

GREYFIELD INN WINE LIST

BY THE GLASS

SPARKLING

LOUIS DE GRENELLE "CUVÉE PLATINE" **CREMANT BRUT**, SAUMUR, LOIRE VALLEY, FRANCE, N.V. | *lively & elegant (chenin blanc)* \$14 / \$56

FORTIFIED & DRY

CÉSAR FLORIDO "CRUZ DEL MAR" **FINO**, CHIPIONA, JEREZ, SPAIN, N.V. | *briny Sherry-style wine; terrific with raw or roasted oysters* \$12^{2oz}

EL MAESTRO SIERRA **15 YEAR OLOROSO SHERRY**, JEREZ, SPAIN, N.V. | *full-bodied, dry; toasted hazelnuts & spice (perfect for oyster roasts)* \$12^{2oz}

WHITE

BASTIANICH "VINI ORSONE" **FRIULANO** COLLI ORIENTALI, FRIULI, ITALY 2015 | *ripe pear & slate* \$13 / \$52

L'AUJARDIERE **CHARDONNAY**, NANTES, LOIRE VALLEY, FRANCE, 2014 | *juicy citrus, green apple & mineral* \$14 / \$56

MÜLLER-GROSSMANN **GRÜNER VELTLINER** GROSSER SATZ, KREMSTAL, AUSTRIA, 2014 | *zesty lime, chamomile, white pepper* \$12 / \$48

ROSÉ

ZUM MARTIN SEPP **ZWEIGELT ROSÉ**, VIENNA, AUSTRIA, 2015 | *a rosé for all seasons; bright, spicy red raspberry* \$10 / \$50^L

RED

PICO MACCARIO "LAVIGNONE" **BARBERA D'ASTI**, PIEDMONT, ITALY, 2015 | *vibrant red plum & rose petal* \$11 / \$44

BECKER FAMILY **PINOT NOIR**, PFALZ, GERMANY, 2012 | *blueberries & violets with a little graphite & lots of spicy finesse* \$14 / \$56

MICHEL GASSIER "NOSTRE PAIS" **ROUGE**, COSTIÈRES-DE-NÎMES, RHÔNE, FRANCE, 2012 | *cherries & dried herbs (grenache blend)* \$14 / \$56

BON ANNO **CABERNET SAUVIGNON**, NAPA VALLEY, CALIFORNIA, 2013 | *ripe fig, cooked plum, & sweet spice* \$14 / \$56

HALF BOTTLES (375ml)

CHAMPAGNE

LALLIER "GRAND RÉSERVE" **GRAND CRU BRUT**, ÄY, VALLÉE DE LA MARNE, N.V. | *fruity, light & fresh* \$55

GASTON-CHIQUET **BRUT TRADITION**, DIZY, VALLÉE DE LA MARNE, N.V. | *energetic, tightly focused; under-ripe strawberry & baking spices* \$70

PIERRE PÉTERS "CUVÉE RÉSERVE" **BLANC DE BLANCS GRAND CRU**, LE MESNIL-SUR-OGER, CÔTE DES BLANCS, N.V. | *yellow apple & smoke* \$80

RENÉ GEOFFROY **ROSÉ DE SAIGNÉE BRUT**, AÏ, VALLÉE DE LA MARNE, N.V. | *spring flower bouquet, notes of raspberry, ripe cherry & ginger* \$75

WHITE

ROSSIGNOLE "CUVÉE VIEILLES VIGNES" **SANCERRE**, LOIRE VALLEY, FRANCE, 2015 | *grapefruit, lemongrass & limestone (sauvignon blanc)* \$35

MARCO FELLUGA "MONGRIS" **PINOT GRIGIO**, COLLIO, FRIULI-VENEZIA GIULIA, ITALY, 2014 | *acacia blossoms & anjou pear* \$35

VON BUHL "ARMAND" **RIESLING KABINETT**, PFALZ, GERMANY, 2013 | *spirited little bottle of apricot, lemon-lime & spices* \$35

RED

ABERRANT CELLARS "CONFERO" **PINOT NOIR**, WILLAMETTE VALLEY, OREGON, 2012 | *medium-bodied; cranberry & moss* \$50

TALENTI **BRUNELLO DI MONTALCINO**, TUSCANY, ITALY, 2010 | *dark & inviting; musky blackberry & brown sugar (sangiovese)* \$80

DOM. VIEUX TÉLÉGRAPHE "LA CRAU" **CHATEAUNEUF-DU-PAPE**, RHÔNE, FRANCE, 2013 | *exuberant, ripe, earthy (grenache, mourvèdre, syrah, cinsault)* \$95

PAUL HOBBS "CROSSBARN" **CABERNET SAUVIGNON**, NAPA VALLEY, CALIFORNIA, 2013 | *blackberry, cocoa, cassis; supple tannins* \$70

CHAMPAGNE & SPARKLING BY THE BOTTLE (750ml)

DOM. AUBRY **BRUT 1ER CRU**, JOUY-LÈS-REIMS, CHAMPAGNE, FRANCE, N.V. | *pears, baked bread; exceptional grower-Champagne* \$98

VEUVE CLICQUOT **BRUT**, REIMS, CHAMPAGNE, FRANCE, N.V. | *brioche, green apple & vanilla* \$135

DOM PÉRIGNON **BRUT**, ÉPERNAY, CHAMPAGNE, FRANCE, 2006 | *textured, mouth-filling bubbles; almond, cocoa & ripe orchard fruits* \$350

LE VIGNE DI ALICE "DORO NATURE" **PROSECCO SUPERIORE**, VALDOBBIADENE, VENETO, ITALY, 2015 | *fresh, fruity; elegant chalky notes (glera)* \$60

LE VIGNE DI ALICE "A FONDO" **PROSECCO BRUT**, VALDOBBIADENE, VENETO, ITALY, 2005 | *unique & unfiltered; yellow fig, bosc pear & bread (glera)* \$60

CARACCIOLI **BRUT CUVÉE**, SANTA LUCIA HIGHLANDS, CALIFORNIA, 2009 | *sour apple, grapefruit, almond & buttered toast (chardonnay & pinot noir)* \$90

PATRICK BOTTEX **ROSÉ LA CUEILLE**, BUGEY-CERDON, SAVOIE, FRANCE, N.V. | *explosively fruity; wild strawberry & blood orange (gamay & pouslard)* \$70

CLETO CHIARLI "PRUNO NERO" **LAMBRUSCO DI MODENA**, EMILIA-ROMAGNA, ITALY, N.V. | *slightly chilled, slightly fizzy, significantly fruity* \$50

WHITE BY THE BOTTLE (750ml)

FRANCE

MATTHIAS ET EMILE ROBLIN "ORIGINE" **SANCERRE**, LOIRE VALLEY, FRANCE, 2014 | *vivid minerality & mouthwatering citrus (sauvignon blanc)* \$60

DOMAINE DE LA CORNASSE **CHABLIS**, BURGUNDY, FRANCE, 2015 | *crunchy mineral & lime (chardonnay)* \$60

CHÂTEAU DE PULIGNY-MONTRACHET "LES SOUS ROCHES" **MONTHÉLIE**, BURGUNDY, FRANCE, 2010 | *hazelnuts, apples & orchids (chardonnay)* \$90

PAUL GARAUDET "VIEILLES VIGNES" **MEURSAULT**, BURGUNDY, FRANCE, 2012 | *pear, lime, baked bread & flint (chardonnay)* \$100

DOMAINE BECHTOLD "ENGELBERG" **RIESLING GRAND CRU**, ALSACE, FRANCE, 2012 | *limestone & peach; graceful, fresh & dry* \$85

ALBERT SELTZ "ZOTZENBERG" **RIESLING GRAND CRU**, ALSACE, FRANCE, 2012 | *quite expressive & faintly floral; melon, peach & pear* \$75

DAMIEN LAUREAU "LA PETITE ROCHE" **SAVENNIERES**, LOIRE VALLEY, FRANCE, 2014 | *honeysuckle, lime, beeswax & stone (chenin blanc)* \$60

HUET "CLOS DU BOURG" **VOUVRAY SEC**, LOIRE VALLEY, FRANCE, 2013 | *generous texture; apple, ginger, quince & mineral (chenin blanc)* \$80

CHAMPALOU "LE PORTAIL" **VOUVRAY**, LOIRE VALLEY, FRANCE, 2012 | *green apple, ripe nectarine; unctuous texture & chalky backbone (chenin blanc)* \$100

ANNE PICHON **VIOGNIER**, VIN DE PAYS DU VAUCLUSE, RHÔNE, FRANCE, 2015 | *apricot, lychee, white flower* \$55

MICHEL GASSIER "LOU COUCARDIE" **BLANC**, COSTIÈRES-DE-NÎMES, RHÔNE, FRANCE, 2013 | *nectarine, pineapple, brioche (roussanne, viognier)* \$65

ITALY

AGNANUM **FALANGHINA** CAMPI FLEGREI, CAMPANIA, ITALY, 2015 | *smoky, yet brisk & dry; peach, lemon, pineapple* \$65

SUAVIA "MONTE CARBONARE" **SOAVE CLASSICO**, VENETO, ITALY, 2014 | *hay & floral aromatics, stone fruits & almond (garganega)* \$70

ABBAZIA DI NOVACELLA **KERNER**, VALLE ISARCO, ALTO ADIGE, ITALY, 2015 | *yellow peach, mango & tart green apple* \$50

SPAIN

DO FERREIRO **ALBARIÑO**, RÍAS BAIXAS, GALICIA, SPAIN, 2014 | *two-hundred year-old vines producing concentrated aromas of pear & lemongrass* \$65

RAFAEL PALACIOS "LOURO" **GODELLO**, VALDEORRAS, GALICIA, SPAIN, 2014 | *weighty stone fruit, melon & fresh herbs* \$55

GERMANY & AUSTRIA

ÖKONOMIERAT REBHOLZ **PINOT BLANC**, PFALZ, GERMANY, 2013 | *lemon, orange blossom, creamy mid-palate & chalky mineral* \$65

JOH. JOS. CHRISTOFFEL ERBEN **RIESLING KABINETT** ERDENER TREPPCHEN, MOSEL, GERMANY, 2015 | *star-bright & refreshing; kiwi, white pepper* \$75

J. & H.A. STRUB **RIESLING KABINETT** NIERSTEINER BRÜCKCHEN, RHEINHESSEN, GERMANY, 2011 | *spiced citrus, white flowers & ginger* \$50

JOH. JOS. PRÜM **RIESLING SPÄTLESE** WEHLENER SONNENUHR, MOSEL, GERMANY, 2011 | *candied pear, blood orange; crisp finish* \$120

JUTTA AMBROSITSCH **WHITE BLEND** GUMPOLDSKIRCHENER HIMMELFAHRT, VIENNA, AUSTRIA, 2014 | *citrus, apple, limestone, baked bread* \$100

PLEASE SEE REVERSE FOR A CONTINUATION OF WHITE WINES, AS WELL AS DRY REDS & SWEET & FORTIFIED WINES.

ALL PRICES ARE SUBJECT TO 18% SERVICE CHARGE & 7% SALES TAX. VINTAGES & QUANTITIES ARE SUBJECT TO CHANGE & AVAILABILITY.

WINE PAIRINGS AVAILABLE FOR DINNER, THURSDAY THROUGH SUNDAY. PRICES VARY.

GREYFIELD INN WINE LIST

WHITE BY THE BOTTLE (750ml) CONTINUED

GREECE

SIGALAS ASSYRTIKO , SANTORINI, GREECE, 2015 <i>crisp, delicate & pure citrus fruit; everlasting finish</i>	\$65
DOULOUFAKIS "DAFNIOS" VIDIANO , CRETE, GREECE, 2015 <i>revived ancient varietal; apricot, honeycomb, fresh herbs</i>	\$45

ELSEWHERE IN EUROPE

CAVE CALOZ "LES BERNUNES" HEIDA-PAÏËN , VALAIS, SWITZERLAND, 2008 <i>mountain herbs, pine, sun-baked pear; a rare find</i>	\$120
KIRÁLYUDVAR FURMINT SEC , TOKAJ, HUNGARY, 2012 <i>heady autumnal aromas & palate of orchard fruit and macadamia</i>	\$60

THE NEW WORLD

KORBIN KAMERON SAUVIGNON BLANC , MOON MOUNTAIN DISTRICT, SONOMA VALLEY, CALIFORNIA, 2014 <i>a bit tropical, toasty, meyer lemon</i>	\$65
MACROSTIE "WILDCAT MOUNTAIN" CHARDONNAY , SONOMA COAST, CALIFORNIA, 2013 <i>fog-kissed grapes; bosc pear & almonds</i>	\$90

ROSÉ BY THE BOTTLE (750ml)

CLOS CIBONNE TIBOUREN CRU CLASSÉ , CÔTES DE PROVENCE, FRANCE, 2014 <i>pale pink with notes of tangy blood orange & raspberry preserves</i>	\$70
PIERRE PRIEUR ET FILS, DOMAINE DE SAINT-PIERRE ROSÉ SANCERRE , LOIRE VALLEY, FRANCE, 2015 <i>red fruits with a flinty edge (pinot noir)</i>	\$60
VON BUHL "SUEZ" SPÄTBURGUNDER ROSÉ , PFALZ, GERMANY, 2014 <i>sea salt nose, peach & citrus (a.k.a.: pinot noir)</i>	\$120
DOM. FONTSAINTE GRIS DE GRIS ROSÉ , CORBIÈRES, LANGUEDOC-ROUSSILLON, FRANCE, 2015 <i>raspberry & orange zest (grenache gris & noir)</i>	\$58

RED BY THE BOTTLE (750ml)

FRANCE

PAVILLON DE CHAVANNES "CUVÉE DES AMBASSADES" CÔTE DE BROUILLY , BEAUJOLAIS, FRANCE, 2014 <i>herbs, earth & blackberry (gamay)</i>	\$60
PIERRE ET CATHERINE BRETON "TRINCHI" CABERNET FRANC , BOURGUEIL, LOIRE VALLEY, FRANCE, 2014 <i>wild, red berry-fruit from gravel soils</i>	\$65
DOMAINE DE LA NOBLAIE "LES CHIENS-CHIENS" CHINON , LOIRE VALLEY, FRANCE, 2014 <i>single-vineyard beauty; soft & perfumed (cabernet franc)</i>	\$50
LUCIEN MUZARD "MALADIÈRE" SANTENAY , BURGUNDY, FRANCE, 2013 <i>medium-bodied; notes of rose, graphite & wild berries (pinot noir)</i>	\$95
JEAN-MICHEL GAUNOUX "LES PERRIÈRES" POMMARD , BURGUNDY, FRANCE, 2011 <i>muscular, yet elegant; blackberry & black pepper (pinot noir)</i>	\$150
GEORGES LIGNIER "CLOS DES ORMES" MOREY-SAINT DENIS 1ER CRU , BURGUNDY, FRANCE, 2012 <i>cranberry, bramble, fall leaves (pinot noir)</i>	\$200
DOMAINE MATHIEU CHATEAUNEUF-DU-PAPE , RHÔNE, FRANCE, 2013 <i>pleasantly leaner style of Chateauneuf (grenache blend)</i>	\$70
YVES CUILLERON "LAYA" CROZES-HERMITAGE , RHÔNE, FRANCE, 2013 <i>smoky, earthy aromas, silky texture, plum (syrah)</i>	\$95
CHATEAU REVERDI LISTRAC-MÉDOC , BORDEAUX, FRANCE, 2011 <i>cassis, dried fig & sweet herbs (cabernet sauvignon, merlot, petit verdot)</i>	\$85

ITALY

ABBAZIA DI NOVACELLA SCHIAVA , VALLE ISARCO, ALTO ADIGE, ITALY, 2015 <i>light bodied & light hearted; fresh red raspberry</i>	\$50
BRANDINI BARBERA D'ALBA , PIEDMONT, ITALY, 2015 <i>red plum, cacao & licorice</i>	\$50
FORTETO DELLA LUJA "LE GRIVE" ROSSO MONFERRATO , PIEDMONT, ITALY, 2013 <i>sturdy tannins & velvety palate (barbera & pinot nero)</i>	\$75
BADIA A COLTIBUONO CHIANTI CLASSICO , TUSCANY, ITALY, 2012 <i>dusty-rose, fresh berries & anise (sangiovese)</i>	\$55
DE FORVILLE BARBARESCO , PIEDMONT, ITALY, 2013 <i>solidly structured; dark cherry, aromas of leather & earth (nebbiolo)</i>	\$85
SCARPA "LA SELVA DI MOIRANO" FREISA SECCO , MONFERRATO, PIEDMONT, ITALY, 2009 <i>a little-known grape with lots of grip</i>	\$95
INAMA "BRADISISMO" ROSSO , COLLI BERICI, VENETO, ITALY, 2012 <i>firm tannins, spiced plum, black pepper & earth (cabernet sauvignon & carmenère)</i>	\$90
OCCHIPINTI "IL FRAPPATO," VITTORIA, SICILY, 2013 <i>energetic palate of crushed red berry & earth</i>	\$95
OCCHIPINTI "SICCAGNO" NERO D'AVOLA , VITTORIA, SICILY, 2013 <i>fresh bing cherry & spice</i>	\$95

SPAIN

SIERRA CANTABRIA "ÚNICA" RESERVA , RIOJA, SPAIN, 2010 <i>velvety, ripe cherry, smoke & spice (tempranillo & graciano)</i>	\$70
DEHESA LA GRANJA TEMPRANILLO , CASTILLA Y LEÓN, SPAIN, 2008 <i>extracted & full bodied; stewed blackberry, smoke & sweet spice</i>	\$50
VIÑA OTANO GRAN RESERVA , RIOJA, SPAIN, 2010 <i>muscular tannins, red berry fruit, vanilla (tempranillo, graciano, mazuelo)</i>	\$60

ELSEWHERE IN EUROPE

KARYDAS XINOMAVRO , NÁOOUSSA, GREECE, 2012 <i>indigenous varietal for cab-lovers to explore; meaty tannins, dried plum & black olive</i>	\$75
CHATEAU MUSAR ROUGE , BEKAA VALLEY, LEBANON, 2008 <i>richly-textured; baked plum, figs, violets & pepper (cabernet sauvignon, carignan & cinsault)</i>	\$135

THE NEW WORLD

PEAY "POMARIUM" PINOT NOIR , SONOMA COAST, CALIFORNIA, 2014 <i>a windswept vineyard producing superbly energetic, yet elegant pinot</i>	\$155
STEELE "CATFISH VINEYARD" ZINFANDEL , CLEAR LAKE, CALIFORNIA, 2013 <i>century-old vines producing exquisitely balanced wild berry flavors</i>	\$50
PRIDE MOUNTAIN VINEYARDS MERLOT , NAPA & SONOMA COUNTIES, CALIFORNIA, 2013 <i>complex black plum & vibrant cherry</i>	\$90
VIÑA COBOS "BRAMARE" MALBEC , LUJÁN DE CUYO, ARGENTINA, 2012 <i>blackberry, red licorice & cigar box</i>	\$80

SWEET & FORTIFIED WINES

MARCHESI DI GRESY "LA SERRA" MOSCATO D'ASTI , PIEDMONT, ITALY, 2015 <i>light & effervescent; banana, ripe peach & white flowers</i>	\$30 ^{375ML}
CHATEAU L'ERMITAGE SAUTERNES , BORDEAUX, FRANCE, 2011 <i>golden raisin, apricot, meyer lemon</i>	\$14 ^{2oz}
BORGO SCOPETO, VIN SANTO DEL CHIANTI CLASSICO , TUSCANY, ITALY, 2008 <i>velvety texture, dried yellow fig, mango & currant</i>	\$16 ^{2oz}
RARE WINE CO. "CHARLESTON" SERCIAL SPECIAL RESERVE MADEIRA , PORTUGAL, N.V. <i>somewhat tangy; sea-salty caramel & nutmeg</i>	\$14 ^{2oz}
RARE WINE CO. "SAVANNAH" VERDELHO SPECIAL RESERVE MADEIRA , PORTUGAL, N.V. <i>lightly sweet; ginger, citrus peel & almonds</i>	\$14 ^{2oz}
CÉSAR FLORIDO "CRUZ DEL MAR" CREAM , CHIPIONA, JEREZ, SPAIN, N.V. <i>semi-sweet Cream Sherry-style wine; dried orchard fruit & tangy citrus</i>	\$12 ^{2oz}
CÉSAR FLORIDO MOSCATEL DORADO , CHIPIONA, JEREZ, SPAIN, N.V. <i>semi-sweet; walnuts, orange-blossom & tangerine</i>	\$12 ^{2oz}
CÉSAR FLORIDO MOSCATEL PASAS , CHIPIONA, JEREZ, SPAIN, N.V. <i>luxuriously sweet; fig & golden raisin</i>	\$12 ^{2oz}
EL MAESTRO SIERRA PEDRO XIMENEZ SHERRY , JEREZ, SPAIN, N.V. <i>amber-hued beauty; toffee & orange</i>	\$12 ^{2oz}
FORTETO DELLA LUJA "PIAN DEI SOGNI" BRACHETTO PASSITO , PIEDMONT, ITALY, 2013 <i>ripe blueberry, strawberry jam & geranium</i>	\$14 ^{2oz}
QUINTA DO INFANTADO RUBY PORTO , GONTELHO, PORTUGAL, N.V. <i>bright, spicy black fruit; medium-dry</i>	\$14 ^{2oz}
TAYLOR FLADGATE 10 YEAR OLD TAWNY PORTO , PORTUGAL, N.V. <i>bittersweet chicory, coffee, fig & anise</i>	\$14 ^{2oz}
DOMAINE LA TOUR VIEILLE BANYULS RESERVA , LANGUEDOC-ROUSSILLON, FRANCE, N.V. <i>coffee bean, toffee, dried plums & sea air</i>	\$10 ^{2oz}

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