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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 Grasperossa. This frizzante wine is just a touch off dry, with ripe, round red fruits.
- 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 or subtractions.
- MV Cleto Chiarli Grasperossa di Castelvetro, Emilia-Romagna, Italy \$68**
- Grasperossa is the darkest coloured of the Lambrusco family, and makes inky, somewhat tannic wine that’s burly enough to handle just about any richer food. Less acidic than sorbara
- MV Cleto Chiarli “Lambrusco del Fondatore” Lambrusco di Sorbara, Italy \$70**
- Ancestrale 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.
- 2017 Autour de l’Anne “Wonder Womanne” Pétillant Natural, Languedoc, France \$80**
- Ancestrale method blend of Grenache, Cinsault and Syrah. Bone dry and quite structured. Organic. Biodynamic. Pet Nat – So Hot Right Now – Pet Nat.
- MV 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.
- 2010 Diebolt-Vallois Blanc de Blancs Champagne Brut, 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.
- 2009 G. Charlemagne “Cuvée Charlemagne” Blanc de Blancs, Mesnil-Sur-Oger, France \$145**
- 100% Chardonnay from the Cote des Blancs. A sumptuous, powerful wine made from a selection of top tier parcels, including the famous Chétillon. 4 years on lees.
- MV Vilmart & Cie Grand Réserve Brut, Vallée de la Marne, Champagne, France \$155**
- A Pinot Noir-dominant blend. The base wine spends almost a year in oak, rounding this linear, precise wine out. Organically farmed.

Reserve White

- MV Vincent Caille “Je T’aime Mais J’ai Soif” Fun Time Blend, Loire, France \$55**
- Biodynamic blend of Colombard, Grenache Blanc, Marsanne, Roussanne, Macabeu and Melon de Bourgogne, because why not, right? Mid weight, peachy and completely natural.
- 2017 Domaine de Terra Vecchia Vermentinu, Corsica, France \$60**
- Vermentinu/Vermentino/Favorita/Rolle – there’s plenty of names for this recently popular variety. Enjoy the simple mid weight pleasure of this wine, chock a block with bitter orange and a characteristic salinity.
- 2016 Fattoria Zerbina Albana Secco, Romagna, Italy \$60**
- Fun Fact: Albana Romagna was Italy’s first white DOCG in 1987. Though better known for the famous sweet wines of the area, dry Albana is a mid weight, textural wine with notes of blanched almond, honeycomb and stone fruit.
- 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 “Vieille Vigne d’Idylle”, Savoie, France \$65**
- Sourced from the village of Cruet, this Jacquère is mountain wine par excellence. Bright, herbal, lightly aromatic and unoaked.
- 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 Bernard Defaix Chablis, Bourgogne, France \$78**
- Chablis remains the benchmark appellation for world class Chardonnay. Defaix, a family run domaine, works their vineyards organically. No oak here. 30+ year old vines (like me, but not old and tired)
- 2015 Trimbach Riesling, Alsace, France \$79**
- Dry Riesling from one of the great Alsatian masters. Expect a bit more power, a bit more structure, a bit more alcohol than the classic German style.
- 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.
- 2015 Domaine du Closel “La Jalouise” Savennières, Loire, France \$100**
- Perhaps the greatest expression of Chenin Blanc comes from this tiny appellation in the Loire Valley of France. I enjoy this more modern, less oxidative style, heavy on the fresh orchard fruit atop a chiseled structure. For the lover of White Burgundy.

Reserve Red

- 2016 Domaine de l'Idylle "Clos Idylle" Mondeuse, Savoie, France \$65**
- 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 red fruit.
- 2017 Couly-Dutheil Chinon, Loire, France \$70**
- 100% Cabernet Franc from the cool Loire Valley, this is all about tart red fruits and savoury underbrush. Medium bodied, earthy and aromatic. Try it with the duck gnocchi.
- 2015 Domaine Charvin "Le Poutet" Cotes-du-Rhone, Rhone, France \$75**
- This CDR is a lot like me; a bit doughy around the edges but handsome in its own burly way. Elevated alcohol, black pepper and sous-bois.
- 2015 La Kiuva Arnad-Montjovet, Valle d'Aosta, Italy \$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, and so fresh and so clean clean.
- 2016 Le Vieux Pin "Dead Man's Lake" Syrah, Okanagan, Canada \$80**
- Only 25 cases were made of this single vineyard Syrah. Think Northern Rhone and enjoy.
- 2013 Dme. Charles Audoin "Cuvée Marie Ragonneau" Marsannay, Borgogne, France \$85**
- Lovely, mid weight Pinot Noir from the village of Marsannay. Definitely acid forward from a cooler vintage; tart strawberry, light colour.
- 2014 L'Ecole No. 41 Syrah, Walla Walla, Washington \$90**
- Washington State is making some of the world's most exciting Syrah, striking a lovely balance between the savoury, spicy style found in the northern Rhone, and the generosity and ripeness of Barossa.
- 2015 Colomé Estate Malbec, Salta, Argentina \$95**
- Perched at over 2000 metres about sea level in the northern reaches of Argentina, this intensely perfumed, deeply coloured wine is an important weapon in the fight to reclaim Malbec as a quality wine.
- 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.
- 2007 Ch. D'Agassac Haut Medoc, Bordeaux, France \$100**
- A *Petit Chateau* punching way above its weight class. Heady aromas of smoked blackberry and currant. The pleasures of aged Bordeaux are hard to beat
- 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.
- 2011 Il Poggione Brunello di Montalcino, Toscana, IT \$115**
- 100% Sangiovese and aged for three years in oak, this burly wine has laser focus, with characteristic sour cherry, tobacco and leather. Will benefit from a quick decant.
- 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 Varied Beauties of Southern Italy

~ Three 3oz Glasses ~

~ \$29 ~

You could be forgiven for overlooking the wines of Southern Italy. The region has not thrived in the wake of Italian unification, and is staunchly traditional. Besotted by poverty, the South has largely served as a provider of bulk wine (that cheap, plush red stuff you bring to parties you don't wanna be at). However, for the adventurous drinker tired of Barolo and Brunello - if such a thing were possible - the South provides a treasure trove of unheralded grapes.

So then, put down that \$10 bottle of Puglian plonk, and give these a try.

2017 Tenuta delle Terre Nere Etna Bianco, Sicilia

\$17/80

On the high slopes of the (still active!) Mt. Etna, quality minded producers are changing the image of Sicilian wines. Made primarily from the native Carricante, this steely wine drinks like dry Riesling. The raciness speaks to the surprisingly temperate climate of Etna, where altitude trumps latitude.

Tenuta delle Terre Nere is one of the leading producers in the region, farming over 50 hectares of vines and working solely with grapes native to the region.

2015 Scala Cirò Rosso Classico Superiore, Calabria

\$15/65

Calabria - the toe of the boot - is best known for delicious sausage and deadly Mafioso's. Cirò is the region's only (relatively) well known DOC, benefitting from higher elevations and the cooling influence of the nearby Ionian Sea. The grape here is the charmingly-named Gaglioppo, which translates to Beautiful Foot. A genetic relative to Sangiovese, this light coloured red is intensely structured, with rustic tannin and savory herbs. Try this with the Lamb Merguez.

Scala has been producing wine since the end of WW2, and has carried the torch for this often-neglected region.

2016 Gricos Aglianico del Vulture, Basilicata

\$15/64

Aglianico is perhaps best known as the grape of the famed Taurasi DOCG, however here we are, a bit further south in Basilicata, the arch of the foot. Vulture (pronounced vul-tur-eh) is a high elevation extinct volcano, and Aglianico benefits from the slightly cooler temperatures and poor fertility soils. Lovers of full bodied reds will appreciate this darker fruited, burlier wine.

Gricos is a small upstart winery, its owners Fabrizio and Cecilia Piccin having moved from the Tuscan down of Montepulciano some fifteen years ago. They farm organically.

Wine Flight #2: Oh Baby I Like It Raw – Natural Wine

~ Three 3oz Glasses ~

~ \$31 ~

Natural wine.

You might have heard the young kids talk about it, like hip hop or Tide pods. Admittedly, it is one of the more exciting narratives to emerge in the 21st century wine scene; 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 wines 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. Just don't tell us you're allergic to sulphites. * eye roll *

MV Pierre-Olivier Bonhomme “Le Telquel”, Loire, France \$14/65

This should be a lovely introduction. Mostly Gamay with a touch of Grolleau. Very light with a bit of volatile acidity, moderate alcohol & tart red fruits. Quite funky.

2015 Meinklang Zweigelt, Burgenland, Austria \$16/75

A positively adorable wine, with light strawberry, forest floor and a bit of that fizzy tongue thing on the palate. As bright as a summer day - as fresh as a new pair of sneakers.

2015 Gut Oggau Atanasius Rot, Neusiedlersee, Austria \$18/90

A savoury blend of Zweigelt and Blaufrankisch, this wine is unfinned, unfiltered & sulphur free. It is linear on the palate, with moderate alcohol.

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 area. 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 IPA

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