

## Sparkling Wine

**Simonet Blanc de Blancs** (France) Chardonnay from Alsace  
at a great price; #1830 \$28

**Corazza Prosecco** (Friuli Venezia Giulia) 100% glera, dry, pear  
notes; #1070 \$31

**Los Dos Cava** (Penedes/Spain) Macabeo/Xarel-lo/Parellada blend,  
green apple & pear w/notes dried nuts, fresh-baked bread; aged 10m;  
RS7g/L #1410 \$32

**Gilles Gaudron Vouvray Brut** (Loire) chenin blanc, Méthode  
Traditionnelle; the French are smart & keep 90% of their sparkling  
vouvray for themselves #1200 \$34

**Andreola "Akelum" Asolo Prosecco** (Veneto) floral nose,  
lime; peaches, melba, & green apple; JS90; RS12g/L #1030 \$40

**Je T'aime Crémant de Limoux Rosé** (Limoux) méthode  
traditionnelle fr: birthplace of bubbly; 65/20/15 Chardonnay/Chenin  
blanc/pinot blend; strawberry, raspberry, aged 18m lees; RS10g/L  
#1240 \$43

**Cave de Ribeauvillé Crémant d'Alsace Rosé** (Alsace)  
grower coop; méthode champenoise; 100% pinot; #1065 \$44

**Canus Ribolla Giallo Spumantizzata** (Friuli) ribolla  
giallo made charmat method; #1063 \$45

**Sorbief Crémant du Jura** (Jura/Arbois, France) 100% chard.  
fr: 400yo estate; creamy bubbles & white fruit, yeasty #1850 \$47

**Brandini Moscato d'Asti** (Piemonte) sweet sparkler; peach,  
apricot, honey, flower; #1062 \$48

**Ruggeri "Giall'Oro" Valdobbiadene Prosecco** (Veneto)  
Conegliano Valdobbiadene is usually top 10% prosecco production; fruit  
notes apple to white acacia flower; JS91, D91, W+S90; RS16g/L #1800  
\$49

### Carpene-Malvolti Conegliano-Valdobbiadene

**Prosecco** (Veneto) fruity & floral notes yellow fruit, white flowers;  
hint almond; RS15g/L #1063 \$52

**Andreola Conegliano-Valdobbiadene "Col del  
Forno" Prosecco** (Veneto) Rive del Refrontolo cru; w: flower &  
green apple; their driest; 3GR/TreBiccheri last 4 yr; RS7g/L #1031 \$57

**Andreola Cartizze Prosecco** (Veneto) 107hA Cartizze cru in  
Valdobbiadene sits at the very top of prosecco pyramid (0.1% of  
prosecco production); hand-farmed on the most expensive vyds in Italy  
& Europe; rose, citrus, acacia, peach & apple; this one has lots of  
acidity balanced by RS26g/L #1032 \$62

**Tosti Alta Langa "Guilio 1"** (Piemonte 2014) 100% pinot  
nera; a unicorn--very champagne-like blanc de noirs fr: Canelli/Asti  
hills 7<sup>th</sup> gen grower; metodo classico; millesimato vintage yr; 5m sur  
lattes; 4yrs on lees; biscuity & yeasty; RS6g/L; #1910 \$66

**Mario Bazán Brut** (Napa) inaugural vintage fr: 53yr Napa  
farmer; 56/44 pinot/chard; aromas apple, light yeast, citrus notes  
including lemon zest 12g/L dosage; WE93 #1620 \$70

**La Montina Franciacorta "Satèn"** (Lombardy) Italy's  
answer to Champagne; 100% chardonnay fr: their best estate grapes;  
ferm. in toasted barriques; >30m on lees; fresh fruit, acacia, linden;  
RS7g/L; #1303 \$70

**Bourgeois-Boulonnais Champagne Brut 1er Cru**  
(Vertus) 80/20 Chard/Pinot; Côte des Blancs; 9g/L dosage; #1060 \$70

**Lombard Champagne 1er Cru Extra Brut** (Champagne  
NV) 40/30/30 Chard/PN/PM; Chard fr: Côte des Blancs, PN/PM fr:  
Montagne de Reims; aged 3-4yr; JR16.5, JS91; low 4g/L dosage #1320  
\$80

**Lombard Champagne Grand Cru Brut Nature**  
(Champagne NV) grown in the chalk of Côte des Blancs; Blanc de  
Blancs (100% Chard) fr: Le Mesnil-Sur-Oger, "le MEW-nil" the worlds  
best Champagne village; mineral style, Brut Nature=0g/L dosage to  
highlight grapes; aged 5y; WS94, WE93 #1321 \$88

**Gatinois Champagne Brut Réserve Aÿ Grand Cru**  
*(Champagne NV) grower champagne fr: Vallée de la Marne; 80/20  
pinot/chard; nose w/flower; yellow fruit, candied citrus; 3 yrs aging; rich  
smooth palate w/stewed fruit, brioche, honey; 7g/L dosage; #1180 \$105*

Remember gentlemen, it's not just France we  
are fighting for, it's Champagne!

Winston Churchill

## Rosé Wine

**Marande Cinsault Rosé (Languedoc 2020)** aromas  
*strawberries, raspberry; fruity, juicy rosé #2400 \$26*

**Belasco de Baquedano Rosa (Mendoza 2021)** Malbec rosé  
*from 107yo vines; nose/palate of cherry, raspberry, strawberry; JS90;  
#2070 \$31*

**Château Paradis Coteaux d'Aix-en-Provence Rosé**  
*(Provence 2019) 50yo vines, 60/40 syrah/grenache; notes lemon, fruit  
in syrup; WE90, WA89 #2100 \$35*

**Je T'aime Crémant de Limoux Rosé (Limoux)** méthode  
*traditionnelle fr: birthplace of bubbly; 65/20/15 Chardonnay/Chenin  
blanc/pinot blend; strawberry, raspberry, aged 18m lees; RS10g/L  
#1240 \$43*

**Lavau Tavel Rosé (Rhône 2020)** grenache, syrah, cinsault; the  
*classic Rhône rosé; aromas red-currants, nuts, rose, minerals #2360 \$43*

**Cave de Ribeauvillé Crémant d'Alsace Rosé (Alsace)**  
*grower coop; méthode champenoise; 100% pinot; #1065 \$44*

**Can Sumoi "La Rosa" Rosado (Penedès 2021)** 50/30/20  
*Sumoll/Parellada/Xarel-lo; revived high mtn estate; don't judge a wine  
by its btl, but this is great rose in nice btl; W&S92, top100 winery;  
#2090 \$44*

**Rivera Bombino Nero "Pungiroso" Rosato (Puglia)**  
*Castel del Monte is only rosé DOCG; brilliant bubble gum pink color;  
notes rose, cherry, sage; good acidity well balanced; #2630 \$44*

**Specogna "Oranz" Orange Wine (Friuli)** friulano,  
*malvasia, soreli; traditional white wine fermented on skins; #2701 \$45*

**3P Pinot Noir Rosé (Santa Cruz 2022)** local wmk/grower;  
*notes pineapple, guava, peach, strawberry #2005 \$45*

**Specogna Pinot Grigio (Ramato) (Friuli 2021)** the more  
*traditional copper orange color; PG left on skins for 1m; #2700 \$49*

**Torre Dei Beati Cerasuolo d'Abruzzo (Abruzzo 2022)**  
*very dark color; 100% montepulciano; aroma strawberry, pomegranate,  
cherry, floral scents; ; D93, winner 3GR/tre biccheri; #2830 \$53*

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

W.C. Fields

## Aromatic White Wine

**Spiropoulos Moschofilero (Mantineia 2018)** Peloponnese  
*varietal higher acidity, medium body, some RS, nice aromatic quality  
#3720 \$30*

Joseph Cattin Alsace Riesling (Alsace 2019) <i>minerally w/grapefruit palate; largest family winery in Alsace; 12th generation</i> #3340	\$34
Gilles Gaudron Vouvray Brut (Loire) <i>chenin blanc, Méthode Traditionnelle; the French are smart &amp; keep most of their sparkling vouvray for themselves, exporting the still ones</i> #1200	\$34
Georg Albrecht Schneider Riesling Trocken (Rheinhessen 2018) <i>dry; 7<sup>th</sup> generation grower; #3301</i>	\$38
Karp-Schreiber Riesling Kabinett (Mosel 2018) <i>Jobst-Julius Karp told us he is 13<sup>th</sup> generation grape grower at this estate; Kabinett is the off-dry (slightly sweeter) version; #3380</i>	\$38
Schloss Lieser Riesling Trocken (Mosel 2016) <i>Trocken/dry Riesling; WE93, WS93 #3700</i>	\$42
Georg Albrecht Schneider Riesling Spätlese (Rheinhessen 2018) <i>7<sup>th</sup> gen grower; late harvest, sweeter; flavors lemon curd, white pepper; peach w/candied herb notes; finish of mint, cream, spice #3300</i>	\$42
Brandini Moscato d'Asti (Piemonte) <i>sweet sparkler; peach, apricot, honey, flower; #1062</i>	\$48
La Trucha Albariño (Rías Baixas Spain 2021) <i>estate fruit; 6m on lees; nose pineapple, pear, peach; palate lemon, lime; a really nice albariño #3560</i>	\$52
Gerovassiliou Malagousia (Macedonia, Greece 2021) <i>intensely aromatic &amp; distinctive; varietal was revived from near extinction by Gero; D93, JS92, RP90 #3320</i>	\$58
Cave de Ribeauville Gewurtztraminer Grand Cru Altenberg (Alsace 2017) <i>farmer coop; semi-sweet 58g/L; rose, lychee, spice, peach; pair w/Asian&amp;spicy food; WE92; #3200</i>	\$70
Cave de Ribeauville Pinot Gris Grand Cru Gloeckelberg (Alsace 2012) <i>farmer coop; semi-sweet; pear, beeswax, honey, candied apricot, lemon; WE93, IWC Gold; #3201</i>	\$74
<b>Light White Wine</b>	
Château de Costis Bordeaux Blanc (Entre Deux Mers 2021) <i>80/20 Sauv.blanc/Muscadelle; notes grapefruit, boxwood, citrus; palate dry fruits, almonds, honey; crisp dry bordeaux #4190</i>	\$29
Château de la Jousneliniere Muscadet de Sèvre-et-Maine (Loire 2020) <i>300yr family estate; 6m sur lie; grapefruit, citrus, w/flower notes &amp; pear flavor; minerally, higher acidity #4180</i>	\$29
Root1 Sauvignon Blanc (Chile 2022) <i>Casablanca Vly; citrus bouquet &amp; juicy tropical aromas; lime, grapefruit, pineapple, pear flavor #4655</i>	\$30
Monte Schiavo Verdicchio dei Castelli di Jesi (Marche 2021) <i>lt-med bodied varietal identical to trebbiano; typical citrus, stone fruit, minerally, almond; #4530</i>	\$31
Florensac Picpoul de Pinet (Marseille 2022) <i>fr.Florensac coop; picpoul is highly acidic &amp; perfect w/shellfish; 4m on lees; nose grapefruit, peach, acaccia, brine; balanced, saline finish #4350</i>	\$33
Bortoluzzo Sauvignon Blanc (Friuli 2022) <i>midway between a vegetal NZ SB and citrusy New World one; sage, tomato leaf and elderflower aromatics #4130</i>	\$35
Produttori del Gavi (Piemonte 2021) <i>Cortese varietal fr. the cooperative; fruity scents peach w/light almond notes; good acidity, creamy texture on the palate; 5m on lees #4560</i>	\$35
Collefrisio Falanghina (Abruzzo 2020) <i>f.from Abruzzo instead of usual Campania; medium bodied; fruity aroma, hints of banana, strawberry, citrus fruit w/backdrop green tea #4200</i>	\$35
Cave de Ribeauville Pinot Blanc (Alsace 2019) <i>grower coop; lt &amp; fruity; nose dried fruit, flower; palate of hazelnut notes; #4160</i>	\$35

**Ronc dai Luchis Friulano** (Friuli 2021) “free-yu-lawn-oh”;  
Colli Orientali, the better hillside DOC; high acidity, the main white of  
friuli; typical tropical fruit, pear, peach, almond; #4650 \$38

**Markou Savatiano** (Greece 2018) Greece's most historic  
varietal; crisp, fruity, white dry wine w/mineral undertones; #4500 \$39

**Tsiakkas Xynisteri** (Cyprus 2021) Τσιακκας Ξυνιστέρι; cas-in-  
uh-ster-ee; sandy & volcanic soil; aromas nectarine, lime, grapefruit,  
honey; great w/seafood; #4790 \$41

**Dry Creek Sauvignon Blanc** (Clarksburg 2021) 83/13/4  
SB/Sauv.Musque/Sauv.Gris; aroma of melon, pear & some floral; flavor  
of lemon, tangerine, mineral; slightly creamy finish; SS ferment.w/some  
chestnut, acacia, French oak bbl; WE91 #4300 \$44

**Hiruzta Txakolina** (Basque 2022) 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 #4410 \$46

**Allegrini “Solosole” Vermentino Bolgheri** (Tuscany  
2021) med.bodied; aromas acacia blossom, yellow plums, grapefruit;  
apricot on palate; vvd right above ocean; our favorite non-Sardinia  
vermentino; JS92, RP91 #4050 \$49

**Domaine de Champarlan Menetou-Salon** (Loire 2020)  
Sancerre's little brother; 100% sauvignon blanc; nose citrus & mineral;  
medium body w/hint menthol, good acidity #4229 \$50

**Domaine Nicolas Gaudry Pouilly-Fumé** (Loire 2021)  
"POO-yee foo-may"; sauv.blanc; signature smoky, gunflint aromas;  
notes white flowers, citrus fruit; acidic & stone fruit palate #4240 \$52

**Ghost Block Napa Sauvignon Blanc** (Yountville 2022)  
Morgan Lee vvd; aged sur lie; peach, pear, guava aromas; acidity citrus  
& grapefruit backbone; balance between minerality & fruit #4400 \$52

**Biblia Chora Assyrtiko “Areti”** (NE Greece 2019) citrus,  
almonds, little fruit, just salt, chalk, herbs; RP92(2018) #4100 \$62

**Gavalas Assyrtiko Santorini** (Santorini 2019) 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 #4380 \$63

**Domaine de la Villaudière Sancerre** (Loire 2022) best  
location in world for Sauvignon blanc; aromas peach, exotic fruit,  
minerality & good acidity; small estate producer #4230 \$63

**Zuccardi “Polígonos” Verdejo** (Mendoza 2020) aged in  
concrete; tropical fruit w/crisp acidity, chalky minerality; apricot, pear,  
mango flint; Descorchados93, RP92, JS92 #4980 \$63

**Suavia Soave “Monte Carbonare”** (Veneto 2021) 100%  
garganega fr.volcanic soil; creamy, elegant; aroma citrus, herbs,  
mineral; palate well-balanced; JS95, V93, RP93('20) #4700 \$64

## Medium to Full-bodied White Wine

**Toscolo Vernaccia di San Gimignano** (Tuscany 2020)  
med body, aromas white flower, pear, honeysuckle; typical palate citrus  
& almond #5890 \$33

**Contini Vernaccia di Oristano** (Sardinia 2015) Contini's  
120yo traditional wine aged under flor.; nose apricot, bitter orange  
w/almond, honey; note that this wine is different fr:most whites & very  
similar to a sherry #5195 \$46 \$33

**Bodegas O'Ventosela Treixadura** (Ribeiro 2019) from  
Galicia/NW Spain; treixadura varietal reminds us of a good chablis  
#5070 \$37

**Terredora Coda di Volpe** (Campania 2018) aromas fruits &  
flowers, soft palate tones of citrus, quince, dried lemon; minerally wine  
from volcanic soil of Vesuvius; JS92 #5820 \$38

**Clos Pissarra Garnatxa Blanc “El Sol”** (Monsant 2015)  
white grenache w/flinty, minerally character & peach notes \$50 \$41

**Domaine de Montine Viognier Grignan-les-Adhémar**

(S.Rhône 2021) *VEE-own-yay; fr.limestone soil; typical tangerine, peach, floral aromas; #5200* \$45

**iLauri Pecorino** (Abruzzo 2022) *medium bodied white that has become recently popular; nose pulp fruit; flavors pear, apple, flower, jasmine #5450* \$47

**Cascina Adelaide Nascetta** (Piemonte 2017) *rare Piemonte varietal fr Novello hills; aromas of grapefruit blossom, resin, mango peel, honey, hint of salinity; unoaked #5170* \$45

**Joseph Drouhin Mâcon-Villages Bourgogne Blanc** (Burgundy 2020) *"mah-KON vil-LAHG-es"; 100% Chardonnay fr.Mâconnais; light oak; fr.quality producer #5501* \$46

**Carretta Roero Arneis** (Piemonte 2021) *Piemonte white fr: sandy soil near Alba; typical pear & white peach, flint stone #5160* \$46

**Zuccardi Q Chardonnay** (Mendoza 2021) *notes w/fruit, pear, peaches, apples, integrated w/vanilla, white choc, toasted bread fr:fermentation/oak aging; no malolactic; JS92 #5980* \$47

**Cantina di Gallura "Canayli" Vermentino di Gallura Vendemmia Tardiva** (Sardinia 2017) *best region on N shore of Sardinia; late harvest version; nose candied lemon drop, ripe pineapple, orange oil, coconut, mineral; palate fruity w/minerality, saltiness; V94 #5150* \$51

**Tempa di Zoè Paestrum Fiano** (Campania 2020) *Conciliis winemaker; Fiano one of best whites of south It; grapefruit, citrus, white peach, honey, chamomile, mineral #5810* \$51

**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? #5700* \$52

**3P Chardonnay** (Santa Cruz AVA 2022) *local Dan Petrocchi's first Chardonnay vintage fr:organic estate fruit; citrus & tropical fruit, 100% neutral Fr:oak; no malolactic; #5010* \$53

**Tenuta del Meriggio Greco di Tufo** (Campania 2022) *estate fruit in Tufo; nose citrus; palate tart, minerally, bitter almonds & citrus #5815* \$55

**Ryan Cochrane "Solomon Hills" Chardonnay** (Santa Maria Vly 2017) *full malolactic fermentation (buttery); notes pineapple, lemon curd, floral perfume, toasty baking spice; palate spice, soft cream, vanilla, apple, pear, toasted coconut; SMV is CA's 2<sup>nd</sup> oldest AVA; WE93 #5740* \$57

**Pietracupa Fiano di Avellino** (Campania 2018) *full bodied; nose jasmine, apple, pear, melon, almond, crushed stone and slate mineralness; citrus palate #5650* \$56

**El Enemigo Chardonnay** (Medoza 2020) *this is not your Cali chard; Catena winemaker & daughter; 5k'vyd; made w/touch flor lk sherry; toasty, spicy, salty; honeyed & lemon notes; 9m Fr:oak; JS96, WS92 #5340* \$56

**Casale del Giglio Bellone** (Lazio 2021) *B. varietal noted by Pliny; medium body, high tangy acidity, and hint of salinity; mango, papaya, w/lt floral & spicy notes; JS91, Tre Biccheri #5165* \$57

**Domaine Gueguen Chablis** (Burgundy 2021) *unoaked 100% chard fr:burgundy; lemon, quenette, white flower, hint peach, limestone, almond; fruity palate, peach, apricot, quince; organic WE90 #5250* \$61

**Feuillat-Juliot Montagny 1er Cru "Les Jardins"** (Burgundy 2020) *Côte Chalonnaise; 40yo vines; 10m lees; yellow, citrus fruit, w/mineral shell notes; rich palate & mineral finish. #5380* \$64

**Graci Etna Bianco** (Sicily 2022) *70/30 Carricante/Cataratto from volcanic slopes of Mt Etna; medium bodied, great producer; (2016--JS92, WA91, W+S91, WS90) #5400* \$64

**Domaine de la Creuze Noire Pouilly-Fuissé 1er Cru "Le Clos de Monsieur Noly"** (Burgundy 2020) *"poo-yay fwee-SAY"; PF are best chards of Mâconnais; #5220* \$72

**Cuilleron Condrieu "La Petite Côte"** (N.Rhône 2019) *"cohn-dree-uh"; ethereal viognier; best Rhône white?; steep granitic*

soils along river; 8m on lees, half oak barrique, half tonneau; typical apricot, honey butter #5196 \$102

Domaine Bernard Millot Puligny Montrachet “Les Corvées” (Burgundy/Côte de Beaune 2021) nose white flower, citrus, sweet almond; palate of woody notes; 12-18m mixed oak; #5211 \$104

Domaine Bernard Millot Meursault 1er Cru “La Gouttes d'Or” (Burgundy/Côte de Beaune 2021) "muhr-SO"; cult favorite terroir for chardonnay; rich, sweet, creamy texture; 12m oak, 35-40yo vines; #5210 \$140

## Light Red Wine

Cantina di Sorbara “Emma” Lambrusco (Emilia-Romagna) amabile (sweet), bubbly red fr.growers coop; juicy raspberry, cherry, strawberry; rethink what you know about sweet wine w/this premium bottling fr.the land of parmesan & prosciutto; JS91; RS45g/L \$25

Bortolusso Franconia (Blaufrankish) (Friuli 2020) Austrian blaufränkish is known as franconia in Friuli; light-medium bodied, medium acid & tannin #6040 \$37

Allegrini Valpolicella (Veneto 2019) fr.leader of valpolicella quality revival; scent of wild berries; dry & velvety palate; long almond finish 70/25/5 corvina/rondinella/oseleta; #6020 \$37

Ferraris Ruchè di Castagnole Monferrato (Piemonte 2020) "ROO-kay"; rare light quaffable red fr.Monferrato; citrus, raspberry, cherry; TreBiccheri/3GR! #6300 \$41

Lorelle/Six Peaks Oregon Pinot (Willamette Vly 2022) chehalem & salem grapes; blueberry preserves & oak; flavors chocolate, cherry; medium tannin; #6520 \$42

St. Michael-Eppan Schiava (Alto Adige 2020) same as Ger. Vernatsch; aroma raspberry, cherry; palate fruity, fresh #6760 \$45

Domaine Perroud Beaujolais Brouilly (Burgundy 2021) BROO-ye; 100% gamay; nose fresh minty w/pleasant saline palate; blackberry, blackcurrant, almond, cashew #6182 \$49

Valle dell'Acate Frappato (Sicily 2019) light bodied Sicilian relative of cilieggiolo & often blended into cerasuolo di vittoria; berry aromas & sour cherry flavor; WE90, D93, V93 #6880 \$50

Lucien Lardy Beaujolais Moulin à Vent (Burgundy 2020) MOO-la-ah-vanh; Gamay fr. 60yo vines in one of best cru; nose mineral flint, blackberry, blueberry; rich palate; V91, WE91 #6541 \$52

Lucien Lardy Beaujolais Fleurie (Burgundy 2020) Gamay fr. 110yo vines in one of best cru; blackberry, elderberry; Les Moriers vvd is 1er cru; JS91, WE92('19) #6540 \$54

Laird “Phantom Ranch” Carneros Pinot Noir (Napa 2022) estate grapes; aroma elderberry, ripe cherry, toasted marshmallow; palate plum, pomegranate, oak; 11m F.oak #6500 \$55

Tsiakkas Mouklos (Cyprus 2021) lt.bodied Mavro Ambelisisimo varietal; sandy & volcanic soil; 80yo vines; strawberry, cherry, rose, chocolate; #6840 \$59

3P Pinot Noir Ascona Vyd (Santa Cruz AVA 2021) local Dan Petrocchi sources fr.2500' above Woodside; dark cherry, sandalwood, tarragon, baking spice; #6010 \$60

Two Shepherds Cinsault (Lodi 2020) light Rhône varietal from 135yo Bechthold Vyd, oldest Cinsault vines in the world; extremely low yield, 125 case production, organic, neutral oak #6850 \$60

Ryan Cochrane “Fiddlestix” Pinot Noir (Sta Rita Hills 2016) nose candied red fruits, raspberry, pomegranate, rhubarb pie, sweet thyme, tomato; palate w/tomato, fennel; WE93 #6701 \$60

Andrew Rich Eola-Amity Pinot Noir (Eola-Amity OR 2015) volcanic soil; fruit w/typical earthiness #6025 \$63

Ryan Cochrane “Solomon Hills” Pinot Noir (Santa Maria Vly 2017) thyme, raspberry, tea, purple flower nose; rose petal, 5spice, cardamom palate; 10m Fr.oak; SMV is CA's 2<sup>nd</sup> oldest AVA; in vly crowded w/good pinot, this small producer manages to standout; WE96 #6700 \$65

**Ridgecrest Pinot Noir** (*Ribbon Ridge/Chehalem 2019*)  
*chocolate, Asian five-spice, rose, cigar box, cherry, mint, plum on nose;*  
*oldest vineyard in area...37yr; W+S94, JS91, WE91 #6640* \$68

**Andrew Rich Marine-Sedimentary Pinot Noir**  
*(Willamette Vly 2019) toasted spice, forest floor; strawberry, cherry*  
*flavors; WE93(2018) #6026* \$68

**Raptor Ridge Pinot Noir** (*Eola-Amity 2015*) *volcanic soil;*  
*bright berry, cherry, vanilla, oak; #6620* \$75

**Palari Etna Rosso “Rocca Coeli”** (*Sicily 2016*) *100%*  
*nerello mascalese “nair-relo mask-ah-lay-zay” @2k' in volcanic soil on*  
*slopes Mt Etna overlooking ocean; like grand cru burg w/earthy depth;*  
*aromas smoke, flint, dark currant, rose, Mediterranean scrub; palate*  
*morello cherry, cranberry, anise, thyme, graphite; unfined #6580* \$102

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

**Georg Albrecht Schneider Dornfelder** (*Rheinhessen 2018*)  
*recent(1955) hybrid fr:Ger; ripe, fuller bodied red; lots cherry, berry*  
*flavor w/touch earthiness #7310* \$28

**iLauri Montepulciano d’Abruzzo** (*Abruzzo 2020*) *ripe red*  
*fruit nose; 6m Fr.oak #7355* \$30

**Cave de Saumur “Les Pouches” Saumur Cabernet**  
**Franc** (*Loire 2019*) *fr. Saint-Cyr-en-Bourg 160 grower coopérative;*  
*40yo vines in limestone; bouquet red fruit (blackcurrant, raspberry);*  
*fruity & bit spicy on palate w/soft tannins #7141* \$35

**Zuccardi Bonarda** (*Mendoza 2020*) *Savoy/AR bonarda, not to be*  
*confused w/Piem.bonarda; med.bodied, med acid, higher tannin;*  
*aromas plum, blackberry, ripe juicy fruit; RP89 #7980* \$36

**Château Bourdieu Blaye/Côtes de Bordeaux** (*Bordeaux*  
*2019*) *“BLIGH-yeh”;* 87/10/3 *Merlot/Cab/CF; aromas red fruit,*  
*currant; one of Decanter's highest rated wines that yr D97 #7155* \$37

**Cave de Saumur Saumur-Champigny Cabernet**  
**Franc** (*Loire 2019*) *grower coopérative; exuberant nose; blkcurrant,*  
*blackberry w/hint spices, mint; #7140* \$37

**Notre Dame des Pallières Rasteau “La Coudoulière”**  
*(Rhône 2020)* 70/10/15/5 *Grenache/Syrah/Mourvèdre/Cinsault*  
*fr:100yo family operation; estate prob.900AD; Rasteau recently was*  
*elevated fr Côtes du Rhône to AOC #7461* \$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*

**Domaine Olivier St. Nicolas-de-Bourgueil Cabernet**  
**Franc** (*Loire 2018*) *estate fruit, lightest of Loire CFs; aromas*  
*strawberry, blackcurrant #7211* \$38

**Cellers Unió “Laurentia” Priorat** (*Spain 2020*) *50/50*  
*Garnacha/Cariñena; fuller bodied w/higher tannin, acidity; aromas tar,*  
*licorice, cherry liquor; dk red fruit, toast, cocoa, raisins; 4m oak;*  
*WE92, JS90; #7143* \$39

**Château Bertin Bordeaux Montagne St. Emilion**  
*(Bordeaux 2019)* 80/20 *Merlot/CF; well balanced from limestone soil*  
*in satellite of St.Emilion #7150* \$44

**Roeno Teroldego** (Veneto 2018) "tear-ALL-dee-go"; med-full-bodied varietal from L. Garda; soft tannins, higher acid, astringent & "appetizingly bitter"; bk fruit, cherry, plum berry; ~ to Zin #7780 \$42

**Domaine Olivier Bourgueil Cabernet Franc** (Loire 2018) Bourgueil estate fruit, less tannic #7210 \$43

**Château Coudray-Montpensier Chinon Cabernet Franc** (Loire 2019) most depth of Loire CFs; black fruit hint of vanilla; blackcurrant #7158 \$44

**iLauri Montepulciano d'Abruzzo "Pinciaie"** (Abruzzo 2018) estate founded by American raised in Italy; their best estate fruit; cherry, currants, oak spice, coffee, vanilla; 12m Fr.oak #7356 \$45

**Raúl Pérez Mencía** (Bierzo Spain 2018) men-THEE-ah; aromas strawberry, raspberry, plum, sour cherry; D93, WA93(2017) #7720 \$45

**Villa Papiano "Papessa" Sangiovese Modigliano** (Emilia-Romagna 2021) fr:Romagna DOC, not Tuscany; 95/5 sang/balsamino&negretto6m concrete; family estate; bright(acidic) & fruity aromas berry, pomegranate, rose #7948 \$45

**Ambra Carmignano** (Tuscany 2016) 'kar-meen-YA-noh'; traditional 80/10/10 Sangiovese/Canaiolo/Cab; Robert Parker's favorite Carmignano #7030 \$46

**Mossio Dolcetto d'Alba** (Tuscany 2019) tannic, low acid wine fr:Piemonte's Monferrato hills; sour bk.cherry hints coffee; balsamic, fruity finish #7435 \$46

**Collemassari Montecucco (Sangiovese)** (Tuscany 2018) 80/10/10 sangiovese/ciliegiolo/cab; new DOCG next to brunello region on maremma coast; very distinctive fr: chianti b/c of volcanic soil; cherry, strawberry, leather, dried fig; 16m oak #7195 \$46

**Conti Serristori Chianti Classico Riserva** (Tuscany 2018) sangiovese fr:estate where Niccolò Machiavelli wrote The Prince; #7400 \$48

**Château Saint Aubin Bordeaux** (Medoc 2019) 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 #7165 \$49

**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

**Casale del Giglio Cesanese** (Lazio 2021) obscure red varietal fr:volcanic soil 50km S of Rome; nose plum, red, black fruit, cherry, violets #7120 \$53

**Lava Cap Merlot** (Placerville 2022) El Dorado foothills volcanic soil; Charlie Jones & 3 gen. grow grapes on estate geologist father started c.1980; plum, blackberry jam, clove, cedar, menthol; 24m Fr. oak; WE91 \$53

**I Garagista di Sorgono Mandrolisai** (Sardinia 2020) nice rarely exported Sardinian blend of cannonau(grenache), bovale, monica (relatives of mouvedre); 80yo vines; non-Rhône Rhône blend #7350 \$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 #7160 \$54

**Dei Vino Nobile di Montepulciano** (Tuscany 2017) sangiovese/canaiolo fr:one of Italy's 1st DOCG; notes sour cherry, ripe red fruit, dried violet, cinnamon; great producer; JS94, WS92 #7200 \$55

**Domaine de la Çarbonnière Vacqueyras** (Rhône 2019) 60/40 grenache/syrah blend; notes cherry, raspberry, dried herbs; long palate black berry, licorice; JD92, JS92 #7218 \$56

**Notre Dame des Pallières Gigondas** (Rhône 2019) 80/10/10 Grenache/Syrah/Mourvèdre fr:100yo family operation; raspberr, currant, forest floor, garigue; #7460 \$57

**Salvatore Molettieri Irpinia Aglianico "Cinque Querce"** (Campania 2019) estate grower; 24m barriques+cask; intense nose w/hint red fruit, spice, balsamic, carnation, cocoa; almost identical to their Taurasi w/less aging #8747 \$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

Sincette Gropello (Lombardy 2020) first groppello to win  
3Biccheri; light-medium bodied fr.Valtinesi west of lake Garda; aromas  
raspberry, currant on floral background of violet, rose; 3GR #7820 \$57

L'Amangia Barbera Nizza “Titon” (Piemonte/Monferrato  
2019) DOCG age-worthy barbera fr.estate in high quality zone; 18m  
oak; bright sour cherry, strawberry, hint menthol; typ.high acidity; very  
low sulfur #7370 \$59

Varvaglione/Papale Primitivo di Manduria (Zin)  
(Puglia 2017) bouquet fruit jam, blackcurrant, cherry, cocoa, licorice;  
our favorite Zin #7940 \$60

Atalayas de Golbán Ribero del Duero Reserva (Spain  
2016) 100% tempranillo fr.lesser known equiv. of Rioja; their best  
grapes fr.>80yo vines, 18m French oak; notes black fruit, coffee; round,  
balsamic and long on the palate; W&S95 #7051 \$60

El Enemigo Cabernet Franc (Medoza 2019) Catena  
winemaker & daughter; 5k'vyd; notes cassis, currant, spices incl.black  
pepper, cloves; V94, WA92, JS92, TA93 #7230 \$61

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

Allegrini/Poggio al Tesoro “Il Seggio” Bolgheri  
(Bolgheri 2016) Tuscany's fantastic "Bordeaux" blends; 40/30/20/10  
Merlot/Cab/CF/PV; 15m new Foak; WS93, JS93, V93, RP92, D92 \$75

Il Molino di Grace Margone Gran Selezione (Tuscany;  
2015) 100% sangiovese w/7yrs aging fr.great yr; owned by the Bay  
Area Grace family; JS95, WS94 #7360 \$78

Lambardi Brunello di Montalcino (Tuscany, 2015) great  
year; aromas strawberry, blackberry, raspberry #7365 \$78

Domaine de la Çarbonnière Châteauneuf du Pape  
(Rhône 2019) 70/15/15 GSM blend; bk fruit, garigue, pepper; fine  
tannins; JS94, JD94, RP91 #7217 \$84

Domaine de la Çarbonnière Châteauneuf du Pape  
“Les Hautes Brusquières” (Rhône 2019,2015) 60/40  
Grenache/Syrah; strawberry, garigue, dried flower; JD97, JS96, RP95  
#7219 \$102

Casanuova della Cerbaie Brunello di Montalcino  
(Tuscany 2012) 100% sangiovese, aromas & palate of ripe cherry fruit  
fr.excellent vintage; JS96 #7125 \$110

Allegrini/Poggio al Tesoro “Dedicato a Walter”  
(Bolgheri 2012) Allegrini's most important wine; 100% Cab Franc;  
aromas blackberry, pepper, eucalyptus #7021 \$190 \$160

Ah, Italy! We love you so. Nowhere is more thrilling  
& enjoyable to visit. But you are so annoying.

Jancis Robinson, describing the Italian wine market

## Full-bodied Red Wine

Toresanas Tinta de Toro “Orot” Crianza (Zamora/Spain  
2013) big wine from Toro, Spain's oldest tempranillo clone; soft  
tannin; small estate fruit; 12m oak; historical note...the wine Columbus  
carried in 1492 #8860 \$31

Château Peyros Madiran (SW France 2016) France's most  
tannic varietal--Tannat is softened slightly w/Cab Franc; black fruit &  
ripe acidity; WW90 #8113 \$38

Lantides Agiorgitiko (Nemea 2019) ah-your-yeek-tee-ko; most  
planted Greek red, best location Nemea in Peloponnese; typical nutmeg  
& cinnamon; plum, oak, vanilla, spice #8530 \$39

**Belasco de Baquedano AR Guentota Malbec** (*Mendoza 2017*) complex bouquet w/red & black fruit notes (blueberry, blackberry); balsamic & vanilla flavor; 100yo vines; JS91, WW90 #8060 \$40

**Guerrieri Rizzardi Valpolicella Ripasso “Pojega”** (*Veneto 2015*) baby amarone fr.producer that only makes 1.2 btl for every btl amarone; 2GR, 4Grappoli #8350 \$41

**Botromagno Nero di Troia** (*Puglia 2020*) 3<sup>rd</sup> most common Puglia wine, after Primitivo&Negroamaro; medium-full bodied, higher tannin, med.acidity; >2y SS; fruity aroma cherry, spicy notes vanilla, cinnamon, sage, mint, tobacco leaf; WE90 #8069 \$44

**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

**Thymiopoulos Xinomavro Young Vines** (*Naoussa 2021*) xinomavro 'ksee-NOH-mah-vro' is Greece's medium-full bodied noble varietal; if Barolo & Rioja had a baby; organic; \$47

**Balgera Nebbiolo “Alpi Retiche”** (*Lombardy 2016&18*) Valtellina, but not labeled as such since cuvee of 2 vintages; concrete&cask fermentation, bbl aged; #8050 \$47

**Bouza Tannat Reserva** (*Uruguay 2017*) Uruguay's #1 wine; most tannic varietal originally fr.SW France; black fruits, mulberries, cassis, raisins, over an elegant smoky background #8070 \$48

**Sansilvestro Barbera Appassimento** (*Piemonte 2020*) overripe barbera dried then fermented like Amarone; new category of super rich wine, hints ripe fruit, cherry jelly, velvety tannin, persistent finish #8750 \$48

**Dolianova Cannonau di Sardegna “Blasio” Riserva** (*Sardinia 2013*) grower coop of 300 members; grenache/garnacha; lighter bodied grenache makes a full bodied wine in Sardinia; cherry, blackberry, oak, chocolate, pepper #8170 \$49

**La Capuccina Vespolina** (*Alto Piemonte 2018*) parent of nebbiolo w/softer tannin; peppery note ~zin; #8510 \$52

**Domini Veneti “Verjago”** (*Veneto 2016*) ver-yah-go; not a typical baby amarone made via ripasso; instead made via shorter 45 days raisining & then fermented & aged like amarone #8200 \$52

**Lava Cap Cabernet Sauvignon** (*Placerville 2022*) El Dorado foothills volcanic soil; Charlie Jones & 3 gen. grow grapes on estate geologist father started c.1980; mostly estate fruit w/balance fr.neighbor; vanilla, cassis, blackberry nose; fruit w/allspice & clove palate; 18m Fr.oak; WE91 #8551 \$53

**La Capuccina Nebbiolo** (*Alto Piemonte 2018*) fr.foothills Piemonte, a different style nebbiolo; tart cherry #8511 \$54

**Roeno Enantio** (*Trentino-Alta Adige 2020*) east lk Garda; rare varietal 1<sup>st</sup> mentioned by Pliny; aroma wild forest berries, savory herb, purple flower; palate red plum, sour cherry, cinnamon, clove; earthy savory finish; JS93, V91, WE92 #8930 \$56

**Kiona Cabernet Sauvignon** (*Red Mtn, WA 2018*) 1<sup>st</sup> grower Red Mt, one of 2 best locations for cab in WA state; 99/1 cab/PV; red&dark fruit, fine tannin; 45% Fr/Am new oak; JS92(2016) #8485 \$57

**El Enemigo Malbec** (*Medoza 2018*) Catena winemaker & daughter; 5k' vyd; aroma bk fruit, cherry berryfruit; palate full-bodied w/spice, blackberry, bk cherry, pepper, slight floral; JS92, WA93, V93, D91, WE90 #8260 \$58

**Fenocchio Langhe Nebbiolo** (Piemonte 2021) *fr: noted*  
*Barolo producer's young vines; intense, fruity notes plum & cherry; well*  
*balanced tannins, flavors cherry, bkberry, blueberry; hints licorice,*  
*rose, gudron; W&S91, D90 #8280* \$58

**Georges Vigouroux Malbec de Cahors** (SW France 2017)  
*morello cherry, blackcurrent, spices; long silky finish; 90/7/3 Malbec/*  
*Merlot/Tannat; their best label & a recent staff favorite #8300* \$58

**Campi Valerio Tintilia del Molise "Opalia"** (Molise  
2016) *very tannic varietal indigenous to Molise #8100* \$60

**Carretta Barolo** (Piemonte 2017) *100% nebbiolo; traditional*  
*style; rose, undergrowth, licorice, cacao, & spice; #8105* \$63

**Kayra Vintage Boğazkere** (Turkey 2013) *fr: Caucasus,*  
*birthplace of winemaking; nose bk fruits, ripe plum, figs, strong tannin,*  
*chocolate, juniper, tobacco; Napa winemaker #8460* \$63

**Thymiopoulos Rapsani "Terra Petra"** (Naoussa 2019)  
*from the master of xinomavro, his blend of indigenous varietals;*  
*50/35/15 xinomavro/krassato/stavroto; plums #8852* \$63

**Silver Ghost Napa Cabernet Sauvignon** (Napa 2022)  
*Howell & Rutherford; nose blueberries, violet, crème de cassis; palate*  
*red & blue fruit, mocha, dark spice #8758* \$64

**Domaine Durand Saint Joseph "Les Côteaux"** (N. Rhône  
2019) *100% syrah fr: small estate grower; hand farmed on steep slopes;*  
*ripe red fruit, concentrated, spicy; RP92, WS92, JD90-92 #8180* \$64

**Alfio Mozzi Sassella (Valtellina Superiore)** (Lombardy  
2016) *100% nebbiolo handfarmed on steep terraces Lombardy's alps;*  
*many consider Sassella best region; 2016 was great year; hint leather &*  
*tobacco #8020* \$64

**Tsiakkas Vamvakada/Maratheftiko** (Cyprus 2019) *Τσιακκάς*  
*Βαμψακάδα; intense red fruit, violet aromas w/sour cherry; sandy &*  
*volcanic soil @ 4k' elevation; 13m Fr/Am oak; #8880* \$66

**Andrea Oberto Barolo** (Piedmont 2016) *La Morra; 100%*  
*nebbiolo fr: great year & great small producer; fruit, tar, leather;*  
*graphite aromas; JS93 #8026* \$69

**Guado al Melo Bolgheri** (Tuscany 2018) *80/20 cab/mer;*  
*TreBiccheri/3GR #8330* \$70

**Thymiopoulos Xinomavro "Earth & Sky"** (Naoussa  
2019) *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; best of estate parcels #8851* \$71

**Meadowcroft Napa Cabernet Sauvignon** (Napa  
2019, 2021) *blackberry, blueberries, sandalwood and dried herbs;*  
*flavors caramel, sweet oak, chocolate; #8630* \$72

**Le Piane Boca "Mimmo"** (Piemonte 2019) *far N. Piemonte,*  
*almost extinct region is being revived (last Boca winery); 65/5/30 blend*  
*of Nebbiolo/Vespolina/Croatina; fermented & aged lg oak casks; lighter*  
*intro to nebbiolo; drink young; #8566* \$72

**Zuccardi Concreto Malbec** (Mendoza 2021) *black pepper,*  
*violet, blueberry, blackberry fruit; RP95+, JS95, WS92, WS top100*  
*2022 #8980* \$73

**Mario Bazán "Rama" Napa Cabernet Sauvignon**  
(Napa 2020) *51yr Napa farmer; notes cherry, red currant fruit, w/dried*  
*herb, toasty oak; #8595* \$73

**Casina Bric Barolo** (Piemonte 2016) *mix Serralunga, Barolo,*  
*LaMorra crus; traditional style; cherry, citrus, balsamic; best yr of*  
*decade; #8107* \$74

**Orin Swift "8 years in the Desert"** (CA 2022) *53/23/20/4*  
*Zin/Syrah/PS/Grenache blend; aromas raspberry, black fig, peppercorn*  
*w/ notes chocolate, fennel, forest floor; palate blackberry, plum,*  
*currant; 15.6% alc; WW92; #8680* \$80

**Costa di Bussia Barolo** (Piemonte 2017) *100% nebbiolo; the*  
*first to export Barolo to US/CA 150yr ago; violet, orange zest, tobacco*  
*aromas; bk cherry, licorice, cinnamon palate; JS91 #8150* \$82

**Domaine Durand Cornas “Empreintes”** (N.Rhône 2018)

100% syrah fr:small estate grower; hand farmed on steep slopes; balanced, black fruit, great finish; D94, RP94, JD93, WS92 #8181 \$82

**Mauro Franchino Gattinara** (Piemonte 2018) 100% nebbiolo

fr:very small estate; alpine, irony, volcanic soil; graphite, red rose, earthy truffle w/candied citrus, sumac, clove; #8612 \$82

**Andrew Januik “Stone Cairn” Cabernet Sauvignon**

(Red Mtn/Columbia Vly 2020) son of Mike Januik; Red Mtn; aromas blackberry, cocoa; flavors huckleberry, pepper; fine tannin; V94/JD93/JS93/D94(2018) #8028 \$83

**Bellafonte Sagrantino Montefalco “Collenottolo”**

(Umbria 2013) 100% sagrantino for tannin lovers; aged 3y Sl.oak & another 5y in btl; WS91, 3/3GR, 5/5grappoli, 4/4tralci #8065 \$87

**Balgera Valtellina Valgella “Quigna”** (Lombardy 2013)

100% nebbiolo valgella docg on steep terraces; 5th gen farmer; 65yo vines #8052 \$87

**Brandini Barolo La Morra** (Piemonte 2016) 100% nebbiolo

fr: fantastic yr; aromas plum, smoked meat, strawberry, sandlewood, camphor, earth & typical barolo cherry; JS94, WE93, WW93 #8080 \$89

**Carlo Giacosa Barbaresco Montefico** (Piemonte

2015,2017) cru barbaresco, 100% nebbiolo; typical barbaresco floral nose w/notes rose & spice; age makes it more earthy than the ovello #8101 \$91

**Carlo Giacosa Barbaresco Ovello** (Piemonte 2018) cru

barbaresco, 100% nebbiolo; rose petal, oak, leather, cherry, strawberry; WS91 #8102 \$91

**I Favati Taurasi “Terzotratto”** (Campania 2011) 100%

aglianico, varietal with 2600yr history & later favorite of the Romans; concentrated aromas raspberry, black cherry, anise, tar; palate berry, minerals, lt oak, vanilla; #8410 \$97

**Zenato Amarone della Valpolicella** (Veneto 2018) Corvina,

Rondinella, Oseleta, Croatina dried 4m; aged 3yr; black cherry, cassis, truffle, chocolate fudge; D96, JS95 (2017) #8970 \$104

**Alfio Mozzi Sforzato** (Lombardy 2013) 100% nebbiolo from

Sassella made appassimento like Amarone; vino raro e fantastico! #8021 \$112

**Moschioni Schioppettino Riserva** (Friuli 2013) varietal

w/800yr history, revived fr:70 vines; 12m barrique+48m botti +btl aging; partially dried grapes; nose brandied cherry, bk.berry, spicy note pepper, clove, cocoa, coffee; dense, unique, fantastic #8646 \$115

**Duclaux Côte-Rôtie (Syrah)** (Rhône 2019) small estate

producer; 97/3 Syrah/Viognier; black fruit, earth/forest floor #8210 \$118

**Sinegal Cabernet Sauvignon** (Napa 2017) 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 #8760 \$120

**Moschioni Pignolo** (Friuli 2012) PEEN-yo-lo; "fussy" in

Italian; revived fr:near extinction, Friuli's very tannic autochthonous red fr:Colli Orientali; aged 60m barrique & cask; plum jam, blueberry, bk cherry, hint of rosehip, violet; balsamic notes eucalyptus, tobacco leaf #8645 \$121

**Speri Amarone Sant'Urbano** (Veneto 2016,2017) aroma

dried fruit, 70/25/5 Corvina&Corvinone/Rondinella/ Molinara; volcanic soil; JS95, RP94, WE94, WS92 #8770 \$125

## Dessert Wine

**Cavino Deus Mavrodaphne** (Patras) red dessert wine; 70/30

Mavrodaphne/Black Corinth; dried fruit--plum, fig, raisin; W+S90 3oz/750mL \$4/\$29

**Barbadillo Pedro Ximénez** (Sherry) "PX/pedro heh-men-eh";

made w/dried grapes; aged oxidatively in solera; aromas plums, raisins, chocolate, fig; velvety & syrupy; WA96, WS92; #9060 3oz/750mL \$6/\$40

**Samos Anthemis** (Samos 2012) from the Greek island, Muscat de

Frontignan; raisin, fig, prune #9810 3oz/500mL \$10/\$36

**Weinhaus Friederich Beerenauslese** (Mosel 2001) *Ortega varietal (descendant of Riesling, Gewürztraminer); fantastic honeyed, apricoty dessert wine #9920* 3oz/375mL \$7/\$29

**Georg Albrecht Schneider Riesling Spätlese** (Mosel 2018) *7<sup>th</sup> gen grower; late harvest, sweet; flavor lemon curd, w/pepper, peach w/candied herb notes; finish of mint, cream, spice #3300* \$42

**Quinta de la Rosa Tawny Port** (Portugal) *lots of hazelnut, spice, chocolate; hint citrus peel, smoke; WS89 #9680* 3oz/500mL \$8/\$43

**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 Morrona Vin Santo del Chianti** (Tuscany 2013) *classic white dessert wine; nose of almonds, apricots; 50% Trebbiano +Malvasia Bianca+Colombana #9030* 3oz/500mL \$13/\$58

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

**Tsiakkas Commandaria** (Cyprus 2017) *Τσιακκάς Κομμαντάρια; legendary dessert wine made fr:raisined Xinisteri & Mavro & made since 800BC; rich & viscous; winner 1<sup>st</sup> documented European wine competition 1224AD; aged 3yr oak; aromas Bergamot, quince, honey, fig; 178g/L RS; 500mL* \$100