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~ Look up. There's more wine by the glass on the chalkboards ~

Sparkling

- NV Bernard Massard “Cuvée de l’Éusson” Brut Rosé, Luxembourg \$60**
- Sparkling pinot noir from Luxembourg. Esoteric? Maybe. But the purity of fruit (strawberry, raspberry, etc) is astounding.
- NV Cleto Chiarli “Vigneto Cialdini” Lambrusco, Lombardia, Italy \$65**
- The important things to know are: It’s sparkling. It’s red. It’s dry. It’s the best thing you’re going to drink tonight.
- NV Gatinois Grand Cru Brut Champagne, Aÿ, France \$125**
- 90% Pinot Noir, 100% delicious.
- NV Guy Charlemagne Grand Cru Champagne (1.5L), Le Mesnil-Sur-Oger, France \$325**
- 100% Chardonnay, this wine is about finesse and elegance. Lemon and apple skin and did you notice it’s in a magnum? You could make a lot of friends at the bar with this old dog.

White

- 2015 Alpha Estate “Turtle Vineyard” Malagouzia, Macedonia, Greece \$13/\$60**
- Let’s break this one down. It’s got a lot of lovely aromatics, similar to Sauvignon Blanc, but that body though – oh, she’s thick, like a Marsanne. Try the whole bottle or check out the Greek wine flight.
- 2014 Villa Matilde Fiano di Avellino, Campania, Italy \$63**
- Southern Italy: a treasure trove of beautiful wines that have, for one reason or another, never caught on with the general public. This wine is soft and round, with a nutty, floral characteristic.
- 2015 Alois Lageder Pinot Grigio, Alto Adige, Italy \$65**
- Stereotypes be damned, this PG is alive with flavor and razor-sharp focus. Crisp and slightly smoky, it speaks to the potential of a grape usually farmed into featureless lemon water.
- 2014 Dr. H. Thanisch Berkasteler Badstube Riesling Kabinett, Mosel, Germany \$69**
- Walking a tightrope, the way all good Mosel does, the residual sugar and elevated acid create an immediately palpable energy. Rich pear, petrol, lime juice and slate. Low alcohol = daytime drinking.
- 2015 ColleSeffano Verdicchio di Matelica, Marche, Italy \$16/\$70**
- Electricity in a bottle right here – green fruits, melon, lime zest, happy memories.
- 2015 Heidi Schrock Weissburgunder, Neusiedlersee-Hugelland, Austria \$78**
- Wine geeks unite. This is a generous, chalky white, equal parts power and verve, that’d be in heaven with the pasta carbonara. P.S. Weissburgunder = Pinot Blanc.
- 2013 Sans Liege Cotes-du-Coast, Central Coast, California \$80**
- A blend of Rhone varietals – Grenache, Viognier, Marsanne – from the central coast of California. It’s like drinking dry butterscotch, if that makes any sense. Good amount of oak usage endows this with an opulent texture. A stand alone wine.
- 2013 Coldstream Hills Chardonnay, Yarra Valley, Australia \$82**
- An elegant offering from the cool Yarra Valley, this is barrel fermented and matured in French oak for 9 months. Tension upfront, persistent finish in the back, like a sophisticated mullet.

Red

- NV Thierry Puzalet Le Telquel, Touraine, France \$60**
- A kooky little wine – organically grown, unfiltered, wild yeasts, etc – that is all cranberry and sour cherry. You’ll even notice a tiny amount of CO2 left in, a fun little prickle for the tongue.
- 2014 Catena “San Carlos” Cabernet Franc, Mendoza, Argentina \$16/\$64**
- One of our favourite discoveries from wine fest this year, this high elevation Cabernet Franc is all about freshness and aromatics; black pepper, capsicum and red fruit all anchored by enough weight to stand toe to toe with our heaviest dishes.
- 2008 Quinta do Convento Tinto, Douro, Portugal \$65**
- A classic Douro blend of Touriga Nacional, Touriga Franca and Tinta Roriz. Age has been kind to this well structured wine, softening its edges and drying out the sweet black fruit of its youth. Wish I could say the same for myself.
- 2013 Undurraga “Terroir Hunter” Pinot Noir, Leyda, Chile \$71**
- The coastal area of Chile has quickly become one of the most exciting places for top quality winemaking, as the cool Humboldt Current allows for grapes to slowly mature, retaining acidity while developing aromatic complexity. 11 months in French oak. Mulberry, baking spice, currant.
- 2014 Chateau Ollieux Romanis “Cuvée Classique” Corbières, Languedoc, France \$15/66**
- Corbières is unique in that its blends are Carignan-dominant, giving them a wild, meaty character, complimenting the spicy Syrah and fruity Grenache. Get this inside you.
- 2013 Fattoria di Rodano Chianti Classico, Tuscany, Italy \$72**
- There’s no mistaking the old world winemaking here – a bit of dirt atop cherry and strawberry. The structure and aromatics are out of this world.
- NV Plan Pegau Rouge, (almost) Chateauneuf du Pape, France \$74**
- A wonderful non-vintage blend sourced from grapes a stone’s throw out of the CDP AOC, meaning you get all the funk, depth and character of a Chateauneuf at a fraction of the price. Grenache/Syrah dominant.
- 2006 Chateau Tayet Cuvee Prestige, Bordeaux, France \$75**
- Is there anything sexier than aged Bordeaux? The cedar and tobacco, the lilted black fruits, the lean profile. A steal of a wine.
- 2011 Alpha Box and Dice “Xola” Aglianico, McLaren Vale, Australia \$105**
- In its home country of Italy, Aglianico is often called “Barolo of the South”. Here in McLaren Vale, I don’t know what to call it. Electric Kool Aid? This wine is alive with ripe red fruit, spearmint and acid.
- 2013 Savage Wines “Savage Red”, Western Cape, South Africa \$110**
- Dominated by a large proportion of Syrah, this is very much a Rhone-style wine, but with Touriga Nacional and Cabernet beefing things up (as they are want to do). Generous and in balance, the Savage Red is a great introduction to the exciting SA wine renaissance.
- 2011 Castiglion del Bosco Brunello di Montalcino, Tuscany, Italy \$29/\$135**
- 2010 might be the more heralded vintage, but the 2011s are ready to drink now, a pleasant fact for you, this evening’s customer. This is generous and elegant and balanced, all traits sorely lacking in the new President of the United States.

Wine Flight #1: An Overview of Greek Wine

~ Three 3oz Glasses ~

~ \$23 ~

Why Greek wine? That's a valid question. I've sure gotten it a lot since I broached the topic months ago. The answer, of course, is multi-faceted. I mean, first off, the wines are great. That's step one. Check that off the list. Beyond that, though, there is the attraction of the underdog. Despite their long history, the wines of Greece are like some perennial also-ran, always on the cusp of being the next *It* drink. It's 2017 and we're drinking orange wines pulled from the subterranean clay eggs of Eastern Europe and the Greeks can't even get a text back. Why not fight the good fight then? Embrace something new. Be Epicurus.

2015 Alpha Estate Single Vineyard Malagouzia

\$13/\$60

From northwestern Macedonia (getting up there around Albania), this wine is sourced from a single vineyard at over 650m above sea level. The gain in elevation helps preserve the wine's natural acidity and two nearby lakes help moderate the otherwise toasty, southern climate.

The grape itself was near extinction half way through the 20th century, but it has since rebounded to become one of Greece's signature white grape varieties. It's highly aromatic (jasmine, mint, rose) and moderately acidic, with a pleasant, weighty structure and soft, rolling mouth feel. Sauvignon Blanc meets Marsanne.

Try it with the Halloumi!

2014 Mountain Fish Agiorgitiko

\$12/\$60

First, let's practice how to say this one. *Ah-Yor-Yee-Ti-Ko*. And again: *Ah-Yor-Yee-Ti-Ko*. I mean, come on. That's pretty fun, especially after a few glasses of said wine, teeth all stained, toga just slightly untied.

This wine, from the mountainous region of Nemea (down in the Peloponnese, getting closer to Crete) is easy to like. The fruit (mulberry, plum) is ripe, the palette is smooth, and the body is full. It's spicy and rustic and enjoyed simply on its own. Oak? Nope.

2012 Katogi Averoff Xinomavro

\$15/\$73

This wine is sourced from Naoussa, Greece's first officially declared wine region in 1971. We're up in Macedonia again, only this time a bit further east (getting closer to Bulgaria).

This is what insufferably snooty people call a Serious Wine. It's complex and aromatic, savoury and spicy, a little bit Nebbiolo, a little bit Syrah. Pair this broody glass with some cured meats and hard cheeses.

Wine Flight #2: Aging Gracefully

~ Three 3oz Glasses ~

~ \$27 ~

Myth: Wine is better with age.

Fact: Most wine is not meant to age. Not unlike a high school football star, they peak early and never really revisit their past glory, quietly living out their days as humble restaurant managers, living in rented, one bedroom apartments...but I digress.

For some wines, though, a peaceful existence in a cool, dark cellar coaxes out a whole other character. Gone is the bright fruit and simple charms of their youth and here now, in your glass, the wines appear quietly confident, all salt and pepper and as handsome as modern day Ted Danson.

How to spot an aged wine? First, observe the colour. Notice how it turns from ruby or violet to a lighter brick red/orange. That's the breaking down of anthocyanin pigments (nerd alert). Next, the fruit characteristic – once tart and bright – dries out or turns stewed. This is the evolution of Thiols and Esters, organic compounds that make your wine taste the way it does. Asleep yet? Enough of this. Onto the wines in question.

2000 Caves Sao João Reserva , Vinho Regional Beiras, Portugal

\$14/\$65

The Caves Sao Joao Reserva is only made in the best vintages, and routinely kept as a library release. A blend of Baga, Tinta Roriz, and Jaen, among others, it is a testament to old world wine making techniques. A bit rustic (VA, Bret, etc), bone dry and with bright, zippy acid; it cries out, in whimsical fado, for roasted mushrooms.

2004 Chateau Villars Fronsac, Bordeaux, France

\$17/\$75

Fronsac is one of the smaller appellations on the right bank of the Gironde, near its more famous neighbor St. Emilion. The rolling limestone hills, dominated by Merlot and Cabernet Franc, offer up plump, good natured wines of great value. Thirteen years on, this wine still smells ripe and woody, and on the palette – violet and black currant and clove.

2004 Bodegas Muriel Gran Reserva, Rioja, Spain

\$19/\$85

Of all these wines, the Muriel probably has the longest left to go (Dystopian Wine Night, 2032!) 100% Tempranillo from 40 year old vines and aged for two and a half years in French and American oak. The aromas jump out of the glass – leather, tobacco, rose petal - and the palette is caramel covered raisins and velour track suits. This *Smooth Operator* wants your cured meats and your hard cheeses. Resistance is futile.

Wine Flight #3: Northern Italy

~ Three 3oz Glasses ~

~ \$25 ~

Italy, far from being a monolithic culture, is a ramshackle collection of former city-states, as diverse from province to province as any two nations elsewhere in Europe. In some ways, it is almost the opposite of France, a country seemingly obsessed with defining the essence of its singular culture. In northern Italy alone, a striking amount of diversity predominates.

In Vallée d'Aosta, one sees the long established influence of France and the House of Savoy. In Alto Adige, German is an official language and has influenced the wine and food culture immensely. In the east, as Italy runs up against Eastern Europe, the wines turn Slavic in temperament and pedigree. It's wise to remember that although we often think of Italy as a very old place, the country we now know is as young as Canada, unified in 1871. In fact, Alto Adige didn't join Italy until the end of WW1, annexed from the crumbling Austro-Hungarian Empire.

If one were to get philosophical about the whole thing (read: pretentious) one might champion the joys of diversity in these northern climates, as "Italian" as any dough-riddled cultural stereotype we might have once held. La Dolce Vita has room for everyone. Salute!

2015 Elena Walch Muller Thurgau, Alto Adige, Italy

\$14/\$60

Alto Adige is an interesting region, as Germanic as it is Italian, nestled up against the Dolomite Mountains. White grapes thrive in these higher lands, and Müller, a German crossing of Riesling and Madeleine Royale, is perhaps better here than anywhere else in the world.

A beautiful aperitif, this wine is slight and floral, with notes of jasmine, nutmeg and stone fruit.

2015 Wilhelm Walch St. Magdalener, Alto Adige, Italy

\$14/\$60

This St. Magdalener is mostly Schiava, a grape otherwise known as Vernatsch, otherwise known as Trollinger, otherwise known as...well, you get the idea. This grape has more names than Puff Daddy (topical Hip Hop reference!). The grape in question is thin skinned and naturally high in acid, with a fragrant nose redolent of anise and strawberry.

2014 La Kiuva Arnad Montjovet, Vallée d'Aosta, Italy

\$16/\$70

Vallée d'Aosta is one of those regions that doesn't make a lot of wine, and the wine it does make, is usually consumed locally by tourists. So be grateful for this wonderful Picotendro-based blend, all rustic, spicy charm and tart, sour cherry.

Other Things You Can Drink Besides Wine

Cocktails

Kid A ~ amaro averna, grand marnier, blueberry lime shrub, lime juice ~	\$11
Rail Car ~ bulleit rye, st. germain elderflower liquer, honey syrup, lemon juice ~	\$13
Semi Perfect 50/50 Bourbon Manhattan (avec Peychaud's) ~ bulleit bourbon, sweet vermouth, bittersweet vermouth, peychaud's bitters ~	\$14
Batiatus ~ mcllelland's isla, bittersweet vermouth, grenadine, orange oleo saccharum ~	\$12
Bellrichard ~ campari, crème de violette, grand marnier, orange bitters, cava ~	\$11

Draft - \$7 (\$8 for Cider)

Main Street Pilsner
33 Acres of Nirvana IPA
Sunday Cider
Off The Rails English Special Bitter

Scotch - 1.5oz

Abelour 12yr - \$11
Dalwhinnie 15yr - \$14
Glenlivet Founder's Reserve - \$11
Macallan Gold - \$11
Laphorig Quarter Cask - \$14

Fortified, Amaro, Etc

Averna Amaro (1.5oz) - \$11
Amaro Montenegro (1.5oz) - \$10
Morin Calvados (2oz) - \$12
Taylor Fladgate 10yr Tawny Port (2oz) - \$12
Blandy's 5yr Verdelho Madeira (2oz) - \$12