



WELCOME!

The Tangled Vine is a place created with the notion that wine wants a cozy home, sympathetic companions and delicious food to flourish and show its best. Isn't the same true for all of us?



ABOUT THE LIST

Wine lists, really good wine lists, are inventories of taste—authored by one for the pleasure of many. Reading one should be fun, like checking out someone's music collection. We've all done that, right? You look and sometimes admire what they've got, compare bands, or wonder how different their choices are from yours. There's no right or wrong; it's a matter of individual taste. It's a very personal experience which is not driven by critics, polls, or magazines. awaken forgotten memories, while others stimulate your senses and a few may even provoke you to dance the night away. Fine, there's room for all.

Now, look through that same prism at our wine list. It is a compilation of favorites, personal by definition, yet informed by a community of passionate and experienced tasters. In many instances, the wine establishment condones our choices; in a few cases, we gleefully buck the trends. No matter what, every single selection here is based on quality, which we measure by taste, balance, aroma, finish and value—though not always in that order.

Please peruse the notes, ask us questions, taste a couple of glasses, try our Trios, come back to something you've loved before or try something new. Our list is organized by grape variety, so it's easy to find your favorites or discover new opportunities. Above all, share the experience with your friends. In the end, if you find a wine that makes you think, feel or want to dance the night away, then I've done my job.

-Evan Spingarn, Wine Director



RULES WE LIVE (AND DRINK) BY

- Every wine on this list is here for a reason. Either it's got great taste, historical vineyards or honest winemaking to its name. Ideally all three.
- We are a European wine bar focusing on the old world and old vines, primarily from the famous wine producing regions of the Mediterranean.
- We concentrate on small grower-producers or vintners who practice organic, biodynamic and sustainable viticulture, resulting in natural, un-manipulated and, above all, DELICIOUS wines.
- Don't just drink what you know; drink what you don't.
- Wine without food is always a pleasure, but wine with great food is a sheer delight. Now, eat something, you look hungry.



SUSTAINABLE/ORGANIC/BIODYNAMIC

Better grapes make a better wine – naturally

Sustainable

Minimal use of pesticides, herbicides and chemical inputs. Natural yeasts (from the vineyard, not the laboratory) are used if possible. The sustainability of the vineyard is considered.

Organic

No herbicides or pesticides are used. Cover crops, all natural yeasts and minimal sulfites are the norm. (Note: "organic" does not mean "no sulfites"). The sustainability of the vineyard is paramount.

Biodynamic

A holistic and spiritual approach to viticulture based on a series of lectures delivered in the 1920s by the Austrian philosopher Rudolph Steiner. It is 100% organic, relying on homeopathic treatments in the vineyard and adherence to the lunar calendar for planting, harvesting, and cellar work. Famous French vigneron Nicolas Joly describes Biodynamics as "a way of helping vines catch the climate and soil in the wine."



BY THE GLASS

Sparkling



#100 CAVA BRUT NATURA German Gilabert NV (Spain/Penedes) Organic 10
 “Brut Natura” means NO sugar added, so this is basically as fresh, steely and bracing as cava gets. Sensational minerality! It partners with crudo, oysters and salty/spicy fare—like our signature potato chips.



#101 PROSECCO DI COLLI TREVIGIANI Bisson NV (Italy/Veneto) Sustainable 12
 Drier, creamier and more elegant Prosecco than any we know. The base for a bellini, the brunch champion, and a wine for all seasons.



#102 CHAMPAGNE BRUT Pierre Brigandat NV (France/Channes) Organic 19
 100% Pinot Noir. Full-flavored style from this tiny, one-man operation in the Aube at the southern limits of Champagne. Elegant, ripe and joyful bubbly!

White



#200 GRUNER VELTLINER "Windspiel" Fritsch 2008 (Austria/Donauland) Biodynamic 8
 The Veltliner is Austria’s great contribution to the world of wine grapes. Light and crisp with modest alcohol and little green apples all over. Think salads, cheeses and sipping.



#201 GAVI “Ca’ Adua” Fontanassa 2008 (Italy/Piemonte) Organic 10
 Our answer to Pinot Grigio. Hand-picked from organic vineyards and aged extensively on the lees. Bright and lemony. Great for veggies, oysters and salads.



#202 SAUVIGNON BLANC "Attitude" Pascal Jolivet 2007 (France/Loire) Organic 11
 This big name Sancerre vintner has created an organic offering worthy of his name. Bright and fruity, it’s a pitch-perfect aperitif and salad wine. Fans of New Zealand Sauvignon Blanc should definitely try this.



#203 GRECHETTO Cantine Chiorri 2008 (Italy/Umbria) Organic 11
 Our answer to Pinot Grigio. Crisp, floral and intricate white wine from the center of Italy. It’s naturally made by a father and daughter team; the juice that doesn’t end up in this bottle is sold to Paolo Bea for their cult white Santa Chiara.



#204 MUSCADET "Le Fils des Gras Mouton" Claude Branger 2008 (France/Loire) Sustainable 9
 Ah, the tragically under-rated Muscadet... Perfectly dry, unoaked, racy and precise, tastes like the sea. The classic oyster wine.

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- #205 SANCERRE** Karine Lauverjat 2008 (France/Loire) Sustainable 14
Benchmark expression of Sauvignon Blanc from vineyards two hours south of Paris. Enjoy its spare elegance with our oysters or salads.



- #206 GODELLO** Benaza 2008 (Spain/Monterrei) Sustainable 10
80% Godello blended with Dona Blanca and Treixadura, grapes indigenous to these gorgeous vineyards a stone's throw from Portugal's northern border. Creamy from long lees contact, apple-scented, mellow and smooth.



- #207 BOURGOGNE BLANC** "Chardonnay" Domaine Chavy-Martin 2007 (France/Burgundy) 14
Sustainable. Alain Chavy's tiny estate in Puligny-Montrachet has roots going back 200 years. His basic Chardonnay is ripe, pungent and saline, a transparent vehicle of the limestone soils in which it grows. There's very little oak and magnificent balance.



- #208 RIESLING** Medium-Dry "Maria Schneider" von Buhl 2006 (Germany/Pfalz) Organic 10
Named for the famous New York jazz composer/conductor. This is NOT a sweet wine, but a succulent, waxy, mineral-driven beauty from a rich vintage. Versatile with oysters, salumi and more!



- #209 RIESLING KABINETT** "Jean-Baptiste" Gunderloch 2008 (Germany/Rheinhesen) Sustainable 12
Quintessential Riesling Kabinett, the first quality level of fine German wine. Grown in unique, red slate vineyards near Frankfurt, you can smell the earth, sea and sky in this one. A touch of balancing sweetness makes it downright lovable wine!

Reserve White



- #210 SAVENNIÈRES** Chateau d'Epiré 2007 (France/Loire) Organic
The great, dry Chenin Blanc of France. Aged in old oak foudres and bottled unrefined and unfiltered—as pure as can be. Booming with apples and honey, full-bodied and rock solid. Young now, but still amazing to drink with scallops, salmon and even meat!



- #211 RIOJA BLANCO** "Gravonia" Lopez de Heredia 1999 (Spain/Rioja) Organic 18
100% Viura, aged 4 yrs in American oak and 6 more in bottle. One of the most traditional white wines in Spain—or the world. Deep golden-yellow in color; bready, salty and very rich, with raisinated fruit flavors and the finishing tannins add a refreshing lift.



- #212 RIESLING SPATLESE** "Saarburger Rausch" Zilliken 1992 (Germany/Saar) Sustainable 22
If you have never tasted a great, older German Riesling, this 18 yr old treasure might change your life forever. It's not about power and it's not about sweet or dry. It's about a cool spring day gently unfolding its blossoms and breezes in your mouth. Rare!!!

Rosé

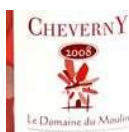


- #300 CÔTES DU RHONE ROSÉ** Domaine les Grands Bois Rose 2008 (France/Rhone) 8
Crafted by a husband-and-wife team from the Paris restaurant scene, who wanted to "get away from it all" and rehabilitate an old Rhone estate. Voila! Crisp, fruity, food-friendly rosé.

The Tangled Vine



Red



#400 CHEVERNY ROUGE Domaine du Moulin 2008 (France/Loire) Organic 11
50% Pinot Noir and 50% Gamay from one of the notable names of French natural winemaking. As lithe and lovely as you please, like a Beaujolais with a cooler attitude. Chill-able and beautiful.



#401 PINOT NOIR Friedrich Becker 2007 (Germany/Pfalz) Sustainable 13
From vineyards in both Alsace and the Rheinpfalz that were grandfathered into this estate after WWII. Discover German Spatburgunder (a.k.a. Pinot Noir)! It's light, savory, beautifully textured—and a little kinky.



#402 MERLOT Domaine de la Patience 2008 (France/Languedoc) Organic
From the Pont du Gard in southwest France, this is naturally made Merlot. Unspoofulated! Utterly easy to drink, with cherries and chocolate in attendance.

#403 CHIANTI COLLI SENESI Castello di Farnetella 2007 (Italy/Tuscany) Organic 11
92% Sangiovese, 8% Merlot, farmed organically. The second wine of Felsina, one of Tuscany's best names. Luscious and plummy, modern but soulful. Absolutely enjoyable for anyone, and a hit with white meats and pasta.



#404 BOURGOGNE HAUTES CÔTES DE BEAUNE Domaine Lucien Jacob 2007 15
(France/Burgundy) Sustainable. The joyous side of Burgundy! This wine made us smile and roll our eyes with pleasure. It's berries and cloves, rocks and pomegranates and utter happiness.



#405 REFOSCO "Pedunculo Rosso" Castello di Porcia 2007 (Italy/Friuli) Sustainable 10
A vigorous red with bold, plummy fruit and juicy mouthfeel. The favorite wine of Augustus Caesar's wife Livia (and she murdered him, so this is NOT a wine for wimps!) A brilliant crostini partner.



#406 SYRAH Domaine Bassac 2008 (France/Cotes de Thongue) Organic 8
A rich, rustic treat, incredible for its modest price. A country red for city sophisticates. Think salumi, mushrooms, and other earthy feeds.



#407 CÔTES DU RHONE VILLAGES Domaine La Montagnette 2008 (France/Southern Rhone) 10
Sustainable. 70% Grenache, 20% Syrah and a 10% mix of Carignan and Mourvedre. Made at a high-quality, organic-oriented co-op. Ripe and classy with lots of blackberries and stone.



#408 GARNACHA "Viñas Viejas" Bielsa 2008 (Spain/Campo de Borja) Organic 8
Importer José Pastor marveled at this vineyard of organic, 35-year-old Grenache destined for some anonymous co-op wine and said "Not anymore, it isn't!" This is a juicy, lively, foodie's wine. No oak, huge fruit, all pleasure.



#409 DOLCETTO DI DOGLIANI Marciano Abbona "San Luigi" 2008 (Italy/Piemonte) Organic 12
Mara Abbona inherited 100 years of family winemaking, and continues the craft of producing bold, floral, plump, purple Dolcetto—the kind they talk about when they say "prick a Piemontese and he will bleed Dolcetto." Pizza and pasta.



#410 BANDOL "Revolution" Tour du Bon 2006 (France/Provence) Sustainable 14
Mourvedre, Grenache, Cinsault. Agnes Henry took over this estate from her parents in 1990, and hired rock-star organic Loire producer Thierry Puzelat as winemaker. For lovers of full-bodied, sun-roasted, dark, dangerous French wines.

Reserve Red



#411 ST AUBIN ROUGE 1er CRU "Derriere-La-Tour" Domaine Jean-Claude Bachelet 2007 20
(France/Burgundy) Sustainable. Very "adult" Burgundy with finesse and class. Succulent red fruit lies beneath aromas of rain-washed pebbles. Oak is used sparingly here; so is sulfur. The result is pure, terroir-driven, distinctive Pinot Noir.



#412 RIOJA RESERVA Senorio de P. Pecina 2000 (Spain/Rioja) Organic 22
Made by the vineyard manager for 20 years at La Rioja Alta, this is old school, totally traditional Rioja, aged for 3 years in used American and French oak casks. Silken and fine with the classic cigar / spicebox nose you want on a mature Rioja. For roasted meats and cheeses.



#413 BAROLO Monchiero 2003 (Italy/Piemonte) 25
Nebbiolo has been grown on this land in Montanello since the 1200's. The Monchieros took it over in 1954, and remain one of the last wineries in Barolo to make wine in the traditional manner (long maceration, no new oak). This is rich, layered, classic Barolo, made generous by the hot 2003 vintage.

TRIOS

In the spirit of exploration, we offer you a variety of different wine trios, grouped for comparison between grapes, regions, or winemaking styles. Each glass is a 2oz serving, for a total of 6oz of wine in each flight. All of the trios come with optional food pairings, a traditional service found in European cafés.

SHERRY Trio

Served with crostini \$20 Wines Only \$15

- 4000 SHERRY MANZANILLA "San Leon Clasica" Herederos De Argueso (Spain/Xeres)
- 4005 MONTILLA-MORILES AMONTILLADO Perez Barquero (Spain/Montilla-Moriles)
- 4003 SHERRY OLOROSO Dios Baco (Spain/Xeres)

RIESLING Trio

Served with scallops \$25 Wines Only \$15

- 208 RIESLING MEDIUM-DRY "Maria Schneider" von Buhl 2006 (Germany/Pfalz)
- 209 RIESLING KABINETT "Jean-Baptiste" Gunderloch 2008 (Germany/Rheinhessen)
- 212 RIESLING SPATLESE "Saarburger Rausch" Zilliken 1992 (Germany/Saar)

ITALIAN Trio

Served with meatballs \$26 Wines Only \$16

- 403 CHIANTI COLLI SENESI Castello di Farnetella 2007 (Italy/Tuscany)
- 409 DOLCETTO DI DOGLIANI Marciano Abbona "San Luigi" 2008 (Italy/Piedmont)
- 413 BAROLO Monchiero 2003 (Italy/Piedmont)

PINOT Trio

Served with mushrooms \$27 Wines Only \$17

- 401 PINOT NOIR Friedrich Becker 2007 (Germany/Pfalz)
- 404 BOURGOGNE HAUTES CÔTES DE BEAUNE Lucien Jacob 2007 (France/Burgundy)
- 411 ST AUBIN ROUGE 1er CRU "Derriere-La-Tour" Domaine Jean-Claude Bachelet 2007 (France/Burgundy)

OYSTER Trio

Served with oysters \$28 Wines Only \$18

- 100 CAVA BRUT NATURA German Gilabert NV (Spain/Penedes)
- 200 GRUNER VELTLINER "Windspiel" Fritsch 2008 (Austria/Donauland)
- 204 MUSCADET "Le Fils des Gras Mouton" Claude Branger 2008 (France/Loire)

DELUXE Trio

Served with steak \$32 Wines Only \$22

- 412 RIOJA RESERVA Senioro de P. Pecina 2000 (Spain/Rioja)
- 413 BAROLO Monchiero 2003 (Italy/Piedmont)
- 411 ST AUBIN ROUGE 1er CRU "Derriere-La-Tour" Domaine Jean-Claude Bachelet 2007 (France/Burgundy)



EVAN'S FAVORITES

It's a big list. If you would like some help making your selection from the 160+ bottles that we offer, our sommelier Evan Spingarn—author, educator, and notorious Riesling propagandist—has culled his top ten (or so) favorite selections by the bottle. Each is a winning combination of value for the dollar, intellectual excitement, and essential deliciousness. You can't go wrong with these.

WHITE

1107	RIESLING KABINETT "Armand" Von Buhl 2008 (Germany/Pfalz)	50
1503	CHABLIS "Terroirs de Chablis" Patrick Piuze 2008 (France/Chablis)	56
1706	MULLER-THURGAU "Feldmarschal" Tiefenbrunner 2008 (Italy/Alto Adige)	70
1510	MEURSAULT "Cuveée Tete de Murger" Domaine Patrick Javillier 2006 (France/Burgundy)	135

RED

2300	GARNACHA "Viñas Viejas" Bielsa 2008 (Spain/Campo de Borja)	32
2804	GRAVES Chateau Picque Caillou 2006 (France/Bordeaux)	65
2504	RIOJA RESERVA Senioro de P. Pecina 2000 (Spain/Rioja)	88
2205	BARBARESCO "Paje" Roagna 2000 (Italy/Piedmont)	115
2405	CORNAS "Renaissance" August Clape 2007 (France/Northern Rhone)	120
2613	Clos des Lambrays Grand Cru Domaine des Lambrays 2007 (France/Burgundy)	220

BEFORE/AFTER DINNER

4005	MONTILLA-MORILES AMONTILLADO Perez Barquero (Spain/Montilla-Moriles)	9/glass
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BY THE BOTTLE

SPARKLING

- O CAVA BRUT NATURA German Gilabert NV (Spain/Penedes) 10/40
1000 "Brut Natura" means no sugar added, so this is basically as fresh, steely and bracing as cava gets.
SPARKLING MOSCATEL NV Musva (Spain/Valencia) 40
1001 A frothy, peachy, low alcohol confection before a meal, afterwards, or for brunch.
S PROSECCO DI COLLI TREVIGIANI Bisson NV (Italy/Veneto) 48
1002 Superlative Prosecco for its elegance, extremely dry character and fine bead.
S SPUMANTE ROSATO "Col Rosé" Spagnol NV (Italy/Veneto) 50
1003 Dry, effervescent rosé with abundant strawberry scents and a joyful demeanor.

CHAMPAGNE

- O CHAMPAGNE BRUT Pierre Brigandat NV (France/Channes) 19/76
1004 Almost entirely Pinot Noir. Full-flavored true Champagne with gorgeous, creamy character. Abundantly ripe and joyful bubbly—naturally!
O CHAMPAGNE BRUT BLANC DE BLANCS "7 Crus" Agrapart et Fils NV (France/Avize) 85
1005 100% Chardonnay. Low dosage. Precise, energetic and exquisitely dry grower style.
O CHAMPAGNE BRUT BLANC DE BLANCS GRAND CRU Guy Larmandier (France/Cramant) 750ml 110
1006 (France/Cramant) 100% Chardonnay. Low dosage. One of the world's most elegant Champagnes 375ml 60
1007 toasty yet full of vitality. The house favorite.
CHAMPAGNE BRUT RESERVE Pol Roger 1999 (France/Epernay) 175
1008 60% Pinot Noir, 40% Chardonnay. 150 years of greatness from one family! A mature vintage.

ROSÉ

- S CÔTES DU RHÔNE ROSÉ Domaine Les Grands Bois Rosé 2008 (France/Rhone) 32
1050 Grenache and Syrah. Like a promise of spring in the dark, dreary winter.



DRY RIESLING

O	RIESLING MEDIUM-DRY "Maria Schneider" von Buhl 2006 (Germany/Pfalz)	40
1100	A must-try, especially if you think all Rieslings are "sweet." Smooth, peachy and ultra fine.	
S	RIESLING MEDIUM-DRY Fritz Haag 2008 (Germany/Mosel)	52
1101	A glass of polished stones and fresh, zingy apples from this "blue chip" property.	
B	RIESLING TROCKEN Wittman 2007 (Germany/Rheinhessen)	60
1102	Powerhouse white, complex with apricots creeping into the finish.	
O	RIESLING "Andlau" Marc Kreydenweiss 2007 (France/Alsace)	72
1103	Waxy, apple-y, mouthfilling satisfaction, sprinkled with sea salts and sunshine.	
	RIESLING SMARAGD "Hollerin" Prager 2006 (Austria/Wachau)	95
1104	From one of the "big four" in Austria. Smaragd is a higher ripeness level (akin to German Spatlese). A full-bodied dry white, yet acidity holds it gracefully aloft. Peppery and honeyed, capped with a mineral finish.	

FRUITY & SWEET RIESLING

S	RIESLING KABINETT "Brauneberger" Fritz Haag 2008 (Germany/Mosel)	375ml 40
1105	The perfect start to a meal, or a low-alcohol food partner. Fruity, floral, just lightly sweet and appetizing.	
S	RIESLING KABINETT "Jean-Baptiste" Gunderloch 2008 (Germany/Rheinhessen)	12/48
1106	Stony elegance with less sweetness than most Kabinetts and an earthy undertone. Great food wine.	
O	RIESLING KABINETT "Armand" Von Buhl 2008 (Germany/Pfalz)	50
1107	Wow! Best vintage ever for this. A high wire act of sugar, acidity, fruit and sheer audacity.	
S	RIESLING KABINETT "Saarburger Rausch" Zilliken 2001 (Germany/Saar)	65
1108	A chance to taste mature Riesling from a great year. Hauntingly delicate and slatey.	
S	RIESLING SPATLESE "Bockenaur Felseneck" Schaefer-Frohlich 2008 (Germany/Nahe)	85
1109	Winemaker of the Year in Gault-Millau! A sexy, zaftig concoction of tangerines and slate. Powerful.	
S	RIESLING SPATLESE "Saarburger Rausch" Zilliken 1992 (Germany/Saar)	88
1110	Guilty pleasure for Riesling freaks (like ourselves). Marked by the petrol scent common in these wines, with elements of lemon verbena and orchards full of apples. A rarity, cellared at the estate.	

GRUNER VELTLINER & GEMISCHTER-SATZ

B	GRUNER VELTLINER "Windspiel" Fritsch 2008 (Austria/Donauland)	8/32
1200	A crispy critter, zipping through the palate, waking you up for...dinner?...dancing...?	
B	GRUNER VELTLINER "Bruch" Christ 2008 (Austria/Vienna)	48
1201	Sultry and rich for Gruner, with terrific staying power. New in the U.S. and very exciting.	
B	GEMISCHTER-SATZ Rotes Haus 2008 (Austria/Vienna)	57
1202	A zesty field blend of Gruner Veltliner, Riesling, Pinot Blanc and Traminer, grown within the city limits of Vienna. Great for light fish or any of the late string quartets.	
	GRUNER VELTLINER FEDERSPIEL Rudi Pichler 2007 (Austria/Wachau)	80
1203	Powerful Veltliner from a fine vintage. Smell the white pepper, limes and pure stone.	

SAUVIGNON BLANC

O	SAUVIGNON BLANC "Attitude" Pascal Jolivet 2007 (France/Loire)	44
1301	Jolivet's dip in the organic pool. A strong citrus theme, grassy finish, and easy-to-like style.	
	GRAVES BLANC Chateau Gravelle Lacoste 2008 (France/Bordeaux)	50
1302	A large percentage of Semillon in the blend lends honeyed, flowery, alluring flavors propelled by the Sauvignon's "zing." Lots of forward fruit in this vintage, and just 12% alcohol.	
S	SANCERRE Karine Lauverjat 2008 (France/Loire)	56
1303	The classic. Snappy with pure minerality and a predilection for oysters.	
S	SANCERRE "Le Chene" Lucien Crochet 2007 (France/Loire)	750ml 65
1304	Small-production, artisanal effort; darker flavors and stony elegance. Steakfish.	375ml 40
1305		

CHENIN BLANC

S	ANJOU BLANC Chateau Soucherie 2008 (France/Loire)	38
1400	Waxy textured, unapologetically earthy and scented with apples and citron.	
O	VOUVRAY "Cuvée Tradition" Francois Pinon 2008 (France/Loire)	49
1401	Demi-Sec (moderately sweet) style. Floral, fruity and elegant with a creamy sensuousness.	
B	JASNIÈRES SEC "Les Rosiers" Domaine de Bellevière 2007 (France/Loire)	59
1402	Geek wine. 50 year old Chenin from flint soils at the northern limit of the Touraine. Eye-watering.	
O	SAVENNIÈRES Chateau d'Epiré 2007 (France/Loire)	64
1403	Sophisticated, vital, lightly honeyed, terroir-driven, magnificent Chenin. Adults only.	



CHARDONNAY

	MACON-CHARNAY "Franclieu" Jean Manciaat 2007 (France/Burgundy)	45
1500	Textbook Macon, with its light, flowery personality and understated character. An aperitif.	
	MORILLON "Steirische Klassik" Neumeister 2008 (Austria/Styria)	52
1501	The Austrian name for Chardonnay. We had to have it. Now you have to try it. Stony, rich and exciting. Would pair nicely with salmon, risotto, creamy dishes and potatoes.	
S	BOURGOGNE BLANC Domaine Chavy-Martin 2007 (France/Burgundy)	56
208	Ripe, pungent and saline, a transparent vehicle of the limestone soils in which it was born.	
O	CHABLIS "Terroirs de Chablis" Patrick Piuze 2008 (France/Chablis)	56
1502	This guy is the next superstar in Chablis, with vineyards in the best sites. Hand-harvested, fermented and aged in steel. Ferocious in the nose, lemony and ebullient. Exciting to drink.	
O	BOURGOGNE BLANC VEZELAY Domaine La Cadette 2007 (France/Burgundy)	60
1503	Essence of minerals. A tiny production wine from Kimmeridgian soils. A bit of a cult wine.	
O	POUILLY-VINZELLES 2007 "La Soufrandière" Bret Brothers 2007 (France/Burgundy)	75
1504	A beautiful, minimalist exercise in hand-crafted Chardonnay. Behaves like a 1er Cru Chablis.	
S	BEAUNE 1er CRU "Greves" Jean-Marc Morey 2004 (France/Burgundy)	82
1506	Splendid, heady white burgundy full of nut oils, oak spices and shimmering sylvan depths. Perfectly mature and ready for mushrooms and strong cheeses.	
S	POUILLY-FUISSE Domaine Ferret 2005 (France/Burgundy)	90
1505	Generally considered the best P-F made. Its silkiness is alluring, then those biscuit-y aromatics, rich yellow fruits and gorgeous length and balance clinch the deal.	
	PULIGNY-MONTRACHET Domaine Chavy-Martin 2007 (France/Burgundy)	100
1506	The authoritative hand of Puligny with less oak than most and a pinpoint finish.	
O	CHASSAGNE-MONTRACHET Domaine Fontaine-Gagnard 2007 (France/Burgundy)	110
1507	Lavish, creamy, barrel-aged and drinking now. From a consistently excellent estate.	
S	MEURSAULT "Cuvee Tete de Murger" Domaine Patrick Javillier 2006 (France/Burgundy)	135
1508	Insider's wine. A unique combination of two Meursault vineyards. Elegant and cerebral.	
O	MEURSAULT 1er CRU "Les Perrieres" Vincent Dancer 2007 (France/Burgundy)	195
1509	From "the stones," and tastes like it. Very solid, very refreshing in the mouth, but needs breathing and some food. Made for the truffle risotto or squid ink pasta—also a rich pairing for strong tangy cheeses.	

ITALIAN WHITE

- O** GAVI Ca' Adua 2008 (Italy/Piedmont) 39
1600 Hand-picked from organic vineyards and aged extensively on the lees. Crisp, rich and lemony.
PINOT GRIGIO Tiefenbrunner 2008 (Italy/Alto Adige) 40
1601 If you're gonna have one, have a great one. Old estate, mountain vineyards, pristine taste.
- S** VALLÉE d' AOSTE BLANC Morgex et de la Salle 2008 (Italy/Val d' Aoste) 44
1602 Crazy Alpine specialty for those who insist on the driest white wines on earth.
SOAVE CLASSICO Prá 2008 (Italy/Veneto) 44
1603 Suave, indeed! Straw and apple notes in a forthright style. The right style for creamy dishes.
- O** GRECHETTO Cantine Chiorri 2008 (Italy/Umbria) 44
1604 The ultimate cocktail white, beautifully rendered, crisp, clean, floral and friendly.
- S** VERMENTINO "Vignaerta" Bisson 2007 (Italy/Liguria) 50
1605 Fisherman's friend. Licorice-scented, citrusy, rich in the mouth with a pleasing bitter snap.
TOCAI FRIULANO Schioppetto 2008 (Italy/Friuli) 65
1606 Big, hairy white for serious Italophiles. Fears no fish—a miracle with the squid ink pasta!



WHITE EXOTICA

- S** MUSCADET "Le Fils des Gras Mouton" Claude Branger 2008 (France/Loire) 9/36
 1700 The classic oyster white; also for salads, flaky fish and sipping solo. Precise and bone-dry.
- S** GODELLO Benaza 2008 (Spain/Monterrei) 10/40
 1701 80% Godello, with some Dona Blanca and Treixadura. Creamy, apple-scented and smooth.
 ALVARINHO Auratus 2008 (Portugal/Vinho Verde) 40
 1702 The Portuguese version of Albarino (leave it to us to find the weirder-but-tastier versions of things). A soft, fruity, ultra-fragrant favorite for seafood of all sorts.
- O** COUR-CHEVERNY Francois Cazin 2008 (France/Loire) 43
 1703 Grapefruity and fiercely dry, like Vouvray Sec on speed. A total geek wine; people who drink this all seem to have each other's phone number.
- S** MUSKATELLER Friedrich Becker 2008 (Germany/Pfalz) 65
 1704 Conceivably the most delicious wine on this list. Fritz calls it his "barbecue wine" and doesn't really sell it. We begged and got 60 bottles. Sweet, flowery, drool-inducing joy juice.
- B** GEWURZTRAMINER Domaine Ostertag 2008 (France/Alsace) 70
 1705 Technically dry, but so fragrant and slam-packed with fruit, the sweet/dry dichotomy is meaningless. Roses, pear drops and incense all over.
- B** JURANCON SEC Domaine de Souch 2008 (France/Languedoc) 72
 1706 Yvonne Hegoburo's rare and masterful cult white from indigenous Petit Manseng and Gros Manseng. Assertive in all aspects; briny, squirting with limes and grapefruit. So exciting with oysters—or any seafood.
- O** RIOJA BLANCO "Gravonia" Lopez de Heredia 1999 (Spain/Rioja) 18/72
 1707 100% Viura, aged 4 years in American oak and 6 more in bottle. One of the most traditional white wines in Spain—or the world. Deep golden-yellow in color; bready, salty and very rich, with raisinated fruit flavors and a refreshing bitterness. For cheeses and great with poussin.
- B** PINOT BLANC GROSSES GEWÄCHS "Im Sonnenschein" Rebholz 2007 (Germany/Pfalz) 95
 1708 Grand Cru Pinot Blanc (a.k.a. Weissburgunder) from limestone soils. Its intense mineral nose is succeeded by an explosive palate of exotic flowers, fruits—all locked in a dry style. Simply stunning.

ORANGE WINE

- B** SAVAGNIN Domaine Andre et Mireille Tissot 2002 (France/Jura) 65
 1800 Aged on its lees. Yellow-colored, nutty and mildly oxidative, as these wines traditionally are. Some licorice notes and beeswax, as well as other intriguing flavors. Fascinating stuff—but unusual.
- CÔTES DE JURA Domaine Macle 2005 (France/Jura) 75
 1801 Aged on its lees. Oxidative but vividly energetic and expansive. Lots of lemon oil, white asparagus and barn aromas like fresh hay, all propped up by strong, salty minerality. Long-g-g-g. Not for everyone. Tread lightly.
- O** RIBOLLA GIALLA Radikon 2004 (Italy/Friuli) 500ml 95
 1802 Aged on its lees, and clearly oxidative in style, like a sherry. The granddaddy of all orange wines. Ask your server about this.

GAMAY

- B** BEAUJOLAIS-VILLAGES "Celebration" Evening Land 2008 (France/Beaujolais) 40
 2000 A French-American collaboration under the direction of Burgundy superstar Dominique Lafon. A+ Beaujolais with gorgeous cherry fruit, sensational length and flawless pedigree.

O	CHEVERNY ROUGE Domaine du Moulin 2008 (France/Loire)	44
2001	50% Gamay and 50% Pinot Noir. Heartbreakingly pretty, refreshing, chillable red.	
O	BEAUJOLAIS CRU MOULIN À VENT “Domaine Grand Moulin” Barbet 2006 (France/Beaujolais)	50
2002	Dry, muscular style of Beaujolais that the Lyonnais enjoy with charcuterie and steak frites.	
B	BEAUJOLAIS CRU MORGON Marcel Lapiere 2007 (France/Beaujolais)	750ml 55
2003	Our favorite of Kermit Lynch’s “Gang of Four.” Why? Insanely delicious fruit, that’s why.	375ml 35
2004	This is the red wine of choice for omelets, sandwiches, and our signature pork montaditos.	
O	BEAUJOLAIS CRU FLEURIE Domaine des Vissoux 2007 (France/Beaujolais)	60
2005	Slurpy, sensational Beaujolais. Saturated in color and deeply aromatic with flowers and berries.	

SANGIOVESE

O	CHIANTI COLLI SENESI Castello di Farnetella 2007 (Italy/Tuscany)	44
2101	From the largest, southern-most part of Chianti. Fat, cherry-ish, gulpable style.	
	ROSSO DI MONTEPULCIANO Le Berne 2006 (Italy/Tuscany)	50
2102	Small farmhouse production. Very dry and elegant, with superlative length—a wine that grows in the glass. Delicious with veal meatballs or crostini.	
	ROSSO DI MONTALCINO Altesino 2007 (Italy/Tuscany)	59
2103	Baby Brunello, as they call it. Less oaky and less tannic, certainly. Top class red sauce wine.	
O	CHIANTI CLASSICO RISERVA Castellare 2005 (Italy/Tuscany)	75
2104	The famous “bird label.” Grown in limestone vineyards 1200feet above sea level, and aged 2years in barrique. Extracted and generous, but not overbuilt, so it drinks surprisingly well now.	
O	BRUNELLO DI MONTALCINO Le Chiuse 2004 (Italy/Tuscany)	95
2105	The sensuous side of Brunello, and a bit more modern tasting, with elaborate fruit and bold flavors, spanning from cherry to cocoa to sweet pipe tobacco. Steaks and lamb excel with it.	
S	BRUNELLO DI MONTALCINO RISERVA “Vigna Pianrosso” Ciacci Piccolomini 2004	130
2106	(Italy/Tuscany) A deep, seductive, single-vineyard Brunello from 17th century cellars. Steak spoken here.	



NEBBIOLO

- CAREMA Produttori di Carema 2005 (Italy/Piemonte) 52
- 2200 Limpid and orange-hued, tea-like, bewitchingly floral; juicy enough to demand food, ideally risotto.
- VALTELLINA SUPERIORE "Quadrio" Nino Negri 2007 (Italy/Lombardy) 55
- 2201 One-of-a-kind Nebbiolo from Alpine grapes, dried on straw mats to concentrate them. Slurpy, full-flavored and delicious. This is the textbook producer.
- O NEBBIOLO LANGHE "Surisjvan" Icardi 2006 (Italy/Piemonte) 62
- 2202 Smooth and supple for Nebbiolo. Modern style (some French oak) and generous fruit. Over-delivers with our veal meatballs and lamb shoulder.
- S BARBARESCO "Vigneto Loreto" DeForville 2007 (Italy/Piemonte) 70
- 2203 High-toned version of Nebbiolo, with serious acidity but gentle tannins. Drinkable young, and very food-friendly. Think mushrooms, white meats, red sauces and salumi.
- BAROLO Monchiero 2003 (Italy/Piemonte) 25/100
- 2204 An ancient site making great wine for centuries. The 2003 is a plush, phenomenally enjoyable release full of wood-spice, orange peel and earthy scents.
- O BARBARESCO "Paje" Roagna 2000 (Italy/Piemonte) 115
- 2205 Totally old school, single vineyard, endlessly aromatic and muscular. Entering maturity.
- BAROLO "Classico Riserva" Giacomo Borgogno 2001 (Italy/Piemonte) 120
- 2206 Contrarian and crusty, est. 1761 and seemingly unchanged since then. The 2001 is blended from Liste, Cannubi, San Pietro and Brunate vineyards in the township of Barolo itself. Complicated flowers and dried berries abound—as do the tannins, which will evolve for decades.
- S BARBARESCO RISERVA "Rabaja" Giuseppe Cortese 1999 (Italy/Piemonte) 125
- 2207 Sourced from one of the best vineyards in Barbaresco and vinified in a "hands off" approach that leaves a pure, magical wine in the glass. Lots of cinnamon spice and soft, powdery tannins.
- S BAROLO "Monprivato" Giuseppe Mascarello 2004 (Italy/Piemonte) 210
- 2208 Est. 1881. A grand cru vineyard by anyone's reckoning, the Monprivato in the village of Castiglione Falletto breeds a generous, dramatic Barolo, which the winery treats traditionally with a very long fermentation and 3 years rest in old Slavonian oak. Supremely powerful wine.

GRENACHE, CARIGNAN, MOURVEDRE & RHÔNE BLENDS

- O** GARNACHA "Viñas Viejas" Bielsa 2008 (Spain/Campo de Borja) 32
2300 Unoaked, super-juicy, vivid, delicious wine from 35-year- old vines. A huge crowd-pleaser.
- O** MONASTRELL "Cono 4" Primitivo Quiles 2003 (Spain/Alicante) 35
2301 100% Mourvedre. Ultra-traditional. Wild, vermouth-like nose and sun-baked character.
- O** CAIRANNE Domaine Catherine La Goeuil 2007 (France/Southern Rhone) 39
2302 Insider's wine for organic wine drinkers. Subtle and complex. We could only get a little.
- S** CÔTES DU RHÔNE VILLAGES Domaine La Montagnette 2008 (France/Southern Rhone) 40
2303 Made at a quality-driven co-op in Estezargues. Bold, full of fruit, dusted with stone, Very fine.
- S** ST CHINIAN "Les Travers de Marceau" Domaine Rimbart 2007 (France/Languedoc) 40
2304 Carignan, Syrah fermented with native yeasts and no oak. Easy-drinking and polished.
- S** LIRAC Domaine Pelaquié 2008 (France/Southern Rhone) 49
2305 Mourvedre and Syrah, grown in a sun-bleached riverbed by the toweringly tall yet taciturn gentleman-farmer Luc Pelaquié. Great, satisfying, purple teeth-stainer!
- O** PRIORAT Viños de Terrunos Mas Negre 2006 (Spain/Priorat) 52
2306 Carignan, Grenache. Intro to Priorat 101, full of juicy wild strawberries and sweet barbecue smoke.
- S** BANDOL "Revolution" Tour du Bon 2006 (France/Provence) 56
2307 Mourvedre, Grenache, Cinsault. Dark, luscious wine with a sun-warmed personality.
- S** GIGONDAS Domaine Les Pallieres 2006 (France/Southern Rhone) 65
2308 Established in the region since the 15th century, now in the hands of the owners at Vieux Télégraphe. Very naturally made, layered with sweet, dark fruit and roasted herbs.
- B** CHATEAUNEUF-DU-PAPE Domaine de Villeneuve 2006 (France/Rhone) 100
2309 Tiny production wine from 30 to 100 year old vines and very little oak, none new. The wine is supple and understated, in some ways more Burgundian than Rhone-like—except for that telltale leather and kirsch-like fruit that slowly drips into the wine's dark core.



SYRAH

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|------|--|-----|
| O | SYRAH Domaine Bassac 2008 (France/Cotes de Thongue) | 32 |
| 2400 | A rich, rustic treat, a country wine for city sophisticates. Think charcuterie, cheeses and mushrooms. | |
| | CROZES-HERMITAGE 7 Chemins 2007 (France/Northern Rhone) | 55 |
| 2401 | The smokiest Syrah around, with gorgeous depth and firm, fresh character. Great sausage red! | |
| | ST JOSEPH Domaine Faury 2007 (France/Northern Rhone) | 68 |
| 2402 | A bit like Chave's "Offerus" with ample red cherry fruit and a gliding, sliding feeling. Cool ferrous streak beneath. Excellent with duck and any sweet or gamey meat like lamb shank. | |
| | CORNAS Nicolas Serette 2007 (France/Northern Rhone) | 85 |
| 2403 | If there is such a thing as "subtlety" in Cornas, it is found here. A lovely, intricate wine with boxy, mineral-inflected character and ripeness lurking underneath. | |
| S | CÔTE RÔTIE Patrick Jasmin 2004 (France/Northern Rhone) | 135 |
| 2404 | A great traditionalist working with an under-rated vintage. Starts tight, then expands in the glass into something peppery, floral and fascinating. Needs time and hearty food. | |
| | CORNAS "Renaissance" August Clape 2007 (France/Northern Rhone) | 120 |
| 2405 | "The master of Cornas". Inky purple and rock solid, full of black fruit, figs and damp earth. You'd better like BIG REDS for this one. The hanger steak is a fine choice. | |

TEMPRANILLO

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|------|---|----|
| S | RIOJA Gaston Zuazo 2007 (Spain/Rioja) | 36 |
| 2500 | Saturated in color, plump, fruity and fun to drink. Perfect with our pork "sliders." | |
| | RIBERA DEL DUERO JC Vizcarra 2007 (Spain/Ribera del Duero) | 55 |
| 2501 | Full, dark and well-paneled with French and American oak. Hand-crafted by Juan Carlos Viscarra, one of the true pioneers of small-production "garage" winemaking in Ribera del Duero. | |
| O | RIOJA RESERVA "Tondonia" Lopez de Heredia 2000 (Spain/Rioja) | 75 |
| 2502 | A cult-status, ultra-traditional estate making wine in an almost baroque style. Warmly spicy with strong old barrel influence, dried fruit all over and astonishing complexity. | |
| O | RIOJA RESERVA Senorio de P. Pecina 2000 (Spain/Rioja) | 88 |
| 2503 | A modern winery using traditional techniques to exciting effect. Spicy and silken, with the classic cigar and spicebox nose you want on a mature Rioja. Roasted meats and strong cheeses. | |
| O | Rioja Gran Reserva Senorio de P. Pecina 1998 (Spain/Rioja) | 95 |
| 2504 | A dizzyingly complex array of dried cherries, nuts, minerals and cigar wrapper. Gentler than the Reserva, a sort of grande dame, that requires careful attention and a little jamon or aged cheese. | |

PINOTS & BURGUNDIES

S	BOURGOGNE ROUGE Domaine Jean-Claude Bachelet 2007 (France/Burgundy)	44
2600	Lithe, savory, delicious Pinot for washing down vegetables, fish and poussin.	
S	PINOT NOIR Friedrich Becker 2007 (Pfalz/Germany)	52
2601	A hot property right now—Becker is being called the greatest Pinot Noir maker in Germany. Fresh, cherry-ish and Burgundian in style. Terrific with any of our crostini or the beet salad.	
O	PINOT MEUNIER "Le Rouge Est Mis" Thierry Puzelat 2008 (France/Loire)	57
2602	Champagne grape grown illegally in Touraine by this rock star of the organic movement. Dusty, cranberry palate, a texture like spun silk and a mere 12% alcohol. Few-to-no sulfites.	
S	BOURGOGNE HAUTES CÔTES DE BEAUNE Domaine Lucien Jacob 2007 (France/Burgundy)	60
2603	Thoroughly ravishing. It's berries and cloves and rocks and pomegranates and happiness.	
S	SAVIGNY-LES-BEAUNE Domaine Rollin 2005 (France/Burgundy)	62
2604	Chocolately, clovey and sensuous with good grip in the finish. Beef/lamb wine. And light-to-medium-bodied with a berryish theme. Promising fish red.	
	GIVRY 1er CRU "Clos St. Pierre" Baron Thenard Givry 2005 (France/Burgundy)	70
2605	A textbook lesson in terroir. Basket-pressed, ancient barrels, dirt floors. The real deal.	
S	ST AUBIN ROUGE 1er CRU "Derriere-La-Tour" Domaine Jean-Claude Bachelet 2007	20/80
2606	(France/Burgundy) Very "adult" Burgundy with finesse and class. Succulent red fruit lies beneath aromas of wet pebbles. Oak is used sparingly here; so is sulfur. Pure, terroir-driven Pinot.	
B	PERNAND-VERGELESSES 1er CRU "Iles de Vergelesses" Domaine Chandon de Briailles 2001	95
2607	(France/Burgundy) The dominant estate in this appellation, which lies adjacent to Corton. One of the most graceful Burgundies, deceptively pale in color with lingering fruit and a quiet strength. No new oak.	
B	VOLNAY "Vendange Sélectionné" Domaine Michel Lafarge 2007 (France/Burgundy)	105
2608	Renowned name in Volnay, crafting especially effusive wines—lots of fruit, lots of earth, lots of everything, really. A superb intro to the upper echelon of Burgundy.	
S	GEVREY-CHAMBERTIN "Cuvée Bertin" Lignier-Michelot 2007 (France/Burgundy)	110
2609	Smoky, almost camphory in the nose, with great musculature and ripe, beautiful fruit. This is one of those situations where we all know the wine is young, but we're drinking it anyway.	
O	MOREY-ST-DENIS 1er CRU "Les Chaffots" Michel Magnien 2006 (France/Burgundy)	120
2610	Gamey, sweet, vibrant, sauvage. Maybe not as deep as the 2005, but a LOT readier to drink. Few Burgundies are as outright hedonistic as the wines of this estate.	
B	CORTON-BRESSANDES Grand Cru Domaine Chandon de Briailles 2006 (France/Burgundy)	140
2611	Claude de Nicolay's ultra-natural, exquisitely balanced Corton from her best parcel. No new oak, no manipulation. An amazing Asian spice nose and lasting, clearly delineated flavors.	
	CLOS DES LAMBRAYS Grand Cru Domaine des Lambrays 2007 (France/Burgundy)	220
2612	A full-bodied, fabulously spiced, legendary wine so well-regarded that it's walled vineyard in Morey-St-Denis is granted its own appellation (a la Clos Vougeot).	
	GEVREY LAVAUX-ST-JACQUES Bernard Dugat-Py 2007 (France/Burgundy)	360
2613	Inarguably the most full-bodied Pinot Noir in Burgundy. Miniscule yields, intense saturation, magnificent color and richness. A completely distinctive estate, wine and accomplishment.	



CABERNET FRANC

- B** CHINON “Rive Gauche” Marc Plouzeau 2008 (France/Loire) 39
2700 Fruity, chillable and refreshing. People should drink more Cab Franc; maybe this’ll convince them.
- B** SAUMUR “Chateau Fouquet” Domaine Filiatreau 2007 (France/Loire) 40
2701 A single-vineyard wine grown in the same creamy colored limestone quarried for building the great châteaux of the Loire. Light, raspberry notes, herbal, fresh and fine-boned.
- O** CHINON “Les Picasses” Olga Raffault 2002 (France/Loire) 62
2702 A solid name in Loire red wine, and an excellent vintage to showcase it. Medium-bodied and gentle, savor its earth, pepper, red fruit and herbal undertone with any vegetable dish on our menu.
- O** SAUMUR CHAMPIGNY Clos Rougeard 2005 (France/Loire) 100
2703 Five hundred year old cellars, deathly cold and dark, harbor crusted barrels of glacially evolving wines, deep and velvety after enough age—but with Cab Franc coolness and vigor. Lots of secondary stuff like tobacco, perfect with grilled meats.

MERLOT, CABERNET SAUVIGNON & BORDEAUX

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|---|----------------------|
| <p>○ BORDEAUX “Tire Pé Diem” Chateau Tire Pé 2007 (France/Bordeaux)
2800 Wonderful, fresh, young Bordeaux. This Merlot-based blend is soft, charming and naturally made.</p> | 35 |
| <p>○ MERLOT Domaine de la Patience 2008 (France/Languedoc)
2801 Fresh, cherry-ish and charming with a light touch and a bright, mouthwatering quality.</p> | 36 |
| <p>○ ROS DI ROL Sant’Elena 1998 (Italy/Friuli)
2802 Merlot, Cabernet Sauvignon, Cabernet Franc. French grapes from Venezia-Giulia, with purely Italian personality. Definitely a bell pepper theme. “Ciao bello!” with the lamb shoulder.</p> | 55 |
| <p>○ LALANDE DE POMEROL Chateau La Croix Bellevue 2005 (France/Bordeaux)
2803 Very pretty, cherry-ish with tobacco gracenotes—what the French used to call “feminine.”</p> | 60 |
| <p>GRAVES Chateau Picque Caillou 2006 (France/Bordeaux)
2804 From the town of Bordeaux itself in the Pessac-Leognan appellation within Graves. Chateau Haut Brion neighbors this estate, and that similar cedar, dusty, terroir signature shines through here. An under-the-radar, classic, delicious claret.</p> | 65 |
| <p>○ ST EMILION Chateau Coutet 2006 (France/Bordeaux)
2805 Family-owned for 400 years, this estate nestles hidden like Brigadoon in a hillside copse of lush woods. Earthy and muscular, with lush primary fruit encased in tannins. It calls out for a steak.</p> | 68 |
| <p>FRONSAC Chateau Tour de Moulin 2005 (France/Bordeaux)
2806 Mostly Merlot. Sensuous and incredibly satisfying wine that should please both New World and Old World palates. Far exceeds the norms of its appellation.</p> | 69 |
| <p>○ ST EMILION GRAND CRU Chateau Haut-Segottes 2007 (France/Bordeaux)
2807 65% Cabernet Franc distinguishes this profound wine with its strong nose of cassis and a finish like a Cuban humidior. Tongue-coating and elegant with perfect structure.</p> | 750ml 70
375ml 40 |
| <p>PAUILLAC Chateau Fonbadet 2006 (France/Bordeaux)
2808 Rich and saturated in all facets, full of pencil lead and thick black cherry layers. The vines here once belonged to Chateau Latour and were granted to Latour’s winemaker for private use when he retired. His granddaughter now makes the wine.</p> | 79 |
| <p>S ST JULIEN Domaine de Jaugeret 2005 (France/Bordeaux)
2809 From a natural winemaker guided by his own lights. NOT the international, full-fruited style. Salty, structured, fascinating—and hard to find. Needs decanting and some aged cheese or steak.</p> | 120 |



ITALIAN REDS

S	PUGLIA ROSSO "Vigna Del Gelso Moro" Vinicola Resta 2006 (Italy/Apulia)	40
2900	100% Negroamaro. Gets our vote for best red sauce wine in the universe.	
O	VALPOLICELLA CLASSICO SUPERIORE Monte dall'Ora 2006 (Italy/Veneto)	44
2901	Corvina, Corvinone, Rondinella, Croatina, Molinara. Picked at extreme ripeness, so it tastes like a ripassa style. Lightly raisiny and very succulent with terrific fruit that floods the mouth.	
	LAGREIN Muri-Gries 2008 (Italy/Alto Adige)	45
2902	Dark, sturdy, minerally red made for centuries in this Alpine abbey. Ideal for lamb or the duck confit crostini.	
	FRAPPATO Valle dell'Acate 2008 (Italy/Sicily)	46
2903	This basket of sweet-tart strawberries is so charming you want to pinch its little cheeks. A chillable red that's especially good for jamon, salumi and spicy fare.	
O	DOLCETTO DI DOGLIANI Marciano Abbona "San Luigi" 2008 (Italy/Piedmont)	12/48
2904	Bold, floral, plump, purple Dolcetto—the kind they talk about when they say “if you prick a Piemontese he will bleed Dolcetto.”	
S	VAL d'AOSTA ROSSO "Torrette" Franco Noussan 2007 (Italy/Val d'Aosta)	58
2905	Big, roasty, decidedly tannic Petite Rouge, seemingly forged in the scorched crater of a volcano. Highly esoteric. Carnivore's wine.	
B	BARBERA D'ASTI "Igiera" Tenuta Grillo Barbera 2004 (Italy/Piedmont)	75
2906	Truly astonishing: rarely does one find a Barbera this ripe, funky and full-flavored. A bold and sensuous partner for braised meats and sweet sauces. Try it with the duck confit crostini.	
	TAURASI Radici 2004 (Italy/Campania)	90
2907	The most important red wine of southern Italy. Earthy, sun-roasted, and muscled—like Jack LaLanne in his prime.	

RED EXOTICA

S	MENCIA Guimaro 2008 (Spain/Ribeira Sacra)	44
413	100% Mencía made in bright, jazzy, cherry-cola style. Northern Spanish specialty.	
B	BIERZO "Petalos" Descendientes de J. Palacios 2007 (Spain/Bierzo)	50
3000	100% Mencía from 40-90 year old vines. Alvaro Palacios put this grape and this region on the map. Muscular and explosive with cherry and sweet cigar smoke. Satisfying with lamb.	
S	CAHORS Chateau Haut Monplaisir "Cuvee Prestige" 2005 (France/Languedoc)	52
3001	100% Malbec. Try the original! “The black wine of Cahors” is just that—huge and steak-worthy.	
S	ISTRIA ROSSO "Ottocento" Clai Bijeje Zemlje 2007 (Croatia/Istria)	64
3002	100% God-knows-what. Deep purple, almost Port-like, with rich layers of plum compote...yet a dry finish. Cool!	

If you've never tried a true Sherry-type wine before, this is a "safe space" to try one. The Manzanilla and Amontillado are great as dry appetizer wines, or with shrimp, oysters and other seafood. The darker Sherries and Montillas are excellent with meats and cheeses—they're really life-affirming once you get into the swing of them. It's like drinking a box of chocolate caramels!

SHERRY & MONTILLA

- SHERRY MANZANILLA "San Leon Clasica" Herederos De Argueso (Spain/Sanlucar) 9
- 4100 Fino style. Clear like a white wine, lightly fortified, tangy and bewitchingly floral. An aperitif, strictly served chilled.
- SHERRY AMONTILLADO Dios Baco (Spain/Xeres) 9
- 4101 Made like Fino/Manzanilla (under flor), then aged in wood to achieve a nutty, off-dry, complex taste. A versatile aperitif for nuts, olives, charcuterie, cheeses; astonishing with mushrooms.
- SHERRY OLOROSO Dios Baco (Spain/Xeres) 9
- 4102 Darker, nuttier, richer, roastier and still dry at the finish. Perfect after-dinner for cheeses.
- SHERRY OLOROSO DULCE "Solera 1847" Gonzalez-Byass (Spain/Xeres) 9
- 4103 Sweet Oloroso, blended with a touch of PX. Like a glass of liquid dates and raisins. Dessert.
- MONTILLA-MORILES AMONTILLADO Perez Barquero (Spain/Montilla-Moriles) 9
- 4104 100% Pedro Ximenez. Strong, nutty, woody, rich and dry with a refreshingly bone-dry finish.
- MONTILLA-MORILES OLOROSO Perez Barquero (Spain/Montilla-Moriles) 9
- 4105 100% Pedro Ximenez. Intense nuts, dried fruits and bittersweet cocoa. For rich cheeses, meats and smoked dishes.
- MONTILLA-MORILES PEDRO XIMENES Perez Barquero (Spain/Montilla-Moriles) 9
- 4106 100% Pedro Ximenez (but the pros just call it "PX.") Treacly, almost syrupy. A bit shocking if you're not expecting it—so be ready! Order a glass and pour it over custard or ice cream!

PORT & MADEIRA

- CRUSTED PORT NV Dow's (Portugal/Douro) 9
- 4100 A blend of particularly full-bodied Ports from recent vintages, matured in cask for 12 to 18 months, bottled without fining or filtration, then aged 3 years in bottle. A special Port with the distinctive Dow's dry finish.
- TAWNY PORT 10 YEAR Quinta do Infantado (Portugal/Douro) 12
- 4101 Pale rosy-amber in color, caramel, nutty and smooth. Awesome wine for nuts and chocolate desserts.
- MADEIRA BUAL 10 YEAR Cossart Gordon (Portugal/Madeira) 13
- 4102 Colonial America's most popular beverage, said to be the inspiration for those ruffians who wrote the Declaration of Independence. Vibrant, nutty, salty and just lightly sweet, deepened by its extensive sleep in barrel and bottle. Sexy and fascinating.



SWEET

- MUSCAT VIN DOUX Samos 2008 (Isle of Samos) 6/40
4200 All honey, all the time. Very fun glass with all kinds of sweets.
4201
- COMMANDARIA ST JOHN Keo (Cyprus) 7/48
4202 The oldest extant wine name in the world. Rich, raisiny and apricoty in theme; strong but not cloying.
4203 Good with sweet desserts and dried fruit.
- TOKAJI LATE HARVEST "Cuvée Classic" Tokaj Classic 2004 (Hungary/Tokaji) 500ml 10/55
4004 A dessert wine made from the usual Tokaji grapes (Furmint, etc.) but in a fresh, non-fortified, non-oxidative style.
4005 Quite pretty—a must-try for Sauternes fans.
- S** COTEAUX DU LAYON "Chaume" Domaine de la Soucherie 2007 (France/Loire) 15/90
4006 Luscious, honeyed Chenin Blanc from the best parcel of this superb estate established in 1780. Deep apple and **4007** moon drop flavors hover about a greenish-golden fire at its core.
- BRACHETTO D'ACQUI "Braidà" Giacomo Bologna 2007 (Italy/Piemonte) 375ml 40
4208 More fun than humans should be allowed to have. A red sparkling sweetie, teeming with berries. Served chilled. Perfect for berries & cream, clafoutis, sorbets and trifles.
- RIESLING AUSLESE "Wehlener Sonnenuhr" J.J. Prum 2007 (Germany/Mosel) 375ml 68
4209 Collectible, legendary, classic Riesling in a stellar year. Yet to develop that signature fusil/petrol nose, but a knockout of peach, pear, stones and white lilies.
- O** SAUTERNES Chateau Suduiraut 2005 (France/Bordeaux) 375ml 95
4210 Ultra-sweet, redolent of broiled pears, honey and spice—profound with pastry or blue cheese.

