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

Lambrusco & Other Sparkling

- 2016 Medici Ermite “Concerto” Lambrusco Salamino, Emilia-Romagna, Italy \$55**
- From a single vineyard, this darkly coloured, fruit forward Lambrusco has a nice tannic bite, and finishes quite a bit drier than the Solco. Simple pleasures for everyday drinking.
- 2016 Paltrinieri “Solco” Lambrusco Salamino, Emilia-Romagna, Italy \$55**
- Lambrusco Salamino is a wonderful midpoint between the lighter Sorbara and richer Grasperossa. This frizzante wine is just a touch off dry, with ripe, round red fruits.
- NV Encontro Brut Rosé, Barraida, Portugal \$58**
- Chances are you don’t drink enough Tourgia Nacional. A persistent attack w/ strawberry, raspberry and savoury herbs. Why the hell not, right?
- 2016 Paltrinieri “Piria” Lambrusco di Sorbara, Emilia Romagna, Italy \$12/\$60**
- A truly pretty little thing, with tart red fruits and great, lifted aromatics. Nice for every occasion
- NV Cleto Chiarli “Lambrusco del Fondatore” Lambrusco di Sorbara, Italy \$70**
- Ancestral method Sorbara from one of the region’s better producers. Bone dry.
- 2016 Paltrinieri “Radice” Lambrusco di Sorbara, Emilia Romagna, Italy \$70**
- “Whoa, that’s a good squishy” – Bart Simpson.
- NV Rinaldi “Picol Ross” Lambrusco, Emilia-Romagna, Italy \$72**
- A truly unique Lambrusco made from a near extinct biotype of the grape, it is real savoury, with loads of black pepper and a distinct meatiness. Try it with the mushrooms on toast.
- NV Pierre Paillard “Les Parcelles” Extra Brut, Champagne - Bouzy, France \$115**
- a 60/40 split between Pinot Noir and Chardonnay, from the Montagne de Reims. This is a savoury, richer style of Champagne w/ loads of toast and honeycomb.
- NV Marie Demets “Tradition” Brut, Champagne – Gyé-Sur-Seine, France \$120**
- 100% Pinot Noir from the Côte des Bar. This is rich, full-bodied Champagne that will stand up to any of our dishes. Power & Precision are the hallmarks of this small grower.

White

- 2015 Domaine du Salvard Cheverny, Loire, France \$60**
- A slept on AOC in the Loire Valley, Cheverny produces lovely wines to be consumed early and often. Mostly Sauvignon Blanc with a bit of Chardonnay, its like Sancerre with a bit more flesh on the bone.
- 2015 Ferraton Père & Fils “Samorèns” Côtes du Rhône Blanc, Rhone, France \$61**
- a generous blend of Grenache Blanc and Clairette. Grenache brings the richer stone fruit (peach yogurt!) and Clairette freshens everything with a lively acid. Rhone whites are easy to like.
- 2016 ColleStefano Verdicchio di Matelica, Marche, Italy \$62**
- Sharp, clean and lightly fragrant, this wine comes from organic acreage on the Adriatic coast of Italy. Lemon peel and crushed rocks. Don't be scared to ask for this one; it's pronounced Ver - Deek - Ee - Oh.
- 2015 Domodimonti “Déjà” Passerina, Marche, Italy \$65**
- Like, sort of...tense melons... if that makes any sense. Easy drinking, fresh and floral, this pleasant chap comes from the Adriatic coast of Italy. We don't have much so get it soonish.
- 2014 Domaine de L'Idylle Cruet Vieille Vigne d'Idylle, Savoie, France \$65**
- 100% Jacquère from the eastern reaches of France. Cruet is the particular commune it is being sourced from. It is lightly floral, with a broad texture and dry finish. Mountain wine par excellence.
- 2014 Dr.H.Thanisch Bernkasteler Badstube Riesling Kabinett, Mosel, Germany \$65**
- 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 Giro Ribot “Giro”, Penedes, Spain \$65**
- When both the Producer and Grape have the same name, you know you're in flavour country. A portion of this is aged in oak, with routine lees stirring, giving this wine a richer, creamer texture. Think old world Chardonnay, sort of.
- 2015 Haywire “Free Form” Sauvignon Blanc, Okanagan Valley, Canada \$68**
- 9 months of skin contact define this interesting wine from our very own backyard. A dark orange-gold in colour, the wine is tannic, and packed to the gills with exotic spices and tropical fruit. Not to everyone's taste, but hell, we're not either.
- 2015 Acústic Cellar Blanc, Montsant, Spain \$70**
- Garnacha-based blend from northeastern Spain. There's a real immediacy here, almost love at first sight. White flowers, ripe peach, a real no brainer.
- 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 gnocchi (those little flavor pillows). P.S. Weissburgunder = Pinot Blanc.
- 2014 St. Innocent “Freedom Hill” Chardonnay, Willamette Valley, Oregon \$95**
- Something for everyone in this bottle: butter and toast, acid and minerals, extended sur lie aging. This wine is a lot like Joni Mitchell, in that both you and your mother will enjoy it.

Red

- 2013 Tawse Pinot Noir, Niagara, Canada \$60**
- A clean, fresh Pinot from Canada's premier wine region (there, I said it!). Delicate and high in acid. The fruit has begun to show a bit of development here, softening, less primary.
- 2013 Ch. Haut La Grenière Lussac Saint-Emilion, Bordeaux, France \$68**
- Merlot dominant blend, mellowing now in its 5th year. Sour cherry, a bit of smoke, good length on the finish. All the more impressive as '13 was a tough vintage, weather-wise.
- 2016 Domaine de L'Idylle "Clos Idylle" Mondeuse, Savoie, France \$70**
- Mountain wine from the eastern reaches of France. Mondeuse is an ancient varietal, and shares a genetic relationship with Syrah. Low alcohol, fresh acid, pure fruit.
- 2015 Dominique Piron Brouilly, Beaujolais, France \$72**
- Brouilly is the largest of the Beaujolais Cru, and can sometimes fail to distinguish itself from generic Beaujolais-Villages. Not here, however. Piron is a 14th generation winemaker (yep - you read that right). His Brouilly drinks like crushed cherries - tart, slightly tannic, with cleansing acidity
- 2016 Clos de La Roilette Fleurie, Beaujolais, France \$74**
- 2016 was a return to more classic Beaujolais (after a hot hot hot 2015). Moderate alcohol, crunchy red fruit, a bit of compote on the nose. Really fun, you guys.
- 2013 Franz Haas Lagrein, Alto Adige, Italy \$85**
- Lagrein is the noble red grape of Alto Adige, endowed with inky black colour and plummy red fruits. Characteristic of its high elevation, this wine has a fresh acidity. Violets, anise, Merlot-like softness.
- 2008 Bellwhether Cabernet Sauvignon, Coonawarra, Australia \$94**
- Even at 10 years old, this down under wonder is still full of youth. Loads of extract, menthol and tannin, all while retaining a sense of civility and good taste. No small feat from the country that invented "slap the goon"
- 2015 Gut Oggau Atanasius Rot, Neusiedlersee, Austria \$95**
- a savoury blend of Zweigelt and Blaufrankisch, this wine is unfinned, unfiltered & sulphur free. It is linear on the palate, with moderate alcohol.
- 2008 Villa Matilde "Cucubo", Roccamonfina IGT, Campania, Italy \$96**
- Primitivo dominates this blend, so think juicy, unctuous Zinfandel. However, Piediroso and Abbuotto give definition and savoury notes of tobacco, leather and resin. All in all, it balances, however on the richer side of things.
- 2011 Ch. Dufort Vivens "Vivens" Margaux, Bordeaux, France \$105**
- 2nd label from the classed Chateau Dufort Vivens. Elegant and structured, with that characteristic Margaux florality. I dunno how something so classy got in this joint.
- 2010 Seguin-Manuel Nuits-Saint-Georges "Les Vaucrains 1er Cru", Borgogne, France \$150**
- A muscular take on old world Pinot Noir, with a year in oak taming some of the tannic nature of Nuits Saint Georges. 2010 was an exceptional vintage in the Côte de Nuits, and with this much age, its drinking wonderfully, with loads of well developed fruit and a bit of furry animal notes.

Wine Flight #1: An Introduction to Dry Sherry with Bodegas Hidalgo

~ Three 2oz Glasses ~

~ \$28 ~

Tucked away in the tiny flavor triangle that is the Marco de Jerez, Sherry, Spain's historic fortified wine, is an idiosyncratic beverage that deserves more love than it gets. Forget the sweet stuff; this is food wine par excellence.

Bodegas Hidalgo is a true family run enterprise, now in its sixth generation. Unique among sherry producers, it owns over 170ha of organically farmed vineyards, The Bodega itself – named San Luis – is located in Sanlúcar de Barrameda.

This year, Wine & Spirits Magazine listed Bodegas Hidalgo as one its top 100 wineries in the world.

Bodegas Hidalgo La Gitana Manzanilla

\$10

Manzanilla is a specific type of fino sherry aged in the seaside town of Sanlúcar de Barrameda. Fino sherry is aged under a protective layer of yeast called Flor. This yeast protects the wines from oxidizing, and feeds on the glycerol present in the wine. The resulting product is light and fresh, with distinct notes of salted, blanched almonds. It is a classic pairing with olives, oysters and light, unadulterated seafood.

Bodegas Hidalgo Napolean Amontillado

\$10

Amontillado is the optimist's sherry. Though it may start life destined to be a fino, its flor dies off and the wine is aged oxidatively for the remainder of its time in barrel. This second life gives an Amontillado a richer, nuttier character, darker colour, and even more versatility with food. Take this wine for a spin with some of our more full flavoured cheeses.

Bodegas Hidalgo Faraon Oloroso

\$10

With Oloroso, there's just more. More alcohol. More flavour. More good times. Olorosos have never experienced flor, aging in contact with oxygen their entire lives. They are big and rich and redolent of roasted hazelnuts, bitter chocolate and dried fruits. Darker in colour, they can drink like high end whiskey, in that, even your big, burly husbands can enjoy them. Aren't gender norms just the worst?

Wine Flight #2: Oh Baby I Like It Raw

~ Three 3oz Glasses ~

~ \$28 ~

Perhaps the most exciting narrative to emerge in the 21st century wine scene is that of natural wine; a low interventionist approach to wine making that is upending our idea of “good” wine. These polarizing bottles prize honesty and energy above all else, forsaking the myriad chemical corrections more commercial bottling’s go through.

These wines aren’t for everyone, and I won’t bore you with the tepid back and forth either camp might offer. We get enough of that shit in politics; this is wine. More is more. More is better.

2016 O. Lemasson “R16” Gamay/Cot, Loire Valley, France

\$14/\$65

Perhaps the most unifying aspect of the natural wine movement is low alcohol. The idea that wine should be so fresh and so clean. It works better with food, and best of all, allows for a second bottle. Olivier Lemasson is a former sommelier turned winemaker working out of the Touraine area of the central Loire Valley; in 2016, he managed to buy his first tract of a land, a tiny 9ha plot that he farms organically. This wine is all tart fruit and capsicum and bottled without sulfur, comes in at a lean, mean 11% alcohol.

2015 Autour de l’Anne “Les états D’Anne” Grenache/Cinsault, “Loire d’Oc”, France

\$16/\$75

Winemaker Anne Paillot works out of the Touraine region of the Loire Valley, and sources her fruit from bio dynamically farmed vineyards in the Pic Saint Loup AOC of southern France. She then ages these wines in neutral vessels, with no manipulations and no sulfur. The wine is a pretty purple-fruited knockout, with lavender and a bit of black licorice- soft and fresh, not unlike myself.

2014 Domaine de la Pépière “Cuvee Granit” Bordeaux Blend, Loire Valley, France

\$14/\$65

The classic grapes of Bordeaux – Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec – take a little trip up north to the cool western reaches of the Loire Valley, along the Atlantic coast. In this even more marginal climate (Bordeaux is no tropical vacation either), the grapes struggle to ripen retaining a more herbal, savory attack. Pépière is one of the more respected producers of Muscadet, the region’s most famous wine, and sources these grapes from a single 4ha plot.

Regional Profile: Valle d'Aosta



Have you ever been in love with someone you never met? Maybe as a kid - a pen pal or something. I feel that way about the Valle d'Aosta, a tiny, autonomous region in northern Italy. Half Italian, half French – it is better known for its skiing than for the tiny quantities of wine produced each year. But that wine, oh lord, that wine.

Nestled at the foothills of the Alps, the wines (mostly red) are pure and fresh, with moderate alcohol, high acid and tons of personality. Owing perhaps to its small size and lack of renown, the wines of Valle d'Aosta remain uniquely rustic, meant more for the unpretentious drinker who prizes energy and honesty over pedigree and breeding. I might even offer that these wines embody the ethos of the Stable House itself, two little guys punching above their weight class.

There are only two producers from the Valle d'Aosta currently in our market: the estate Les Crêtes and the quality minded co-op La Kiuva. Do give these a try. You won't be disappointed.

2015 Les Crêtes Petit Arvine

\$75

Petit Arvine is a grape native to the Valais region of neighbouring Switzerland (yes, the Swiss make wine too). It has a marked saline character, and is richly textured. Not overtly fruity, it exudes freshness, minerality and a light floral character. Would pair with the scallops and albacore tuna.

2015 La Kiuva Arnad-Montjovet

\$75

Arnad-Montjovet is a subregion of the Valle d'Aosta, closer to the border with Piemonte. Fitting then, that the Nebbiolo grape dominates this blend, known around these parts as Picotendro. Crunchy red fruits, mildly tannic, so fresh and so clean clean.

2016 Les Crêtes Torrette

\$80

Torrette is one of the official subzones of the Valle d'Aosta, and is always a blend of grapes based on the local Petit Rouge. I prefer this wine slightly chilled, as it brings out the bright cherry/cranberry fruits. It has little tannin, and could be treated like a fine Beaujolais village. A bit spicy, fresh and ideal match for our various charcuterie selections.

2015 Les Crêtes Fumin

\$95

Perhaps the most distinctive of the region's native grapes, Fumin distinguishes itself by its hallmark spiciness, its more evident tannic structure and the dark, fleshy fruit it contributes to the region's wines. Look for liquorice, anise, and tobacco. Pair this with any of our more substantial dishes, namely the pork duo.

Other Things You Can Drink Besides Wine

Cocktails

We are happy to make you any classic cocktail, depending on whether or not we have the ingredients required. Honestly though, you should probably drink wine.

Draft Beer - \$7

Main Street Pilsner
Strange Fellows Stout
Dageraad Amber
Yellow Dog Pale Ale

Bottled Beer

Nope

Scotch - 1.5oz

Macallan Gold - \$15
Abelour 12yr - \$16
Dalwhinnie 15yr - \$22
Glenlivet Founder's Reserve - \$12
Laphroig Quarter Cask - \$20

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 Duke of Clarence Madeira (2oz) - \$12
Hennessy V.S. (2oz) - \$16