

RESERVE WINE MENU

WHITE WINES

ITALY

FRIULI

2015 I Clivi – Tocai Friulano “San Pietro” Colli-Orientale / \$49

2006 I Clivi – Tocai Friulano “Galea” Colli-Orientale / \$64

PIEMONTE

2010 Malvirà – Arneis “Saglietto” DOCG, Roero / \$55

2009 Malvirà – “Treuve” Langhe (Chardonnay, Sauvignon, Arneis) / \$48

VENETO

2017 Montecariano – Valpolicello Bianco “Madonna” / \$45

FRANCE

ALSACE

2014 Domaine Jean-Marc Bernhard – Wineck-Schlossberg Riesling Grand Cru / \$59

LOIRE

2018 Domaine Henry Pelle – Menetou-Salon “Morogues” / \$47

2014 Domaine des Baumard – Savennières “Trie Spéciale” / \$68

2010 Domaine des Baumard – Savennières “Trie Spéciale” / \$72

2010 Domaine des Baumard – Savennières “Clos du Papillon” / \$62

BOURGOGNE

2016 Domaine Berthenet – Montagny 1er Cru “Mont Cuchot” / \$55

2016 Drouhin – Chablis 1er Cru “Vaudon” / \$48

2015 Domaine Louis Moreau – Chablis 1er Cru “Fourneaux” / \$52

2013 Dureuil-Janthial – Rully 1er Cru “Rabource” / \$54

LEFT COAST

2016 K Vintners – Viognier, Powerline Vineyard, Columbia Valley WA / \$55

2015 Lavinea – Chardonnay, Lazy River Vineyard, Willamette OR / \$67

2014 Fogarty – Chardonnay, Estate, Santa Cruz Mountains CA / \$56

2014 Hanzell – Chardonnay, Estate, Sonoma Valley CA / \$70

RED WINES

ITALY

ABRUZZO

2016 Torre Dei Beati – “Cocciapazza” Montepulciano d’Abruzzo / \$58

FRIULI

2014 Emilio Bulfon – Piculit Neri / \$79 (1.5L)

2009 I Clivi – Rosso di Uve Merlot / \$62

2009 Moschioni – “Rosso Celtico” (Cab Sav-Merlot) / \$64

2008 Moschioni – “Rosso Real” (Cab Sav-Merlot-Tazzalenghe) / \$66

2008 Moschioni – Refosco / \$54

LAZIO

2011 Sergio Mottura – “Nenfro” (Montepulciano-Merlot) / \$52

MOLISE

2012 Claudio Cipressi – Macchiarossa DOP (Tintilia) / \$48

2011 Claudio Cipressi – Macchianera DOP (Montepulciano/Tintilia) / \$54

PIEMONTE

2016 Franco Serra – Barbaresco / \$56

2013 Livio Voghera – Barbaresco / \$62

2015 Sansilvestro – Barolo “Serra dei Turchi” / \$67

2014 G.D. Vajra – Barolo “Albe” / \$65

2013 Malvirà – Barolo, La Morra “Boiolo” / \$92

2013 Erbaluna – Barolo, La Morra / \$77

2011 Malvirà – Roero Riserva “Mombeltramo” / \$75

2006 Malvirà – Roero Riserva “Trinità” / \$85

1999 Malvirà – Roero Superiore “Trinità” / \$225 (1.5L)

TOSCANO

2016 Sesta Di Sopra – Rosso di Montalcino / \$56

2013 Col di Lamo – Brunello di Montacino / \$79

2012 Sesta Di Sopra – Brunello di Montalcino / \$105

2015 Villa Calcinaia – Chianti Classico / \$46

2015 Villa Calcinaia – Chianti Classico “Vigna Contessa Luisa” Gran Selezione / \$78

2012 Villa Calcinaia – IGT “Casarsa” / \$70

VENETO

2014 Montecariano – Valpolicella Ripasso Classico / \$59

2013 Montecariano – Amarone della Valpolicella / \$95

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# **SPAIN**

## **CATALONIA**

2017 Cartuja – Priorat (Garnacha-Manzuela) / \$52  
2015 Clos Erasmus – “Laurel” Priorat (Cab Sav-Garnacha-Syrah) / \$85

### RIBERA DEL DUERO

2015 Vega Clara – Diez Almendros “Degusto Secretos” / \$49  
2005 Bodegas Arrocal – Arrocal “Christina” / \$56  
2005 Bodegas Conde – Neo “Christina” / \$79  
2005 Bodegas Los Astrales – “Astrales” / \$70

### RIOJA

2010 Bodegas Diez-Caballero – Reserva / \$55  
2010 Bodegas Carlos Serres – Gran Reserva / \$65  
2009 Maetierra Dominum – Quatro Pagos “QP” Reserva / \$52  
2005 Bodegas Pujanza – “Norte” / \$69

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FRANCE

BOURGOGNE

2015 Domaine de la Monette – Mercurey “Le Saut Muchiau” / \$64
2012 Domaine Matrot – Saint-Aubin 1er Cru “En Créot” / \$70
2012 Domaine Thomas Morey – Maranges 1er Cru “La Fussiere” / \$62
2011 Domaine Chauvenet-Chopin – Chambolle-Musigny / \$75
2011 Domaine Lignier-Michelot – Morey-Saint-Denis “Vieilles Vignes” / \$77
2011 Domaine Dupont-Tisserandot – Gevrey Chambertin “Vieilles Vignes” / \$72
2010 Domaine Champy – Volnay 1er Cru “Carelle Sous La Chapelle” / \$89

BORDEAUX

2016 Ch. Coutet – St. Émilion Grand Cru / \$54
2015 Ch. L’ Enclos – Pomerol / \$75
2015 Ch. Latour-Martillac – Grand Cru Classé de Graves, Pessac-Leognan/\$135 (1.5L)

RHONE

2015 Jean-Michel Gérin – Saint-Joseph / \$65
2015 Franck Balthazar – Cornas “Cuvee Casimir” / \$88
2012 Mattieu Barret-Domaine du Coulet – Cornas “Brise Cailloux” / \$77
2012 David Reynaud – Crozes-Hermitage “Beaumont” / \$52

2015 Pierre Amadieu – Gigondas “Romane Machotte” / \$55
2010 Pierre Amadieu – Gigondas “Le Pas de l’Aigle” / \$58

2013 Domaine Galevan – Châteauneuf-du-Pape / \$70
2012 Chateau Ferrand – Châteauneuf-du-Pape / \$85
2010 Domaine Grand Veneur – Châteauneuf-du-Pape / \$165 (1.5L)
2009 Domaine Beurenard – Châteauneuf-du-Pape “Cuvée Boisrenard” / \$135 (1.5L)

LEFT COAST

PINOT NOIR

CALIFORNIA

- 2016 Folktale – Chalone AVA, San Benito-Monterey Counties / \$55
2015 Summerland – Fiddlestix Vineyard, Santa Rita Hills, Santa Barbara / \$72
2015 Loring – Clos Pepe Vineyard, Santa Rita Hills, Santa Barbara / \$62
2014 Loring – Rancho La Viña Vineyard, Santa Rita Hills, Santa Barbara / \$56
2014 Three Sticks – Russian River Valley, Sonoma County / \$64
2014 Calera – de Villiers Vineyard, Mt. Harlan, San Benito County / \$77
2014 Daniel – Ferrington Vineyard, Anderson Valley, Mendocino County / \$70

OREGON

- 2016 Roots – “Crosshairs Cuvee” Yamhill-Carlton / \$48
2015 Lavinea – Lazy River Vineyard, Yamhill-Carlton / \$87
2015 Iota Cellars – “Not One Iota” Pelos Sandberg Vineyard, Eola-Amity Hills / \$57
2015 Evesham Wood – Temperance Hill Vineyard, Eola-Amity Hills / \$56
2013 Patricia Green – Madrone Block, Durant Vineyard, Dundee Hills / \$72
2013 Patricia Green – Etzel Block Estate, Ribbon Ridge / \$79
2011 Rex Hill – Willamette Valley Cuvee / \$28 (375ml)

CABERNET SAUVIGNON and BORDEAUX-STYLE BLENDS

CALIFORNIA

- 2017 Aviary – Cabernet Sauvignon Reserve, Napa Valley / \$56
2016 Scribe – Cabernet Sauvignon, Atlas Peak, Napa Valley / \$105
2015 O’Shaughnessy – Cabernet Sauvignon, Howell Mountain, Napa Valley / \$155
2015 Domaine Eden – Cabernet Sauvignon, Santa Cruz Mountains / \$75
2015 Forefathers – Cabernet Sauvignon, “Lone Tree” Alexander Valley / \$88
2014 Meadowcroft – Cabernet Sauvignon, Mt. Veeder Estate, Napa Valley / \$92

WASHINGTON

- 2015 Lady Hill Winery – Cabernet Sauvignon, Columbia Valley / \$54
2014 Long Shadows – “Pirouette” Red Blend, Columbia Valley / \$78

GRENACHE/SYRAH

- 2016 K Vintners – Grenache “The Boy” Powerline Vineyard, Columbia Valley WA / \$55
2014 Long Shadows – “Sequel” Syrah, Columbia Valley WA / \$69

MERLOT

- 2015 L’Ecole No. 41 – Estate, Walla Walla Valley WA / \$46
2013 Wines of Substance – Stoneridge Vineyard, Columbia Valley WA / \$58

ZINFANDEL

- 2017 Ridge – Three Valleys Blend, Sonoma County CA / \$49
2017 Sobon – Fiddletown Vineyard, Amador County CA / \$53
2016 Martinelli – Vigneto di Evo, Russian River Valley, Sonoma CA / \$56

CHAMPAGNE

- [NV] Collet – Brut “Art Déco” Premier Cru/Aÿ / \$75

[NV] Camille Savès – Brut “Carte Blanche” Premier Cru /Montagne de Reims/ \$85

[NV] Bruno Paillard – Brut “Première Cuvée”/Reims/ \$85~\$175 (750ml~1.5L)

[NV] Vadin-Plateau – Extra Brut “Cuvée Renaissance” 1er Cru /Vallee de la Marne/ \$79

[NV] André Clouet – Brut Nature “Silver” Grand Cru /Montagne de Reims/ \$72

[NV] Laherte Frères – Brut Blanc de Blancs “Nature”/Coteaux Sud d’Epernay/ \$87

[NV] Gaston-Chiquet – Brut Rosé/Vallee de la Marne/ \$85

[NV] Bruno Paillard - Brut Rosé “Première Cuvée”/Reims/ \$185 (1.5L)

2012 Vadin-Plateau – Brut 1er Cru “Bois Des Jots”/Vallee de la Marne/ \$135

2007 Henri Mandois – Brut Blanc des Blanc “Cuvee Victor”/Côte des Blancs/ \$85

2003 Bruno Paillard – Extra Brut “Nec Plus Ultra”/Reims/ \$245

2000 Maurice Vesselle – Brut Grand Cru Millésimé / Montagne de Reims/ \$89

SWEET/DESSERT WINES

[NV]Malvirà “Renesium” – Roero, Italy

90% Arneis blended with 10% aromatic varieties from Malvirà’s prized Trinità vineyard. Botrytized fruit is picked and destemmed by hand; fermentation in wooden casks and aging in French oak for at least 2 years. Aromas of honeyed apricot and peach, on the palate add tropical fruit, a touch of caramel, and good acidity to properly balance sweetness. 12.5% abv. / \$36 (375ml)

[NV]Caves de Jean Bourdy Macvin du Jura – Arlay, France

Made from all five varietals grown on the estate; Chardonnay, Savagnin, Pinot Noir, Trousseau and Poulsard. A mixture of the grape juice and Marc de Franche-Comte (an eau de vie or brandy) French laws require that both parts must be made from the grapes of the same estate. Like most Jura wines, very unique. 16% abv. / \$10 – 3oz. *glass*

1987 Bodegas Toro Albala Gran Reserva Don PX – Montilla Moriles, Spain / \$69 (375ml)

Select lots of Pedro Ximénez grapes are aged in American oak casks for a minimum of 25 years, achieving Gran Reserva status. Opaque, black mahogany color; strong notes of dark chocolate, dried figs and plums, raisins and sweet spices. A dense, thick and persistent palate (licorice and black olives?) very balanced, with marked flavors that stay in your mouth for over a minute. A rare treat. 17% abv. / \$15 – 2oz. *glass*