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Wine Director: Matthew Landry

~ 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.
- 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 Rinaldi “Pjcol 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 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.

White

- 2017 Pewsey Vale Dry Riesling, Eden Valley, Australia \$55**
- Repeat after me: not all Riesling is sweet.
- 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.
- 2015 Acústic Cellar Blanc, Montsant, Spain \$64**
- 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.
- 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.
- 2014 Dr.H.Thanisch Bernkasteler Badstube Riesling Kabinett, Mosel, Germany \$65**
- Walking a tightrope, the way all good Mosel wines do, the residual sugar and elevated acid create an immediately palpable energy. Rich pear, petrol, lime juice and slate. Low alcohol = daytime drinking.
- 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
- 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

- 2014 Rivera Salice Salentino, Puglia, Italy \$50**
- From way down in Puglia - the heel of Italy - comes this warm, full-bodied, mildly tannic wine, based primarily on Negroamaro. Simple, charming, a bit rustic. Like me.
- 2016 Finca El Encinal Ribera del Duero Roble, Spain \$58**
- Fresh and juicy Tempranillo, unburdened by the heavy oak treatments common in the area. Soft and round, like me.
- 2015 LaMadrid Single Vineyard Bonarda, Agrelo, Argentina \$65**
- Perhaps not the most typical expression of Bonarda, this is a round, oaked version with a rustic, meaty character that I like. Lets help the Argentians by drinking something other than Malbec. They're good people, they deserve it.
- 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.
- 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.
- 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.
- 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, Piedirosso 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 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: The White Wines of Portugal

~ Three 3oz Glasses ~

~ \$23 ~

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.

2016 Portal da Calcada, Vinho Verde DOC

\$12/\$54

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: Patio, Sunshine and Scallops

2016 Niepoort Dialogo Branco, Douro DOC

\$13/\$60

The Douro Valley, with its steep, terraced slopes of mica and schist, is well known for Port, the famous fortified sweet wine. However, as the market for sweet wine has ... dried up ... (nice pun, Matt) they've turned to dry table wines. Made with the usual suspects - Rabigato, C6dega do Lorinho, Gouveio, et al - this un-oaked wine offers structure and body, with more complexity than the Vinho Verde.

Pairing: Confit Tuna, Warm Squash Salad

2016 Cabriz Encruzado, D6o DOC

\$14/\$65

The D6o 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.

Pairing: Chicken, Popcorn, and (if we made it) Popcorn Chicken.

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 bottlings 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 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 biodynamically 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.

NV Olivier Bonhomme “Le Telquel” Gamay/Grolleau, Loire, France

\$15/69

This adorable wine – all tart red fruits and gamey stank – works really well with our charcuterie program. It is a blend of Gamay and Grolleau, the unsung hero of the Middle Loire. It is bottled, I suspect, with just a small amount of CO₂ to keep it fresh and reduce the need for SO₂, so if you taste a little spritz, don't sweat it.

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: 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 *savage* 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 Stout
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