

GREYFIELD INN WINE LIST

BY THE GLASS

July 20th, 2020

SPARKLING

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

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 2018 | *summer garden aromatics, lean citrus & tropical notes* \$14 / \$56

DME. THEVENET ET FILS **MÂCON-PIERRECLOS**, BURGUNDY, FRANCE, 2018 | *crisp citrus, green apple, mineral finish (chardonnay)* \$15 / \$60

KUENTZ-BAS **RIESLING**, ALSACE, FRANCE, 2018 | *fresh, delicate & graceful; dry* \$14 / \$56

ROSÉ

PEYRASSOL "LA CROIX DES TEMPLIERS" **ROSÉ**, PROVENCE, FRANCE, 2019 | *succulent red fruits, saline notes (grenache, cinsault, viognier)* \$12 / \$48

RED

BECKER FAMILY **PINOT NOIR**, PFALZ, GERMANY, 2014 | *blueberries & violets; lots of spicy finesse* \$14 / \$56

G.D. VAJRA **BARBERA D'ALBA**, PIEDMONT, ITALY, 2017 | *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^{375ml}

DME. AUBRY **BRUT 1^{ER} CRU**, JOUY-LÈS-REIMS, CHAMPAGNE, FRANCE, N.V. | *lemon, baked bread & stones; exceptional grower-Champagne* \$120

JM SÉLÈQUE "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^{375ml}

LE VIGNE DI ALICE "DORO NATURE" **PROSECCO SUPERIORE**, VALDOBBIADENE, VENETO, ITALY, 2018 | *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, 2017 | *cranberry & fresh herbs; refreshing, but structured (salamino di Santa Croce)* \$50

RECARDO "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^{375ml}

✧ 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, 2017 | *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^{ER} CRU**, BURGUNDY, FRANCE, 2017 | *an opulent vintage showcasing distinct limestone; outstanding (chard.)* \$85

PAUL GARAUDET "VIEILLES VIGNES" **MEURSAULT**, CÔTE DE BEAUNE, BURGUNDY, FRANCE, 2017 | *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, 2014 | *one for the wine nerds! full-bodied, pine-resin nose, tropical (clairette, greneche blanc)* \$170

ANNE PICHON **VIOGNIER**, VIN DE PAYS DU VAUCLUSE, RHÔNE, FRANCE, 2018 | *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, 2016 | *acacia blossoms & anjou pear* \$45

✧ ABBAZIA DI NOVACELLA **KERNER**, VALLE ISARCO, ALTO ADIGE, ITALY, 2018 | *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, 2017 | *lemongrass, lime & tropical fruits; vivacious & enduring* \$65

COSTERS DEL PRIORAT "**BLANC DE PISSARRES**," PRIORAT, CATALUNYA, SPAIN, 2017 | *smoke, flint & ripe orchard fruit (garnatxa blanca, macabeu, px)* \$70

RAFAEL PALACIOS "LOURO" **GODELLO**, VALDEORRAS, GALICIA, SPAIN, 2017 | *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, 2016 | *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, 2018 | *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^{0TW}**, KAMPTAL, NIEDERÖSTERREICH, AUSTRIA, 2017 | *silky, smoky, savory & stunning* \$170

GREECE

SIGALAS **ASSYRTIKO**, SANTORINI, GREECE, 2019 | *crisp, delicate & pure citrus fruit; everlasting finish* \$100

DOULOFAKIS "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, 2018 | *richly textured palate; grapefruit & pineapple* \$65

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^{ER} CRU**, BURGUNDY, FRANCE, 2013 | *lithe, expressive notes of rose & clay; subtle grip (pinot noir)* \$95
DME. BILLARD-GONNET "CHAPONNIÈRES" **POMMARD 1^{ER} 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^{375ml}
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^{EME}**, BORDEAUX, FRANCE, 2012 | *ripe blueberry, violet; delicate tannins (cab. sauv., merlot, petit verdot, cab. franc)* \$125

ITALY

- ABBZIA 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
➤ DANILLO THOMAIN **ENFER D'ARVIER**, VALLE D'AOSTA, ITALY, 2015 | *luxurious & inviting textures with bright, juicy red fruit (petite rouge)* \$90
➤ RANCHELLE "MILLOCCCHIO" **ROSSO**, MAREMMA, TUSCANY, ITALY, 2017 | *smoke, fig & anise seed (indigenous blend)* \$60
BADIA A COLTIBUONO **CHIANTI CLASSICO**, TUSCANY, ITALY, 2017 | *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 "PELIZZANE" **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. VAIRA "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, 2016 | *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, 2011 | *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; cranberry & 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, 2017 | *tart plum; fragrant & earthy* \$100
➤ BROC CELLARS "VINE STARR" SONOMA COUNTY **ZINFANDEL**, BERKLEY, CALIFORNIA, 2017 | *unconventional & refreshingly lighter take on zin* \$90
STOLPMAN VINEYARDS **GRENACHE**, 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, 2017 | *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, 2016 | *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^{ER} 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^{500ml}

RED

- DANIEL RION "LES CHAUMES" **VOSNE-ROMANÉE 1^{ER} CRU**, BURGUNDY, FRANCE, 2015 | *floral-scented red berries, truffles & mineral (pinot noir)* \$200
GEORGES LIGNIER "CLOS DES ORMES" **MOREY-SAINT DENIS 1^{ER} CRU**, BURGUNDY, FRANCE, 2013 | *cranberry, bramble, fall leaves (pinot noir)* \$200
YVES CUIILLERON "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 ROCHE" **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, 2018 | *light & effervescent; peach, ginger, rose* \$30^{375ml}
DME. DE DURBAN **MUSCAT DE BEAUMES-DE-VEISE**, RHÔNE, FRANCE, 2014 | *refreshingly light on it's feet; apricot, white peach & lime* \$14^{2oz}
CHÂTEAU RAYNE VIGNEAU 1ER GRAND CRU CLASSÉ **SAUTERNES**, BORDEAUX, FRANCE, 2010 | *golden raisin, apricot & honey* \$16^{2oz}
BORGO SCOPETO, **VIN SANTO** DEL CHIANTI CLASSICO, TUSCANY, ITALY, 2010 | *velvety texture, dried yellow fig, mango & currant* \$16^{2oz}
RARE WINE CO. "CHARLESTON" **SERCIAL SPECIAL RESERVE MADEIRA**, PORTUGAL, N.V. | *somewhat tangy; sea-salty caramel & nutmeg* \$14^{2oz}
RARE WINE CO. "SAVANNAH" **VERDELHO SPECIAL RESERVE MADEIRA**, PORTUGAL, N.V. | *lightly sweet; ginger, citrus peel & almonds* \$14^{2oz}
CÉSAR FLORIDO "CRUZ DEL MAR" **CREAM**, CHIPIONA, JEREZ, SPAIN, N.V. | *semi-sweet Cream Sherry-style wine; tangy citrus & vanilla* \$12^{2oz}
CÉSAR FLORIDO **MOSCATEL DORADO**, CHIPIONA, JEREZ, SPAIN, N.V. | *semi-sweet; walnuts, orange-blossom & tangerine* \$12^{2oz}
FORTETO DELLA LUJA "PIAN DEI SOGNI" **BRACHETTO PASSITO**, PEIDMONT, ITALY, 2013 | *ripe blueberry, strawberry jam & geranium* \$14^{2oz}
QUINTA DO INFANTADO **RUBY PORTO**, GONTELHO, PORTUGAL, N.V. | *bright, spicy black fruit; medium-dry* \$14^{2oz}
TAYLOR FLADGATE **10 YEAR OLD TAWNY PORTO**, PORTUGAL, N.V. | *bittersweet chicory, coffee, fig & anise* \$14^{2oz}
NIEPOORT **L.B.V. PORTO**, CIMA CORGO, DOURO VALLEY, PORTUGAL, 2014 | *subtle, floral nose, dark chocolate, bing cherry* \$14^{2oz}
DME. LA TOUR VIEILLE **BANYULS RESERVA**, LANGUEDOC-ROUSSILLON, FRANCE, N.V. | *coffee bean, toffee, dried plums & sea air* \$10^{2oz}

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.