

## GREYFIELD INN WINE LIST

March 7<sup>th</sup>, 2020

### BY THE GLASS

#### SPARKLING

JACQUART "MOSAÏQUE" **BRUT**, REIMS, CHAMPAGNE, FRANCE, N.V. | *light & delicate mousse with a touch of heftier fruit* \$16 / \$70

#### FORTIFIED & DRY

CÉSAR FLORIDO "CRUZ DEL MAR" **FINO**, CHIPIONA, JEREZ, SPAIN, N.V. | *briny Sherry-style wine; terrific apéritif* \$12<sup>2.5oz</sup>  
CÉSAR FLORIDO "CRUZ DEL MAR" **OLOROSO**, CHIPIONA, JEREZ, SPAIN, N.V. | *full-bodied, dry; toasted hazelnuts & spice* \$12<sup>2.5oz</sup>

#### WHITE

PIERRE-HENRI GADAIS "SAINT-FIACRE" **MUSCADET SÈVRE ET MAINE**, LOIRE VALLEY, FRANCE, 2017 | *mineral & biscuit aromas; fresh citrus* \$12 / \$48  
SCARBOLO **SAUVIGNON BLANC**, FRIULI, ITALY 2017 | *summer garden aromatics, lean citrus & tropical notes* \$14 / \$56  
DME. THEVENET ET FILS **MÂCON-PIERRECLOS**, BURGUNDY, FRANCE, 2017 | *crisp citrus, green apple, mineral finish (chardonnay)* \$15 / \$60  
KUENTZ-BAS **RIESLING**, ALSACE, FRANCE, 2017 | *fresh, delicate & graceful; dry* \$14 / \$56

#### ROSÉ

CHATEAU DE L'EPERONNIERE **ROSÉ**, SAVENNIERES, LOIRE VALLEY, FRANCE, 2018 | *lively, ample fruit; fully dry (cabernet franc, grolleau)* \$15 / \$60

#### RED

FREJA CELLARS "CHEHALEM MOUNTAINS ESTATE" **PINOT NOIR**, WILAMETTE VALLEY, OREGON, 2014 | *raspberry, cherry, hibiscus & earth* \$15 / \$60  
G.D.VAJRA **BARBERA D'ALBA**, PIEDMONT, ITALY, 2016 | *wild berries, spices & graphite* \$15 / \$60  
DME. CAZES "EGO" **ROUGE**, CÔTES DU ROUSSILLON VILLAGES, FRANCE, 2017 | *ripe red fruit & anise (grenache, syrah, mourvèdre)* \$16 / \$70  
BON ANNO **CABERNET SAUVIGNON**, NAPA VALLEY, CALIFORNIA, 2016 | *ripe fig, cooked plum & clove* \$14 / \$56

### CHAMPAGNE & SPARKLING BY THE BOTTLE

JEAN-LUC JOILLOT **CRÉMANT BRUT**, CÔTE CHALONNAISE, BURGUNDY, FRANCE, N.V. | *rich mousse, clean finish; apple & citrus* \$50<sup>375ml</sup>  
DME. AUBRY **BRUT 1<sup>ER</sup> CRU**, JOUY-LÈS-REIMS, CHAMPAGNE, FRANCE, N.V. | *lemon, baked bread & stones; exceptional grower-Champagne* \$120  
JM SÈLÈQUE "SOLESENCE 7 VILLAGES" **BRUT**, PIERRY, VALLÉE DE LA MARNE, CHAMPAGNE, FRANCE, N.V. | *pear & brioche; zesty pinpoint bubbles* \$125  
GASTON-CHIQUET **BRUT TRADITION**, DIZY, VALLÉE DE LA MARNE, N.V. | *energetic, tightly focused; under-ripe strawberry & baking spices* \$70<sup>375ml</sup>  
LAMIABLE **EXTRA BRUT GRAND CRU**, TOURS-SUR-MARNE, CHAMPAGNE, FRANCE, N.V. | *generous mousse; remarkably ripe, yet crisp green apple* \$145  
POL ROGER **BRUT RÉSRVE**, ÉPERNAY, CHAMPAGNE, FRANCE, N.V. | *bright & fruity; nuts, red berries, citrus* \$155  
LE VIGNE DI ALICE "DORO NATURE" **PROSECCO SUPERIORE**, VALDOBBIADENE, VENETO, ITALY, 2017 | *fresh, fruity; elegant chalky notes (glera)* \$65  
CARACCIOLI **BRUT CUVÉE**, SANTA LUCIA HIGHLANDS, CALIFORNIA, 2012 | *sour apple, grapefruit, almond & buttered toast (chardonnay & pinot noir)* \$90  
SAETTI "IL CADETTO" **ROSATO DELL' EMILIA**, MODENA, ITALY, 2015 | *cranberry & fresh herbs; refreshing, but structured (salamino di Santa Croce)* \$50  
RECAREDO "INTENS ROSAT" **BRUT NATURE GRAN RESERVA**, PENEDES, CATALONIA, SPAIN, 2012 | *structured raspberry profile (monastrell blend)* \$115  
RENÉ GEOFFROY **ROSÉ DE SAIGNÉE BRUT**, Aÿ, VALLÉE DE LA MARNE, N.V. | *spring flower bouquet, notes of raspberry, ripe cherry & ginger* \$75<sup>375ml</sup>  
✧ PATRICK BOTTEX **ROSÉ LA CUEILLE**, BUGEY-CERDON, SAVOIE, FRANCE, N.V. | *explosively fruity; wild strawberry & blood orange (gamay & pousard)* \$70

### WHITE BY THE BOTTLE

#### FRANCE

LUCIEN CROCHET "CUVÉE LA CROIX DU ROY" **SANCERRE**, LOIRE VALLEY, FRANCE, 2016 | *surprisingly broad shouldered, yet crisp (sauvignon blanc)* \$95  
DME. OSTERTAG "LES JARDINS" **PINOT BLANC**, ALSACE, FRANCE, 2016 | *sprightly, brisk & truly unique; yellow pear, lemon & barley* \$65  
JEAN COLLET ET FILS "BUTTEAUX" **CHABLIS 1<sup>ER</sup> CRU**, BURGUNDY, FRANCE, 2015 | *an opulent vintage showcasing distinct limestone; outstanding (chard.)* \$85  
PAUL GARAUDET "VIEILLES VIGNES" **MEURSAULT**, CÔTE DE BEAUNE, BURGUNDY, FRANCE, 2015 | *pear, lime, baked bread & flint (chardonnay)* \$135  
DME. BECHTOLD "ENGELBERG" **RIESLING GRAND CRU**, ALSACE, FRANCE, 2013 | *limestone & peach; graceful, fresh & dry* \$85  
ERIC TEXIER **ROUSSANNE**, BRÉZÈME, CÔTES DU RHÔNE, FRANCE 2017 | *enticing notes of banana, raw almond & lemongrass; clean finish (roussanne)* \$90  
DAMIEN LAUREAU "LA PETITE ROCHE" **SAVENNIERES**, LOIRE VALLEY, FRANCE, 2018 | *honeysuckle, lime, beeswax & stone (chenin blanc)* \$60  
DME. HUET "CLOS DU BOURG" **VOUVRAY SEC**, LOIRE VALLEY, FRANCE, 2018 | *generous texture; apple, ginger, quince & stone (chenin blanc)* \$100  
PHILIPPE FOREAU, DME. DU CLOS NAUDIN **VOUVRAY SEC**, LOIRE VALLEY, FRANCE, 2014 | *ripe melon & honeyed texture (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 **VIOGNIER**, VIN DE PAYS DU VAUCLUSE, RHÔNE, FRANCE, 2016 | *apricot, lychee, white flower, a little bitter toffee note* \$55  
✧ ALBERT BOXLER **GEWURZTRAMINER RÉSERVE**, ALSACE, FRANCE, 2013 | *very floral & spicy; lime, pineapple & mineral* \$98  
✧ DME. DE MONTBOURGEAU **L'ETOILE**, JURA, FRANCE, 2011 | *full-bodied, unique blend of chardonnay, savagnin; baked apple, sea air & dry sherry aromas* \$75

#### ITALY

CERETTO "BLANGÉ" **ARNEIS**, LANGHE, PIEDMONT, ITALY, 2016 | *snappy, citrus-y & lightly effervescent* \$65  
SUAVIA "MONTE CARBONARE" **SOAVE CLASSICO**, VENETO, ITALY, 2017 | *elegant palate of stone fruits, almond; hay & floral aromatics (garganega)* \$70  
AGNANUM **FALANGHINA** CAMPI FLEGREI, CAMPANIA, ITALY, 2017 | *smoky brisk & dry; peach, lemon, pineapple* \$65  
MARCO FELLUGA "MONGRIS" **PINOT GRIGIO**, COLLIO, FRIULI-VENEZIA GIULIA, ITALY, 2018 | *acacia blossoms & anjou pear* \$45  
✧ ABBAZIA DI NOVACELLA **KERNER**, VALLE ISARCO, ALTO ADIGE, ITALY, 2017 | *playful, spicy notes of yellow peach, mango & tart green apple* \$50  
VIGNETTI MASSA "DERTHONA" **TIMORASSO**, COLLI TORTONESI, PIEDMONT, ITALY, 2016 | *substantial & structured; bartlett pear, savory, nutty finish* \$75

#### SPAIN

DO FERREIRO **ALBARIÑO**, RÍAS BAIXAS, GALICIA, SPAIN, 2016 | *lemongrass, lime & tropical fruits; vivacious & enduring* \$65  
COSTERS DEL PRIORAT "BLANC DE PISSARRES," PRIORAT, CATALUNYA, SPAIN, 2016 | *smoke, flint & ripe orchard fruit (garnatxa blanca, macabeu, px)* \$70  
RAFAEL PALACIOS "LOURO" **GODELLO**, VALDEORRAS, GALICIA, SPAIN, 2016 | *honeyed peach, honeydew, citrus & white flowers; long & racy finish* \$60  
FINCA VIÑA MEIN **RIBEIRO BLANCO**, GALICIA, SPAIN, 2016 | *fresh nectarine, crisp green apple, banana, chalky mineral (treixadura, godello, albariño)* \$65

#### GERMANY

ÖKONOMIERAT REBHOLZ **PINOT BLANC**, PFALZ, GERMANY, 2017 | *lemon, orange blossom, creamy mid-palate & chalky mineral* \$65  
MÜLLER-CATOIR **MUSKATELLER TROCKEN**, HAARDT, PFALZ, GERMANY, 2017 | *headily fragrant; pinpoint zip of green fruit & mint (muscat)* \$90  
KÜNSTLER **RIESLING TROCKEN**, RHEINGAU, GERMANY, 2015 | *white peach, orange peel; nervy & fully dry* \$60  
IMMICH-BATTERIEBERG "C.A.I." **RIESLING KABINETT TROCKEN**, MOSEL, GERMANY, 2017 | *incredible freshness & zip* \$60  
MÖNCHHOF "ÜRZIGER WÜRZGARTEN" **RIESLING KABINETT**, MOSEL, GERMANY, 2018 | *spiced pear, clove, anise, nutmeg & mineral* \$85  
GEORG BREUER "RÜDESHEIMER BERG SCHLOSSBERG" **RIESLING**, RHEINGAU, GERMANY, 2017 | *lemon, oats, toffee; "wow" finish* \$168  
JOH. JOS. PRÜM "WEHLENER SONNENUHR" **RIESLING SPÄTLESE**, MOSEL, GERMANY, 2011 | *candied persimmon, blood orange; crisp finish* \$120

#### AUSTRIA

NIGL "FREIHEIT" **GRÜNER VELTLINER**, KREMSTAL, NIEDERÖSTERREICH, AUSTRIA, 2017 | *spicy lime, mineral, white pepper* \$55  
BERNHARD OTT "RIED SPIEGEL," **GRÜNER VELTLINER**, WAGRAM, NIEDERÖSTERREICH, AUSTRIA 2017 | *tart green pear, fragrant tea olive & oolong* \$168  
HEIDI SCHROCK **FURMINT**, RUST, BURGENLAND, AUSTRIA, 2017 | *sleek orchard fruit, macadamia nut & gingerbread* \$70  
JUTTA AMBROSITSCH "GUMPOLDSKIRCHENER HIMMELFAHRT" **WHITE BLEND**, VIENNA, AUSTRIA, 2014 | *citrus, apple, limestone, baked bread* \$100  
GOBELSBURG "RIED HEILIGENSTEIN" **RIESLING 1<sup>0TW</sup>**, KAMPTAL, NIEDERÖSTERREICH, AUSTRIA, 2017 | *silky, smoky, savory & stunning* \$170

#### GREECE

SIGALAS **ASSYRTIKO**, SANTORINI, GREECE, 2018 | *crisp, delicate & pure citrus fruit; everlasting finish* \$100  
DOULOUFAKIS "DAFNIOS" **VIDIANO**, CRETE, GREECE, 2018 | *revived ancient varietal; apricot, honeycomb & fresh herbs* \$45

#### ELSEWHERE IN EUROPE

✧ KIRÁLYUDVAR **FURMINT SEC**, TOKAJ, HUNGARY, 2013 | *heady autumnal aromas & palate of orchard fruit & macadamia* \$70  
✧ CAVE CALOZ "LES BERNUNES" **HEIDA-PAÏËN**, VALAIS, SWITZERLAND, 2008 | *mountain herbs, pine, sun-baked pear; a rare find* \$120

#### THE NEW WORLD

PATRICIA GREEN **SAUVIGNON BLANC**, WILLAMETTE VALLEY, OREGON, 2017 | *richly textured palate; grapefruit & pineapple* \$65  
KORBIN KAMERON **SAUVIGNON BLANC**, MOON MOUNTAIN DISTRICT, SONOMA VALLEY, CALIFORNIA, 2015 | *a bit tropical, toasty, meyer lemon* \$70  
DIVISION-VILLAGES "L'ISLE VERTE" **CHENIN BLANC**, COLUMBIA VALLEY, WASHINGTON, 2018 | *honeysuckle & beeswax; smoky & savory* \$60  
LULI **CHARDONNAY**, STA. LUCIA HIGHLANDS, CALIFORNIA, 2015 | *M.S. Sara Floyd & grape-grower Gary Pisoni team up to make Chard dreams come true* \$55

PLEASE SEE REVERSE FOR MORE WINE & FURTHER FOOTNOTES. ALL PRICES ARE SUBJECT TO 18% SERVICE CHARGE & 7% SALES TAX.

## ROSÉ BY THE BOTTLE

- CLOS CIBONNE **TIBOUREN CRU CLASSÉ**, CÔTES DE PROVENCE, FRANCE, 2017 | *pale pink with notes of tangy blood orange, peach & raspberry preserves* \$70  
DME. BUNAN "MOULIN DES COSTES" **ROSÉ BANDOL**, PROVENCE, 2017 | *hearty & structured (mourvèdre, grenache, cinsault)* \$65

## RED BY THE BOTTLE

### FRANCE

- DME. PÊCHEUR **POULSARD**, CÔTES DU JURA, FRANCE, 2016 | *a remarkably delicate, bright & juicy summer red* \$75  
PAVILLON DE CHAVANNES "CUVÉE DES AMBASSADES" **CÔTE DE BROUILLY**, BEAUJOLAIS, FRANCE, 2017 | *herbs, earth & blackberry (gamay)* \$60  
JEAN-PAUL BRUN "TERRES DORÉES" **MOULIN-À-VENT**, BEAUJOLAIS, FRANCE, 2015 | *autumn leaves, currants, cherries, supple tannins (gamay)* \$70  
DME. PHILIPPE GILBERT **MENETOU-SALON**, LOIRE VALLEY, FRANCE, 2015 | *lean & light; raspberry, sage & rose petal (pinot noir)* \$70  
DME. GACHOT-MONOT **CÔTE DE NUITS-VILLAGES**, BURGUNDY, FRANCE, 2017 | *deftly crafted with elegance & grit; plum & blackberry (pinot noir)* \$85  
HENRI PRUDHON "LES FRIONNES" **SAINT-AUBIN 1<sup>ER</sup> CRU**, BURGUNDY, FRANCE, 2013 | *lithe, expressive notes of rose & clay; subtle grip (pinot noir)* \$95  
EDMOND CORNU "LES CARRIÈRES" **LADOIX**, BURGUNDY, FRANCE, 2010 | *graceful & light, but with backbone; currants & savory spices (pinot noir)* \$125  
DME. BILLARD-GONNET "CHAPONNIÈRES" **POMMARD 1<sup>ER</sup> CRU**, BURGUNDY, FRANCE, 2015 | *ripe fig, violet & earth (pinot noir)* \$160  
PIERRE ET CATHERINE BRETON "TRINCH!" **CABERNET FRANC**, BOURGUEIL, LOIRE VALLEY, FRANCE, 2016 | *wild, red berry fruit from gravel soils* \$65  
DME. DE LA NOBLAIE "LES CHIENS-CHIENS" **CHINON**, LOIRE VALLEY, FRANCE, 2016 | *single-vineyard beauty; soft & perfumed (cabernet franc)* \$50  
CHÂTEAU VALCOMBE "LES HAUTS DE VALCOMBE" **VENTOUX ROUGE**, RHÔNE, FRANCE, 2015 | *red berry fruit & mineral (grenache blend)* \$45  
DME. DU VIEUX TÉLÉGRAPHE "TÉLÉGRAMME" **CHÂTEAUNEUF DU PAPE**, RHÔNE, FRANCE, 2013 | *elegant, fresh; cranberry & herbs (grenache blend)* \$100<sup>375ml</sup>  
DME. LA MANARINE "PIED DE BAUD" **CHÂTEAUNEUF DU PAPE**, RHÔNE, FRANCE, 2015 | *sweet-spicy blackberry, thyme & rosemary (grenache)* \$120  
MAISON LOMBARD **CROZES-HERMITAGE**, RHÔNE, FRANCE, 2013 | *ripe dark berries, game & dried herbs (syrah)* \$60  
DME. DU SOMAIL "LE VIN DE PLUME" **MINERVOIS**, LANGUEDOC-ROUSSILLON, FRANCE, 2017 | *black plum, clove, fine tannins (mourvèdre & syrah)* \$60  
CHÂTEAU BEAU-SITE **SAINT-ESTÈPHE**, BORDEAUX, FRANCE, 2014 | *blackcurrant, leather, tobacco (cabernet sauvignon, merlot, cabernet franc)* \$100  
CHÂTEAU RAUZAN-SÉGLA **MARGAUX 2<sup>EME</sup>**, BORDEAUX, FRANCE, 2012 | *ripe blueberry, violet; delicate tannins (cab. sauv., merlot, petit verdot, cab. franc)* \$125

### ITALY

- ABBAZIA DI NOVACELLA **SCHIAVA**, VALLE ISARCO, ALTO ADIGE, ITALY, 2018 | *light bodied & light hearted; fresh red raspberry* \$50  
FORTETO DELLA LUJA "LE GRIVE" **ROSSO MONFERRATO**, PIEDMONT, ITALY, 2016 | *velvety palate & sturdy tannins (barbera & pinot nero)* \$75  
➤ DANILO THOMAIN **ENFER D'ARVIER**, VALLE D'AOSTA, ITALY, 2015 | *luxurious & inviting textures with bright, juicy red fruit (petite rouge)* \$90  
➤ RANCHELLE "MILLOCCHIO" **ROSSO**, MAREMMA, TUSCANY, ITALY, 2017 | *smoke, fig & anise seed (indigenous blend)* \$60  
BADIA A COLTIBUONO **CHIANTI CLASSICO**, TUSCANY, ITALY, 2016 | *dusty-rose & fresh berries (sangiovese)* \$55  
SCARPA "LA SELVA DI MOIRANO" **FREISA SECCO**, MONFERRATO, PIEDMONT, ITALY, 2006 | *a little-known grape with lots of grip* \$95  
ELISABETTA FORADORI **TEROLDEGO**, VIGNETI DELLE DOLOMITI, TRENTO, ITALY, 2014 | *ripe fig, smoked meats, sweet tobacco* \$75  
MONSECCO "PELIZZANO" **GHEMME**, PIEDMONT, ITALY, 2011 | *currants, licorice, aromas of sunned brick & dried rose (nebbiolo, vespolina, uva rara)* \$115  
DE FORVILLE **BARBARESCO**, PIEDMONT, ITALY, 2015 | *solidly structured; dark cherry, aromas of leather & earth (nebbiolo)* \$90  
G.D. VAJRA "BRICCO DELLE VIOLE" **BAROLO**, PIEDMONT, ITALY, 2014 | *stunningly approachable in its youth; dark fruits, licorice & violet (nebbiolo)* \$190  
INAMA "BRADISISMO" **ROSSO**, COLLI BERICI, VENETO, ITALY, 2015 | *firm tannins, spiced plum, black pepper & earth (cabernet sauvignon & carmenère)* \$90  
OCCHIPINTI "IL FRAPPATO," VITTORIA, SICILY, 2016 | *energetic palate of crushed red berry & earth (frappato)* \$95  
OCCHIPINTI "SICCAGNO" **NERO D'AVOLA**, VITTORIA, SICILY, 2016 | *fresh Bing cherry & spice* \$95

### SPAIN

- DEHESA LA GRANJA **TEMPRANILLO**, CASTILLA Y LEÓN, SPAIN, 2011 | *extracted & full bodied; stewed blackberry, smoke & sweet spice* \$50  
REMELLURI **RESERVA**, RIOJA, SPAIN, 2012 | *elegant, herbaceous profile of stewed cranberry, sweet tobacco & balsamic (tempranillo, garnacha, graciano)* \$90  
AKUTAIN **GRAN RESERVA**, RIOJA, SPAIN, 2004 | *only made in exceptional years; rustic & savory; black fruits, mellow tannins (tempranillo, garnacha, viura)* \$120

### ELSEWHERE IN EUROPE

- KARYDAS **XINOMAVRO**, NÁOUSSA, GREECE, 2014 | *indigenous varietal for cab-lovers to explore; meaty tannins, dried plum & black olive* \$75  
CHATEAU MUSAR **ROUGE**, BEKAA VALLEY, LEBANON, 2010 | *firm backbone; baked plum, figs, violets & pepper (cabernet sauvignon, carignan, cinsault)* \$135

### THE NEW WORLD

- PEAY "AMA" **PINOT NOIR**, SONOMA COAST, CALIFORNIA, 2015 | *plum, cherry, blackberry & forest floor* \$155  
ABERRANT CELLARS "CONFERO" **PINOT NOIR**, WILLAMETTE VALLEY, OREGON, 2016 | *medium-bodied; blackberry & moss* \$55  
CARACCIOLI **PINOT NOIR**, SANTA LUCIA HIGHLANDS, CALIFORNIA, 2012 | *limited production; soft but expressive red fruits, tobacco & black pepper* \$130  
LUCIENNE "SMITH VINEYARD" **PINOT NOIR**, SANTA LUCIA HIGHLANDS, MONTEREY COUNTY, CALIFORNIA, 2016 | *tart plum; fragrant & earthy* \$100  
➤ BROC CELLARS "VINE STARR" SONOMA COUNTY **ZINFANDEL**, BERKLEY, CALIFORNIA, 2017 | *unconventional & refreshingly lighter take on zin* \$90  
STOLPMAN VINEYARDS **GRENAPE**, BALLARD CANYON, SANTA BARBARA COUNTY, CALIFORNIA, 2013 | *wild strawberry; light but structured* \$90  
GEN DEL ALMA "OTRA PIEL" **TINTO**, TUPUNGATO, MENDOZA, ARGENTINA, 2014 | *cherries, nutmeg & black pepper (cab franc, cab sauv., pinot noir)* \$80  
RIDGE "GEYSERVILLE" **ZINFANDEL BLEND**, ALEXANDER VALLEY, CALIFORNIA, 2017 | *ripe black cherry, baked plum, lavender (zin., petite sirah)* \$100  
VIÑA COBOS "BRAMARE" **MALBEC**, LUJÁN DE CUYO, ARGENTINA, 2016 | *blackberry, red licorice & cigar box* \$95  
PRIDE MOUNTAIN VINEYARDS **MERLOT**, NAPA & SONOMA COUNTIES, CALIFORNIA, 2015 | *complex black plum & vibrant cherry* \$160  
PAUL HOBBS "CROSSBARN" **CABERNET SAUVIGNON**, NAPA VALLEY, CALIFORNIA, 2015 | *impeccably balanced; mineral-driven blackberry & cedar* \$95

## RESERVE

*Our evolving collection of limited offerings from renowned producers & exceptional terroirs.*

### WHITE

- DO FERREIRO "CEPAS VELLAS" **ALBARIÑO**, RIAS BAIXAS, GALICIA, SPAIN, 2015 | *200 year old vines; ripe tropical fruits, citrus, white flowers & chalk* \$120  
MARCHAND-TAWSE "CHAMP GAIN" **PULIGNY-MONTRACHET 1<sup>ER</sup> CRU**, BEAUNE, BURGUNDY, FRANCE, 2015 | *lemon, biscuits, hazelnuts (chardonnay)* \$265  
➤ ERIC TEXIER "VIEILLES VIGNES" **CHÂTEAUNEUF DU PAPE**, RHÔNE, FRANCE, 2017 | *beguiling & atypical; bright, honeyed fruit (bourboulenc, clairette)* \$160  
➤ RADIKON "OSLAVJE" VENEZIA GIULIA, ITALY, 2010 | *skin-contact white; amber-hued & full-bodied; baked apple, almonds (pinot grigio, chard., sauv. blanc)* \$95<sup>500ml</sup>

### RED

- DANIEL RION "LES CHAUMES" **VOSNE-ROMANÉE 1<sup>ER</sup> CRU**, BURGUNDY, FRANCE, 2015 | *floral-scented red berries, truffles & mineral (pinot noir)* \$200  
GEORGES LIGNIER "CLOS DES ORMES" **MOREY-SAINT DENIS 1<sup>ER</sup> CRU**, BURGUNDY, FRANCE, 2013 | *cranberry, bramble, fall leaves (pinot noir)* \$200  
YVES CUILLERON "BASSENON" **COTE-RÔTIE**, RHÔNE, FRANCE, 2014 | *soft & fragrant; blackberry, violet, smoke & slate (syrah, viognier)* \$210  
OCCHIPINTI "GROTTE ALTE" **CERASUALO DI VITTORIA CLASSICO**, SICILY, 2012 | *a rarity; full-bodied cherry, tasteful tannins (nero d'avola & frappato)* \$180  
LA TORRE **BRUNELLO DI MONTALCINO RISERVA**, TUSCANY, ITALY 2012 | *only made in exceptional vintages; elegant but robust & long lived (sangiovese)* \$255  
CERETTO "BRICCO ROCCHIE" **BAROLO**, PIEDMONT, ITALY, 2011 | *limited production nebbiolo; sleek tannins, earth & fresh fig* \$670  
➤ MONTE DALL' ORA "LA STROPA" **AMARONE DELLA VALPOLICELLA**, VENETO, ITALY, 2011 | *outstanding & original; savory, subtle, high-tone black fruit* \$250

## SWEET & FORTIFIED WINES

- CASCINETTA VIETTI **MOSCATO D'ASTI**, PIEDMONT, ITALY, 2017 | *light & effervescent; peach, ginger, rose* \$30<sup>375ml</sup>  
DME. DE DURBAN **MUSCAT DE BEAUMES-DE-VENISE**, RHÔNE, FRANCE, 2014 | *refreshingly light on it's feet; apricot, white peach & lime* \$14<sup>2oz</sup>  
CHÂTEAU RAYNE VIGNEAU 1<sup>ER</sup> GRAND CRU CLASSÉ **SAUTERNES**, BORDEAUX, FRANCE, 2010 | *golden raisin, apricot & honey* \$16<sup>2oz</sup>  
BORGO SCOPETO, **VIN SANTO** DEL CHIANTI CLASSICO, TUSCANY, ITALY, 2009 | *velvety texture, dried yellow fig, mango & currant* \$16<sup>2oz</sup>  
RARE WINE CO. "CHARLESTON" **SERCIAL SPECIAL RESERVE MADEIRA**, PORTUGAL, N.V. | *somewhat tangy; sea-salty caramel & nutmeg* \$14<sup>2oz</sup>  
RARE WINE CO. "SAVANNAH" **VERDELHO SPECIAL RESERVE MADEIRA**, PORTUGAL, N.V. | *lightly sweet; ginger, citrus peel & almonds* \$14<sup>2oz</sup>  
CÉSAR FLORIDO "CRUZ DEL MAR" **CREAM**, CHIPIONA, JEREZ, SPAIN, N.V. | *semi-sweet Cream Sherry-style wine; tangy citrus & vanilla* \$12<sup>2oz</sup>  
CÉSAR FLORIDO **MOSCATEL DORADO**, CHIPIONA, JEREZ, SPAIN, N.V. | *semi-sweet; walnuts, orange-blossom & tangerine* \$12<sup>2oz</sup>  
FORTETO DELLA LUJA "PIAN DEI SOGNI" **BRACHETTO PASSITO**, PIEDMONT, ITALY, 2013 | *ripe blueberry, strawberry jam & geranium* \$14<sup>2oz</sup>  
QUINTA DO INFANTADO **RUBY PORTO**, GONTELHO, PORTUGAL, N.V. | *bright, spicy black fruit; medium-dry* \$14<sup>2oz</sup>  
TAYLOR FLADGATE **10 YEAR OLD TAWNY PORTO**, PORTUGAL, N.V. | *bittersweet chicory, coffee, fig & anise* \$14<sup>2oz</sup>  
NIEPOORT **L.B.V. PORTO**, CIMA CORGO, DOURO VALLEY, PORTUGAL, 2013 | *subtle, floral nose, dark chocolate, Bing cherry* \$14<sup>2oz</sup>  
DME. LA TOUR VIEILLE **BANYULS RESERVA**, LANGUEDOC-ROUSSILLON, FRANCE, N.V. | *coffee bean, toffee, dried plums & sea air* \$10<sup>2oz</sup>

ALL PRICES ARE SUBJECT TO 18% SERVICE CHARGE & 7% SALES TAX. VINTAGES & QUANTITIES ARE SUBJECT TO CHANGE & AVAILABILITY.  
WITHIN EACH COUNTRY OR REGIONAL GROUPING WINES ARE, BY & LARGE, LISTED FROM LIGHTER TO FULLER IN STYLE RATHER THAN BY APPELLATION.

➤ INDICATES A UNIQUE PROFILE; PLEASE INQUIRE BEFORE ORDERING.