLORAL, AROMATIC, EXOTIC

## The Alsatian Noble Varietals Contrary Sensations

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

# FLORAL, AROMATIC, EXOTIC

## The Alsatian Noble Varietals Contrary Sensations

Johannes Hirsch Riesling "Zobinger Heiligenstein," Kamptal, Austria	2007	\$100
Johannes Hirsch Riesling "Kammerner Gaisberg," Kamptal, Austria	2003	\$102
Johannes Hirsch Riesling "Kammerner Gaisberg," Kamptal, Austria	2004	\$102
Johannes Leitz Riesling Trocken "Rudesheimer Berg Rottland," Alte Reben, Rheingau, Germany	2007	\$106
Hiedler Weissburgunder "Maximum," Kamptal, Austria	2007	\$111
Von Buhl Riesling Trocken G.G. "Forster Pechstein," Pfalz, Germany	2008	\$114
Franz Hirtzberger Riesling Smaragd "Hochrain," Wachau, Austria	2003	\$115
Hugel Riesling "Jubilée," Alsace, France	2004	\$123
Alzinger Riesling Smaragd "Steinertal," Wachau, Austria	2010	\$139
Prager Riesling Smaragd "Klaus," Wachau, Austria	2008	\$149
Willi Brundlmayer Riesling "Zobinger Heiligenstein" Alte Reben, Kamptal, Austria	2007	\$151
Franz Hirtzberger Riesling Smaragd "Singerriedel," Wachau, Austria	2007	\$198
Trimbach Riesling "Clos St. Hune," Alsace, France	2001	\$310

# FULL BODIED, RICH & ROUND

## Chardonnay

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

## The Motherland

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

# FULL BODIED, RICH & ROUND

## Chardonnay

### The Motherland

Olivier Merlin Macon-La Roche Vineuse, Burgundy, France	2007	\$59
Michel Bouzereau Bourgogne Blanc, Burgundy, France	2009	\$65
Daniel Dampit Chablis "Côte de Lechet," Burgundy Premier Cru, France	2009	\$72
Domaine Leflaive Macon Verzé, Burgundy, France	2009	\$72
Domaine Tremblay Chablis "Fourchaume Vieilles Vignes," Burgundy Premier Cru, France	2009	\$72
Marc Colin Saint-Aubin "En Remilly," Burgundy Premier Cru, France	2009	\$99
Louis Carillon Puligny-Montrachet, Burgundy, France	2009	\$118
Paul Pernet Puligny-Montrachet, Burgundy, France	2008	\$127
Joseph Drouhin Puligny-Montrachet "Pucelles," Burgundy Premier Cru, France	2007	\$135
Louis Carillon Puligny-Montrachet, Burgundy, France	2007	\$135
Marc Colin Chassagne-Montrachet "Caillerets," Burgundy Premier Cru, France	2005	\$136
Deux Montille Puligny Montrachet "Les Champs Gains," Burgundy Premier Cru, France	2007	\$165
Fontaine-Gagnard Chassagne-Montrachet "La Romanee," Burgundy Premier Cru, France	2007	\$182
Marc Colin Chassagne-Montrachet "Chenevotte," Burgundy Premier Cru, France	2009	\$189
Jean-Marc Roulot Meursault, Burgundy, France	2008	\$196
Patrick Piuze Chablis "Bougras," Burgundy Grand Cru, France	2009	\$196
Domaine Leflaive Puligny-Montrachet, Burgundy, France	2009	\$198
François Raveneau Chablis "Butteaux," Burgundy Premier Cru, France	2006	\$250
François Raveneau Chablis "Vaillons," Burgundy Premier Cru, France	2006	\$250
Chateau de la Maltroye Chassagne-Montrachet "La Romanee," Burgundy Premier Cru, France	2008	\$294
François Raveneau Chablis "Montée de Tonnerre," Burgundy Premier Cru, France	2006	\$357
Domaine Leflaive Bienvenues-Batard-Montrachet, Burgundy Grand Cru, France	2007	\$599
Domaine Ramonet "Montrachet," Burgundy Grand Cru, France	2008	\$934

# FULL BODIED, RICH & ROUND

## Italian Chardonnay Between Worlds

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

## Chardonnay First Love

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

# FULL BODIED, RICH & ROUND

## Italian Chardonnay Between Worlds

Castelfeder Chardonnay "Doss," Alto-Adige, Italy	2010	\$39
Castello della Sala Chardonnay "Bramito," Umbria, Italy	2010	\$45
Sutor Chardonnay, Vipava Valley, Slovenia	2008	\$81
Vie di Romans Chardonnay "Ciampagnis Vieris," Isonzo, Friuli, Italy	2009	\$84
Vie di Romans Chardonnay, Isonzo, Friuli, Italy	2009	\$87
Borgo del Tiglio Chardonnay, Collio Goriziano, Friuli, Italy	2009	\$94
Castello della Sala "Cervaro della Sala," Umbria, Italy	2009	\$103
Ronco del Gnemiz Chardonnay "Sol," Colli Orientali del Friuli, Friuli, Italy	2009	\$114
Les Cretes Chardonnay "Cuvée Bois," Valle d'Aosta, Italy	2006	\$115
Querciabella "Batar," Tuscany, Italy	2007	\$120

## Chardonnay First Love

Ridge Chardonnay Estate, Santa Cruz Mountains, California	2009	\$81
32 Winds Chardonnay, Anderson Valley, California	2009	\$83
Whetstone Chardonnay "El Pájaro," Sonoma County, California	2009	\$87

# LOW GRIP, HIGH PLEASURE

## Pinot Noir The Holy Grail

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

## Pinot Noir Crafted by the Ocean

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

# LOW GRIP, HIGH PLEASURE

## Pinot Noir Crafted by the Ocean

J. Christopher Pinot Noir, Willamette Valley, Oregon	2009	\$56
32 Winds Pinot Noir, Sonoma Coast, California	2008	\$83
Evesham Wood Pinot Noir "Cuvée J," Willamette Valley, Oregon	2009	\$95
Beaux Frères Pinot Noir, Willamette Valley, Oregon	2009	\$108
Copain Pinot Noir "Wentzel," Anderson Valley, California	2009	\$135
J. Christopher Pinot Noir "Appassionata," Willamette Valley, Oregon	2006	\$148

Pinot Noir from the places that inspire our restaurant.

Castelfeder Pinot Nero "Glener," Alto-Adige, Italy	2008	\$43
Abbazia di Novacella Pinot Nero, Alto-Adige, Italy	2010	\$56
Castelfeder Pinot Nero "Burgum Novum," Alto-Adige, Italy	2008	\$79
Sutor Pinot Noir, Vipava Valley, Slovenia	2008	\$90
Franz Haas Pinot Nero, Alto-Adige, Italy	2009	\$110

# LOW GRIP, HIGH PLEASURE

## The Côte d'Or Masculine and Feminine

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

### Masculine

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

### Feminine

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

# LOW GRIP, HIGH PLEASURE

## The Côte d'Or Masculine

Domaine Bachee-Legros Santenay "Clos Rousseau," Burgundy Premier Cru, France	2007	\$82
Domaine Fourrier Gevrey-Chambertin Vielle Vignes, Burgundy, France	2008	\$151
Domaine Delarche Corton-Renardes Vielle Vignes, Burgundy Grand Cru, France	2007	\$155
Domaine Dujac Morey-Saint-Denis, Burgundy, France	2009	\$189
Domaine Fourrier Gevrey-Chambertin "Cherbaudes," Burgundy Premier Cru, France	2006	\$234
Domaine de Montille Pommard "Les Rugiens," Burgundy Premier Cru, France	1999	\$406
Joseph Roty Charmes-Chambertin T.V.V., Burgundy Grand Cru, France	2006	\$444
Domaine Perrot-Minot Mazoyeres-Chambertin Vieilles Vignes, Burgundy Grand Cru, France	2008	\$564
Henri Jayer Vosne-Romanee "Cros-Parantoux," Burgundy Premier Cru, France	2001	\$3220
Domaine De La Romanee-Conti "La Tache," Burgundy Grand Cru, France	1990	\$5182

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# LOW GRIP, HIGH PLEASURE

## The Côte d'Or Feminine

Domaine Bernard Moreau et Fils Bourgogne Rouge, Burgundy, France	2009	\$58
Domaine Rapet Beaune "Les Bressandes," Burgundy Premier Cru, France	2009	\$114
Domaine Forey Père & Fils Vosne-Romanée, Burgundy, France	2008	\$125
Domaine Arnoux-Lachaux Vosne-Romanee, Burgundy, France	2008	\$145
Jacques-Frédéric Mugnier Chambolle-Musigny, Burgundy, France	2008	\$174
Domaine Roblet-Monnot Volnay Santenots, Burgundy Premier Cru, France	2008	\$189
Ghislaine Barthod Chambolle-Musigny "Aux Beaux Bruns," Burgundy Premier Cru, France	2007	\$239
Coche-Dury Montheilie, Burgundy, France	2007	\$240
Ghislaine Barthod Chambolle-Musigny "Les Cras," Burgundy Premier Cru, France	2006	\$272
Jacques-Frédéric Mugnier Chambolle-Musigny "Les Fuées," Burgundy Premier Cru, France	2008	\$294
Domaine de Montille Clos Vougeot, Burgundy Grand Cru, France	2007	\$325
Domaine Perrot-Minot Vosne-Romanée "Les Beaux Monts," Vielles Vignes Burgundy Premier Cru, France	2007	\$380
Domaine Dujac Vosne-Romanée "Les Beaux Monts," Burgundy Premier Cru, France	2006	\$403

# LOW GRIP, HIGH PLEASURE

## Grenache and Zinfandel Strawberries and Spice

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

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

# LOW GRIP, HIGH PLEASURE

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

Domaine André Brunel Côtes du Rhône, Southern Rhone Valley, France	2008	\$39
Sutcliffe Vineyards Cinsault, McElmo Canyon, Colorado	2010	\$57
COS Cerasuolo di Vittoria Classico, Sicily, Italy	2008	\$72
Bedrock Wine Co. "The Bedrock Heirloom," Sonoma Valley, California	2010	\$80
Occhipinti Frappato, Sicily, Italy	2009	\$81
Wind Gap "Rana," California	2008	\$90
Tenuta delle Terre Nere Etna Rosso "Calderara Sottana," Sicily, Italy	2009	\$93
Robert Biale Zinfandel "Black Chicken," Napa Valley, California	2009	\$96
Santadi Carignano del Sulcis Superiore "Terre Brune," Sardegna, Italy	2006	\$141
Tasca d'Almerita "Rosso del Conte," Sicily, Italy	2005	\$142
Domaine Vieux Télégraphe Châteauneuf-du-Pape, Southern Rhone Valley, France	2008	\$174
Chateau Rayas Chateauneuf-du-Pape "Pignan," Southern Rhone Valley, France	2006	\$229
Chateau Rayas Chateauneuf-du-Pape "Rayas," Southern Rhone Valley, France	2007	\$470

# LOW GRIP, HIGH PLEASURE

## Barbera True North

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

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

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

# LOW GRIP, HIGH PLEASURE

## Barbera and Blends True North

Cantine Povero Barbera d'Asti, Piemonte, Italy	2010	\$24
Matteo Correggia Barbera d'Alba, Piemonte, Italy	2009	\$42
Vietti Barbera d'Asti "Tre Vigne," Piemonte, Italy	2009	\$42
Cantina del Pino Barbera d'Alba, Piemonte, Italy	2009	\$50
Vietti Barbera d'Asti "La Crena," Piemonte, Italy	2006	\$95
Braida Barbera d'Asti "Bricco dell'Uccellone," Piemonte, Italy	2008	\$139
Braida Barbera d'Asti "Ai Suma," Piemonte, Italy	2007	\$184
Elio Altare Langhe Rosso "Larigi," Piemonte, Italy	2007	\$203
Giacomo Conterno Barbera d'Alba, Piemonte, Italy [1500 ml]	2008	\$302

# DRY, AROMATIC, STRUCTURED

## Cabernet, Merlot, Etc. Blue Chip Bordeaux Varietals

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

## Cabernet The Left Bank

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

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

# DRY, AROMATIC, STRUCTURED

## Cabernet The Left Bank

Volpaia Cabernet Sauvignon "Prelius," Maremma, Tuscany, Italy	2008	\$32
Once "Sorcerer," California	2008	\$49
Janzen Cabernet Sauvignon, Napa Valley, California	2008	\$87
Tenuta Belguardo Maremma Toscano, Tuscany, Italy	2005	\$118
Arnot-Roberts Cabernet Sauvignon "Fellom Ranch," Santa Cruz Mountains, California	2008	\$144
32 Winds Cabernet Sauvignon, Napa Valley, California	2007	\$149
La Massa "Giorgio Primo," Panzano, Tuscany, Italy	2008	\$183
Ridge "Monte Bello," Santa Cruz Mountains, California	2007	\$242
Tenuta dell'Ornellaia "Ornellaia," Bolgheri, Tuscany, Italy	2008	\$364
Tenuta San Guido "Sassicaia," Bolgheri, Tuscany, Italy	2008	\$419
Antinori "Solaia," Tuscany, Italy	2007	\$499
Bond "Quella," Napa Valley, California	2006	\$527
Bond "Pluribus," Napa Valley, California	2004	\$619
Harlan Estate Cabernet Sauvignon, Napa Valley, California	2006	\$1064

# DRY, AROMATIC, STRUCTURED

## Merlot & Cabernet Franc The Right Bank

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

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

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

# DRY, AROMATIC, STRUCTURED

## Merlot & Cabernet Franc The Right Bank

Sant'Elena "Ròs di Ròl," Isonzo, Friuli, Italy	1997	\$55
Mouton Noir "Montgomery Place," California	2008	\$66
Bastianich "Vespa Rosso," Colli Orientali del Friuli, Friuli, Italy	2006	\$84
Ronco del Gnemiz "Rosso del Gnemiz," Colli Orientali del Friuli, Friuli, Italy	2001	\$90
Marco Felluga "Carantan," Colli Goriziano, Friuli, Italy	2001	\$92
Le Vigne di Zamò "Ronco dei Roseti," Colli Orientali del Friuli, Friuli, Italy	1992	\$95
Ronco del Gnemiz Merlot, Colli Orientali del Friuli, Friuli, Italy	2006	\$127
Damijan Podversic "Prelet," Collio Goriziano, Friuli, Italy	2005	\$144
San Giusto a Rentennano "La Ricolma," Gaiole, Tuscany, Italy	2008	\$151
Meroi "Dominin," Colli Orientali del Friuli, Friuli, Italy	2006	\$189
Le Macchiole "Paleo," Bolgheri, Tuscany, Italy	2006	\$222
Miani Rosso, Colli Orientali del Friuli, Friuli, Italy	2007	\$226
Radikon Merlot, Collio Goriziano, Friuli, Italy	1998	\$241
Favia "Cerro Sur," Napa Valley, California	2008	\$322
Tua Rita "Redigaffi," Suvareto, Tuscany, Italy	2003	\$446
Le Macchiole "Messorio," Bolgheri, Tuscany, Italy	2006	\$492
Tenuta dell'Ornellaia "Masseto," Bolgheri, Tuscany, Italy	2006	\$624

# DRY, AROMATIC, STRUCTURED

## Nebbiolo Traditional vs. Modern

Barolo has a rich winemaking tradition. Barolo is made from Nebbiolo grapes planted on the hillside vineyards of Piemonte. These vineyards yield long-lived red wines in a distinctive style. They are aged in wood for many years before release, creating wines that emphasize flavors of earth, antique wood, and spice.

When modern winemaking trends infiltrated Barolo it sparked intense debate. The new wines had dramatically darker colors, vibrant flavors of fresh fruit, and they drank well upon release. This shocked traditionalist who were accustomed to more mellow wines. Winemakers who favored modern techniques attacked the “antiquated” methods of tradition while the defenders of “convention” fought back.

Finally, the dust has settled, and though it is clear that the two methods yield vastly different results, one method is not superior to the other. Both styles are valid reflections of this region.

# DRY, AROMATIC, STRUCTURED

## Nebbiolo Traditional vs. Modern

### Traditional

G.D. Vajra Langhe Nebbiolo, Barolo, Piemonte, Italy	2008	\$45
AR.PE.PE. Rosso di Valtellina, Lombardia, Italy	2007	\$66
Produttori del Barbaresco Barbaresco, Piemonte, Italy	2007	\$72
G.D. Vajra Barolo “Albe,” Barolo, Piemonte, Italy	2007	\$90
Ferrando Carema, Piemonte, Italy	2006	\$103
Marchesi di Gresy Barbaresco “Martinenga,” Barbaresco, Piemonte, Italy	2007	\$105
Brovia Barolo, Castiglione Falletto, Piemonte, Italy	2006	\$124
Produttori del Barbaresco Barbaresco “Pora,” Barbaresco, Piemonte, Italy	2004	\$126
Elio Grasso Barolo “Gavarini Chiniera,” Monforte d’Alba, Piemonte, Italy	2006	\$132
Elio Grasso Barolo “Ginestra Casa Maté,” Monforte d’Alba, Piemonte, Italy	2007	\$132
Produttori del Barbaresco Barbaresco “Montefico,” Barbaresco, Piemonte, Italy	2005	\$143
G.D. Vajra Barolo “Bricco delle Viole,” Barolo, Piemonte, Italy	2006	\$151
Ferrando Carema Riserva, Piemonte, Italy	2006	\$153
Aldo Conterno Barolo, Monforte d’Alba, Piemonte, Italy	2004	\$155
Marchesi di Gresy Barbaresco “Gaiun Martinenga,” Barbaresco, Piemonte, Italy	2000	\$159
Giuseppe Mascarello Barolo “Monprivato,” Castiglione Falletto, Piemonte, Italy	2005	\$171
AR.PE.PE. Valtellina Superiore “Sassella Vigna Regina,” Lombardia, Italy	2001	\$195

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# DRY, AROMATIC, STRUCTURED

## Nebbiolo Traditional vs. Modern

Traditional continued...

Produttori del Barbaresco Barbaresco “Montestefano,” Barbaresco, Piemonte, Italy	2001	\$204
Bartolo Mascarello Barolo, Barolo, Piemonte, Italy	2004	\$247
Giacomo Conterno Barolo “Cascina Francia,” Serralunga d’Alba, Piemonte, Italy	2005	\$253
Massolino Barolo Riserva “Vigna Rionda,” Serralunga d’Alba, Piemonte, Italy	2004	\$267
Teobaldo Cappellano Barolo “Pie Franco,” Serralunga d’Alba, Piemonte, Italy	2004	\$279
Aldo Conterno Barolo “Cicala,” Monforte d’Alba, Piemonte, Italy	2006	\$280
Aldo Conterno Barolo “Colonnello,” Monforte d’Alba, Piemonte, Italy	2006	\$280
Giuseppe Rinaldi Barolo “Brunate-Le Coste,” Barolo, Piemonte, Italy	2001	\$310
Bruno Giacosa Barbaresco “Asili,” Barbaresco, Piemonte, Italy	1999	\$351
Giacomo Conterno Barolo Riserva “Monfortino,” Serralunga d’Alba, Piemonte, Italy	1999	\$565
Giacomo Conterno Barolo Riserva “Monfortino,” Serralunga d’Alba, Piemonte, Italy	2000	\$600
Bruno Giacosa Barbaresco “Rocche di Faletto di Serralunga d’Alba” Riserva, Piemonte, Italy	2001	\$711
Giacomo Conterno Barolo Riserva “Monfortino,” Serralunga d’Alba, Piemonte, Italy	2002	\$870
Giacomo Conterno Barolo Riserva “Monfortino,” Serralunga d’Alba, Piemonte, Italy	2001	\$880
Bruno Giacosa Barbaresco Riserva “Rocche di Faletto di Serralunga d’Alba,” Piemonte, Italy [1500 ml]	2001	\$1455

# DRY, AROMATIC, STRUCTURED

## Nebbiolo Traditional vs. Modern

Barolo has a rich winemaking tradition. Barolo is made from Nebbiolo grapes planted on the hillside vineyards of Piemonte. These vineyards yield long-lived red wines in a distinctive style. They are aged in wood for many years before release, creating wines that emphasize flavors of earth, antique wood, and spice.

When modern winemaking trends infiltrated Barolo it sparked intense debate. The new wines had dramatically darker colors, vibrant flavors of fresh fruit, and they drank well upon release. This shocked traditionalist who were accustomed to more mellow wines. Winemakers who favored modern techniques attacked the "antiquated" methods of tradition while the defenders of "convention" fought back.

Finally, the dust has settled, and though it is clear that the two methods yield vastly different results, one method is not superior to the other. Both styles are valid reflections of this region.

# DRY, AROMATIC, STRUCTURED

## Nebbiolo Traditional vs. Modern

### Modern

Matteo Correggia Roero, Piemonte, Italy	2008	\$45
Palmina Nebbiolo, Santa Barbara County, California	2007	\$60
Proprieta Sperino "Uvaggio," Lessona, Piemonte, Italy	2007	\$81
Antoniolo Gattinara, Piemonte, Italy	2004	\$88
Vietti Barolo "Castiglione," Castiglione Falletto, Piemonte, Italy	2007	\$98
Mauro Molino Barolo "Gallinotto," La Morra, Piemonte, Italy	2007	\$105
Giovanni Rosso Barolo, Serralunga d'Alba, Piemonte, Italy	2007	\$114
Rivetto Barolo, Serralunga d'Alba, Piemonte, Italy	2007	\$129
Sottimano Barbaresco "Pajore," Treiso, Piemonte, Italy	2006	\$134
Cordero di Montezemolo Barolo "Bricco Gattera," La Morra, Piemonte, Italy	2006	\$137
Icardi Barolo "Parej," Barolo, Piemonte, Italy	1998	\$153
Nada Fiorenzo Barbaresco "Rombone," Treiso, Piemonte, Italy	2005	\$174
Elio Altare Barolo, La Morra, Piemonte, Italy	2004	\$216
Elio Grasso Barolo Riserva "Rüncot," Monforte d'Alba, Piemonte, Italy	2004	\$232
E. Pira Barolo "Cannubi," Barolo, Piemonte, Italy	2006	\$232
Domenico Clerico Barolo "Ciabot Mentin Ginestra," Monforte d'Alba, Piemonte, Italy	2004	\$235
Elio Altare Barolo "Arborina," La Morra, Piemonte, Italy	2001	\$254
Luigi Pira Barolo "Vigna Rionda," Serralunga d'Alba, Piemonte, Italy	2001	\$254

# DRY, AROMATIC, STRUCTURED

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# DRY, AROMATIC, STRUCTURED

## Nebbiolo Traditional vs. Modern

### Modern continued...

La Spinetta Barbaresco "Gallina," Neive, Piemonte, Italy	2004	\$267
La Spinetta Barbaresco "Starderi," Neive, Piemonte, Italy	2004	\$267
La Spinetta Barbaresco "Valeirano," Treiso, Piemonte, Italy	2004	\$267
Luciano Sandrone Barolo "Le Vigne," Barolo, Piemonte, Italy	2001	\$284
Elio Altare Barolo "Brunate," La Morra, Piemonte, Italy	2001	\$285
Paolo Scavino Barolo "Bric d'el Fiasc, Castiglione Falletto, Piemonte, Italy	2004	\$288
La Spinetta Barolo "Campe," Grinzane Cavour, Piemonte, Italy	2004	\$331
Pianpolvere Soprano Barolo Riserva "7 Anni," Monforte d'Alba, Piemonte, Italy	2000	\$350
Domenico Clerico Barolo "Percristina," Serralunga d'Alba, Piemonte, Italy	2001	\$353
Gaja Barbaresco, Barbaresco, Piemonte, Italy	2005	\$398
Paolo Scavino Barolo Riserva "Rocche d'Annunziata," La Morra, Piemonte, Italy	2001	\$405
Vietti Barolo Riserva "Villero," Casitglione Falletto, Piemonte, Italy	2004	\$502
Roberto Voerzio Barolo "Annunziata," La Morra, Piemonte, Italy	2001	\$529
Gaja "Sperss," Barbaresco, Piemonte, Italy	2004	\$535
Vietti Barolo Riserva "Villero," Casitglione Falletto, Piemonte, Italy	2001	\$540
Gaja "Sori Tildin," Barbaresco, Piemonte, Italy	1999	\$728

# DRY, AROMATIC, STRUCTURED

## Indigenous Ancient Varietals

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

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

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

## Corvina, Rondinella, and Molinara Wines of Meditation

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

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

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

# DRY, AROMATIC, STRUCTURED

## Indigenous Ancient Varietals

La Valentina Montepulciano d'Abruzzo, Abruzzo, Italy	2008	\$31
Tenuta Sant'Antonio Valpolicella "Nanfre," Veneto, Italy	2008	\$35
Elio Grasso Dolcetto d'Alba "Dei Grassi," Piemonte, Italy	2010	\$37
Ronchi di Pietro Schioppettino, Colli Orientali del Friuli, Friuli, Italy	2008	\$42
Tenuta Sant'Antonio Valpolicella Superiore "Monte Garbi," Veneto, Italy	2008	\$45
Marchesi di Gresy Dolcetto d'Alba "Monte Aribaldo," Piemonte, Italy	2008	\$48
Ronchi di Cialla Cialla Rosso, Colli Orientali del Friuli, Friuli, Italy	2007	\$54
Aldo Conterno Dolcetto "Masante," Piemonte, Italy	2008	\$55
Colpetrone Sagrantino di Montefalco, Umbria, Italy	2005	\$74
Antico Broilo Schioppettino, Colli Orientali del Friuli, Friuli, Italy	2008	\$90
Ronco del Gnemiz Schioppettino, Colli Orientali del Friuli, Friuli, Italy	2006	\$90
Bressan "No. 3," Collio Goriziano, Friuli, Italy	2001	\$91
Montepeloso "Eneo," Tuscany, Italy	2008	\$95
Antonio Caggiano Taurasi "Vigna Macchia Dei Goti," Campania, Italy	2008	\$100
Le Due Terre "Sacrisassi Rosso," Colli Orientali del Friuli, Friuli, Italy	2007	\$101
San Lorenzo "Vigneto del Solleone," Marche, Italy	2004	\$101
Ronchi di Cialla Schioppettino, Colli Orientali del Friuli, Friuli, Italy	2006	\$104
Lenotti Amarone della Valpolicella Classico, Veneto, Italy	2007	\$105
La Valentina Montepulciano d'Abruzzo "Bellovedere," Abruzzo, Italy	2005	\$111
Ermacora Pignolo, Colli Orientali del Friuli, Friuli, Italy	2003	\$115
Ronchi di Cialla Schioppettino, Colli Orientali del Friuli, Friuli, Italy	2005	\$118
Cataldi Madonna Montepulciano d'Abruzzo "Toni," Marche, Italy	2005	\$135
Vignai da Duline "Morus Nigra," Colli Orientali del Friuli, Friuli, Italy	2005	\$140
Corte Sant'Alda Valpolicella Superiore "Mithas," Veneto, Italy	2004	\$144
Mastroberadino Taurasi Riserva "Radici," Campania, Italy	2005	\$146
Girolamo Dorigo Pignolo, Colli Orientali del Friuli, Friuli, Italy	2004	\$148
Ronchi di Cialla Schioppettino, Colli Orientali del Friuli, Friuli, Italy	1997	\$150
Bressan Pignol, Collio Goriziano, Friuli, Italy	1999	\$163
Alvaro Palacios Priorat "Finca Dofi," Catalunya, Spain	2007	\$179
Tomasso Bussola Amarone della Valpolicella Classico "Vigneto Alto," Veneto, Italy	2005	\$392
Galardi "Terra di Lavoro," Campania, Italy [1500ml]	2003	\$531
Quintarelli Amarone della Valpolicella Classico, Veneto, Italy	2000	\$606

DRY, AROMATIC,  
STRUCTURED

Sangiovese  
Chianti

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

DRY, AROMATIC,  
STRUCTURED

Sangiovese  
Blood of Jupiter

Castello di Monastero Chianti Classico, Castelnuovo Berardenga, Tuscany, Italy	2007	\$42
Poggerino Chianti Classico, Radda, Tuscany, Italy	2008	\$48
Bibi Graetz Toscana Rosso “Grilli del Testamatta,” Fiesole, Tuscany, Italy	2009	\$63
Castello di Fonterutoli Chianti Classico, Castellina, Tuscany, Italy	2008	\$63
Montevertine “Pian del Ciampolo,” Radda, Tuscany, Italy	2009	\$65
Bibi Graetz Toscana Rosso “Soffocone,” Fiesole, Tuscany, Italy	2009	\$75
San Giusto a Rentennano Chianti Classico Riserva “Le Baròncole,” Gaiole, Tuscany, Italy	2008	\$90
Fèlsina Chianti Classico Riserva “Rancia,” Castelnuovo Berardenga, Tuscany, Italy	2007	\$99
Montevertine Montevertine, Radda, Tuscany, Italy	2007	\$111
Castello di Ama Chianti Classico, Gaiole, Tuscany, Italy	2006	\$114
Fontodi Chianti Classico Riserva “Vigna del Sorbo,” Panzano, Tuscany, Italy	2007	\$152
Montevertine “Le Pergole Torte,” Radda, Tuscany, Italy	2004	\$239
Fontodi “Flaccianello,” Panzano, Tuscany, Italy	1999	\$251
Montevertine Montevertine, Radda, Tuscany, Italy (1500 ml)	2007	\$255
Bibi Graetz Toscano Rosso “Testamatta,” Fiesole, Tuscany, Italy	2007	\$261
Isole e Olena Chianti Classico “Cepparello,” Barberino Val d’Elsa, Tuscany, Italy (1500 ml)	2007	\$325
Isole e Olena Chianti Classico “Cepparello,” Barberino Val d’Elsa, Tuscany, Italy (1500 ml)	2004	\$350
Castello di Ama “Vigneto Bellavista,” Gaiole, Tuscany, Italy	2004	\$457

# DRY, AROMATIC, STRUCTURED

## Sangiovese Wines of Montalcino and Montepulciano

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

# DRY, AROMATIC, STRUCTURED

## Sangiovese Blood of Jupiter

Mocali "Fossetti," Tuscany, Italy	2009	\$29
Mocali Rosso di Montalcino, Tuscany, Italy	2009	\$45
Carpineto Vino Nobile di Montepulciano Riserva, Tuscany, Italy	2005	\$70
La Poderina Rosso di Montalcino, Tuscany, Italy	2009	\$72
Boscarelli Vino Nobile di Montepulciano, Tuscany, Italy	2007	\$78
Gianni Brunelli Rosso di Montalcino, Tuscany, Italy	2009	\$78
Dei Vino Nobile di Montepulciano Riserva "Bossona," Tuscany, Italy	2006	\$87
Il Paradiso Rosso di Montalcino, Tuscany, Italy	2008	\$89
Mocali Brunello di Montalcino, Tuscany, Italy	2006	\$99
Poggio alle Sughere "Splendido," Tuscany, Italy	2001	\$99
Casanova di Neri Brunello di Montalcino, Tuscany, Italy	2006	\$105
Livio Sassetti Brunello di Montalcino, Tuscany, Italy	2005	\$105
Lungarotti Torgiano Rosso Riserva "Vigna Monticchio," Umbria, Italy	2005	\$136
Scopetone Brunello di Montalcino, Tuscany, Italy	2004	\$156
Livio Sassetti Brunello di Montalcino, Tuscany, Italy	2004	\$168
Canalicchio di Sopra Brunello di Montalcino, Tuscany, Italy	2004	\$181
Il Poggione Brunello di Montalcino Riserva, Tuscany, Italy	2004	\$204
Poggio di Sotto Brunello di Montalcino, Tuscany, Italy	2000	\$221
Il Paradiso Brunello di Montalcino, Tuscany, Italy	2001	\$223
Uccelliera Brunello di Montalcino Riserva, Tuscany, Italy	2004	\$238
Stella di Campalto Brunello di Montalcino, Tuscany, Italy	2004	\$242
Gianni Brunelli Brunello di Montalcino Riserva, Tuscany, Italy	2004	\$253
Salvioni Brunello di Montalcino, Tuscany, Italy	2003	\$344
Cerbaiona Brunello di Montalcino, Tuscany, Italy	2004	\$376
Soldera Brunello di Montalcino Riserva, Tuscany, Italy	2001	\$654

# BLACK & BLUE

## Kind of Blue Marzemino, Teroldego, and Lagrein

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

# BLACK & BLUE

## Kind of Blue Marzemino, Teroldego, and Lagrein

Castelfeder Lagrein "Rieder," Alto-Adige, Italy	2009	\$42
St. Michael-Eppan Lagrein, Alto-Adige, Italy	2008	\$45
Abbazia di Novacella Lagrein, Alto-Adige, Italy	2010	\$49
Prieler Blaufränkisch "Johanneshöhe," Burgenland, Austria	2008	\$63
Paul Achs Blaufränkisch "Edelgrund," Burgenland, Austria	2008	\$79
Franz Haas Lagrein, Alto-Adige, Italy	2009	\$80
Moric Blaufränkisch Reserve, Burgenland, Austria	2007	\$115
Foradori Teroldego "Granato," Alto-Adige, Italy	2007	\$135

## Syrah Lavender Wake

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

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

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

## Syrah Lavender Wake

Wind Gap Syrah, Sonoma Coast, California	2008	\$75
Les Cretes Syrah "Coteaux La Tour," Valle d'Aosta, Italy	2006	\$96
Bonnacorsi Syrah "Bien Nacido Vineyard," Santa Maria Valley, California	2006	\$102
Copain Syrah "Hawks Butte," Yorkville Highlands, California	2009	\$105
Alain Graillet Crozes Hermitage "La Guiraude," Northern Rhone Valley, France	2009	\$107
Patrick Jasmin Côte-Rôtie, Northern Rhone Valley, France	2005	\$108
Parr Selections Syrah "Purissima Mountain," Santa Ynez Valley, California	2006	\$128
E. Guigal Côte-Rôtie "Brune et Blonde de Guigal," Northern Rhone Valley, France	2005	\$134
Lewis Cellars "Alec's Blend," Napa Valley, California	2008	\$138
Alain Voge Cornas "Les Vieilles Vignes," Northern Rhone Valley, France	2007	\$141
Betts & Scholl Hermitage, Northern Rhone Valley, France	2005	\$148
Flanagan Syrah "Corkscrew Maiden Hill," Bennett Valley, California	2007	\$150
Parr Selections Syrah "Cuvée Anika," California	2006	\$161
Yves Gangloff Cote Rotie "Barberine," Northern Rhone Valley, France	2008	\$174
Domaine de la Grange des Pères Rouge, Languedoc, France	2006	\$224
Jean-Michel Stephan Côte-Rôtie, Northern Rhone Valley, France	2006	\$236
Jamet Côte-Rôtie "Côte Brune," Northern Valley, France	2005	\$268
Le Macchiole Syrah "Scrio," Tuscany, Italy	2005	\$270
Le Macchiole Syrah "Scrio," Tuscany, Italy	1999	\$512

# STICKY & SWEET

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

# STICKY & SWEET

Paolo Saracco Moscato d'Asti, Piemonte, Italy	2010	\$12 glass
Domaine La Tour Vielle Banyuls "Rimage," Languedoc, France	2009	\$14 glass
Royal Tokaji Wine Company Tokaji Aszu 5 Puttonyos, Tokaji-Hegyalia, Hungary	2007	\$15 glass
Smith Woodhouse 20 Year Old Tawny Port, Douro Valley, Portugal	M.V.	\$15 glass
Isole e Olena Vin Santo del Chianti Classico, Barberino Val d'Elsa, Tuscany, Italy	2003	\$18 glass
Gagliardo Brachetto, Piemonte, Italy	2010	\$36
Paolo Saracco Moscato d'Asti, Piemonte, Italy	2010	\$41
Deltetto Arneis "Bric du Liun," Piemonte, Italy [375ml]	M.V.	\$51
Domaine La Tour Vielle Banyuls "Rimage," Languedoc, France	2009	\$62
Royal Tokaji Wine Company Tokaji Aszu 5 Puttonyos, Tokaji-Hegyalia, Hungary	2007	\$82
Castello di Meletto Vin Santo del Chianti Classico, Gaiole, Tuscany, Italy [500 ml]	2005	\$84
Heidi Schrock Beerenauslese, Neusiedlersee-Hugeland, Austria [375ml]	2007	\$85
Isole e Olena Vin Santo del Chianti Classico, Barberino Val d'Elsa, Tuscany, Italy	2003	\$100
Russiz Superiore "Horus," Collio Goriziano, Friuli, Italy	2005	\$101
Heidi Schrock Ruster Ausbruch "On The Wings Of Dawn," Neusiedlersee-Hugeland, Austria [375ml]	2006	\$143
Chateau Suidiraut Sauternes, Bordeaux, France [375 ml]	1989	\$148
Royal Tokaji Wine Company Tokaji Aszu 6 Puttonyos, "Mezes Maly," Tokaji-Hegyalia, Hungary	1999	\$331
Giuseppe Quintarelli Recioto della Valpolicella Classico, Veneto, Italy	1990	\$694