

## Water, Soda, Juice

Pellegrino Sparkling Water (500mL/750mL)	\$3/\$5
Fresh Squeezed Lemonade (16oz)	\$4
Coke, Diet Coke, Sprite, Coke Zero (12oz can)	\$3

## Tea

Iced Tea <i>free refills</i>	\$3
Iced Green Tea <i>free refills</i>	\$3
Arnold Palmer <i>w/fresh squeezed lemonade</i>	\$3.50
Smith Tea	
#39 Fez Green	
#96 Jasmine Green	
#24 Big Hibiscus Herbal	
#67 Meadow Herbal ( <i>caffeine.free</i> )	
#18 British Brunch Black	
#55 Lord Bergamot Black	
#33 Masala Chai Black	\$3.25

## French Press Coffee 350mL/1L

Verve Coffee ( <i>Santa Cruz</i> )	
<i>Seabright medium roast--Colombia, Antigua blend; cherry &amp; marzipan notes; balanced acidity &amp; fudge-like body</i>	\$5/\$12
Emerald Hills Coffee ( <i>RWC</i> ) <i>Rainer Johnk is one of the 3rd wave coffee roasters emerging around the Bay Area.</i>	
<i>Decaf Guatemala medium roast</i>	\$5/\$12
Red Giant Coffee ( <i>RWC</i> )	
<i>Yirgacheff Ethiopia; dark roast; berry notes</i>	\$5/\$12

## Specialty Drinks

Mimosa (8oz) <i>sparkling wine w/fresh squeezed juice</i>	
<i>blood orange</i>	\$11
<i>orange</i>	\$11
<i>cranberry</i>	\$11
<i>grapefruit</i>	\$11

## Bottled Cider

South City Ciderworks ( <i>SSF</i> ) 355mL can	
<i>Semi-sweet--balanced</i>	\$6
<i>Dry Me A River--white wine yeast, light apple nose</i>	\$6
Gowan's Cider ( <i>Anderson Vly/Mendocino</i> ) 500mL bottle	
<i>1876 Heirloom Cuvée--French style, sweeter; Best of Show SFIW '18; Best in Class Great Lakes Cider</i>	\$14
<i>Macintosh Heirloom--medium body, dry; aromatic, floral w/pineapple &amp; citrus; Best in Class, Great Lakes Cider Comp; Best in Class CA Cider Comp, Best of Show SFIW '20</i>	\$14

## Draft Beer 16oz/22oz

Federation Zero Charisma Hazy IPA (Oakland CA) mandarin orange aromas, 7 hops;	\$8/\$11
Benediktiner Helles Lagerbier (Germany) Bavarian style light lager beer;	\$8/\$11

## Bottled Beer

Abita Turbodog (Louisiana) dark brown ale; chocolate, toffee-like flavor	\$6
Bitburger Pilsner (Germany) most popular beer in Germany; straw colored, perfectly hopped, light taste w/extra fine bubbles; notes honey, cereal grain, bread, herb;	\$6
Gaffel Kölsch (Germany) classic Cologne kölsch; ale yeast that is lagered; faintly fruity w/crisp hoppy finish.	\$7
Out of Bounds Joyrider IPA (CA) classic West Coast IPA; Citra, Simcoe, Amarillo hops; flavors of pine, tropical notes	\$6.50
Weltenburger Kloster Anno 1050 (Bavaria) German Märzen Oktoberfest beer; light fruity flavor; full bodied & spicy	\$7
Asahi (Japan) Japan's #1 beer; clean crisp, light lager	\$6
Red Stripe (Jamaica) lager w/low butterscotch flavor, full body & smooth post palate; Pilsen Malt, Hops, Cassava Starch	\$6
Tusker Lager (Kenya) lager from Kenyan barley	\$6
Allagash White (Maine) Belgian style wheat; oats, malted & unmalted wheat; spiced w/coriander & Curaçao orange peel	\$6
Paulaner Hefe-Weizen (Munich) #1 German wheat beer; mango, pineapple, banana aroma; balance sweet/bitter	\$6
Einstök Icelandic Toasted Porter (Iceland) notes toffee & chocolate; roasty & rich; toasted & chocolate malts	\$6
Weihenstephaner Original Lager (Bavaria) "Vj-hun-STE-uh-nur"; Munich Helles Lager; mild hoppy note & pleasant fresh spicy taste	\$6

Your beer comes from farther away than my beer  
Homer Simpson to Ned Flanders

## Rosé Wine

Broadbent Vinho Verde Rosé (NV) *made fr. red varietals, slightly effervescent* \$19

Muga Rioja Rosado (Spain 2018) 60/30/10 Garnacha/Viura/Tempranillo; citrus, apple aromas; dry; V92, JS91, WE90, top100 \$36

Château Paradis Coteaux d'Aix-en-Provence Rosé (Provence 2018) 50yo vines, 60/40 syrah/grenache; notes lemon, fruit in syrup; WE90, WA89; \$35

Aerena Rosé (SF delta 2018) carignan & mourvèdre Rhône style; organic 135yo vines; from Blackbird makers; aromas peach, strawberry, rosewater & flavors pear, apple, citrus; WM95pt \$34

Blackbird Arriviste Rosé (Napa 2019) 60/20/15/5 Cab/Mer/CF/PV blend; strawberry, stone fruit aromas; cherry, apple, citrus palate; near perfect vintage; WW92 \$46

Gamble Rosé (Napa 2018) 47/29/15/9 Cab/CF/Merlot/PV blend; aromas of strawberry, orange, watermelon; palate of cherry, citrus; bone dry; fruit selected from Napa vineyards \$47

Fattoria Colmone “Bianco del Moro” (Sangiovese) (Marche 2016) Red? White? Rosé? 100% sangiovese, a red varietal, is gently pressed w/minimal skin contact to make clear white wine \$49

Two Shepherds Trousseau Gris “Orange Wine” (RRV 2018) grey skin varietal originally from Jura; only 10 acre vyd in CA \$52

I cook with wine, sometimes I even add it to the food.

W.C. Fields

## Sparkling Wine

**Mas Fi Cava Brut** (*Catalonia Spain*) notes of flowers & citrus  
w/fresh stone fruits & pleasant creamy flavors; very effervescent;  
40/35/25 Xarel-lo/macabeo/parellada; \$23

**Baron de Seillac Blanc de Blancs** (*France*) 80/20 Ugni  
Blanc/Colombard from Provence at a great price \$25

**Villa Giada Moscato d'Asti "Suri"** (*Piemonte 2017*)  
Piemonte's traditional sweet sparkler; aromas/palate of honey, peach,  
herbs; low 7% alcohol \$31

**Gilles Gaudron Vouvray Brut** (*Loire*) chenin blanc, *Méthode*  
*Traditionnelle*; the French are smart to keep most of their sparkling  
vouvray for themselves \$34

**Le Colture Prosecco Superiore** (*Veneto*) very high quality  
DOCG Conegliano Valdobbiadene f.Fagher cru, top 10% of prosecco;  
crisp citrus & fresh vegetables w/notes fresh bread; 100% glera \$36

**Sorbief Crémant du Jura** (*Jura/Arbois, France*) 100%  
chardonnay fr.400yo estate; creamy bubbles & white fruit, yeasty \$37

**Aimery Crémant de Limoux** (*Limoux*) *méthode*  
*traditionnelle* fr.birthplace of bubbly; 70/20/10 Chardonnay/Chenin  
blanc/Mauzac blend; \$40

**Ribeauvillé Crémant d'Alsace Rosé** (*Alsace*) *méthode*  
*champenoise*; 100% pinot \$41

**Patriarche Crémant de Bourgogne** (*Burgundy*) ; *méthode*  
*champenoise*; chardonnay/pinot; lime, lemon, apple, pineapple; has the  
yeasty nose & palate everyone craves in Champagne \$42

**Waxwing Cellars Sparkling Riesling** (*Belmont! 2017 1st*  
*vintage*) Tondré Grapefield, SLHighlands; mineral, stone fruit, citrus  
aroma; light spritz, citrus palette; medium dry; *méthode champ.* \$42

**Le Colture Prosecco Superiore di Cartizze** (*Italy*) the  
107hA Cartizze cru in Valdobbiadene sits at the very top of prosecco  
pyramid due to it's concentrated aromas; hand-farmed on the most  
expensive vineyards in all of Italy & Europe \$53

**Lantieri Franciacorta Cuvée Brut** (*Lombardy*) 80/10/10  
chard/pinot nero/pinot bianca; Lombardy's high quality modern answer  
to Champagne; traditional method fermentation in bottle \$60 \$54

**J California Cuvée** (*California, NV*) 61/36/3 Chard/P.Noir/P.  
Meuniér; 1st vintage; RRV, SLH, Mendo. fruit; aroma pineapple, orange  
blossom; palate honeysuckle & pear w/nice acidity; WW92, WE90 \$56

**Agustí Torelló Gran Reserva Cava** (*Penedès 2012*) cava to  
rival champagne; aged 7yr on lees; aromas brioche reflect autolysis;  
spiced apple flavors are yeasty, mild toast notes w/hint butter; brioche;  
Macbeu/Xarello/Parellada; WE92, WE top100 of 2018 \$60

**Beaumont des Crayères Grande Réserve Brut**  
(*Champagne*) grower coopérative; 60/25/15 meunier/chard/noir; fruity  
nose w/pear, grapefruit enhanced by bread roll & flinty notes; fresh  
palate w/flavors greengage, pear, citrus; \$70 \$64

**Marie Demets Champagne** (*Champagne*) 90/10  
pinot/chardonnay; very small grower bubbly fr Aube Champagne  
region; aromas biscuit, cream, honey; yeast, nuts on palate; \$70 \$66

**Beaumont des Crayères Grande Rosé Brut** (*Champagne*)  
grower coopérative; 40/35/25 meunier/noir/chard; nose with citrus  
fruits, raspberry and flower notes. Intense fruitiness revealed by  
waving, with nice flavours of redcurrant and wild strawberry  
Fine and fresh palate, with aromas of grapefruit, cherry and strawberry;  
\$76 \$72

**Alain Couvreur Champagne Blanc de Noirs**  
(*Champagne 2014/15*) 95/5 pinot noir/pinot meunier; grower bubbly fr  
Aube Champagne region; aromas biscuit, cream, honey; yeast, nuts on  
palate; \$78

**Beaumont des Crayères Fleur de Prestige Millesime**  
(*Champagne 2009*) grower coopérative; millesime=vintage year;  
extended lees aging; 50/35/15 chard/noir/meunier; fresh nose pineapple,

*butter, dried fruits, highlighted by hint minerality; full-bodied complex  
palate on aromas stewed fruits, grilled brioche, coffee*      ~~\$94~~ \$85

## Aromatic White Wine

Nieto Senetiner Torrontés (*Argentina, Cafayate Valley 2016*)  
*intense aromas of flowers, tropical fruit; flavors of peach, orange, grapefruit; bright minerality;* \$20

La Fiera Moscato (*Sicily*) 100% moscato bianco; apricot, peach & fruit-sweet \$20

Spiropoulos Moschofilero (*Mantineia 2018*) Peloponnese varietal higher acidity, medium body, some RS, nice aromatic quality \$30

Domaine Sylvain Gaudron Vouvray Demi-Sec (*Loire 2016*) sweeter Chenin blanc; aromas of flowers & flesh fruit; pair w/spicy food or seafood \$38

Domaine Sylvain Gaudron Vouvray Sec (*Loire 2016*) drier Chenin blanc w/hint of RS; aromas of flowers & flesh fruit; pair w/seafood \$41

Villa Giada Moscato d'Asti "Suri" (*Piemonte 2017*) Piemonte's traditional sweet sparkler; aromas/palate of honey, peach, herbs; low 7% alcohol \$31

Schloss Lieser Riesling Trocken (*Mosel 2016*) Trocken/dry Riesling; WE93, WS93 \$42

Abacela Albariño (*Oregon 2018*) Umpqua Vly, citrusy & bright/acidic; \$44

Kloster Eberbach Steinberger Riesling (*Rheingau 2003*) 17yr aged Riesling from the famous 900yo Steinberg vineyard; very pleasant aromas honeycomb, petrol, petroleum wax; off-dry high acidity; pair w/spicy Asian/Indian food \$44

Schloss Lieser Riesling Kabinett (*Mosel 2017*) off-dry (semi sweet) Riesling; floral aromatics, ripe fruit palate; WE92 \$48

Gerovassiliou Malagousia (*Macedonia, Greece 2018*) intensely aromatic & distinctive; varietal was revived from near extinction by Ger.; RP92, W&S94(2016) \$56

## Light White Wine

**Broadbent Vinho Verde** (NV) lower alcohol Portuguese white from Douro made traditionally; light, crisp, slightly effervescent; 50/40/10 loureiro/trajadura/pedernã \$19

**Colosi Grillo** (Sicily 2018) a feisty white to go with seafood; pear, lime, apple; good acidity, salty minerality & better than typical Sauv.Blanc \$23

**Produttori del Gavi** (Piemonte 2018) Cortese varietal fr. the cooperative; fruity scents peach w/light almond notes; good acidity, creamy texture on the palate; 5m on lees \$28

**Florensac Picpoul de Pinet** (Marseille 2019) fr.Florensac coop; picpoul is highly acidic & perfect w/shellfish; 4m on lees; delicate nose grapefruit, peach, acaccia, brine; balanced, saline finish; \$28

**Domaine du Bois Malinge Muscadet** (Loire 2019) Sèvre et Maine in lower Loire; 100% melon de bourgogne; aged 6m sur lie, which gives it more body; aromas citrus, almond; good w/shellfish \$30

**Colle dei Bardellini Pigato/Vermentino** (Ligure di Ponente 2016) vermentino from NW coast Italy; ~sauv.blanc w/more phenols, salinity, & slight almond/bitterness; lower acidity; \$31

**Maso Canali Pinot Grigio** (Trentino/Alto-Adige 2017) Maso Canali makes only one wine & they do it very well; this 500yo estate raises the grapes for more complexity & richness than other PG \$35

**Collefrisiso Pecorino** (Abruzzo 2019) ancient varietal that has recently become popular; lots of acidity; green tea & peach nose \$35

**Muga Rioja Viura** (Spain 2018) white blossom, citrus, toasted notes; mostly Viura varietal + 10% garnacha blanca & malvasia; aged 3m on lees; JS92, RP90 \$38

**Markou Savatiano** (Greece 2018) Greece's most historic varietal; crisp, fruity, white dry wine w/mineral undertones; \$39

**Nautilus Sauvignon Blanc** (NZ 2019) aromas of herbs & limes; what Marlborough SB should be; JS93, WE91; WS90, WW90, WS top 100 #32(2017) \$39

**Peju Sauvignon Blanc** (Napa 2019) aromatic w/nose white peach, pineapple, orange blossom; palate apricot, tangerine, nectarine; a nice lightly oaked Napa SB; WW90 \$39

**Pieropan Soave Classico** (Veneto 2017) one of the great Italian whites from 85/15 Garganega/Trebbiano grapes; Pieropan was the main driver behind the Soave revival \$44

**Ghost Block Napa Sauvignon Blanc** (Yountville 2018) Morgan Lee vvd; aged sur lie; peach, pear, guava aromatics; acidity of grapefruit & citrus backbone; balance between minerality & fruit \$45

**Two Shepherds Picpoul Blanc** (Yolo, CA 2019) Rhône varietal; low alcohol (11%); asian pear & pineapple; aged 8m 50/50 puncheons/ss; 125cases \$46

**Hiruzta Txakolina** (Basque 2019) cha-ko-LEE-na'; 100% Hondarrabi Zuri, fantastically acidic, lower alcohol; intense aromas of white (pear and apple), citrus (grapefruit), tropical (pineapple and passion fruit) fruit; briny, slightly effervescent; RP90 \$46

**Canayli Vermentino di Gallura Superiore** (Sardinia 2018) best region on N shore of Sardinia; typical almond notes of vermentino; great w/seafood \$47

(continued)

**Vicari Verdicchio dei Castelli di Jesi** (*Marche 2017*) *high acid verdicchio grape; aromas white flowers, stone fruit; palate of apple, white peach, w/typical minerality* \$47

**Montonale Trebbiano di Lugana** (*Veneto 2017*) *light-med body; ubiquitous trebbiano (most goes into bals. vinegar & brandy) makes a great white when grown near Lk Garda; aroma peach, lemon zest, balsamic, thyme, sage, typical wet stone/minerality of Lugana* \$47

**Simon di Brazzan Tocai Friulano** (*Friuli 2017*) *high acid light body grape fr. NE Italy; nose flowers & tropical fruits, persistent floral aftertaste* \$48

**Luisa Ribolla Gialla** (*Friuli 2017*) *along w/friulano the flagship white of Friuli; high acid; citrus & flowers;* \$48

**Gentilini Robola** (*Greece 2017*) *complex, dry, orange blossom nose; low yielding high altitude vines from Kefalonia; RP91 WS91* \$49

**Menade Verdejo** (*Spain 2017*) *white varietal fr. 60yo vines in Rueda; floral in aroma, creamy w/lactic notes; wet earth, grapes; JS90, JD90(2016)* \$50

**Domaine de la Villaudière Sancerre** (*Loire 2018*) *best location in world for Sauvignon blanc; aromas peach, exotic fruit, minerality & good acidity; small estate producer* \$52

**Domaine Nicolas Gaudry Pouilly-Fumé** (*Loire 2019*) *"POO-yee foo-may"; signature smoky, gunflint aromas fr.this sauvignon blanc; notes white flowers, citrus fruit; acidic & stone fruit palate* \$52

**Biblia Chora Assyrtiko "Areti"** (*NE Greece 2017*) *citrus, almonds, little fruit, just salt, chalk, herbs; W+S92* \$52

**Gavalas Assyrtiko Santorini** (*Santorini 2017*) *native white of volcanic Santorini & what many consider the best white of Greece; fruity aromas, minerally, slightly salinity & high acidity; one of the few whites that contain tannins* \$55



## Medium to Full-bodied White Wine

Corte dei Papi Passerina del Frusinate (Lazio 2016) nose white flower & pear; palate pineapple, green apple; good medium-full bodied wine central Italian wine \$33

Contini Vernaccia di Oristano (Sardinia 2015) Contini's 120yo traditional wine aged under flor...~sherry; nose apricot, bitter orange w/almond, honey; \$46 \$33

La Lastra Vernaccia di San Gimignano (Tuscany 2018) v. has 800yr history in Tuscany near Siena; broom, acacia flower, beeswax scents; savory, med-bodied palate, almond, peach, tangerine, pineapple; WE91(2016 top100) \$34

Bodegas O'Ventosela Treixadura (Ribeira 2018) from Galicia/NW Spain; treixadura varietal reminds us of a good chablis \$35

Statti Greco (Calabria 2017) estate grower; pear, melon white flower aromas, pear, citrus palate \$36

Esporão Colheita (Portugal 2018) Antão Vaz, Viosinho grapes; creamy palate w/citrus, grapefruit, tropical fruit aromas \$36

Terredora Coda di Volpe (Campania 2016) aromas fruits & flowers, soft palate tones of citrus, quince, dried lemon; mineral wine from volcanic soil of Vesuvius; JS92 \$38

Carretta Roero Arneis (Piemonte 2018) Piemonte's best? white fr.sandy soil near Alba; typical pear & white peach, flint stone \$40

Domaine Séguinot-Borget Petit Chablis (Burgundy 2018) floral & white flower notes w/the flinty minerality & acidity typical of Chablis; unoaked; D93, RP90(2016) \$40

Clos Pissarra Garnatxa Blanc "El Sol" (Montsant 2015) white grenache w/flinty, mineral character & peach notes \$50 \$41

Chalone Chardonnay (Chalone/Monterrey 2018) the wine that won 3rd at the 1976 Judgement of Paris; lemon, nectarine; complex palate of orange, apricot, vanilla; limestone terroir gives minerality & chalkiness unique to Chalone AVA; WW93; \$42

Joseph Drouhin Bourgogne Blanc (Burgundy 2018) 100% Chardonnay; regional label from quality producer \$44

Cascina Adelaide Nascetta (Piemonte 2017) rare piemonte varietal fr Novello hills; aromas of grapefruit blossom, resin, mango peel, honey, hint of salinity; unoaked \$45

(continued)

**Il Verro Pallagrello Bianco** (Campania 2015) native S.Italy  
grape that was thought extinct & rediscovered; nose of melon, almond,  
broom flowers, mint; moderate acidity & ~viognier \$45

**Foley Johnson Chardonnay** (Carneros 2016) full malolactic  
fermentation (buttery); rich, full-bodied chardonnay; notes peach, pear,  
vanilla; palate pear, apple crisp, honeysuckle, toasted coconut \$47

**Terredora Fiano di Avellino** (Campania 2018) best white of  
S.Italy; aromas fruit & flowers w/hints pear, apricot, citrus, hazelnuts,  
acacia, hawthorn, honey; great w/shellfish, fish; JS92, WE90 \$48

**Ricci Timorasso** (Piemonte 2018) recently revived fr:extinction in  
Colli Tortonesi by growers Ricci & Massa; only 100hA total; full  
bodied; minerally w/citrus & herbal undertones; organic, unfined; is  
this the new king of Piemonte whites? \$52

**Domaine Gueguen Chablis** (Burgundy 2019) organic 100%  
chard fr:burgundy, unoaked; lemon, quenette, white flowers, hints peach,  
limestone, almond; fruity palate, peach, apricot, quince, WE90 \$52

**Domaine Eden Chardonnay** (Santa Cruz Mtns 2015) Mt  
Eden's Burgundy style chard, w/fruit from their 2 estates; aroma, flavor  
of citrus, anise, dill, earth; 50% new oak, 9m sur-lie; WE92 \$53

**Graci Etna Bianco** (Sicily 2019) 70/30 Carricante/Cataratto  
from volcanic slopes of Mt Etna; medium bodied, great producer;  
(2016--JS92, WA91, W+S91, WS90) \$54

**Careglio Roero Arneis** (Piemonte 2016) Piemonte's best white  
from the sandy soil near Alba; on the nose, peach, pear, apple, acacia  
flowers & gorse \$54

**Dubois Bernard & Fils Savigny Les Beaune** (Burgundy  
2016) 100% chardonnay from Côte d'Or; fuller bodied \$72 \$58

**Château de Chamirey Mercurey** (Burgundy 2015) 100%  
chardonnay from best village in Côte Chalonnaise; \$69 \$58

## Light Red Wine

- Marenco Brachetto d'Acqui Pineto** (*Piedmont 2017*)  
*aromatic w/distinctive strawberry flavor, slightly effervescent & semi-sweet; 100% brachetto; best dessert wine for chocolate;* \$44 \$30
- Waxwing Cellars Santa Cruz Pinot Noir** (*Belmont! 2016*)  
*Burgundian style Pinot* \$35
- Manicardi “Cà del fiore” Lambrusco** (*Emilia-Romagna, Grasperossa di Castelvetro*) *sweet, slightly bubbly red; red fruit, plum, black cherry, blackberry* \$39
- Domaine Patrick Tranchant Beaujolais Fleurie**  
*(Burgundy 2017) Gamay fr. 65yo vines in one of best cru; nose of raspberry, palate soft, silky; notes cherry & violet; WE93* \$41
- Waxwing Cellars Lester Pinot Noir** (*Belmont! 2017*)  
*Burgundian style fr/well known Santa Cruz vineyard; 2018-WE94* \$43
- Domaine Patrick Tranchant Beaujolais Moulin à Vent** (*Burgundy 2017*) *MOO-la-ah-vanh; Gamay fr. 85yo vines in one of best cru; nose mineral flint, blackberry, blueberry; rich palate; WW92* \$44
- Cà Rossa Grignolino** (*Piemonte 2018*) *70yo vines; very aromatic red fruit with a hint of spices* \$44
- August West Pinot Noir** (*Santa Lucia Highlands 2013*) *bouquet of ripe red & blue fruits, rose pastille and Asian spices, bk raspberry & boysenberry flavors; V92* \$47
- Valle dell'Acate Frappato** (*Sicily 2019*) *light bodied Sicilian relative of ciliegiolo & often blended into cerasuolo di vittoria; berry aromas & sour cherry flavor; WE90, D93, V93* \$50

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**Doudet Naudin Bourgogne** (*Burgundy 2014*) Pinot Noir from 2 vyd Ladoix-Serrigny, Côte de Beaune; regional label from quality producer \$51

**Ken Wright Willamette Pinot Noir** (*Oregon 2015*) Ken was father of OR pinot--organized 6 of the OR AVA; cherry, red plum, blackberry, rose petal, cedar, earth; WS90 \$52

**Phelps Creek Columbia Gorge Pinot Noir** (*Washington 2018*) estate fruit fr. one of better small growers in area; Fr.oak, volcanic soil; burgundy style \$53

**Elk Cove Willamette Pinot Noir** (*Oregon 2018*) 100% estate grapes; raspberry, cherry; woody aromas mushroom, violet, thyme; fruit forward pinot w/higher tannins; JS91, WE90 \$54

**Giovi Etna Rosso** (*Mt Etna 2014*) volcanic wine from Sicily; Nerello Mascalese/Nerello Cappuccio; 40yo vines; nose ripe fruit, cherry, herbs, dried flowers; \$61

**Lemelson Pinot Noir** (*Willamette Vly OR 2016*) organic cuvée of their different vyd; bk cherry, red currant, blackberry nose w/spice & strawberry chocolate on palate; JS93, V90, WS91 \$61

**Elk Cove Chehalem Pinot Noir** (*Oregon 2017*) estate fruit; nose red raspberry, pomegranate, dried fig, violet; palate--rich flavors of black cherry, brambleberry, cinnamon; WW93, RP91, WS91 \$67

**Orin Swift Slander Pinot Noir** (*Russian River, Santa Rita Hills 2015*) Dave Phinney's award winning label; strawberry, cherry, earth; RP91, Thomas Stafford 99pt \$88

**Joseph Drouhin Pommard** (*Burgundy 2015*) Côte de Beaune; ever notice how CA producers advertise that they're using "Pommard clone" pinot noir vines--this is what they're aspiring to; nose black cherry, spice, evolving toward aromas of leather ~~\$115~~ \$90

There are no standards of taste in wine... Each man's own taste is the standard, and a majority vote cannot decide for him or in any slightest degree affect the supremacy of his own standard.

Mark Twain

## Medium Red Wine

- Pasque/Vigneti del Sole Montepulciano d'Abruzzo (Abruzzo 2018) monte-pul-chae-AH-no; c.Italy's prolific grape \$19
- Cantele Salice Salentino Riserva (Puglia 2014) SAH-lee-chae sah-len-TEE-no; 100% Negroamaro from Puglia; candied fruit, prunes, spices; RP89 \$25
- Brotte Côtes-du-Rhône (Rhône Vly, 2016) Grenache/Syrah/Mouvèdre blend from a maker of CdP \$29
- Sonsierra Crianza Rioja (Spain 2013) 100% tempranillo; lyr in oak; good wine that has more age on it than typical crianza; aromas cocoa, vanilla, coffee \$29
- Corte dei Papi Cesanese del Piglio "Colle Ticchio" (Lazio 2016) the obscure red varietal from the province of Rome \$29
- Les Pouches Saumur Cabernet Franc (Loire 2018) fr. Saint-Cyr-en-Bourg cooperative; 40yo vines in limestone; bouquet red fruit (blackcurrant, raspberry); fruity & bit spicy on palate w/soft tannins \$30
- La Lastra Chianti Colli Senesi (Tuscany 2016) sangiovese/canaiole nero fr.NW hills of Siena \$34
- Mocali Morellino di Scansano (Tuscany 2016) 85% sangiovese from the Maremma (coastal Tuscany); currant, cherry, tobacco, espresso; JS91 \$35
- Indigeno Nero di Troia (Puglia 2017) NEH-ro dee-TROY-uh; Puglia's 3rd most popular varietal; bold, medium-full bodied; wonderful nose of berry, cherry, baking spice; \$37
- Clos Pissarra Garnatxa "Arrels" (Montsant 2013) Garnacha(Grenache) w/higher alcohol, light-medium body; this from maker in Montsant keeping yields very low on 25yo vines; \$50 \$38
- Luisa Refosco (Friuli-Venezia 2015) ancient varietal from NE Italy; lavender, herbs, blackcurrant; JS91('13) \$46 \$38
- Domaine des Champs Fleuris Cabernet Franc (Loire 2018) Saumur-Champigny; aroma red fruit, sm.estate; more tannic \$38
- Domaine Olivier St. Nicolas-de-Bourgueil Cabernet Franc (Loire 2016) estate fruit, lightest of Loire CFs; aromas strawberry, blackcurrant \$38
- Livio Voghera Barbera d'Alba Superiore (Piemonte 2016) Piemonte's classic high acid, low tannin wine; \$40
- Francesco Rinaldi Dolcetto (Piemonte 2015) most common varietal of Piemonte; cherry, plum, tobacco, spice, licorice, leather \$43
- Domaine Olivier Bourgueil Cabernet Franc (Loire 2018) Bourgueil estate fruit, less tannic \$43
- Château Coudray-Montpensier Chinon Cabernet Franc (Loire 2018) most depth of Loire CFs; black fruit hint of vanilla; blackcurrant \$44
- Raúl Pérez Mencía (Bierzo Spain 2018) men-THEE-ah; aromas strawberry, raspberry, plum, sour cherry; D93, WA93(2017) \$45
- Ambra Carmignano (Tuscany 2016) 'kar-meen-YA-noh'; traditional 80/10/10 Sangiovese/Canaiole/Cab; Robert Parker's favorite Carmignano \$46
- Meleto Chianti Classico (Tuscany 2017) typical notes cherry, hints floral & spice; 95/5 sangiovese/merlot; JS91, JR16, V92, 2GR \$46
- Lo Tros Priorat (Spain 2015) 60/40 Cariñena/Garnatxa; scents blackberry, morello cherries w/hints bay leaf, thyme, violets; palate full & rich, w/smooth tannins, chocolate texture; WS90(2013) \$47
- Couroulu Vacqueyras (S.Rhône 2015) GSM blend 60/25/15; big & spicy, robust; WA90, V90-92, WS89 \$48
- Bodegas Ordóñez Tempranillo "Avante" (Ribera del Duero 2014) low yielding 60yo vines; WA90, JD91, JS91 \$48

**Château Saint Aubin Bordeaux** (*Medoc 2016*) all 6 Bord.  
varietals fr:small estate; 40/11/7/17/18/7 Merlot/CS/CF/PV/  
Carmenère/Malbec; black, red fruits, bkcurrant, strawberry; smoke &  
toast \$49

**Villa Giada Barbera d'Asti Superiore (Ajan)** (*Piemonte*  
2016) barbera from Asti, the iconic Italian location for it; ripe fruit  
w/truffle, violet, spice; 2GamberoRosso \$50

**Two Shepherds Carignan** (*Mendocino 2018*) 45yo dry farmed  
organic vines; native to S France/N Spain & at one time most common  
French & CA varietal; aromas cherry, raspberry, tea, thyme; \$50

**Valle dell'Acate Cerasuolo di Vittoria** (*Sicily 2017*) med  
bodied 60/40 blend Nero d'Avola/Frappato; ripe red fruit, bkberry,  
raspberry, cherry; hint spices, licorice, cocoa; WE90 \$50

**Auguste Bessac Reserve Benoit Châteauneuf-du-**  
**Pape** (*Rhône Vly, 2014*) Grenache/Syrah/Mouvèdre/Cinsault; \$51

**Lavau Gigondas** (*Rhône 2016*) 50/40/10 GSM blend f.one of best  
AOC in S. Rhône; heavier syrah than usual; RP92, WS91, WE90 \$54

**Donatella Cinelli Colombini Rosso di Montalcino**  
(*Tuscany, 2016*) a great baby Brunello, excellent yr; JS91, WS90 \$54

**Emilio Moro Tempranillo** (*Ribera del Duero 2017*) one of the  
better ribera; wonderful nose of cherry, blackberry, balsamic; palate of  
toasty oak, vanilla; 2016-JS92, WE92, WS91 \$54

**Château Haut Coulon Cadillac Côtes de Bordeaux**  
(*Bordeaux 2016*) Entre Deux Mers; 60/25/15 Merlot/Cab /Petit Verdot;  
heavy PV provides violet; small estate producer; JS91 \$54

**Varvaglione/Papale Primitivo di Manduria (Zin)**  
(*Puglia 2015*) bouquet fruit jam, blackcurrant, cherry, cocoa, licorice;  
our favorite Zin \$55

**Terre del Marchesato Bolgheri "Emilio Primo"**  
(*Bolgheri 2016*) Super tuscan 60/30/10 Cab/Mer/Syrah; JS94 \$57

**Clos Pissarra Priorat "El Nord"** (*Priorat 2012*) equal parts  
Garnatxa(Grenache) & Samsó(Carignan) w/higher alcohol, fuller body;  
maker keeping yields very low on 60-70yo vines; \$80 \$57

**Pecchenino Dolcetto Superiore Bricco Botti** (*Dogliani*  
*Piedmont, 2015*) as good as dolcetto gets; tar, tobacco, blackberry,  
five-spice powder; full-bodied w/chewy very structured tannins & ash-  
coated finish, lifted through by refreshing acidity; JS92 \$58

**Big Basin GSM** (*Gabilan Mtns/Soledad 2014*) 49/19/32  
grenache/syrah/mourvèdre blend; BB burned in CZU fire; aromas rose  
petals, hibiscus, fruit punch, exotic red spices; lighter bodied palate  
flavors hibiscus, red plum, firm tannins; V94, WE91 \$58

**Allegrini/Poggio al Tesoro "Il Seggio" Bolgheri**  
(*Bolgheri 2016*) Tuscany's fantastic "Bordeaux" blends; 40/30/20/10  
Merlot/Cab/CF/PV; 15m new F.oak; WS93, JS93, V93, RP92, D92 \$60

**Clos Pissarra Priorat "El Mont"** (*Priorat 2011*)  
Garnatxa(Grenache) w/higher alcohol, fuller body \$80 \$64

**Tenuta Argentiera "Villa Donoratico" Bolgheri**  
(*Bolgheri 2016*) 50/30/15/5 Cab/Merlot/CF/PV; violet, lavender;  
blackcurrant, licorice, elderberry; tea leaves, charcoal; JS95, RP92 \$66

**Petra Toscana Rosso** (*Tuscany 2013*) 70/30 cab/merlot super  
tuscan f.Maremma--Suvereto S of Bolgheri; WS94, RP93, JS92 ~~\$100~~ \$74

**Casanuova della Cerbaie Brunello di Montalcino**  
(*Tuscany 2012*) 100% sangiovese, aromas & palate of ripe cherry fruit  
fr.excellent vintage; JS96 \$76

**Villa Creek Willow Creek Cuvée** (*Paso Robles, 2015*)  
70/20/10 Grenache/Syrah/Mouvèdre Rhône blend; aroma of blackberry,  
lilac, hoisin; blueberry, plum, pepper flavor; V94, WE95 top 100; \$86

**La Gerla Brunello di Montalcino** (*Tuscany, 2013*) 100%  
sangiovese; RP94, WE93, V93, W+S93, WS92, JS91 \$99

**Villa le Prata Brunello di Montalcino** (*Tuscany, 2012*)  
100% sangiovese from a good year; 6yr aging--both tonneau & barrels;  
WA91, D95, V92 \$104

**Il Molino di Grace “Gratius”** (*Tuscany, 2011*) 95/5  
*sangiovese/canaaiolo+colorino w/9yrs aging; owned by the Bay Area  
Grace family; their best from 70yo vines; black cherry, blackberry jam,  
chocolate, tobacco on nose & palate; JS93, WS90, RP90* \$111

**Allegrini/Poggio al Tesoro “Dedicato a Walter”**  
*(Bolgheri 2012) Allegrini's most important wine; 100% Cab Franc;  
aromas blackberry, pepper, eucalyptus* ~~\$190~~ \$160

## Full-bodied Red Wine

**Còlpetrone Rosso di Montefalco** (*Umbria 2014*) 70/15/15  
sangiovese/sagrantino/merlot; notes cherry, leather, cedar; palate ripe  
berry, spice, floral; V90, JS92(2013), WA89(2013) ~~\$35~~ \$28

**Shannon Ridge High Elevation Petite Sirah** (*Lake Cty  
2018*) blackberry, blueberry, hints of cranberry, black pepper, cedar;  
warm spices & toasty vanilla; aged 9m oak; WW91, WE90 \$29

**Mocali Ciliegiole** (*Maremma/Tuscany 2013*) chee-lee-eh-JOH-  
lo; ciliegiole="little cherry"; lots of aroma--ripe cherry, plum,  
blackberry; medium-full body ~~\$40~~ \$30

**Lantides Agiorgitiko** (*Nemea 2017*) Greek red from Nemea in  
Peloponnese; plum, oak, vanilla, spice \$33

**Château Peyros Madiran** (*SW France 2016*) France's most  
tannic varietal--Tannat is softened slightly w/Cab Franc; black fruit &  
ripe acidity; WW90 \$34

**Vigilance (Shannon) Cabernet Sauvignon** (*Lake Cty  
2017*) volcanic soil of Red Hills AVA; black cherry, ripe currant, spice,  
dark chocolate; 15m Fr.oak; WW89 \$35

**Waxwing Cellars Lester Vineyard Syrah** (*Belmont! 2013*)  
forget Hermitage--Scott Sisemore at Belmont's only winery makes great  
Syrah w/organic Santa Cruz mtn grapes; medium body w/pepper, spice,  
earth/mineral notes; moderate tannins WE93 \$35

**Altocedro Malbec** (*Mendoza 2017*) fresh & fruit forward; shows  
mild oak, unnoticeable tannins; D92, RP91, WE91, JS90 \$37

**Contini Cannonau di Sardegna** (*Sardinia 2014*) Cannonau  
(aka Garnacha/Grenache) is main red of Sardinia, where it is a brawny  
full bodied red; aromas blackberry, plum, cherry; volcanic soil; \$38

**Tooth & Nail Cabernet Sauvignon** (*Paso Robles 2019*)  
notes black berry, raspberry preserve, cassis, fig \$40

**Ferraton Crozes-Hermitage** (*Rhône Vly, 2016*) Syrah from  
back side of Hermitage hill; \$41

**Bodegas Ordóñez Tinta de Toro "Triton"** (*Toro/Spain  
2018*) big wine from Toro, Spain's oldest tempranillo clone; 60-120yo  
ungrafted vines; JD93, JS91 \$41

**Guerrieri Rizzardi Valpolicella Ripasso "Pojege"**  
(*Veneto 2015*) baby amarone fr.producer that only makes 1.2 btl for  
every btl amarone; 2GR, 4Grappoli ~~\$50~~ \$41

**Catena Appellation Cabernet Sauvignon "Agrelo"**  
(*Mendoza 2016*) Catena's better single vvd label from 3k' vines; red  
fruit w/spice notes like pepper, thyme, curry, cedar; cassis flavors &  
black pepper, clove, leather, tobacco; RP92 \$42

**Pietra Susumaniello** (*Puglia 2016*) from Brindisi comes a rare  
grape that has been revived in recent years & made into a high quality  
single varietal; red berries & plums w/notes pepper, chocolate \$42

**Thymiopoulos Xinomavro Young Vines** (*Naoussa 2018*)  
xinomavro 'ksee-NOH-mah-vro' is Greece's medium-full bodied noble  
varietal; if Barolo & Rioja had a baby; organic; \$42

(continued)

**Maya:** Seriously, the '61 Cheval Blanc is peaking; it  
might be too late already. What are you waiting for?

**Miles:** I don't know, a special occasion. With the  
right person.

**Maya:** The day you open a '61 Cheval Blanc, that's  
the special occasion.

Sideways



Andrew Rich “Rich Table” Cabernet Sauvignon (WA  
Columbia Vly 2018) plum, blueberry nose; palate silky smooth  
showing notes bk fruit & hint chocolate \$42

I Capitani Irpinia Aglianico (Campania 2018) young lively  
unoaked aglianico; fruity, flowery version \$43

Château de Gaudou Cahors Malbec “Grande  
Lignée” (SW France 2015) 85/15 Malbec/merlot fr.7th generation  
family; their mid-label; fruity nose raspberry, bkcurrant coupled w/  
violet, peony \$44

Le Piane Boca “Maggiorina” (Piemonte 2018) from far N.  
Piemonte, an almost extinct region is going through a revival; this is  
their traditional field blend, mostly Nebbiolo, Croatina; aged SS; \$46

Bisceglia Aglianico del Vulture Gudarrà (Basilicata  
2015) oldest grape varietal under cultivation today, dating to at least  
600BC; chocolate, plum aromas, high tannins & acidity; dusty mineral  
tones, highly complex--the barolo of S.Italy \$46

La Spinetta Colorino (Tuscany 2013) like petite verdot, often  
blended into sangiovese for bright color, full bodied 100% colorino;  
aromas/palate cherry, tobacco, smoke, leather \$46

Sonsierra Reserva Rioja (Spain 2010) 100% tempranillo that  
is showing very nicely @10yo; balsamic notes w/complex spiciness; hint  
ripe dark fruit & slight aroma/palate of toast \$47

Bouza Tannat Reserva (Uruguay 2017) Uruguay's #1 wine;  
most tannic varietal originally from SW France; black fruits,  
mulberries, cassis, raisins, over an elegant smoky background \$48

Terredora Lacryma Christi (Campania 2016) piedirosso; full  
bodied minerally acidic red w/soft tannins fr.Vesuvius; JS92 \$48

Esporão Duoro Reserva Red (Portugal 2016) 40/30/20/10  
Aragonez/AlicanteBouschet/Trincadeira/Cab; full bodied from a 750yo  
Alentejo estate \$50

Two Shepherds Mourvèdre (Antioch, CA 2016) Rhône  
varietal; 125yo dry farmed vines; lighter Mourvèdre; \$52

Lava Cap Petite Sirah (El Dorado Cty 2016) notes licorice,  
blueberry, & complex oak; plum, white pepper flavors transition to  
blackberry & long vanilla-cola finish; SFChronicle Gold, WE92 \$54

Còlpetrone Sagrantino di Montefalco (Umbria 2011)  
100% sagrantino--the quality varietal of Umbria & 2nd only to tannat  
in tannins; lavender, red fruit, vanilla, chocolate; modern style aged in  
barriques; JS93 \$55

Livio Voghera Barbaresco (Barbaresco/Piedmont 2015)  
100% nebbiolo; traditional style from 65yo vvd; aroma of violet, bark,  
spice, cherry w/finish of cherry, leather, coffee, chocolate \$56

I Favati Taurasini (Campania 2012) 100% aglianico fr. Irpinia  
subzone; aromas pepper, black cherry, anise, oak; palate concentrated  
fruit & good acidity; WE89 \$56

Il Chiosso Gattinara (Piedmont 2012) 100% nebbiolo fr.North;  
good alternative to Barolo/Barbaresco; cigar, licorice, pepper;  
balsamic, menthol; \$57

Walla Walla Vintners Cabernet Sauvignon (WA 2016)  
plum, blackberry, cassis aroma w/mint, cocoa, espresso, vanilla notes;  
red fruit, raspberry, cherry palate w/long finish; 89% Cab; JD93, \$58

Vinosia Taurasi (Campania 2013) 100% aglianico; aroma dark  
fruit, walnut, sweet tobacco, dark tea, balsamic; JS95 \$58

Sonsierra Gran Reserva Rioja (Spain 2010) 10yo 100%  
tempranillo; handpicked <80yo vines; 2yr in oak; \$59

Zenato Valpolicella Ripasso (Veneto 2014,2015) 85/10/5  
Corvina/Rondinella/Oseleta; baby amarone from a top producer; rich  
concentrated flavor, black cherry & plum; JS94, WS90 \$59

(continued)

**Januik Cabernet Sauvignon** (*WA Columbia Vly 2017*) one of the pioneers & experts of the Columbia Valley; bold Cab loaded w/red & black fruit flavors plus plum, mocha and cedar notes in the nose; WE91 Ed.choice, WA90, \$59

**J Boutin Saint-Joseph** (*N.Rhône 2016*) 98% Syrah; 50yo vines on steep granite slopes; cassis, blueberry, violet; silky texture; WS90(2014) \$60

**Peju Rutherford Cabernet Sauvignon** (*Napa 2016*) cedar box, dark fruit w/hints baking spices; flavors mocha, plum, blackberry chutney, cocoa nibs; 85/8/7 Cab/PV/Mer; \$60

**Jamieson Double Lariat Cabernet Sauvignon** (*Napa 2015*) notes of black currant, anise, cedar; flavors of cassis, blackberry, black cherry; 89/10/1 Cab/Merl/other; JS90 \$60

**Rivetti & Lauro Inferno (Valtellina Superiore)** (*Lombardy 2013*) 100% nebbiolo; handfarmed on terraces in the Lombardy foothills; aromas cherry mixed w/vanilla & cloves \$60

**Rivetti & Lauro Riserva (Valtellina Superiore)** (*Lombardy 2014*) 100% nebbiolo; handfarmed on terraces in the Lombardy foothills; aromas raisin & hazelnut \$60

**Thymiopoulos Xinomavro "Uranos"** (*Naoussa 2017*) xinomavro 'ksee-NOH-mah-vro' is Greece's medium-full bodied noble varietal; if Barolo & Rioja had a baby; organic; 40yo vines, limestone & volcanic soil \$61

**Terredora Taurasi** (*Campania 2012*) 100% aglianico, best varietal of S.Italy; complex bouquet w/cherry, forest, violet, tobacco & suggestion of minerals; characteristic plum, bk cherry, pepper, tar; WS92, JS92, WE91, D90 \$61

**Eberle Estate Cabernet Sauvignon** (*Paso Robles 2014*) palate cassis, black cherry w/hints of cola, cedars \$62

**Thymiopoulos Rapsani "Terra Petra"** (*2016*) from the master of xinomavro; 50/35/15 xinomavro/krassato/stavroto; plums \$42

**Château La Bridane St. Julien** (*Bordeaux 2013*) AOC south of Pauillac; one of only unclassified growth St.Julien properties; 46/37/17 cab/mer/PV; D89 \$63

**Rivetti & Lauro Sassella (Valtellina Superiore)** (*Lombardy 2012*) 100% nebbiolo; aroma spice & red fruit \$74 \$63

**Campagnola Amarone** (*Veneto 2015*) 65/35 Corvina/Veronese +Rondinella; veneto's famous ripasso technique (raisining); powerful bouquet & intense aromas of cherry, plum, toasted almond, vanilla; full bodied wine w/rich flavor; WS95, JS95 \$64

**Alfio Mozzi Sassella (Valtellina Superiore)** (*Lombardy 2013*) 100% nebbiolo handfarmed on steep terraces Lombardy's alps; many consider Sassella best region; hints of leather & tobacco \$64

**Livio Voghera Barbaresco Basarin** (*Barbaresco/Piedmont 2013*) 100% nebbiolo; traditional style fr.their Basarin vvd Neive; \$65

**Château Dutruch Gran Poujeaux Moulis-en-Médoc** (*Bordeaux 2015*) Moulis is between Margaux & Pauillac on left bank; 58/35/5/2 Cab/Mer/PV/CF; cherry, currant, blueberry, touch wood \$66

**ArPePe Rosso di Valtellina** (*Lombardy 2015*) 100% nebbiolo fr.>50yo vines on steep terraced granite hillsides handfarmed in the Valtellina \$68

**Pecchenino Nebbiolo Bricco Ravera** (*Monforte d'Alba, Piedmont, 2015*) best Langhe we've tried--truly a baby Barolo; same winemaking as their Barolo from younger vines; tar, roses, strawberry, spice; firm tannin; 2yr oak; JS91, W+S91, V91 \$69

**Andrew Lane Rutherford Cabernet Sauvignon** (*Napa 2012*) burned in Glass fire; 15% merlot; aromas, flavors plum, pomegranate, mixed berries; fine-grained tannins \$70

**Careglio Roero** (*Piemonte 2014*) 100% nebbiolo across the river from barbaresco; fruity w/hints of raspberry, peach, cherry \$70

**Villadoria Barolo** (*Piemonte 2012,2013*) Seralunga; bouquet of violets, roses, alcohol-soaked cherries, vanilla, tobacco, truffles, & pepper ~~\$80~~ \$70

(continued)

Salvestrin Cabernet Sauvignon (Napa, St.Helena 2016) ripe cherry & blackberry, toasty oak w/hints coffee, tea vanilla; 92/3/5 cab/cabfranc/merlot; W&S92, JS91 \$70

I Capitani Taurasi (Campania 2013) S.Italy's best, 100% aglianico; WE91, 2GR \$71

Mauro Veglia Barolo (Piedmont 2016) 100% nebbiolo fr:great year; more modern style; intense red cherry & violet aromas; vanilla, herbs on palate; bright acidity, nicely balanced; WE93, RP93 \$71

Laird Napa Cabernet Sauvignon (Yountville 2015) aromas blueberry jam, tart raspberry, burnt caramel, vanilla; medium-bodied & flavors black plum, cocoa, cassis on palate; estate fruit fr their 2 Yountville vvd; RP90, JS93 \$75

San Cristoforo Petit Verdot (Maremma/Tuscany 2015) typical PV aromas cedar, graphite w/palate currant, black pepper, tobacco \$82

Chalk Hill Estate Red (Chalk Hill/Sonoma 2016) blackcurrant, blackberry pie, preserved plums & chocolate w/hint vanilla, cigar; Big, concentrated, full-bodied; palate packed w/black fruit preserves, finish on woody note; 57/29/10/4 cab/malbec/pet.ver/merlot; WA94, RP94 \$86

ArPePe Grumello "Rocca de Piro" (Lombardy 2015) 100% nebbiolo fr:steep hillside under Grumello castle in Valtellina; ArPePe is most notable producer of Valtellina \$88

Mauro Veglia Barolo "Gattera" (Piedmont 2016) 100% nebbiolo fr:great year; vvd between La Morra & Castiglione Falletto; more modern style; WE94 ~~\$104~~ \$91

Kuleto Estate Cabernet Sauvignon (Napa 2013) 87/5/4/4 cab/mer/cf/pv; blackberry, huckleberry & cedar, smoky oak; WE92 \$91

Lancaster Estate Winemaker's Cuvée (Alexander Valley 2016) 97% Cab; cassis, blackberry, plum w/hints of cedar, wood smoke, dried herbs; tons of black fruit, wood flavors; WA94, TP96, RP94, WW92 ~~\$130~~ \$91

Gamble Cabernet Sauvignon (Napa, Oakville 2015) cherry, blackberry, fig w/notes molasses, toasted almonds, & hint cedar/tobacco; currant, caramel, coffee, clove; 86/8/4/1/1 cab/malbec/cabfranc/merlot/pet.ver; V94, WS92, \$92

Sinegal Cabernet Sauvignon (Napa 2016) aromas plums, violets, blackberry, chocolate, cedar box followed by palate of black currant, blueberry, cocoa & underlying earth tones; 85/7/5/3 Cab/PV/Merlot/Malbec; RP95, WS95, JD95, JS92 ~~\$120~~ \$96

Venturini Amarone (Veneto 2013) 70/25/5 corvina/rondinella/molinarina; traditional appassimento style (raisining) produces very rich concentrated wine; \$98

Alfio Mozzi Sforzato (Lombardy 2013) 100% nebbiolo from Sassella made appassimento like Amarone; vino raro e fantastico! \$112

Guerrieri Rizzardi Amarone "Calcarole" (Veneto 2013) historic estate's best Amarone only produced in some years; 60% corvina; as good as Amarone gets; V94, 3GR (3GR 9 out of 11yrs), 5Grappoli \$120

Hidden Ridge "55% Slope" Cabernet Sauvignon (Sonoma, 2013) from a remote site in the Mayacamas between Napa/Sonoma comes a little known cult wine; the best vintage of this wine from the original owner; RP97+ \$160

## Dessert Wine

**La Fiera Moscato** (Sicily) 100% moscato bianco; apricot, peach  
& fruit-sweet 3oz/750mL \$3/\$20

**Cavino Deus Mavrodaphne** (Patras) red dessert wine; 70/30  
Mavrodaphne/Black Corinth; dried fruit--plum, fig, raisin; W+S90  
3oz/750mL \$4/\$29

**Marenco Brachetto d'Acqui Pineto** (Piedmont 2017)  
aromatic w/distinctive strawberry flavor; slightly effervescent & semi-  
sweet; 100% brachetto; best dessert wine for chocolate; \$30

**Château Bélingard Monbazillac** (Dordogne 2012)  
Sauternes cousin & equal in quality at 1/3 the price; 70/15/15  
Sémillon/Muscadelle/SB; botrytized grapes; baked fruit, apricot, honey,  
quince 3oz/750mL \$5/\$36

**Broadbent Rainwater Madeira** (Madeira) Tinta Negra;  
medium dry; aged 3y oak; aromas of dried dates, figs, mixed nuts;  
smooth & gently sweet; RP91 3oz/750mL \$6/\$56

**Samos Vin Doux** (Samos) from the Greek island, Muscat de  
Frontignan; 3oz/750mL \$6/\$42

**Domaine de la Guillonie Monbazillac** (France 2012)  
Sauternes cousin & equal in quality at 1/3 the price; 97/2/1  
Sémillon/Muscadelle/SB 3oz/750mL \$6/\$42

**Ferreira Dona Antonia Reserva Branco Port** (Portugal)  
"white" port made w/arinto de bucelas, rabigato, viosinh, malvasia,  
codega de larinho grapes 3oz/750mL \$6/\$42

**Quinta de la Rosa Tawny Port** (Portugal) slightly drier  
traditional style; Touriga Nacional, Touriga Francesa, Tinta Barroca &  
Tinta Roriz grapes 3oz/500mL \$7/\$39

**Ferreira 10 year Tawny Port** (Portugal) from 250yo vvd  
traditional port; D91, WE91 3oz/750mL \$8/\$57

**Broadbent 5 year Verdelho Madeira** (Madeira Islands)  
100% verdelho; raisins, nutty, off dry 3oz/750mL \$8/\$56

**Antico Vermouth di Torino** (Italy) Vittorio Zoppi told us he  
puts >20 botanicals--wormwood, rhubarb, gentian, vanilla, rosemary,  
thyme, oregano, laurel, ginger into a traditional style Vermouth; ask for  
a sprig of rosemary or citrus slice 3oz/750mL \$9/\$52

**Badia di Morrone Vin Santo del Chianti** (Tuscany 2013)  
classic white dessert wine; nose of almonds, apricots; 50% Trebbiano  
+Malvasia Bianca+Colombana 3oz/500mL \$13/\$58

**Venturini Recioto** (Veneto 2016) recioto is the dessert wine one  
gets from stopping Amarone fermentation; 500mL \$66