

Table of Contents

1. Lambrusco & Other Sparkling
2. Reserve Whites
3. Reserve Reds
4. A Bit More Focus: Burgundy's Côte du Nuits
5. A Bit More Focus: Mature Bordeaux
6. Wine Flight #1: Arrested Development – Fortified Wines
7. Wine Flight #2: The Varied Beauties of Southern Italy
8. Wine Flight #3: Reconsidering Chile
9. Other Things You Can Drink Besides Wine

Wine Director: Matthew Landry

~ most wine by the glass is up on the chalkboards ~

Lambrusco & Other Sparkling

- 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.
- MV Medici Ermete “Concerto” Lambrusco Salamino, Emilia-Romagna, Italy \$55**
- A simple, fruity style of Lambrusco that delivers instant pleasure. Suitable with any and all charcuterie. Dark coloured. Midweight and dry.
- 2016 Paltrinieri “Piria” Lambrusco di Sorbara, Emilia-Romagna, Italy \$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 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.
- 2009 Ferrari “Perlé” Blanc de Blancs, Trentino, Italy \$85**
- Trento DOC is making the best sparkling wine in Italy (Sorry, Franciacorta), benefitting from the higher elevations of Italy’s far north. 100% Chardonnay. 5+ years on the lees, this is for ballin’ on a budget.
- 2011 Recaredo “Terrers” Gran Reserva Brut Nature, Penedes, Spain \$95**
- Cava has an uphill battle ahead of it, changing people’s perceptions of its function as a cheap and cheerful champagne substitute. This Recaredo will help, though. Biodynamic practices, everything hand harvested. Just shy of five years lees aging before release. Bone dry.
- 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 Le Casamatte Grillo, Sicilia, Italy \$55**
- Now that no one drinks Marsala anymore, wine growers are utilizing these grapes for dry wine production. The most promising is Grillo, made in a clean, fruity style somewhat like Sauvignon Blanc. Unoaked and refreshing.
- 2012 Veronique Günther-Chéreau Muscadet Sevre et Maine, Loire, France \$60**
- From the chilly western reaches of the Loire valley comes this beautifully textured wine. Aged for 17 months on lees, expect a chalky, steely, bone dry wine perfect for all manner of appetizers.
- 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.
- 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.”
- 2016 Domaine du Salvard Cheverny, Loire, France \$65**
- This charming wine is predominantly Sauvignon Blanc. It’s light on its feet, with nice aromatics and a fresh, dry finish. Why pay Sancerre prices? You’re not a sucker.
- 2017 Bernard Defaix Chablis, Bourgogne, France \$78**
- Chablis remains the benchmark appellation for world class Chardonnay. Defaix, a family run domain, works their vineyards organically. No oak here. 30+ year old vines (like me, but not old and tired)
- 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.
- 2014 Jean Bourdy Cotes du Jura, Jura, France \$85**
- Hailing from the much heralded Jura region of eastern France, this rich, savoury take on Chardonnay highlights the nuttiness and broad textures of this most noble of grapes. Bourdy is a Demeter-certified estate practicing biodynamics and uber-traditional winemaking techniques. They started making wine in the 15th century, so I think they know what they’re doing by now.
- 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

- 2017 Vincent Caillé Gamay, Loire Valley (VDF), France \$55**
- Bright and dry, like my sense of humour. Crunchy red fruit, no oak in sight, a real light touch.
- 2016 Colombera & Garella Coste della Sesia, Piemonte, Italy \$65**
- Predominantly Nebbiolo from Alto Piemonte, this drinks like Langhe Nebbiolo: upfront, open, aromatic, dry, crisp, floral, and so on and so forth.
- 2015 Les Cassagnes de La Nerthe Cotes-Du-Rhône Villages, Rhone, France \$70**
- From the esteemed Chateau La Nerthe, this is a classic Grenache/Syrah/Mouvedre blend, with generous red and black fruits, a soft supple body and dry finish.
- 2017 Cacina Tavjin Grignolino, Piemonte, Italy \$75**
- Grignolino is a shockingly undervalued grape, with loads of tannin and acid, drinking like rustic Nebbiolo. Oh, and this is a natural wine so be brave. A bit stinky.
- 2016 Campo Al Mare Rosso, Bolgheri, Italy \$80**
- Merlot-dominant Bordeaux blend from Tuscany. Strikes a good midpoint between new world richness and concentration and old world structure. Elevated alcohol.
- 2016 G.D Vajra "J.C.Claré" Langhe Nebbiolo, Piemonte, Italy \$85**
- And now for something completely different. An Ancestrale Method Nebbiolo served slightly chilled. Beautifully fragrant, tannic and red fruited.
- 2015 Gut Oggau "Atanasius" Zweigelt/Blaufrankisch, Burgenland, Austria \$85**
- A most instagrammable wine, this *natty juice* is herbal, moderately alcoholic and a bit wild on the nose. A nice pairing with our mushroom main course.
- 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.
- 2012 Ceretto Barolo, Piemonte, Italy \$110**
- 100% Nebbiolo. This wine bridges the new and old styles with a mix of large and small oak barrels. Light colour, loads of perfume, good grip.
- 2011 Il Poggione Brunello di Montalcino, Toscana, Italy \$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.
- 2016 Lingua Franca "Avni" Pinot Noir, Willamette Valley, Oregon \$115**
- This collaboration between Master Sommelier Larry Stone and Burgundy legend Dominique Lafond is turning heads in the wine world. This top shelf bottling is sourced mostly from the southerly Eola-Amity AVA, and is a medium bodied, cherry red, herbal take on Oregon Pinot.
- 2010 Carpineto Molin Vecchio, Toscana, Italy \$120**
- Elegant blend of Sangiovese, Syrah and Cabernet Sauvignon. Aged for a year in oak and another 4 in bottle, this is a smoky, meaty wine with big broad shoulders. Heady aromas of licorice, black pepper and sandalwood. Full bodied.
- 2008 Bodegas Numanthia Tinta de Toro, Toro, Spain \$130**
- The signature bottling from this historic estate, this is a powerful wine with deep, dark colour and rich, smooth tannins. Loads of mocha, clove, and cardamom. Sourced from vines ranging from 50-100 years old.

(continued)

A Bit More 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.

2014 Domaine Michel Gros-Saint-Georges "Les Chaliots", Bourgogne, France \$175

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. Michel Gros, however, has the smoothest hands in the game, and offers an elegant take on a humble village level wine.

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.

A Bit More Focus: Mature Bordeaux

Bordeaux.

You might have heard the old people talk about it, like Bob Seger or home ownership. Admittedly passé in some circles, Bordeaux remains the benchmark for a lot of what we consider “fine wine”. It has a long and storied history, blessed with moderate weather and immoderate wealth, and it gave the world Cabernet Sauvignon and Merlot, the Riggs and Murtaugh of red grapes.

Best enjoyed with age on the bottle, these wines – some tight and austere, some bold and rich – develop lovely aromas of licorice, underbrush, chimney, dried fruit and tobacco. Ever drink a Napa Cab and think, “this shit is so extra?” These Old Dogs top out at 13% alcohol, all cool, quiet confidence.

Please allow us to decant these for you, as there will be sediment in the bottles. We can pretend we’re in one of those fancy restaurants downtown.

- 2007 Ch. D’Agassac Haut Medoc \$100**
- A *Petit Chateau* punching way above its weight class. Heady aromas of smoked blackberry and currant. 2007 was a difficult vintage, with loads of rain until September. This lighter style is charming and fresh, and perfect for (relatively) early drinking.
- 2005 Chateau Tour Saint-Fort Saint-Estèphe \$105**
- 2005 was a textbook vintage in Bordeaux, and in those great years, always look for the little guy – he had nature on his side. An almost equal split between Merlot and Cabernet, with a good dash of Petit Verdot for body and colour. This shows a bit rounder, a bit softer, with more red fruit aromas.
- 2000 Chateau Tour Saint-Fort Saint-Estèphe \$115**
- Another doozy of a vintage, 2000 is one of the best of the new millennium. This is at its peak right now, with fully tertiary notes of dried baking spices, sandalwood and tobacco.
- 2003 Chateau La Croizille St. Emilion Grand Cru \$135**
- Lets jump over to the right bank of Bordeaux, where gravel gives way to clay and Merlot takes the lead. 2003 was one of the hottest years on record and not good hot either – like, hungover in church hot. Rigorous sorting and proper canopy management, however, helped craft a tempered, elegant wine, now in the autumn of its life.
- 1990 Chateau Bel-Air Lagrave Moulis-en-Medoc (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. A bit of brettanomyces, too – think walks on the farm.
- 2007 Chateau Pichon-Longueville Pauillac (1.5 Litre Bottle) \$350**
- Just like you should buy from the little guys in great vintages, look to the great producers in vintages with suboptimal conditions. They can afford to discard the lesser fruit and put out a quality product meant for aging. This Cabernet Sauvignon-dominant wine drinks the youngest of any of these, with sweet baking spices and primary black fruit aromas

Wine Flight #1: Arrested Development – Fortified Wines

- Three 2oz Glasses -

- \$25 -

Wine is a delicate creature, and like myself, doesn't enjoy long voyages from home. In the Age of Exploration, as colonial Europe trotted around the globe ruining everyone's lives, the problem was; how do we ship wine to and from the motherland without it turning into vinegar? The addition of brandy proved an elegant solution, stabilizing the product and avoiding spoilage. Not to mention it packed a wallop too, which I guess is how people coped with life before the Internet.

Although the appeal of fortified wine has waned significantly in the post-war era, several regions carry on this noble tradition, producing both dry and sweet wines that age beautifully for decades. May I suggest a humble cheese board as you hop around these most lovely parts of Europe?

Bodegas Hidalgo “La Gitana” Manzanilla Sherry, Jerez, Spain

\$10

Tucked away in the tiny flavor triangle that is the Marco de Jerez, there exists sherry, an idiosyncratic beverage that deserves more love than it gets. Manzanilla is a specific type of fino sherry aged in the seaside town of Sanlúcar de Barrameda. Fino sherry is aged under a layer of yeast called Flor. This yeast protects against oxidization and feeds on the glycerol present in the wine. The resulting product is light and fresh, with distinct notes of blanched almonds. It is a classic pairing with olives, oysters and light, unadulterated seafood.

Blandy's Sercial 10 Year, Madeira, Portugal

\$13

Madeira is unique in that, before extended barrel aging, the fortified wine is subjected to heating at around 45-50 degrees for several months. This time honoured process contributes to the unctuous, caramelized quality of these wines, and ensures they can live for over a century. There are four main varietals in quality Madeira production – Sercial, Verdelho, Bual and Malmsey – with Sercial being the driest.

Taylor Fladgate 10 Year Tawny, Douro, Portugal

\$12

There is perhaps no more iconic port producer than Taylor Fladgate. On a recent visit, I sat at a desk owned by Napoleon...so, that's pretty cool, right? Port is a beautiful beverage made, generally speaking, in two distinct styles. Ruby Port is aged mostly in bottle and is all about bright, ripe fruits. Vintage Port is an example of this style. Tawny Port, however, is aged for extend periods in oak barrels (10 year, 20 year, 30 year, etc) and displays more dried fruit character. I personally prefer the tawny style, and so, well, here is a thing I like.

Wine Flight #2: The Varied Beauties of Southern Italy

~ Three 3oz Glasses ~

~ \$30 ~

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.

2012 Rivera "Il Falcone" Rosso Riserva, Puglia

\$17/80

Sourced from the Castel del Monte DOCG, this blend is based primarily on the somewhat misunderstood Nero di Troia grape. Difficult to grow in the best of times, it is very late ripening and boasts somewhat rustic tannins. However, given the proper TLC (and a smattering of oak aging), Nero di Troia makes a wine of true refinement, with honest-to-goodness acid and balance. Smoky dark fruits and a full, supple body.

Rivera is one of the most consistent producers in the region, getting started in the 1940s. They were instrumental in getting Castel del Monte recognized as a DOCG, the first in all of Puglia.

Wine Flight #3: Reconsidering Chile

~ Three 3oz Glasses ~

\$30

The growth of the Chilean wine industry over the past thirty years has been something of a pyrrhic victory. In a rush to fill the demand for chuggable plonk, it has carved out a place for itself on the bottom shelf of the super market, offering up clean, well made, if somewhat innocuous, wines.

More's the pity, however, as Chile is a fascinating country with a lot to offer the curious consumer. For one, it is almost as long as Canada is wide, with high elevation desert to the North and Patagonian ice fields to the South. Amazingly, it only averages 177KM from East to West, with huge climatic variations between its cool Pacific coast and the torrid foothills of the Andes Mountains. Exploring the diversity of these transverse valleys provides a rewarding experience not found elsewhere in South America.

2017 De Martino "Gallardia" Cinsault, Itata Valley

\$15/75

I recently had the pleasure of visiting Chile – I'm a *very* big deal – and I was impressed to see, at stop after stop, a renewed focus on quality winemaking and experimentation. De Martino are emblematic of this great sea change, a perfectly successful medium sized company changing gears, shifting their focus to unheralded grape varieties and neglected regions. Sourced from the cool, rainy Itata Valley, this 100% Cinsault is a light bodied, wonderfully fragrant wine with pure red fruit and surprising acidity.

2016 Salvaje Syrah/Roussanne, Casablanca Valley

\$13/65

Now lets jump a couple hundred KM's North and visit Emiliana, an inspiring producer working with organic and biodynamic viticulture on a large scale. Their bucolic estate, rife with alpacas and hawks and lovely little vegetable gardens for the workers to manage, was something wonderful to see. This is their Syrah, unfiltered and without the addition of sulphur. Expect a more northern Rhone style here, with a gamey, smoked meat sorta element.

2015 Undurraga "Terrior Hunter" Carignan, Maule

\$16/80

Lets head back down a bit to the torrid Maule Valley, where Chile reaches one of its widest points and the land flattens a bit. Blessed with an abundance of rivers, this area can actually be dry farmed, a plus for the treasure trove of old vine Carignan that exists here. Carignan is a rather marginal player in the southern Rhone, bringing tannin, acid and colour to the blend. Grown here in unwieldy bush vines, its offers a dense, rustic wine with loads of character; green herbs, white pepper, black licorice.

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