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

Sparkling

- NV Bernard Massard “Cuvée de l’Écusson” 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

- 2016 d’Arenberg “Money Spider” Roussanne, McLaren Vale, Australia \$62**
- Rich and unctuous on first sip, overflowing with tropical fruits and roasted nuts. It has a moderate acidity that keeps it from coming off flabby.
- 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 Terza Fila Offida Pecorino, Marche, Italy \$64**
- Pecorino is one of the great, unheralded whites of Italy, structured and generous, a great bridge wine between the oenophile and the everyday drinker. Rich citrus and stone fruit, wet stones, gravel roads.
- 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 Bernkasteler 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 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

- 2015 Terre del Barolo Pelaverga, Piemonte, Italy \$55**
- Like drinking a strawberry covered in black pepper. This pelaverga is light in colour, heavy on charm.
- 2014 Tasca Regaeali Nero D'Avola, Sicily, Italy \$70**
- A generous wine as warm as the Mediterranean summer. Dark plum, baking spices, elevated alcohol, and all a bit rustic. Will not disappoint.
- 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.
- 2013 Fattoria di Rodano Chianti Classico, Toscana, Italy \$18/\$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.
- 2012 Averoff Xinomavro, Naoussa, Greece \$73**
- Literally translated as "Black Acid", Xinomavro is often referred to as the Nebbiolo of Greece. A slender wine of dried florals, spice and tobacco.
- 2015 Planeta Cerasuolo di Vittoria, Sicily, Italy \$75**
- This wine hails from the southern edge of Sicily, as close to North Africa as it is to mainland Italy. A blend of Nero d'Avola and Frappato, this beautiful little man is soft, silky and light in colour. For the Pinot Noir lover.
- 2012 Decero Petit Verdot, Mendoza, Argentina \$90**
- From over 1000m above sea level, this big, bold Petit Verdot is breathtaking. Lifted violet aromatics, pronounced tannic structure and a long finish.
- 2013 Franz Haas Lagrein, Alto Adige, Italy \$95**
- 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.
- 2011 Alpha Box and Dice "Xola" Aglianico, McLaren Vale, Australia \$95**
- 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 \$99**
- 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.
- 2014 Louis Cheze "Caroline" Saint Joseph, Northern Rhone, France \$105**
- I don't know who Caroline is, but if she is half as stunning as this wine, Louis is a lucky man. Elegant red fruits, lifted aromatics, restrained alcohol. More a kiss on the lips than a punch in the face. 100% Syrah.

Wine Flight #1: The White Wines of Portugal

~ Three 3oz Glasses ~

~ \$22 ~

Portugal is, in some ways, the final frontier of Western European wine regions, having developed for centuries in relative isolation. There are some 250 native varietals to choose from, many of them planted in decades old field blends and all but lost to obscurity. Delving into the wines of Portugal is a lot like finding something to watch on Netflix: the possibilities are endless.

You won't know any of these grape varietals. That's OK. You can always depend on the kindness of strangers.

2015 Portal da Calcada Vinho Verde DOC

\$12/55

From the Minho region of northern Portugal, this "green wine" is low alcohol, fresh and fruit forward. Vinho Verde is meant to be consumed young, like emo music and carbs before bedtime

Pairing: White Anchovies, Zucchini Mint Salad, Patio Seating.

2013 Quinta da Murta Bucelas DOC

\$13/60

Based on the Arinto grape, this region was momentarily famous in Elizabethan England, gaining mention in Shakespeare's Henry VI. Hailing from the Lisboa area, this wine is brimming with beeswax and citrus, having gained a bit of complexity from time in bottle.

Pairing: Pork Belly, Burrata, Iambic Pentameter

2015 Odisseia Branco Douro DOC

\$14/65

The historic Duoro Valley was made famous centuries ago by that most classic of fortified beverages, Port. Yet the production of dry, unfortified wines has been on the rise for decades now. Given the region's baking hot terraced slopes, retaining a grape's acidity can be difficult, and the white wines it produces are softer in texture, displaying rounder, nuttier characteristics. The Odisseia is salty, rich and textured.

Pairing: Popcorn, Morbier Cheese, Overcast Afternoons.

Wine Flight #2: Glimpses of Grenache

~ Three 3oz Glasses ~

~ \$27 ~

Grenache (née Garnacha) hails from the Aragon region of northern Spain, but is perhaps better known for its important role in the wines of southern France, Chateauneuf-du-Pape in particular. Its character is unmistakable, offering lovely red fruits and considerable alcohol; all bounce and swagger, if not always subtle, then at least charming.

Sometimes, the snobby sorts write the grape off as a bit one-dimensional. It is over vigorous in the vineyard and, if left unchecked, can produce wines that lack colour and depth, all cloying sweetness and unbalanced alcohol. And sure, there's plenty of terrible Grenache out there but don't judge this noble grape by its lesser bottlings. Would you let Kendall-Jackson deter you from White Burgundy?

Let this flight then show you the myriad charms of this criminally underrated grape.¹

2015 Naranjas Azules Garnacha Rosé, Castilla y León, Spain \$15/\$65

A biodynamic wine of freshness and verve, Garnacha thrives in the warm, desert conditions of central Spain. Garnacha's tendency to overproduce is kept in check by the poor, limestone soils, and the resulting wine – salmon in colour, bursting with strawberry - is a total charmer.

2013 Vigne Surrau Cannonau di Sardegna, Sardegna, Italy \$15/\$70

It shouldn't come as a surprise that a Spanish grape should find its way to Italy's second largest island. The Kingdom of Aragon ruled here for over five centuries before the unification of Italy in 1861. However, in classic Italian fashion, gone is the exuberant juice and what is left is something much earthier, dusty and tart and a little bit mysterious. The Mushroom Tart is calling out for this one.

2013 d'Arenberg "The Custodian" Grenache, McLaren Vale, Australia \$14/\$70

Australia is the world's single biggest repository of old Grenache vines, some of them over 100 years of age, all gnarly and untamed and exactly how I hope I look when I'm that old. Old vines produce wines of depth and concentration, and all of Grenache's strengths – the florality, the supple fruit, the tannic grip – are beautifully showcased here. Lightly oaked, this juicy character will sing for hours.

¹ This flight is dedicated to Rasoul, Grenache's great champion here in Vancouver

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 Vallee 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 Müller 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, Vallee d'Aosta, Italy

\$16/\$70

Vallee 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 ~	\$13
Rail Car ~ bulleit rye, st. germain elderflower liqueur, 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 islay, bittersweet vermouth, sour cherry grenadine, orange oleo saccharum ~	\$12
Bellrichard ~ campari, crème de violette, grand marnier, orange bitters, cava ~	\$13

Draft - \$7

Main Street Pilsner
Strange Fellows Wit
Dageraad Sri Lanka Dubbel
Off The Rail IPA

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