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Wine Director:
2019 BC's Top Sommelier Matthew Landry

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

Lambrusco & Other Sparkling

- MV Varichon & Clerc “Privilège” Blanc de Blancs, Savoie, France \$55**
- Check THIS privilege. Simple blend of local mountain grapes (Altesse, Molette) with classics like Chardonnay and Chenin Blanc. Champagne-method, fresh, fruity and dry. Lovely aperitif.
- MV Biutiful Brut Cava, Penedes, Spain \$60**
- An 80/20 split between Macabeo and Chardonnay, it is aged for 15 months on lees and released with zero dosage, resulting in a bone dry wine that over-delivers for the price.
- 2017 Bella Wines Gamay, Okanagan Valley, BC \$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 “Cialdini” Lambrusco Grasparossa, Emilia-Romagna, Italy \$65**
- Grasparossa is my favourite of the Lambrusco biotypes. It’s a dark coloured, mildly tannic sparkling wine that can pair with the heaviest of foods (think, like, Lasagna). So fun.
- 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.
- MV Medici Ermete “Phermento” Lambrusco di Sorbara, Emilia-Romagna, Italy \$80**
- Ancestrale method Sorbara. Bone dry and quite structured, with a relatively deep pink hue. Pet Nat – So Hot Right Now – Pet Nat.
- MV Medici Ermete “Unique” Lambrusco Marani, Emilia-Romagna, Italy \$85**
- Unique indeed. Champagne-method sparkling made with the rare Lambrusco Marani. It is light in colour, similar in profile to Sorbara, but a bit richer and more aromatic. Less fruity.
- 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.
- MV André et Mireille Tissot Crémant du Jura Extra Brut, Jura, France \$90**
- Biodynamic and trendy as all get out. Mostly Chardonnay with Pinot Noir, Trousseau and Poulsard rounding things out. Bees wax, baked apple crisp, honey oats, toasted almonds. A very interesting alternative to champagne.
- 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.

Grower Champagne

- MV Pierre Paillard “Les Parcelles” Extra Brut, Bouzy, France \$115**
- a 60/40 split between Pinot Noir and Chardonnay from the Montagne de Reims. This is a savory, richer style of Champagne with loads of toast and honeycomb.
- MV Michel Lorient “Authentic Meunier” Blanc de Noir Brut, Festigny, France \$120**
- Pinot Meunier is the George Harrison of Champagne grapes – totally great but often overshadowed by its two more famous compatriots. This is rounder, creamier style of champagne, with 9g/l dosage, giving a much more direct fruit profile.
- MV Fumey-Tassin “Passé Composé” Brut, Celles-Sur-Ource, France \$125**
- A 60/40 blend of Pinot Noir and Pinot Blanc (yes – there’s a bit of Pinot Blanc still grown in Champagne) from the Aube sub region. The Pinot Noir is contributing a good amount of structure here while the Pinot Blanc is bringing an exuberant freshness, all citrus and orchard fruit.
- 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 Larmandier-Bernier “Latitude” Extra Brut, Côte des Blancs, France \$160**
- These vines come from just south of Vertus, where Pinot was historically planted. It boasts an uncharacteristic breadth and creaminess (like me!), while retaining the region’s trademark taut structure and definition(not like me!)

House Champagne

- MV Pol Roger Brut Reserve, Epernay, France \$145**
- Pol Roger was the favorite champagne of Winston Churchill, a man whose temperament and body shape I am coming to resemble more and more in my old age. This is a powerful, precise wine based primarily on Pinot Noir- a benchmark for quality with over 150 years of history.
- MV Vilmart & Cie Grand Réserve Brut, Vallée de la Marne, France \$155**
- A Pinot Noir-dominant blend. The base wine spends almost a year in oak, rounding this linear, precise wine out. Organically farmed. (While Vilmart does in fact buy some of these grapes, they manage every aspect of the farming process and are much more philosophically aligned with the grower champagne movement. It was a toss up as to where to place them in this list).
- MV Jacquesson Cuvée 741 Extra Brut, Dizy, France \$165**
- A venerable Champagne house revived in its commitment to the highest quality of wine. The 741 is sourced mostly from the 2013 vintage, and is a blend of Chardonnay, Pinot Noir and Pinot Meunier. Unfined. Unfiltered. The base wine is oaked aged before bottling.
- MV Laurent-Perrier Grand Siècle, Tours-Sur-Marne, France \$275**
- The Tête-du-Cuvée (top wine) from this classic house. It is a blend of three vintages (2002, 1999, 1998) and displays a wonderful kaleidoscope of flavors ranging from honey and brioche, to Macintosh apple and lemon meringue. Not cheap, but the best things in life never are (friendship is overrated).

Reserve White

- 2017 Il Poggione Vermentino/Chardonnay, Toscana, Italy \$55**
- Refreshing medium weight blend of Vermentino and Chardonnay. No oak here. Just simple pleasures for pleasant evenings.
- 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.
- 2017 Langetwins Chenin Blanc, Clarksberg, California \$65**
- Single vineyard Chenin Blanc from the underappreciated Clarksberg AVA, SE of San Francisco. Citrus fruits and Granny Smith apple highlight this lean, refreshing summer wine.
- 2018 Ricco Bambino Sauvignon Blanc, Okanagan Valley, Canada \$70**
- A light amount of skin contact give this wine a bit of colour and texture without lapsing into too esoteric territory. Comforting tropical fruits and cleansing acidity prove natural wine can be clean wine, too. Unfined and Unfiltered.
- 2014 Cape of Good Hope Semillon, Citrusdal Mountain, South Africa \$75**
- Old vine Semillon is one of the great treasures of South Africa's wine renaissance. This wine, now with a bit of age, displays the characteristic waxy texture and nutty, stone fruit perfume that endear this grape to so many.
- 2017 Burlotto Langhe Sauvignon Blanc, Piemonte, Italy \$75**
- White wines from Piemonte are on the up and up, benefiting from cool temperatures and rolling hillsides. This clean, precise wine is bursting with aromatics, green fruit and bright acidity. Trust this respected Barolo producer.
- 2017 Paternoster "Vulcanico" Falanghina, Basilicata, Italy \$75**
- From the slopes of the extinct Vulture volcano, this bright, generous wine is lovingly unoaked, with loads of citrus fruits. Five months on lees give this a great tactile sensation on the palate.
- 2016 Pazo Barrantes Albariño, Rias Baixas, Spain \$85**
- From the damp NW corner of Spain comes this elegant creature. Albariño drinks like a slightly more aromatic Pinot Grigio, with a characteristic citric bent. Pazo Barrantes is owned by the famous Rioja estate Marques de Murrieta.
- 2017 Tenuta delle Terre Nere Etna Bianco, Sicily, Italy \$90**
-Straight fire from the volcanic slopes of Mt. Etna. Carricante is the main grape here, and drinks like razor sharp Riesling. Bone dry and slightly floral.
- 2017 Yangarra Roussanne, McLaren Vale, Australia \$95**
- Now I usually roll my eyes when someone describes a wine as "textural" but guys, it really is. A transplant from the much cooler Rhone Valley- here in Australia, Roussanne basks in the abundant sunshine, delivering loads of rich stone fruit and admirable tension.
- 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.
- 2016 Domaine des Malandes Chablis Les Clos Grand Cru, Bourgogne, France \$175**
- Les Clos is perhaps the most highly regarded Grand Cru climat in Chablis, full of power and cut and ageability. For people who want a big, round, rich wine with a sense of balance.

Reserve Red

- 2016 Domini Veneti Valpolicella Classico, Veneto, Italy \$55**
- Blessed be the humble Valpolicella, all simple red fruit, cleansing acidity and moderate tannin. This quality minded cooperative over-delivers for the price point.
- 2016 Nederburg "Motercycle Marvel" Carignan, et al., Western Cape, South Africa \$65**
- A big, full bodied blend from the historic Nederburg estate, this drinks like generous Southern Rhone. Unique in that Carignan plays a large role in the blend, it adds a savoury edge, with loads of acid that keep it fresh for continued sipping.
- 2016 Abbazia di Novacella Schiava, Alto Adige, Italy \$70**
- Schiava is a particular favorite of mine – light skinned, pure fruited, no tannin to speak of – and a grape native to this half Italian/half German region of northern Italy.
- 2016 Argiano "Non Confunditur" Rosso, Toscana, Italy \$70**
- A unique blend of Cabernet, Merlot, Syrah and Sangiovese, this wine is as soft and sweet natured as Santa Claus. Full body. Elevated alcohol
- 2013 Chateau Camensac "La Closerie de Camensac", Haut-Médoc, France \$75**
- The 2nd wine from this 5th growth is a near even split of Merlot and Cabernet Sauvignon. From the cooler 2013 vintage, this savory, medium bodied wine offers great value. Dark fruits and pronounced, drying tannins.
- 2016 Hedges "The Bourgeoisie" Red Blend, Columbia Valley, Washington, USA \$75**
- A stand out blend of Cabernet Sauvignon, Merlot and Syrah, this powerful wine lovingly pulls back on the alcohol and oak, retaining freshness while still delivering the *oomph* you want. Like a prizefighter dressed up in a thousand dollar suit.
- 2016 Il Poggione Rosso di Montalcino, Toscana, Italy \$80**
- Rosso di Montalcino is something like a baby Brunello, with less age and less oak and just generally more affable from a younger age. A lithe body and unadulterated fruit make this an easy pairing with most of our dishes, though the mushroom salad would be the most inspired. (I can't believe I just used the term inspired. Young me thinks old me is real square)
- 2016 Lingua Franca "Avni" Pinot Noir, Willamette Valley, Oregon, USA \$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.
- 2016 K Vintners Motor City Kitty Syrah, Walla Walla, Washington, USA \$125**
- Syrah might be the finest grape grown in Washington right now, proving a perfect amalgamation of the generosity of Barossa and the savouriness of the Rhone. Elevated alcohol, stewed meats, black pepper, olive brine
- 2010 Yarra Yering Dry Red Wine #2 (Shiraz), Yarra Valley, Australia \$155**
- Elegant Shiraz might sound like an oxymoron but in the cool climate Yarra Valley it retains a bit more Northern Rhone charm. Cofermented with Viognier and Marsanne, it benefits from heady aromas that build in the glass. Please allow us to decant this.
- 2013 Damilano Brunate Barolo, Piemonte, Italy \$160**
- Sourced from the famous Brunate cru, this powerful Barolo offers intense aromas of pressed rose, anise, and rosemary. Density is its M.O., with enough acid to keep the finish taut and clean. We recommend decanting.
- 2004 Lungarotti "Vigna Monticcio" Rubescro Riserva, Umbria, Italy \$175**
- Lungarotti has long been the most forward thinking, talented winery in the small, landlocked area of Umbria. This elegant Sangiovese/Canaiolo blend drinks like fine Chianti Classico, with loads of dried red fruits and some nicely integrated oak spice.

(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.

- 2008 Le Baron de Rouillac Pessac-Lèognan \$95**
- Long before the Medoc came to be, the Graves region of Bordeaux was known for the high quality of its wines. This even Cabernet/Merlot split shows the merits of this cooler vintage, often overshadowed by the legendary 2009’s and 10’s. Look for a lot of structure here, with developing aromas of graphite, tobacco and dried black fruit.
- 2010 Ch. Beau-Site Saint-Estèphe \$105**
- A *Cru Bourgeois* punching way above its weight class with heady aromas of smoked blackberry and currant. 2010 was a spectacular vintage, with ample sunshine and a nice, long harvest. Predominantly Cabernet Sauvignon.
- 2006 Chateau Cap de Mourlin Saint-Emilion Grand Cru \$115**
- Merlot-dominant blend from the difficult 2006 vintage, where luckily most of the Merlot was ready to pick before the late September rains. Skews darker, with more tannin, but is softening with age now. The oak is well integrated now, and the fruit is dried.
- 2010 Chateau Sérilhan Saint-Estèphe \$125**
- A doozy of a vintage, 2010 is perhaps the best of the past 10 years. This is two thirds Cabernet Sauvignon and Cabernet Franc (somewhat strange this side of the river), with a good dash of Merlot to round things out a bit. This is still on its way up, with another 5-7 years ahead of it. 18 months in oak add those lovely sweet baking spices.
- 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.
- 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 5 Year Bual 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 Bual being medulm-sweet.

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: A River Runs Through It – A Trip Down the Rhône Valley

~ Three 3oz Glasses ~

~ \$35 ~

Stretching some 500 miles, the Rhône River begins its journey high up in the Alps, entering France through the Jura Mountains, before turning south at Lyon toward its eventual destination in the Mediterranean Sea. While most famous for the historic appellations of Châteauneuf-du-Pape and Hermitage, it boasts over 30 separate AOCs, producing some 35 million cases a year.

Get in the dingy, then. Let's float down the river and drink some wine.

2011 Cave de Tain Crozes-Hermitage \$15/75

There are many lovely appellations we are going to bypass on our way down the river – wave to the fine men and women of Côte Rôtie and Condrieu – we just can't afford their wines these days. Our first stop then is that of the rather large Crozes-Hermitage, shaped like a half eaten donut around its more famous neighbor Hermitage. Here we get (for the most part) Syrah based red wines in a lighter style. The Cave de Tain is a local cooperative making high quality wine for everyday consumption. Look for that characteristic black pepper spice and lifted floral aromatics that Syrah brings.

2016 Paul Jaboulet “Les Sauvageres” Saint-Péray \$17/85

OK, back in the boat (yes you can bring the bottle, it's France, it's cool). Our next stop is the oft-slept on Saint-Péray, a teeny-tiny appellation hugging the more famous Cornas. This appellation is for white wine only (be they still or sparkling), focusing on the great workhorse grapes of Marsanne and Roussanne. Jaboulet, a historic producer known for world class Hermitage wines, are here working solely with Marsanne (locally known as Sauvageres), producing a beautiful, richer styled wine - think lemon curd, citrus blossoms, stone fruit, etc.

2013 Domaine Jean Deydier Châteauneuf-du-Pape \$20/100

Alright, everybody take a pee break? The next bit of the journey is covering a fair amount of ground. We're leaving the narrow canyons of the chilly Northern Rhone and heading into the flatter, warm expanses of the Southern Rhone, all the way down to the famous Châteauneuf-du-Pape. This far south Syrah takes a backseat to Grenache, and blends rule the day. The wines take on a fruitier, beefier style with higher alcohol and softer tannins. This CDP from the esteemed Deydier estate is decidedly beefy, with a larger proportion of Mouvedre in it. Licorice, red flowers and leather.

Wine Flight #3: The Red Grapes of Piemonte

~ Three 3oz Glasses ~

\$31

There are few places I have visited more stunning than the Langhe, those fog-beset hills in the south of Piemonte, Italy's premiere wine region. Situated in the northwest of Italy, the Langhe's heart is the city of Alba, an hour or so south of Turin. The region by and large enjoys a continental climate, boxed in on three sides by the Alps, while the Langhe hills, blessed with a variety of altitudes and exposures, provide an ideal zone for quality grape growing.

It pains me to restrict this glorious area to a single page, but for ease of learning, let's focus on the area's three main grapes.

2017 G.D. Vajra Dolcetto d'Alba

\$16/75

Dolcetto is a real heartbreak grape- hard to grow, hard to sell, it persists through the passion of the area's farmers. At one time the most planted grape in Piemonte, it now represents about 13% of plantings. It is prized for ripening earlier than any of the other red grapes, and thriving on higher elevation sites where Nebbiolo and Barbera wouldn't ripen. It is uncharacteristically dark in colour, with a good amount of tannin and an overt purple fruitiness. Traditionally speaking, this is your everyday wine – simple, rustic, delicious.

Vajra is a highly regarded, relatively young family estate based in the commune of Barolo. This wine sees no oak.

2017 Damilano Barbera d'Asti

\$16/75

Barbera, representing some 30% of all plantings in Piemonte, is the region's real workhorse grape. And while some producers have tried to give it the old new oak "prestige" treatment, it shows its best when its natural strengths are highlighted, namely loads of acidity, pure red fruit and minimal tannin. The Barbera d'Asti DOCG, which is, in terms of volume, the largest DOCG in Piemonte, is located to the northeast of the Langhe, in the province of Monferrato.

Damilano is a medium sized producer located in the commune of Barolo. Their Barbera is aged in a combination of stainless steel and cement.

2015 De Forville Barbaresco

\$19/95

Here we come to Nebbiolo, the king of grapes in Piemonte, if not all of Italy. Prized for its long loved wines of haunting aroma and powerful structure, it is a tricky grape to grow, ripening well into November in some cases, amidst the fog and rain of the Piemontese fall. While Barolo is the most famous of the grape's appellations, Barbaresco is the more appealing for our purposes here. Located along the Tanaro River, it ripens a bit sooner, ages a bit quicker and drinks just a little bit better at a young age. High tannin, high acid, and light in colour, Nebbiolo makes wines for long term cellaring.

De Forville, once one of the most undervalued estates in Barbaresco, has enjoyed a surge in popularity after a string of great vintages and a glowing write up in the New York Times. The grapes for this wine are sourced from multiple vineyards, including some of the great cru of the region, namely Rabaja. It spends 18 months in large, neutral oak.

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 IPA

Bottled Beer

Nope

Cidre

Domaine Sicera "Florentin" Cidre de Normandie (750ml) - \$30

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