

# GREYFIELD INN WINE LIST

## BY THE GLASS

### SPARKLING

MARCEL MARTIN "TÊTE DE CUVÉE" **CREMANT BRUT**, ANJOU, LOIRE VALLEY, FRANCE, N.V. | *lively & elegant (chenin blanc)* \$15 / \$60

### FORTIFIED & DRY

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

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

### WHITE

L'AUJARDIERE **CHARDONNAY**, NANTES, LOIRE VALLEY, FRANCE, 2015 | *juicy citrus, green apple & mineral* \$14 / \$56

SCARBOLO **SAUVIGNON BLANC**, FRIULI, ITALY 2015 | *summer garden aromatics, lean citrus & tropical notes* \$11 / \$44

MICHELL DELHOMMEAU "HARMONIE" **MUSCADET SÈVRE ET MAINE**, LOIRE VALLEY, FRANCE, 2015 | *kiwi, citrus, toast* \$11 / \$44

BADENHORST FAMILY "SECATEURS," **CHENIN BLANC**, SWARTLAND, SOUTH AFRICA, 2016 | *honey, orange blossom, white stone fruit notes* \$11 / \$44

### ROSÉ

ZUM MARTIN SEPP **ZWEIGELT ROSÉ**, VIENNA, AUSTRIA, 2016 | *a rosé for all seasons; bright, spicy red raspberry* \$10 / \$50<sup>L</sup>

### RED

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

BECKER FAMILY **PINOT NOIR**, PFALZ, GERMANY, 2013 | *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, 2014 | *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

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

PAUL HOBBS "CROSSBARN" **CABERNET SAUVIGNON**, NAPA VALLEY, CALIFORNIA, 2013 | *blackberry, cocoa, cassia; 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

POL ROGER **BRUT RÉSRVE**, ÉPERNAY, CHAMPAGNE, FRANCE, N.V. | *bright & fruity; nuts, red berries, citrus* \$155

DOM PÉRIGNON **BRUT**, ÉPERNAY, CHAMPAGNE, FRANCE, 2004/2006 | *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 & pousard)* \$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

MERLIN CHERRIER **SANCERRE**, LOIRE VALLEY, FRANCE, 2015 | *perfumed & elegant; ripe grapefruit & crisp finish (sauvignon blanc)* \$60

HERVÉ VILLEMADÉ "LA BODICE" **CHEVERNY**, LOIRE VALLEY, FRANCE, 2012 | *densely textured & aromatic (sauvignon blanc, chardonnay)* \$70

DOMAINE DE LA CORNASSE **CHABLIS**, BURGUNDY, FRANCE, 2015 | *a little stony, with ripe orchard fruit (chardonnay)* \$80

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

PAUL GARAUDÉ "VIEILLES VIGNES" **MEURSAULT**, BURGUNDY, FRANCE, 2014 | *pear, lime, baked bread & flint (chardonnay)* \$100

DOMAINE BECHTOLD "ENGELBERG" **RIESLING GRAND CRU**, ALSACE, FRANCE, 2013 | *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, 2015 | *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

CHATEAU SIMONE **PALETTE BLANC**, PROVENCE, FRANCE, 2013 | *one for the wine nerds! full-bodied, pine-resin nose, tropical (clairette, greneche blanc)* \$140

ANNE PICHON **VIIGNIER**, 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)* \$70

DOM. DE MONTBOURGEAU **L'ETOILE**, JURA, FRANCE, 2011 | *full-bodied, unique blend of chardonnay, savagnin; baked apple, sea air & dry sherry aromas* \$75

### 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

ÖKONOMIERAT REBHOLZ **PINOT BLANC**, PFALZ, GERMANY, 2014 | *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

STRUB "HERZSTÜCK" **RIESLING KABINETT** NIERSTEINER BRÜCKCHEN, RHEINHESSEN, GERMANY, 2015 | *spiced citrus, white flowers & ginger* \$50

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

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 <sup>(750ml)</sup> CONTINUED

### AUSTRIA

NIGL "FREIHEIT" <b>GRÜNER VELTLINER</b> , KREMSTAL, AUSTRIA, 2015   <i>spicy lime, mineral, white pepper</i>	\$55
HEIDI SCHROCK <b>FURMINT</b> , NEUSIEDLERSEE-HÜGELLAND, BURGENLAND, AUSTRIA, 2015   <i>sleek orchard fruit, macadamia nut &amp; gingerbread</i>	\$70
JUTTA AMBROSITSCH <b>WHITE BLEND</b> GUMPOLDSKIRCHENER HIMMELFAHRT, VIENNA, AUSTRIA, 2014   <i>citrus, apple, limestone, baked bread</i>	\$100

### GREECE

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

### ELSEWHERE IN EUROPE

KIRÁLYUDVAR <b>FURMINT SEC</b> , TOKAJ, HUNGARY, 2013   <i>heady autumnal aromas &amp; palate of orchard fruit and macadamia</i>	\$60
CAVE CALOZ "LES BERNUNES" <b>HEIDA-PAÏËN</b> , VALAIS, SWITZERLAND, 2008   <i>mountain herbs, pine, sun-baked pear; a rare find</i>	\$120

### THE NEW WORLD

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

## ROSÉ BY THE BOTTLE <sup>(750ml)</sup>

CLOS CIBONNE <b>TIBOUREN CRU CLASSÉ</b> , CÔTES DE PROVENCE, FRANCE, 2015   <i>pale pink with notes of tangy blood orange &amp; raspberry preserves</i>	\$70
PIERRE PRIEUR ET FILS, DOMAINE DE SAINT-PIERRE <b>ROSÉ SANCERRE</b> , LOIRE VALLEY, FRANCE, 2015   <i>red fruits with a flinty edge (pinot noir)</i>	\$60
VON BUHL "SUEZ" <b>SPÄTBURGUNDER ROSÉ</b> , PFALZ, GERMANY, 2014   <i>sea salt nose, peach &amp; citrus (a.k.a.: pinot noir)</i>	\$120
DOM. FONTSAINTE <b>GRIS DE GRIS ROSÉ</b> , CORBIÈRES, LANGUEDOC-ROUSSILLON, FRANCE, 2016   <i>raspberry &amp; orange zest (grenache gris &amp; noir)</i>	\$58

## RED BY THE BOTTLE <sup>(750ml)</sup>

### FRANCE

PAVILLON DE CHAVANNES "CUVÉE DES AMBASSADES" <b>CÔTE DE BROUILLY</b> , BEAUJOLAIS, FRANCE, 2015   <i>herbs, earth &amp; blackberry (gamay)</i>	\$60
PIERRE ET CATHERINE BRETON "TRINCHI" <b>CABERNET FRANC</b> , BOURGUEIL, LOIRE VALLEY, FRANCE, 2014   <i>wild, red berry-fruit from gravel soils</i>	\$65
DOMAINE DE LA NOBLAIE "LES CHIENS-CHIENS" <b>CHINON</b> , LOIRE VALLEY, FRANCE, 2014   <i>single-vineyard beauty; soft &amp; perfumed (cabernet franc)</i>	\$50
LUCIEN MUZARD "MALADIÈRE" <b>SANTENAY</b> , BURGUNDY, FRANCE, 2013   <i>medium-bodied; notes of rose, graphite &amp; wild berries (pinot noir)</i>	\$95
JEAN-MICHEL GAUNOUX "LES PERRIÈRES" <b>POMMARD</b> , BURGUNDY, FRANCE, 2012   <i>muscular, yet elegant; blackberry &amp; black pepper (pinot noir)</i>	\$150
GEORGES LIGNIER "CLOS DES ORMES" <b>MOREY-SAINT DENIS 1ER CRU</b> , BURGUNDY, FRANCE, 2012   <i>cranberry, bramble, fall leaves (pinot noir)</i>	\$200
DOMAINE MATHIEU <b>CHATEAUNEUF-DU-PAPE</b> , RHÔNE, FRANCE, 2013   <i>pleasantly leaner style of Chateauneuf (grenache blend)</i>	\$70
YVES CUILLERON "LAYA" <b>CROZES-HERMITAGE</b> , RHÔNE, FRANCE, 2014   <i>smoky, earthy aromas, silky texture, plum (syrah)</i>	\$95

### ITALY

ABBAZIA DI NOVACELLA <b>SCHIAVA</b> , VALLE ISARCO, ALTO ADIGE, ITALY, 2015   <i>light bodied &amp; light hearted; fresh red raspberry</i>	\$50
BRANDINI <b>BARBERA D'ALBA</b> , PIEDMONT, ITALY, 2015   <i>red plum, cacao &amp; licorice</i>	\$50
FORTETO DELLA LUJA "LE GRIVE" <b>ROSSO MONFERRATO</b> , PIEDMONT, ITALY, 2013   <i>sturdy tannins &amp; velvety palate (barbera &amp; pinot nero)</i>	\$75
BADIA A COLTIBUONO <b>CHIANTI CLASSICO</b> , TUSCANY, ITALY, 2012   <i>dusty-rose, fresh berries &amp; anise (sangiovese)</i>	\$55
DE FORVILLE <b>BARBARESCO</b> , PIEDMONT, ITALY, 2013   <i>solidly structured; dark cherry, aromas of leather &amp; earth (nebbiolo)</i>	\$85
SCARPA "LA SELVA DI MOIRANO" <b>FREISA SECCO</b> , MONFERRATO, PIEDMONT, ITALY, 2009   <i>a little-known grape with lots of grip</i>	\$95
INAMA "BRADISISMO" <b>ROSSO</b> , COLLI BERICI, VENETO, ITALY, 2012   <i>firm tannins, spiced plum, black pepper &amp; earth (cabernet sauvignon &amp; carmenère)</i>	\$90
OCCHIPINTI <b>"IL FRAPPATO"</b> , VITTORIA, SICILY, 2013   <i>energetic palate of crushed red berry &amp; earth</i>	\$95
OCCHIPINTI "SICCAGNO" <b>NERO D'AVOLA</b> , VITTORIA, SICILY, 2014   <i>fresh bing cherry &amp; spice</i>	\$95

### SPAIN

SIERRA CANTABRIA "ÚNICA" <b>RESERVA</b> , RIOJA, SPAIN, 2011   <i>velvety, ripe cherry, smoke &amp; spice (tempranillo &amp; graciano)</i>	\$70
DEHESA LA GRANJA <b>TEMPRANILLO</b> , CASTILLA Y LEÓN, SPAIN, 2008   <i>extracted &amp; full bodied; stewed blackberry, smoke &amp; sweet spice</i>	\$50
VIÑA OTANO <b>GRAN RESERVA</b> , RIOJA, SPAIN, 2010   <i>muscular tannins, red berry fruit, vanilla (tempranillo, graciano, mazuelo)</i>	\$60

### ELSEWHERE IN EUROPE

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

### THE NEW WORLD

PEAY "POMARIUM" <b>PINOT NOIR</b> , SONOMA COAST, CALIFORNIA, 2014   <i>a windswept vineyard producing superbly energetic, yet elegant pinot</i>	\$155
ABERRANT CELLARS "CONFERO" <b>PINOT NOIR</b> , WILLAMETTE VALLEY, OREGON, 2014   <i>medium-bodied; cranberry &amp; moss</i>	\$55
BALLENTINE <b>ZINFANDEL</b> , NAPA VALLEY, CALIFORNIA, 2014   <i>a sophisticated &amp; remarkably restrained zin/petite sirah/syrah blend</i>	\$55
PRIDE MOUNTAIN VINEYARDS <b>MERLOT</b> , NAPA & SONOMA COUNTIES, CALIFORNIA, 2013   <i>complex black plum &amp; vibrant cherry</i>	\$90
VIÑA COBOS "BRAMARE" <b>MALBEC</b> , LUJÁN DE CUYO, ARGENTINA, 2012   <i>blackberry, red licorice &amp; cigar box</i>	\$80

## SWEET & FORTIFIED WINES

CASCINETTA VIETTI <b>MOSCATO D'ASTI</b> , PIEDMONT, ITALY, 2016   <i>light &amp; effervescent; peach, ginger, rose</i>	\$30 <sup>375ML</sup>
CHATEAU L'ERMITAGE <b>SAUTERNES</b> , BORDEAUX, FRANCE, 2011   <i>golden raisin, apricot, meyer lemon</i>	\$14 <sup>2oz</sup>
BORGO SCOPETO, <b>VIN SANTO</b> DEL CHIANTI CLASSICO, TUSCANY, ITALY, 2008   <i>velvety texture, dried yellow fig, mango &amp; currant</i>	\$16 <sup>2oz</sup>
RARE WINE CO. "CHARLESTON" <b>SERCIAL SPECIAL RESERVE MADEIRA</b> , PORTUGAL, N.V.   <i>somewhat tangy; sea-salty caramel &amp; nutmeg</i>	\$14 <sup>2oz</sup>
RARE WINE CO. "SAVANNAH" <b>VERDELHO SPECIAL RESERVE MADEIRA</b> , PORTUGAL, N.V.   <i>lightly sweet; ginger, citrus peel &amp; almonds</i>	\$14 <sup>2oz</sup>
CÉSAR FLORIDO "CRUZ DEL MAR" <b>CREAM</b> , CHIPIONA, JEREZ, SPAIN, N.V.   <i>semi-sweet Cream Sherry-style wine; dried orchard fruit &amp; tangy citrus</i>	\$12 <sup>2oz</sup>
CÉSAR FLORIDO <b>MOSCATEL DORADO</b> , CHIPIONA, JEREZ, SPAIN, N.V.   <i>semi-sweet; walnuts, orange-blossom &amp; tangerine</i>	\$12 <sup>2oz</sup>
CÉSAR FLORIDO <b>MOSCATEL PASAS</b> , CHIPIONA, JEREZ, SPAIN, N.V.   <i>luxuriously sweet; fig &amp; golden raisin</i>	\$12 <sup>2oz</sup>
EL MAESTRO SIERRA <b>PEDRO XIMENEZ SHERRY</b> , JEREZ, SPAIN, N.V.   <i>amber-hued beauty; toffee &amp; orange</i>	\$12 <sup>2oz</sup>
FORTETO DELLA LUJA "PIAN DEI SOGNI" <b>BRACHETTO PASSITO</b> , PIEDMONT, ITALY, 2013   <i>ripe blueberry, strawberry jam &amp; geranium</i>	\$14 <sup>2oz</sup>
QUINTA DO INFANTADO <b>RUBY PORTO</b> , GONTELHO, PORTUGAL, N.V.   <i>bright, spicy black fruit; medium-dry</i>	\$14 <sup>2oz</sup>
TAYLOR FLADGATE <b>10 YEAR OLD TAWNY PORTO</b> , PORTUGAL, N.V.   <i>bittersweet chicory, coffee, fig &amp; anise</i>	\$14 <sup>2oz</sup>
DOMAINE LA TOUR VIEILLE <b>BANYULS RESERVA</b> , LANGUEDOC-ROUSSILLON, FRANCE, N.V.   <i>coffee bean, toffee, dried plums &amp; sea air</i>	\$10 <sup>2oz</sup>

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