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

## 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 Grasparossa. 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 Touriga 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.
- 2015 Sieur D'Arques Blanquette de Limoux, Limoux, France \$62**  
- Limoux, a tiny region in the SW of France, is the ancestral home of sparkling wine production. Based on the Mauzac grape, this traditional method sparkling wine drinks like high quality Prosecco, with an overt fruitiness and dry finish.
- 2017 Bella Wines Gamay, Okanagan Valley \$69**  
- Ancestrale method rosé closer to the colour of a Lambrusco (which is maybe why I'm so partial). Completely natural winemaking, with no additions and or subtractions.
- 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 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 with 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.
- 2010 Diebolt-Vallois Blanc de Blancs Champagne, Cramant, France \$140**  
- 100% Chardonnay from the Côte des Blancs. Chiseled like me in my youth – this wine defines the elegance and freshness that are the hallmarks of fine champagne.
- NV Krug Grande Cuvée 163<sup>rd</sup> Edition, Champagne, Reims, France \$360**  
- From perhaps the greatest house in Champagne, the Grand Cuvée is a blend of Pinot Noir, Chardonnay and Pinot Meunier. It is composed of many vintages, the oldest of the which is 1990 and the youngest of which is 2007. Disgorged 2014. Toasty and savoury, with incredible power.

## White

- 2017 Pewsey Vale Dry Riesling, Eden Valley, Australia \$55**  
- Repeat after me: not all Riesling is sweet.
- 2016 Niepoort Dialogo Branco, Douro, Portugal \$60**  
- Made with the usual suspects – Rabigato, Códèga do Lorinho, Gouveio, et al – this un-oaked wine offers structure and body.
- 2015 Closson Chase “The Brock” Chardonnay, Niagara River, Canada \$64**  
- A bold, expressive Chardonnay from Canada’s best wine region (there – I said it). A touch of oak frames ripe apple and citrus fruits. Dry, with moderate alcohol
- 2016 Villa Matilde Greco di Tufo, Campania, Italy \$64**  
- Greco is one of the noble white grapes of Italy, and can age for over a decade. In its youth, expect high acid, ripe stone fruit and a nutty, broad mouthfeel. That’s all wine speak for “it’s delicious.”
- 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.
- 2016 Cabriz Encruzado, Dão, Portugal \$65**  
- The Dão is a mountainous region bordering Spain in the northeast of Portugal. Here, its star grape Encruzado, can offer a spot on impression of quality white burgundy, with a short time in wood and routine lees stirring. This taut wine is otherwise richly textured, with smoky, nutty aromas and a bit of brioche and tropical fruit.
- 2016 Pieropan Soave Classico, Veneto, Italy \$69**  
- Some electric lemonade right here, What the youngsters call “big juice”. Chiseled, mineral driven, Garganega-dominant. Rest in peace to Nino Pieropan, who died this past spring. Truly one of the best producers of all time.
- 2016 Domäne Wachau Grüner Veltliner Smaragd Terrassen, Wachau, Austria \$72**  
- There’s a lot to unpack in that name up there. All you need to know, though, is the grape is Grüner Veltliner (sorta like Pinot Grigio, but with depth and complexity and flavour and...) and it goes well with any and all greens.
- 2015 Les Crêtes Petit Arvine, Valle d’Aosta, Italy \$75**  
- Petit Arvine is a white 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. For more Valle d’Aosta selections, check page 7 of the menu
- 2017 Terras Gauda O Rosal Rías Baixas, Spain \$80**  
- Rias Baixas (pronounced ree-as bai-shus) is in the NW reaches of Spain. This Albarino-based blend offers a dry, moderately alcoholic wine that’s sorta like Pinot Grigio, but slightly more aromatic and driven by bitter orange and stone fruit. O Rosal is a particular subzone within the region.
- 2004 Lopez de Heredia Viña Tondonia Reserva Bianco, Rioja, Spain \$90**  
- Ultra classic white Rioja based primarily on Viura. Aged 6 years in American oak. Broad, nutty, salty and beguiling. For the sherry lover in the group.
- 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

- 2014 Portal Muros de Vinha, Douro, Portugal \$50**  
- A blend of Touriga Franca, Tinta Roriz and Tinta Barroca. Ripe black fruit & moderate alcohol. It is simple and uncomplicated, like the first few months of a relationship.
- 2016 Donna Laura "Ali" Sangiovese, Toscana, Italy \$55**  
- Unoaked Sangiovese isn't to everyone's taste but I appreciate the uncomplicated freshness here. Juicy, light bodied, moderately alcoholic – it'll play nicely with just about anything on the menu
- 2015 Couly-Dutheil Chinon, Loire Valley, France \$65**  
- Chinon is where Cabernet Franc really shines – like Beaujolais meets Bordeaux. Juicy raspberries, slightly vegetal, 11/10 would drink again
- 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 14<sup>th</sup> generation winemaker (yep - you read that right). His Brouilly drinks like crushed cherries – tart, slightly tannic, with cleansing acidity.
- 2016 Clos Cibonne "Cuvée Spéciale" Tibouren, Provence, France \$76**  
- Tibouren is a charming, relatively unknown grape grown more in northern Italy than in France. It is light in body and colour, with spicy black pepper notes and crunchy, tart red fruits. We serve this slightly chilled.
- 2014 Dodgy Brothers "Archetype" Grenache, McLaren Vale, Australia \$89**  
- Grenache is the Rodney Dangerfield of grapes; it doesn't get any respect. Honestly though, it's super approachable, with the generous fruit and elevated alcohol that most consumers like. Single vineyard.
- 2014 Mamete Prevostini Sassella Valtellina Superiore, Lombardia, Italy \$95**  
- 100% Nebbiolo from the northern reaches of Lombardia. A lighter bodied alternative to Barolo, with the same intoxicating aromatics and sour cherry fruit.
- 2015 Gut Oggau Atanasius Rot, Neusiedlersee, Austria \$90**  
- A savoury blend of Zweigelt and Blaufrankisch, this wine is unfinned, unfiltered & sulphur free. It is linear on the palate, with moderate alcohol.
- 1996 Ch. Bel-Air Lagrave Moulis-en-Medoc, Bordeaux, France \$95**  
- Mature Bordeaux isn't for everyone; this wine is savoury as hell, all wet tobacco, leather and dried sour cherry. Medium bodied and acid driven. Smells terrific, like me.
- 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**  
- 2<sup>nd</sup> label from the classed Chateau Durfort Vivens. Elegant and structured, with that characteristic Margaux florality. I dunno how something so classy got in this joint.
- 1990 Ch. Bel-Air Lagrave Moulis-en-Medoc, Bordeaux, France (1.5 Litre Bottle) \$199**  
- From one of the best Bordeaux vintages of the last 30 years, this magnum will make you some friends at the bar. Earthy, dried fruits, wet tobacco, nutmeg powder.

## Wine Flight #1: South Africa's Quality Wine Renaissance

~ Three 3oz Glasses ~

~ \$29 ~

Although South Africa is considered a "New World" wine region, its history of viticulture dates back to the mid 17<sup>th</sup> century. It was settled first by the Dutch, and then later by French Huguenots fleeing religious persecution. Despite the promising start, quality winemaking lagged as the country suffered through generations of brutal colonialism, world wars and growing international isolation. The end of apartheid, however, ushered in a new era of wine making and despite a decade lost to cheap Pinotage, the recent history of South Africa has been one of feverish investment, and exploration of, the country's various terroirs.

Consider this the briefest of introductions to the diversity of this up and coming wine region.

### **2015 B Vintners Reservoir Road Pinot Noir, Stellenbosch** **\$17/75**

About 45 minutes drive from Cape Town, Stellenbosch is the epicenter of the South African wine industry. The "Town of Oaks" enjoys a maritime climate similar to – though warmer than – Bordeaux. This particular bottling is sourced from a single, bush vine trained vineyard just a few miles off the coast. It spends just over a year in used French oak, and drinks like a halfway point between Burgundy and Oregon.

### **2015 T & V Careme "Terre Brûlée" Shiraz/Cinsault, Swartland** **\$15/65**

Vincent Careme made his name in the Loire valley, producing world class Vouvray. Along with his wife Tania, a South African native, he has begun exploring the potential of South African wines. Sourced from Swartland, a torridly hot region of South Africa more often used in bulk wine production, this juicy Rhone blend offers layers of purple fruit, fragrant lavender and black olive.

### **2014 Rupert & Rothschild "Classique" Merlot/Cabernet, Western Cape** **\$17/75**

This relatively recent collaboration brings together two of the wine world's noble families, the Ruperts (of Anthonij Rupert winery) and the Rothchilds (of Bordeaux fame). There is little not to love in this Merlot-dominant Bordeaux blend; reserved alcohol, cedar, black fruits, big money polish.

## Wine Flight #2: Italy's Reigning Champs: Sangiovese - Nebbiolo - Aglianico

~ Three 3oz Glasses ~

~ \$30 ~

Viticulturally speaking, Italy is a hot mess (I won't comment on politics, economy, etc...) There are some 2000 native grapes cultivated in Italy alone, not to mention oceans of international varieties. As for winemaking regions (your Prosecco's, Chianti's and Barolo's) – there are 408. Italy produced some 37 million hectoliters of wine in 2017, most of which I drank on a recent visit. It's a mess, sure, but it's also the single most rewarding country in the world for those who are in it for the journey, not the destination.

To get you started on this most excellent of adventures, here are Italy's top three red grapes, as chosen by me, because I'm right.

### **2016 Rocca di Montegrossi Chianti Classico, Toscana**

**\$17/75**

We're in Tuscany here, and drinking Sangiovese, the most planted grape in all of Italy. Sangiovese, when made correctly, offers a beautifully delicate wine not entirely dissimilar from Pinot Noir. You have the light colour, lilted red fruits and crispy acidity that makes it a perfect match for most cuisine. In the Chianti Classico region (the hills between Florence and Siena), it is often blended with grapes such as Colorino and Caniaolo, to give it a bit more flesh and bone.

Rocca di Montegrossi is a small producer in Gaiole in Chianti practicing organic viticulture. This wine is un-fined and unfiltered, and sees around a year in oak.

### **2016 Produttori del Barbaresco Langhe Nebbiolo, Piemonte**

**\$16/70**

Drive some three hours north on the Autostrada and you're into the hills of Piemonte where Nebbiolo is king. Nebbiolo is a challenging grape – site specific, early budding (frost!), late ripening (rain!) – but when it hits, it produces the longest-lived, most ethereal wines in all of Italy. Grippy, crunchy, red fruit forward and beautifully aromatic.

The Produttori del Barbaresco is perhaps Italy's most historically significant and quality minded co-op. In the tiny town of Barbaresco (population 650), it has remained a benchmark for Nebbiolo since its inception in 1958.

### **2016 Gricos Aglianico del Vulture, Basilicata**

**\$15/65**

Chances are, Aglianico is a grape you've been sleeping on. But give this noble variety a chance, as it combines all of the things one loves of Nebbiolo – structure, longevity, power – with a bit more heft, a bit more dark fruit, a bit more flesh. Befitting Italy's southern heat – Basilicata is more or less the arch of Italy's boot – this is the wine you pour that guy who only drinks Cabernet.

## 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 white 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.

## Regional Focus: Burgundy's Côte de Nuits

Dust off that suit jacket. Polish that monocle. You're drinking with the *One Percenters* when you're drinking Côte de Nuits.

### **2015 &Arlaud "Clos Solon" Morey-Saint-Denis, Bourgogne, France \$140**

Compared to its more famous neighbours, Morey-Saint-Denis could be considered a hidden gem. Prior to the creation of the AOC system in 1936, much of the wines were sold as either Gevrey-Chambertin or Chambolle-Musigny. Surprising, when one considers almost sixty percent of the entire commune is of 1er Cru quality level or higher.

&Arlaud is a project of the winemaker of Domaine Arlaud, and is sourced from biodynamic vineyards. 2015 was a warm vintage, so look for riper fruit here, with a bit more tannin and structure than one might expect from Morey.

### **2013 Domaine Fabrice Vigot Vosne-Romanée, Bourgogne, France \$140**

Vosne is the most well known village in the Cote de Nuits, and its eight Grand Crus produce some of the most expensive wines in the world. When drinking Vosne, you expect sumptuousness – broad, rich and ripe – without ever losing freshness and elegance. Like a finally tailored power suit, or a sports car that is somehow not obnoxious.

Vigot is a tiny producer working with organically farmed, 50 year old vines. 2013 was a cooler vintage, with harvest happening well into October, so expect a rather Burgundian freshness with noticeably high acid.

### **2013 Domaine Arlaud Gevrey-Chambertin, Bourgogne, France \$145**

Gevrey-Chambertin is the largest appellation in the Cote de Nuits, and has the most Grand Cru acreage as well. Classic Gevrey produces a more muscular style of pinot, with darker fruit and notes of underbrush and earth.

Domaine Arlaud is a biodynamic producer intent on making wines of place. Naturally fermented, with no additions or subtractions, this wine is aged a year and a half in oak to tame some of its more *sauvage* characteristics.

### **2010 Seguin-Manuel Nuits-Saint-Georges "Les Vaucrains 1er Cru", Bourgogne, France \$150**

Nuits-Saint-Georges, the southernmost commune of its namesake region, is sometimes thought to be the red headed stepchild of the region. These are wines of structure and depth, a bit more rustic than pinot "should" be. But given a bit of time, these village level wines can develop into something quite spectacular. Thanks to the exceptional nature of the 2010 vintage, this wine gives just such an expression, with loads of powerful black fruits.

### **2014 Domaine Arnoux-Lachaux Chambolle-Musigny, Bourgogne, France \$185**

Chambolle-Musigny is elegance personified. Noted for its soft tannin, haunting aromas and delicate structure, Chambolle is often the aficionado's village of choice. This wine is aged in a small portion of new oak, giving a bit of spice - clove, nutmeg, etc. 2014 was a cooler vintage plagued by hail, however the small crop that remains is drinking well early on.

## 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 Wit  
Dageraad Amber  
Yellow Dog Pale Ale

### Bottled Beer

Nope

### Scotch - 1.5oz

Macallan Gold - \$15  
Aberlour 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