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What We Do

Every dish on our menu has been paired through a daily collaboration between our team of Chefs and Sommeliers. If you have questions about what to enjoy with your food, let us know.

Curious?

We'd be happy to bring you a taste of any wine we pour by the glass.

Corkage

No corkage on the first 750ml bottle.

Find Something You Like?

Most of our selections are available for retail sale at 40% off the listed price.

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CT Doescher

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Glass: Apéritif

what you should drink first...

APÉRITIFS—THE WINE BAR’S ANSWER TO THE COMMON COCKTAIL

Here are five good reasons to skip the cocktail and order an apéritif:

- 1) You’ve put your mouth through an awful lot already today, and since you can’t order a toothbrush from the bar, this is the next best thing.
- 2) Sure, cocktails can be cleansing—but they also tend to pack a lot of booze into one glass. An apéritif is designed to erase the day, but not erase your brain.
- 3) They will prepare you mentally and physically to eat. Like a pep talk and a rub down for your mouth and soul.
- 4) They are complex experiences—the amount of time and ingredients that go into the average apéritif makes most cocktails look like the word “drink” written in crayon.
- 5) They are delicious.

KOPKE DRY WHITE PORT: *Douro, Portugal* • 7.00

White port? Yes, indeed—spicy with rich flavors of banana, apricots and orange zest with a slightly sweet, nutty character... Give it a go on the rocks with a splash of soda... It might be your new favorite.

LILLET ROSÉ: *Podensac, France* • 8.00

Many are familiar with Lillet—perhaps the world’s most recognizable apéritif since its introduction back in 1887. However, it wasn’t until quite recently that they released this new recipe mingling the red and white grapes of Bordeaux with proprietary fruit liqueurs produced in their distillery in Podensac. It’s a complex mix of berries, flowers and citrus fruit with just a hint of astringency on the finish... Served on the rocks with a splash of soda and an orange twist.

COCCHI AMERICANO: *Asti, Italy* • 8.00

This apéritif is for those that want a little more spice in their lives. The Cocchi recipe has been produced faithfully since 1891—Moscatto is aromatized with herbs, fruit, spices and cinchona bark—which is the source of the quinine that gives this beverage its wonderfully cleansing finish... Served on the rocks with a splash of soda and an orange twist.

DOLIN DRY VERMOUTH: *Chambéry, France* • 7.00

Dolin was founded in 1821, and has been using the same recipe ever since... By using quality wine from the Savoy with a mixture of 54 plants and herbs found in the meadows above Chambéry, they create a distinctively light, floral and elegant Vermouth suitable for sipping on the rocks... Really, it’s not just for Martinis.

Glass: Apéritif

what you should drink first...

TORO ALBALÁ 'FINO ELÉCTRICO': *Montilla-Moriles, Spain • 8.00*

If you are a fan of dirty Martinis, here's something for you to try: a dry Pedro Ximénez from the white Albariza soils of the Toro Albalá estate... There is something about the flavor profile of this apéritif—olives and sea salt—that convinced us to serve this wine chilled, in a Martini glass, with a couple of olives.

RAINERA PÉREZ MARÍN 'LA GUITA' MANZANILLA: *Sanlúcar de Barrameda, Spain • 8.00*

Sherry is not just for old British ladies at bridge club... If you're looking for something tangy and nutty to electrify the palate and take you into your first course—or if you're looking for a fun player for the cheese course, this is the wine.

Served chilled.

BYRRH: *Thuir, France • 8.00*

The recipe for this wine-based apéritif was developed by the Violet brothers in 1866 and originally sold in pharmacies as a “hygienic drink”. While not a substitute for brushing one's teeth, this dramatic mixture of sweet and bitter will scrub your mouth of the day's events. Incidentally, it's pronounced (confusingly) “beer”. We serve it on the rocks with a dash of bitters, a splash of tonic, and a squeeze of lime.

BONAL GENTIANE-QUINA: *St. Laurent-du-Pont, France • 7.50*

Known as “Ouvre l'Appétit”—the key to the appetite... The infusion of gentian root and quinine supply the cleansing properties, and herbs from the grand Chartreuse Mountains supply the myriad of flavors in this unique and complex elixir... The quinine, by the way, contains properties that destroy the plasmodia that cause malaria... Served chilled.

CARPANO ANTICA FORMULA: *Torino, Italy • 7.50*

If you'd like to step into a flavor time machine, the original formula for this beverage was developed in 1786 by Antonio Benedetto Carpano, who was also said to be the inventor of Vermouth. (Can you imagine a world without the Martini?). According to lore, demand for this elixir eventually forced him to keep his shop open 24 hours a day... Which is only hard to believe if you've never had it... Served on the rocks... It will change your life.

MIRO ROJO: *Reus, Spain • 6.50*

The heart of the current Spanish Vermouth revolution is the town of Reus in Catalonia. Founded by Emilio Miro in 1959, their Rojo is a dangerously delicious. (If you like an impossibly complex experience of dried herbs, dried spices and dried fruit.) We think it's best served unadorned on the rocks.

CAMPARI: *Milano, Italy • 9.00*

The secret recipe for this rather bracing beverage has been made faithfully since 1860, based on the specifications created by Gaspare Campari—who was not only a master drink maker, but one of the first marketing geniuses. Early in its history, proprietors could access his bottles only if they agreed to also display a Campari sign at their bars. Eventually, Campari melded art and commerce by commissioning poster and calendar creations from international painters and illustrators—a development that forever changed advertising...

But it never would've lasted 150 years if it wasn't one of the world's greatest apéritifs... Have it on the rocks with an orange.

Bottles & Cans: Beer

“It takes a lot of good beer to make great wine.”

— Brian O'Donnell, Owner/Winemaker Belle Pente, Yamhill-Carlton District, Oregon

NORTHWEST

DOUBLE MOUNTAIN BREWERY KÖLSCH: *Hood River, Oregon 500ml • 11.00*

FREMONT BREWING 'UNIVERSALE' PALE ALE: *Fremont, Washington • 6.00*

NO-LI BREWHOUSE 'SPIN CYCLE' RED ALE: *Spokane, Washington 650ml • 12.50*

TWO BEERS BREWING CO. 'IMMERSION' AMBER ALE: *Seattle, Washington • 6.00*

PFRIEM IPA: *Hood River, Oregon 500ml • 11.00*

BLACK RAVEN BREWING COMPANY 'TRICKSTER' IPA:

Redmond, Washington 650ml • 12.50

REUBEN'S BREWS ROBUST PORTER: *Ballard, Washington 650ml • 12.50*

OTHER DOMESTIC

BEAR REPUBLIC 'RACER 5' IPA: *Healdsburg, California • 6.00*

GREAT DIVIDE BREWING CO. 'YETI' IMPERIAL STOUT:

Denver, Colorado • 9.00

CANADA

UNIBROUE 'LA FIN DU MONDE' TRIPLE-STYLE GOLDEN ALE: *Chambly, Quebec • 8.50*

GERMANY

BITBURGER PILSNER: *Bitburg • 6.00*

BELGIUM

DUVEL BELGIAN GOLDEN ALE: *Puurs • 12.50*

CIDER

SEATTLE CIDER CO. 'DRY': *Seattle, Washington • 6.50*

ETIENNE DUPONT 'CIDRE BOUCHÉ BRUT DE NORMANDIE':

Victot-Pontfol, France 375ml • 19.00

MEAD

Though the more accurate description is a Nordic honey wine with Hibiscus and hops based on a 300-year-old recipe.

DANSK MJØD 'VIKING BLOD': *Copenhagen, Denmark • 750ml • 59.00*

NON-ALCOHOLIC

KALIBER: *Runcorn, UK • 5.00*

Wines by the Glass

an explanation

THE WINE PAIRING TOOLBOX

Something happens every day here at Purple Café that doesn't happen in most restaurants: we pair food with wine in our mouths.

When we first opened Purple Café Seattle in July of 2006, we did what the vast majority of places do: we relied on all our years of restaurant experience and came up with what we believed were thoughtful and accurate food and wine pairing suggestions. We even went so far as to print those expertly-chosen pairings on the food menu.

And we probably would have continued with our well-informed guesses if it wasn't for the Spanish White Anchovies paired with that South African Chenin Blanc.

It sounded correct at the time, but it turned out to be the worst food and wine pairing in the history of food and wine pairing. (We'll spare you the adjectives, just rest assured that it was *totally* gross.)

From that point on, we made the decision to make guessing the first step of the pairing process, rather than the last. And it changed a lot of things about how we approached buying wine for the restaurant.

We no longer think of the wines we pour by the glass at the restaurant as the *Glass Pour Program* but more like the *Food and Wine Pairing Toolbox*. When your job is pairing food with wine, the best practice is to line up as many diverse tools as you can fit in the box. (And when dealing with finite cooler space, it's quite literally fitting things in a box.) Also, a huge part of maintaining that toolbox: anticipating the variety of ingredients Chef and his team will have at their disposal. In real terms, our wine menu has to be as seasonal as our food menu.

But it's also understood that sometimes we won't be looking to pair your food, but your mood. So a good number of selections are here because they are simply delicious experiences in and of themselves. (We once heard an Italian winemaker refer to these as "social wines". We like the sound and spirit of that.)

So if you're here for wine *and* food, do know that everything that comes out of our kitchen has been paired through a collaboration between our Chefs and Sommeliers. We're in on it together knowing that the best-case scenario is that our wines make the food taste better, and the food returns the favor to the wine.

But if you're just here for a glass of wine, we've got that covered as well.

Cheers and happy days...

Glass: White

a 6oz pour

CHAMPAGNE

Lucien Liébart and wife Georgette Régnier began making Champagne together in 1960—Lucien in the winery, and Georgette in the vineyards. Today their son Laurent and his wife Valérie farm their two-family vineyards organically, and are one of only ten producers to have received the highest environmental certification in France. (Haute Valeur Environnementale)

LIÉBART-RÉGNIER: *Baslieu sous Chatillon, France NV • 20.00*
(70% Pinot Meunier, 15% Pinot Noir, 15% Chardonnay)

SPARKLING

It's worth noting that Cava is produced using exactly the same vinification methods as they employ in Champagne. (Though the grapes are not exactly household names.)

CASTELL D'OR 'FLAMA D'OR': *Cava, Spain NV • 9.00*
(40% Macabeu, 40% Xarel-lo, 20% Parellada)

CHENIN BLANC

We have never printed a wine list without a Chenin Blanc by the glass. It's one of the best wine-pairing tools a Sommelier can ask for...

DOMAINE PICHOT 'LE PEU DE LA MORIETTE': *Vouvray, France '16 • 12.50*

There will be no 2017 vintage of the following wine—this is last time you'll see a single block from this single vineyard. This is where we would insert a sad face emoji if we were to start doing that sort of thing.

BLOCK WINES 'ROTHROCK VINEYARD, GNARL BLOCK' OLD VINE:
Yakima Valley, Washington '16 • 11.00

SAUVIGNON BLANC

Sauvignon Blanc fans rejoice. (There's also a flight on page 16.)

CHÂTEAU HAUT MAURIN: *Bordeaux, France '16 • 9.50*

Craggy Range 'Te Muna Road Vineyard': *Martinborough, New Zealand '16 • 12.00*

AVENNIA 'OLIANE': *Yakima Valley, Washington '16 • 15.00*

SÉMILLON

LAUREN ASHTON: *Columbia Valley, Washington '15 • 12.50*

It's not so common to see a white Bordeaux that is 100% Sémillon.

CHÂTEAU TRÉBIAC: *Graves, France '15 • 10.00*

PINOT GRIS

If you saw Pinot Gris in a vineyard, you'd think it was a red grape. Because it is. (Well, bluish-gray at least.)

So if there is any amount of skin contact during fermentation, it imparts a bit of that color. (Though it doesn't make the wine bluish-gray. The J. Crew catalog would say something like *salmon*, or maybe *deep champagne*.)

We just call this one delicious. Though don't ask us to pronounce it.

SLAVČEK: *Vipavska Dolina, Slovenia '16 • 12.00*

Glass: White

a 6oz pour

GRENACHE BLANC

There's a good chance you haven't had a glass of Washington Grenache Blanc yet. As far as we can tell, Grenache Blanc wasn't even planted in Washington State until 2004. (If we're wrong on that stat, let us know.) We think having Ryan Crane's Grenache Blanc as your first Grenache Blanc is like having your first live concert be Lollapalooza at the Gorge in 1994.

KERLOO CELLARS 'BLUE MOUNTAIN VINEYARD':

Walla Walla Valley, Washington '16 • 13.00

RIESLING

Hailing from an organically farmed vineyard in the Pfalz. No faults to those that mispronounce Pfalz. (Wine jokes are the worst.)

VON BUHL 'ARMAND' KABINETT: *Pfalz, Germany '14 • 12.50*

CHARDONNAY

Hating Chardonnay is like not liking things like Carmel Corn., buttered toast, tropical fruit, apples, pears, and vanilla bean. You know—things that taste super gross.

MORELL-LAWRENCE: *Columbia Valley, Washington '14 • 9.00*

L'Ecole was the twentieth commercial winery to open in the state of Washington. (And the third winery to open in the Walla Walla Valley.)

L'ECOLE NO. 41: *Columbia Valley, Washington '15 • 13.00*

FRIULANO

Usually when you see a Friulano on a wine list, it's coming from northeast Italy. One more reason to love being in a wine bar.

COOPER MOUNTAIN VINEYARDS: *Chehalem Mountains, Oregon '15 • 12.50*

ITALY

If you haven't had a Fiano lately, we forgive you. But you should really go ahead and break that streak. With this:

FEUDI DI SAN GREGORIO FIANO: *Fiano di Avellino '13 • 10.00*

From the rolling hills of the Marche, 10 miles from the east coast of Italy. We've fallen in love with Verdicchio as of late for its ability to pair with a wide variety of food.

FATTORIA LAILA 'BIANCOPERLA': *Verdicchio Dei Castelli De Jesi '16 • 10.50*

SPAIN

These three Spanish whites all come from areas that begin with the same letter. For that reason, we recommend you order the flight on page 17.

CASTILLO DE MENDOZA 'VITARÁN, CEPAS VIEJAS' VIURA: *Rioja '14 • 9.50*

CASAL DE ARMÁN 'EIRA DOS MOUROS' TREIXADURA: *Ribeiro '15 • 10.50*

BUIL & GINÉ 'NOSIS' VERDEJO: *Rueda '14 • 9.50*

Glass: White

a 6oz pour

ROSÉ

From the upper Loire Valley comes this 100% Gamay Noir delight. Plays well with food:

DOMAINE DES POTHIERES 'GRANIT': *Côte Roannaise, France '16 • 10.00*

There are over a billion bottles of rosé produced each year in Provence. It wouldn't be a mathematical stretch to therefore proclaim that over a billion bottles of Provence rosé gets consumed annually. And that only sounds crazy until you start drinking some.

This is a rather classic blend of Grenache, Syrah, and Cinsault

FABRE EN PROVENCE: *Côtes de Provence, France '16 • 9.50*

The detail on this—it's 97% Carménère co-fermented with 3% Viognier. Which might make it the only Carménère co-fermented with Viognier rosé in the Northern Hemisphere.

BARTHOLOMEW 'KONNOWAC VINEYARD': *Rattlesnake Hills, Washington '16 • 12.00*

ROSÉ, SORT OF

Italian wines can be confusing. In Sicily, they make wine called Cerasuolo by blending Frappato and Nero d'Avola. It's pretty delicious stuff—which is the only attribute shared with the Cerasuolo produced in Abruzzo.

The story: years ago, in the hills of Abruzzo, the Montepulciano grape had difficulty getting ripe. As a result, they would harvest the grapes as late as they possibly could, often in November. The style of wine produced was lighter in color, fruit and structure—sharing much of the personality traits of rosé while not actually being rosé.

To replicate the historical style of Cerasuolo d'Abruzzo, Christiana Tiberio harvests her Montepulciano grapes a full 20 days before her normal harvest. Then she removes the grape skins from the fermentation in less than 30 minutes—but that's more than enough time to impart the color and structure that helps make this a unique rosé, but sort of not rosé.

TIBERIO: *Cerasuolo d'Abruzzo '15 • 12.00*
(Montepulciano)

SPARKLING ROSÉ

A blend of Baga (60%) and Touriga Nacional (40%).

SÃO JOÃO BRUTO: *Bairrada, Portugal '14 • 12.50*

ORANGE

Slovenia may sound like an exotic and far-off source for wine, but if you look at a map, it's right there next to Italy. (Also, the exoticism will be totally diminished once you spot the QR code on the label. Welcome to 2017.)

That said, this wine is made by treating white grapes as they were thousands of years ago—where the grape juice is not pressed and separated from its skins before fermentation, but is left to impart color and flavor.

GUERILA REBULA: *Vipavska Dolina, Slovenia '14 • 12.50*

Glass: Red

a 6oz pour

PINOT NOIR

LE CLOS D'AUGUSTIN: *Bourgogne, France '14 • 11.50*

Every once in a while, we'll collaborate with great wineries to put together a blend suited just for us. This is one of those wines.

PATTON VALLEY VINEYARD 'PURPLE CUVÉE': *Willamette Valley, Oregon '15 • 14.00*

If you happen to spot the bottle, you'll notice a wasp on the label. It turns out that winemaker Jim Prosser is deathly allergic to wasps. Almost killed him. Twice.

J. K. CARRIERE 'PROVOCATEUR': *Willamette Valley, Oregon '15 • 16.00*

GAMAY NOIR

Poor Gamay Noir. If only Georges Duboeuf hadn't ruined the name of Beaujolais by creating the marketing juggernaut of Beaujolais Nouveau...

These aren't that.

PASCAL AUFRANC 'LES CERISIERS': *Juliéna, France '15 • 11.00*

DOMAINE DUPRÉ 'VIGNES DE 1935': *Morgon, France '14 • 11.50*

DOMAINE SÉROL 'ÉCLAT DE GRANITE': *Côte Roannaise, France '14 • 10.50*

MONDEUSE

Didn't quite know where to stick this one. Hailing from the Savoie, Mondeuse sometimes is blended with Pinot and Gamay Noir—so it has some similarities in its profile—but expect this to have a lot more mouth drama.

DOMAINE FABIEN TROSSET 'MOLATRET': *Mondeuse d'Arbin, France '15 • 12.50*

CABERNET FRANC

The name of the horse that plows the vines at Château Fouquet is Scarlett.

CHÂTEAU FOUQUET: *Saumur, France '15 • 11.00*

MERLOT

We double-dog dare anybody who says they hate Merlot to have a glass of this:

EFESTÉ 'KLIPSUN VINEYARD, UPRIGHT': *Red Mountain, Washington '12 • 14.00*

MALBEC

ALTOCEDRO 'AÑO CERO': *La Consulta, Argentina '15 • 10.50*

MAS DEL PÉRIÉ 'LES ESCURES': *Cahors, France '15 • 11.50*

PETIT VERDOT

SAVIAH: *Walla Walla Valley, Oregon '13 • 14.00*

CARMÉNÈRE

Transplanted Frenchman (Louis-Antoine Luyt) farming a transplanted French grape (Carménère) organically in Chile.

CLOS OUVERT 'LA GRANDE VIE DURE': *Maule Valley, Chile '13 • 12.00*

Glass: Red

a 6oz pour

CABERNET SAUVIGNON

The following wine is a collaboration between our Wine Team and Joe Forest at Tempus Cellars. (With a tie-breaking vote from Chef.)

TEMPUS CELLARS ‘SAGEMOOR VINEYARDS’: *Columbia Valley, Washington ’14 • 15.00*

BORDEAUX

The twenty-five acres of grapes planted at Château Val Beylie are situated about 10 minutes south of the Saint-Émilion. It’s also worth noting that while less than 2% of the vineyards in Bordeaux are farmed organically—this is one of them.

CHÂTEAU VAL BEYLIE ‘PLAISIR’: *Bordeaux, France ’14 • 10.50*

You’ve probably already heard, but we’ve had another vintage of the century in Bordeaux. Sure, it’s hyperbole designed to sell wine, but what it really means is that you can find some amazing values. Seriously.

CHÂTEAU LA CROIX DU DUC: *Bordeaux, France ’15 • 9.00*

BORDEAUX-STYLE

Chris Camarda started Andrew Will in 1989, naming the winery after his nephew Andrew and his son, Will. Seeing as they are located on Vashon Island, we’re pretty sure this is the only winery in America where the grapes get to take a ride on a ferry before fermentation.

ANDREW WILL ‘TWO BLONDES’: *Yakima Valley, Washington ’12 • 15.00*
(50% Merlot, 30% Cabernet Franc, 20% Cabernet Sauvignon)

The “David” in “David’s Block” is the winemaker responsible for the first single vineyard designated wine in Washington State back in 1981: the late David Lake, MW. The vineyard block was designed by David and planted by Mike Sauer, and contains all six Bordeaux grapes—with each row representing a different clone. (For example, there are *twelve clones* of Cabernet Sauvignon in the block.) The 2012 David’s Block turned out to be 56% Cabernet Sauvignon, 18% Malbec, 10% Cabernet Franc, 7% Merlot, 7% Carménère, and 2% Petit Verdot)

EIGHT BELLS ‘RED WILLOW VINEYARD, DAVID’S BLOCK’:
Yakima Valley, Washington ’12 • 17.50
(56% Cabernet Sauvignon, 18% Malbec, 10% Cabernet Franc, 7% Merlot, 7% Carménère, 2% Petit Verdot)

WASHINGTON BLENDS

So what’s a “Washington Blend” exactly? Well, with the luxury of having so much great raw material at their disposal, Washington winemakers have the means and opportunity to marry classic Bordeaux varieties with the grapes of the Rhône Valley.

MAISON BLEUE ‘COUREUR DES BOIS’: *Columbia Valley ’13 • 12.50*
(40% Mourvèdre, 40% Syrah, 20% Cabernet Sauvignon)

BETZ FAMILY WINERY ‘VIOLETTE’: *Columbia Valley ’15 • 19.00*
(41% Cabernet Sauvignon, 39% Syrah, 15% Petit Verdot, 5% Merlot)

TWO VINTNERS ‘LOLA’: *Walla Walla Valley ’14 • 15.00*
(70% Syrah, 30% Cabernet Sauvignon)

Glass: Red

a 6oz pour

SYRAH

Winemaker Justin Wylie draws grapes from all over Washington in order to craft this blockbuster of a Syrah. But not a dumb blockbuster like Transformers: Revenge of the Fallen, but a smart one like the second Superman.

VA PIANO: *Columbia Valley, Washington '13 • 17.50*

It's not a typo: over 40% of the grapes grown in the Walla Walla Valley are on the Oregon side of the border. (And we're of the opinion that 90% of the best Walla Walla Valley Syrah is grown on the Oregon side of the border as well.)

WATERMILL: *Walla Walla Valley, Oregon '11 • 12.50*

RHÔNE VALLEY

DOMAINE DE CHÂTEAUMAR 'CUVÉE BASTIEN': *Côtes du Rhône, France '16 • 11.00*
(100% Grenache)

ITALY

Generally we like to show off the crazy variety of flavors found throughout Italy. With this list, we're going back to the start of things and exploring the variety of iterations of its most important grape, Sangiovese.

Terre di Pisa is found just west of Florence in Tuscany.

LA SPINETTA 'IL NERO DI CASANOVA' SANGIOVESE: *Terre di Pisa '13 • 12.00*
(100% Sangiovese)

BOSCARELLI: *Vino Nobile di Montepulciano '13 • 16.50*
(85% Sangiovese Prugnolo Gentile, with Colorino, Canaiolo, Mammolo)

TORRE ALLE TOLFE: *Chianti Colli Senesi '15 • 10.50*
(80% Sangiovese, 10% Canaiolo, 10% Colorino)

SLOVENIA

Refôšk is an ancient grape. The Romans were said to have enjoyed it for its perceived health benefits.

ROJAC REFOŠK: *Istra '14 • 11.00*

GEORGIA

Kindzmarauli is a slightly sweet style of red wine produced in the Republic of Georgia. (They've been producing wine for a while. There is some archeology that suggests that the Romans got their grapes from the Georgians 6,500 years ago.)

MARANI 'KINDZMARAU LI' SAPERAVI: *Kakheti '15 • 9.50*

Glass: Dessert/Decadent

WHITE SPARKLING: 6OZ GLS

ELVIO TINTERO 'SORÌ GRAMELLA': *Moscato d'Asti, Italy '15* • 9.00

RED SPARKLING: 3OZ GLASS

MARENCO 'PINETO': *Brachetto d'Acqui, Italy '15* • 8.00

WHITE: 3OZ GLASS

CHÂTEAU D'ORIGNAC: *Pineau des Charentes, France NV* • 10.00

CHÂTEAU RAYMOND-LAFON: *Sauternes, France '06* • 11.00

RED: 3OZ GLASS

BRIAN CARTER CELLARS 'OPULENTO': *Yakima Valley, Washington '12* • 11.00

DOMAINE DES SOULANES 'GRENAT': *Maury, France '11* • 9.00

SPAIN: 3OZ GLASS

CÉSAR FLORIDO 'PASAS' MOSCATEL: *Chipiona NV* • 12.50

DIOS BACO 'OXFORD 1970' PEDRO XIMÉNEZ: *Jerez NV* • 9.00

BODEGAS SAUCI 'S': *Andalucía NV* • 9.00

MADEIRA: 3OZ GLASS

FANAL FULL RICH: *Portugal NV* • 6.00

VINHOS BARBEITO & RARE WINE CO.

HISTORIC SERIES 'NEW YORK' MALMSEY: *Portugal NV* • 14.00

PORT: 3OZ GLASS

WARRE'S LATE BOTTLED VINTAGE: *Portugal '04* • 9.50

CÁLEM: *Portugal '11* • 12.50

KOPKE 10-YEAR TAWNY: *Portugal* • 12.50

TAYLOR FLADGATE 20-YEAR TAWNY: *Portugal* • 16.00

"PORT" FLIGHT • 17

A sampling of three 1.5oz pours for those of us that don't want to decide.

Also, we'd like to applaud Brian Carter for using Portuguese grapes grown in the Yakima Valley for the expressed reason of making a wine in the spirit of Port.

WARRE'S LATE BOTTLED VINTAGE: *Portugal '04*

BRIAN CARTER CELLARS 'OPULENTO': *Yakima Valley, Washington '12*

CÁLEM: *Portugal '11*

Flights: White Trios

a sampling of three 2.5oz pours

GIMME SOME SKIN • 16

A Pinot Gris, a Cerasuolo, and an Orange Wine walk into a wine bar.
High fives ensue.

SLAVČEK PINOT GRIS: *Vipavska Dolina, Slovenia '16*

TIBERIO: *Cerasuolo d'Abruzzo, Italy '15*

GUERILA REBULA: *Vipavska Dolina, Slovenia '14*

ROSÉ • 16

One out of every ten bottles consumed on the planet is a rosé.

DOMAINE DES POTHIER'S 'GRANIT': *Côte Roannaise, France '16*

FABRE EN PROVENCE: *Côtes de Provence, France '16*

BARTHOLOMEW 'KONNOWAC VINEYARD': *Rattlesnake Hills, Washington '16*

SAUVIGNON BLANC • 18

Around the world in three Sauvignon Blancs.

CHÂTEAU HAUT MAURIN: *Bordeaux, France '16*

CRAGGY RANGE 'TE MUNA ROAD VINEYARD': *Martinborough, New Zealand '16*

AVENNIA 'OLIANE': *Yakima Valley, Washington '16*

ITALIAN GRAPES • 15

OK—so sometimes we stretch the rules

FATTORIA LAILA 'BIANCOPERLA': *Verdicchio Dei Castelli De Jesi '16*

COOPER MOUNTAIN VINEYARDS: *Chehalem Mountains, Oregon '15*

FEUDI DI SAN GREGORIO FIANO: *Fiano di Avellino '13*

Flights: White Trios

a sampling of three 2.5oz pours

I'LL TAKE SPANISH REGIONS THAT BEGIN WITH "R" • 15

Another unexpected and accidental alignment of wines.
(We swear we didn't do this on purpose.)

BUIL & GINÉ 'NOSIS' VERDEJO: *Rueda '14*

CASAL DE ARMÁN 'EIRA DOS MOUROS' TREIXADURA: *Ribeiro '15*

CASTILLO DE MENDOZA 'VITARÁN, CEPAS VIEJAS' VIURA: *Rioja '14*

SWEETNESS • 17

We're OK with a little residual sugar in our wine.

DOMAINE PICHOT 'LE PEU DE LA MORIETTE' CHENIN BLANC: *Vouvray, France '15*

VON BUHL 'ARMAND' KABINETT: *Pfalz, Germany '14*

ELVIO TINTERO 'SORÌ GRAMELLA': *Moscato d'Asti, Italy '15*

SPARKLING • 21

You're here. That's reason enough.

CASTELL D'OR 'FLAMA D'OR': *Cava, Spain NV*

ARGYLE BRUT: *Willamette Valley, Oregon '14*

LIÉBART-RÉGNIER: *Baslieu sous Chatillon, Champagne NV*

WASHINGTON WHITES • 19

Yes. But not the usual suspects.

KERLOO CELLARS 'BLUE MOUNTAIN VINEYARD' GRENACHE BLANC:
Walla Walla Valley '16

LAUREN ASHTON SÉMILLON: *Columbia Valley '15*

BLOCK WINES 'ROTHROCK VINEYARD, GNARL BLOCK, OLD VINE CHENIN BLANC:
Yakima Valley '16

Flights: Red Trios

a sampling of three 2.5oz pours

THE OTHER GRAPES OF BORDEAUX • 19

Cabernet Sauvignon and Merlot get all the praise and awards. Malbec gets all the attention. But the other three grapes from Bordeaux are arguably more distinct—whether it be the floral and herbal elements of Cabernet Franc, the cut bell pepper and dark fruit of Carménère, or the power and darkness of Petit Verdot. This flight is like spending time with the set designers, lighting technicians, and stage crew of a hit Broadway musical—they might not get recognized on the street, but they are what makes a show *magical*.

CHÂTEAU FOUQUET CABERNET FRANC: *Saumur, France '15*

CLOS OUVERT 'LA GRANDE VIE DURE' CARMÉNÈRE: *Maule Valley, Chile '13*

SAVIAH PETIT VERDOT: *Walla Walla Valley, Oregon '13*

GAMAY NOIR • 18

Pinot Noir is the Harry Potter of red wines. Gamay is Ron. Not the chosen one, but still magical.

DOMAINE SÉROL 'ÉCLAT DE GRANITE': *Côte Roannaise, France '14*

DOMAINE DUPRÉ 'VIGNES DE 1935': *Morgon, France '14*

PASCAL AUFRANC 'LES CERISIERS': *Juliéñas, France '15*

SANGIOVESE • 20

Italy. Tuscany. Sangiovese.

TORRE ALLE TOLFE: *Chianti Colli Senesi '15*

LA SPINETTA 'IL NERO DI CASANOVA': *Terre di Pisa '13*

BOSCARELLI: *Vino Nobile di Montepulciano '13*

WINE BAR WINES • 17

You came to a wine bar. You can have the stuff you usually have, or you can take a chance with this trio of grapes that you probably haven't heard of:

DOMAINE FABIEN TROSSET 'MOLATRET' MONDEUSE: *Mondeuse d'Arbin, France '15*

ROJAC REFOŠK: *Istra, Slovenia '14*

MARANI 'KINDZMARauli' SAPERAVI: *Kakheti, Georgia '15*

Flights: Red Trios

a sampling of three 2.5oz pours

YAKIMA VALLEY VINEYARDS • 23

Three wines from three single vineyards in the Yakima Valley.

ANDREW WILL 'TWO BLONDES VINEYARD': *Yakima Valley, Washington '12*
(50% Merlot, 30% Cabernet Franc, 20% Cabernet Sauvignon)

EIGHT BELLS 'RED WILLOW VINEYARD, DAVID'S BLOCK':
Yakima Valley, Washington '12
(56% Cabernet Sauvignon, 18% Malbec, 10% Cabernet Franc, 7% Merlot, 7% Carménère, 2% Petit Verdot)

EFESTÈ 'KLIPSUN VINEYARD, UPRIGHT': *Red Mountain, Washington '12*
(100% Merlot)

WASHINGTON BLENDS • 23

These wines are a combination of classic Bordeaux grapes and Syrah.
It's a thing we like to do here in Washington state.

MAISON BLEUE 'COUREUR DES BOIS': *Columbia Valley '13*
(40% Mourvèdre, 40% Syrah, 20% Cabernet Sauvignon)

TWO VINTNERS 'LOLA': *Walla Walla Valley '14*
(70% Syrah, 30% Cabernet Sauvignon)

BETZ FAMILY WINERY 'VIOLETTE': *Columbia Valley '15*
(41% Cabernet Sauvignon, 39% Syrah, 15% Petit Verdot, 5% Merlot)

POPULARITY CONTEST • 20

Statistically speaking, three out of every ten glasses of wine ordered will be one of these wines.

PATTON VALLEY VINEYARD 'PURPLE CUVÉE' PINOT NOIR:
Willamette Valley, Oregon '15

ALTOCEDRO 'AÑO CERO' MALBEC: *La Consulta, Argentina '15*

TEMPUS CELLARS 'SAGEMOOR VINEYARDS' CABERNET SAUVIGNON:
Columbia Valley, Washington '14

VINE ROOTS • 17

While these grapes have found homes throughout the wine growing world, their origins can be traced back to France.

CHÂTEAU FOUQUET (CABERNET FRANC): *Saumur, France '15*

CHÂTEAU VAL BEYLIE 'PLAISIR' (MERLOT): *Bordeaux, France '14*

MAS DEL PÉRIÉ 'LES ESCURES' (MALBEC): *Cahors, France '15*

Focus: Madeira

The Details

WHAT IS MADEIRA?

Answer 1: Madeira is a word we constantly misspell because of that pesky “I” before “E” rule they taught us in grade school.

Answer 2: “Madeira” means “wood” in Portuguese.

Answer 3: Madeira is an archipelago (a chain of islands) off the coast of Portugal. Though the most important island is Madeira Island.

Answer 4: Madeira is one of the great fortified wines of the world—a singular creation borne from a level and manner of abuse that defies all other winemaking techniques used by anyone, anywhere...

HOW IS MADEIRA MADE?

Answer: Madeira starts off like other fortified wines—the winemaker dumps some brandy into a fermenting tank, killing the yeast long before all the sugars are converted to alcohol, leaving a slightly sweet and fortified wine.

Now, if this were, say a tawny Port, it would be gently aged in cask for a decade or two before being blended for human consumption.

But not Madeira...No, in Madeira the liquid is exposed to—not only oxygen—but temperatures exceeding 100 degrees for three to four months. (The term they use is “estufagem” by the way, and is worth memorizing to casually employ the next time you’re sipping Madeira at a party.)

WHY IS MADEIRA MADE LIKE THAT?

This modern method for producing Madeira is an attempt to replicate the conditions of sticking a barrel on a boat and sending it around the world...

You see, just like port, alcohol was added to Madeira wine in order to ensure that it would endure the long journey from Europe to the new world—but, as lore has it, a boat once returned to Madeira without fully selling its liquid cargo. So here was this wine that had sloshed all the way around the world—been exposed to months of oxygen and extreme tropical climates, and instead of being totally shot, it had developed a character that quickly gained worldwide fans...

(Sailing boats around the world packed with Madeira just doesn’t make sense if you can copy the results with technology—plus estufagem is way cheaper.)

WHAT SORTS OF GRAPES ARE USED?

Most of the simple, inexpensive (cooking) Madeira comes from Tinta Negra Mole...

But then there are the other four grapes of Madeira, and to make it easy, here they are in relation to their relative sweetness:

Sercial: Dry, traditionally used as an apéritif...

Verdelho: Sweeter, yet also used as an all-occasion sipper...

Bual: Madeira labeled “Bual” or “Boal” is considered a “dessert” style of wine...

Malmsey: The richest and sweetest of the bunch...

Focus: Madeira Flight

a sampling of four 1.5oz pours

MADEIRA • 25

From the good people at The Rare Wine Co. and the winemaking expertise of Vinhos Barbeito comes the Historic Series—highlighting the different styles of Madeira while honoring the cities in which they were most popular in the 18th and 19th centuries.

‘CHARLESTON’ SERCIAL: *Portugal NV*

‘SAVANNAH’ VERDELHO: *Portugal NV*

‘BOSTON’ BUAL: *Portugal NV*

‘NEW YORK’ MALMSEY: *Portugal NV*

MADEIRA TRIVIA

The islands of Madeira were referred to by the Romans as The Purple Islands.

Madeira was a favorite of Thomas Jefferson, and it was used to toast the Declaration of Independence.

It was also served at the first Presidential inauguration—it has been said that George Washington drank it every day.

The most popular wine of the 19th century here in America: Madeira.

Madeira is the toughest, most age-worthy wine produced. In fact, if you have the means and the desire, you can find and consume bottles from the 1795 vintage.

Madeira is virtually indestructible being as it has already been exposed to the two most common spoilers of wine—oxygen and heat... Therefore, it is quite reasonable to refer to Madeira as the Chuck Norris of wine.

Focus: Sherry

The Details

WHAT IS SHERRY?

Answer 1: Miscast as cooking wine or garnish for clam chowder.

Answer 2: The anglicized version of the word *Jerez*, pronounced *heh-reth*.

Answer 3: A sun-scorched region in southern Spain (Andalucía) whose geographical hallmarks include a close proximity to the sea, and chalky white albariza soil. (Without the moisture retention quality of the soil, grape production would be improbable.)

Answer 4: A fortified wine produced in a myriad of styles—both dry and sweet.

HOW IS DRY SHERRY MADE?

Dry Sherry is aged under a magical biological condition that results in its distinctive flavor profile.

After primary fermentation, the winemaker classifies each barrel—only the best are chosen to be made into Fino. At that point, the wine is fortified with brandy to 15% abv (alcohol by volume) and placed into 600-liter barrels. However, here's the magic: the barrels are only filled to five-sixths capacity, leaving an inviting chamber for the indigenous yeasts of Jerez to create a protective biological layer of film on the surface of the wine called *flor*.

This layer of yeast not only protects the wine from oxidation, but interacts with the alcohol and various nutrients—resulting in the hallmark flavors and aromas that make Fino Sherry a singular experience in the world of wine.

WHAT SORTS OF GRAPES ARE USED?

The primary grape for dry Sherry is Palomino.

HOW IS SWEET SHERRY MADE?

Sweet styles of Sherry are often made from late harvest grapes and/or grapes that have been dried in the sun. These wines are fortified above 17% abv to prevent the formation of *flor*—their distinct and intense flavors the result of long maturations where the liquid is reduced through natural evaporation. The other method—adding sweet Sherry to dry Sherry—a technique that gives the winemaker precise control over the sweetness levels of the Sherry.

WHAT SORTS OF GRAPES ARE USED?

Pedro Ximénez (aka PX) and Moscatel. (And sometimes a bit of Palomino for good measure.)

WHAT'S A SOLERA?

The term *Solera* refers to the method used for aging sherry: multiple barrels blended over a span of multiple years.

For Fino—*flor* needs the right conditions to survive. In order to maintain proper levels of nutrients and alcohol, Sherry producers employ the technique of “fractional blending.” It's the same thing you do when having a soak in the bath—you start out with the perfect temperature, but eventually have to drain a bit and re-up with more hot water. A portion of the wine is taken from older barrels in the *Solera* and topped off with younger wine in order to maintain the right conditions for the *flor* to maintain its protection of the Sherry.

For other styles of Sherry, the *Solera* system creates wines of complexity and depth—just think about what the bath water might be like after 2, 10 or 100 years. Intense, indeed.

Focus: Sherry Flight

a sampling of three 1.5oz pours

DRY SHERRY • 14

Our strong recommendation with this: have it with some Castelvetro olives, Marcona almonds and cured meats.

They are all great examples of complimentary bridge pairings—the flavors of the food echoing hallmark flavors in dry sherry: nuts and salt. Dry Sherry has an undeniable nutty flavor as a result of a slight oxidation and by the distinct flavors imparted by Flor. Then the saltiness—Fino has an underlying saline flavor that some attribute to its close proximity to the sea. Throwing salty wine at salty nuts, olives and meats results in a magically diminished salty sensation—it unleashes all the flavors lurking underneath.

Oxidized wine bridges to oxidized meat.
Nutty wine bridges to nutty food.
Salty wine bridges and tempers salty food.

Do this once, and you'll never be the same again...

EL MAESTRO SIERRA FINO: *Jerez NV*

BODEGAS GRANT 'LA GARROCHA' AMONTILLADO: *Jerez*

WILLIAMS & HUMBERT 'DOS CORTADOS' PALO CORTADO 20 YEAR: *Jerez*

SWEET SHERRY • 14

When it's time for dessert, consider having it in liquid form as well.

CÉSAR FLORIDO 'PASAS' MOSCATEL: *Chipiona*

DIOS BACO 'OXFORD 1970' PEDRO XIMÉNEZ: *Jerez*

BODEGAS SAUCI 'S': *Andalucía*

DRY SHERRY: 3OZ GLASS

EL MAESTRO SIERRA FINO: *Jerez NV • 9.00*

TORO ALBALÁ 'FINO ELÉCTRICO': *Montilla-Moriles NV • 8.00*

RAINERA PÉREZ MARÍN 'LA GUITA' MANZANILLA: *Sanlúcar de Barrameda • 7.00*

BODEGAS GRANT 'LA GARROCHA' AMONTILLADO: *Jerez NV • 10.00*

WILLIAMS & HUMBERT 'DOS CORTADOS' PALO CORTADO 20 YEAR: *Jerez NV • 14.00*

SWEET SHERRY: 3OZ GLASS

CÉSAR FLORIDO 'PASAS' MOSCATEL: *Chipiona NV • 12.50*

DIOS BACO 'OXFORD 1970' PEDRO XIMÉNEZ: *Jerez NV • 9.00*

BODEGAS SAUCI 'S': *Andalucía NV • 9.00*

Focus: Oxidized Wine

Personality or Personality Flaw?

WHAT DO WE MEAN BY OXIDIZED?

The science of oxidation is complex and not easily explained without the use of confusing molecular formulas. (I did not do well in Chemistry.)

On the other hand, the effect of oxidation is relatively easy to see: if you leave fresh cut avocados on the counter too long, things start turning brown. Same goes for potatoes, apples, or any number of fruits and vegetables. And we can all pretty much agree that we prefer our guacamole green, not brown.

When it comes to its effect on wine and winemaking, opinions are less unanimous. A little amount of oxygen in the system has benefits. Micro-oxygenation (developed in the early 1990s) is a technique that has spread throughout the winemaking world based on its effect on improving color, texture and flavor. But even before the advent of micro-oxygenation it was widely agreed that any wine aged in oak was improved by the miniscule amount of oxygen exchanged through the grains of said oak barrel.

Past that, however, most speak of oxidation as an objectionable flaw—a decomposition of flavor resulting in undesirable tastes. That is, unless you do it on purpose.

The prior pages (Sherry and Madeira) showcase wines that are purposefully and profoundly exposed to oxygen. That oxidation contributes in a large way to the final (and totally appealing) flavor profile of the wine. And while Sherry and Madeira have both story and history on their side, there are other parts of the world that produce wines that are not entirely shielded from oxygen.

NOT SHERRY

It's so crazy, it just might work.

In 2009 Virginie Bourgue of Lullaby decided to put aside a barrel of Walla Walla Viognier to see if the conditions in her Port Townsend winery would encourage the formation of a layer of *flor* in the same manner as Fino Sherry. After a couple of years of patience, the unlikely occurred. Surprise, relief and curiosity remained until now.

After many years of patience, the wine had developed the flavors that are both echoes of Fino Sherry and Viognier. We suggest a glass with olives, cured meat and Marcona almonds.

LULLABY 'MORNING LIGHT': *Walla Walla Valley, Washington "NV" • 10.00 3oz glass*

NOT (YOUR AVERAGE) ROSÉ

Clos Cibonne is one of the world's most distinct roses for at least two reasons. First, it is produced with a native grape Tibouren. Second, it is aged for a year under a layer of *flor* in 100-year-old oak barrels.

CLOS CIBONNE: *Côtes de Provence '15 • 54*
(Tibouren)

NOT EASILY EXPLAINED

Grown near the sea on the island of Sardinia, this Vernaccia is produced in an ancient manner inviting the effects of oxygen during its years of aging in small chestnut barrels.

SILVIO CARTA VERNACCIA: *Vernaccia Valle del Tirso, Italy NV • 52*

MORE, FROM FRANCE

MAS PEYRE 'LE DÉMON DE MIDI' MACABEO: *Côtes Catalanes, France NV • 36*

TERRES DES TEMPLIERS 'RANCIO SEC' GRENACHE:

Vin de Pays de la Côte Vermeille, France NV • 52

Bottles: Champagne

BRUT NATURE CHAMPAGNE

If a winemaker chooses to produce Champagne without the addition of sugar in the dosage after disgorgement, it qualifies as a Brut Nature. These are for those looking for bubbles with purity, vibrancy and electricity.

Négociant-Manipulant

Champagnes labeled Négociant-Manipulant denote a wine produced with purchased grapes, though sometimes there's bureaucracy involved in these designations.

The Fourny brothers are the fifth generation to work the family land—but also purchase grapes from the parcels their cousins inherited in 1978. The Fourny family has been independent growers and winemakers since 1856, and for all intents and purposes remains so.

VEUVE FOURNY & FILS PREMIER CRU BLANC DE BLANCS:

Vertus, Côte des Blancs NV • 115

Wines produced with only white grapes can be labeled Blanc de Blancs.

Récoltant-Manipulant

Champagne labeled Récoltant-Manipulant simply means that the person who grew the grapes also made the wine.

Julien Chopin's Carte Noire is 100% Pinot Meunier.

JULIEN CHOPIN 'CARTE NOIRE': *Monthelon, Vallée de la Marne NV • 95*

Waris-Hubert has some rather straightforward labeling, opting to use "Chardonnay" rather than "Blanc de Blancs.". Also, "Zéro Dosage" in lieu of "Brut Nature."

WARIS-HUBERT GRAND CRU CHARDONNAY: *Avize, Côte des Blancs NV • 90*

EXTRA BRUT CHAMPAGNE

Récoltant-Manipulant

Extra Brut Champagnes have a lower threshold of sugar in the dosage (6 grams per liter) than Brut Champagnes (15 grams per liter).

Only 3,000 bottles were made. 100% Chardonnay from two Grand Cru vineyards in Avize. It also spent ten years on its lees before disgorgement.

JACQUES SELOSSE 'MILLÉSIME' GRAND CRU: *Avize, Côte des Blancs '03 • 550*

While not on the label, it's good to note that Les Béguines is 100% Pinot Meunier. Also, that it's made entirely of grapes from the 2009 vintage.

JÉRÔME PRÉVOST 'LA CLOSERIE LES BÉGUINES': *Gueux, Côte des Bar NV • 185*

BRUT CHAMPAGNE

Négociant-Manipulant

DELAMOTTE BRUT: *Le Mesnil-sur-Oger, Côte des Blancs NV • 110*

SALON 'LE MESNIL' BLANC DE BLANCS: *Le Mesnil-sur-Oger, Côte des Blancs '02 • 750*

The 6 Cépages contains six of the seven allowed grapes of Champagne:

Chardonnay, Pinot Noir, Pinot Meunier, Arbanne, Petit Meslier, and Pinot Blanc. (Pinot Gris being the seventh.)

MOUTARD PÈRE & FILS 'CUVÉE DES 6 CÉPAGES': *Buxeuil, Côte des Bar '08 • 135*

Bottles: Champagne

BRUT CHAMPAGNE

Récoltant-Manipulant

Wines labeled Blanc de Noirs are produced using the red grapes of Champagne, Pinot Noir and Pinot Meunier.

This wine is made in a style that replicates Champagnes of a bygone era. Just a touch of skin contact imparts a slight copper hue thusly: *Oeil de Perdrix* or “Eye of the Partridge.”

JEAN VESSELLE ‘OEIL DE PERDRIX’ BLANC DE NOIRS GRAND CRU:

Bouzy, Montagne de Reims NV • 115

Egly-Ouriet’s Les Vignes de Vrigny is a single vineyard planted entirely to Pinot Meunier.

EGLY-OURIET ‘LES VIGNES DE VRIGNY’ PREMIER CRU:

Vrigny, Montagne de Reims NV • 175

The following wine comes from a number of vastly different estate vineyards in both the Montagne de Reims and Vallée de la Marne. Roughly equal parts Pinot Noir, Pinot Meunier and Chardonnay.

BÉRÊCHE ET FILS ‘BRUT RÉSERVE’: *Ludes, Montagne de Reims NV • 95*

LIÉBART-RÉGNIER: *Baslieu sous Chatillon, Vallée de la Marne, France NV • 80*

FRANCK PASCAL ‘QUINTE-ESSENCE’:

Baslieux-sous-Chatillon, Vallée de la Marne ’04 • 140

MICHEL TURGY ‘RÉSERVE SÉLECTION’ BLANC DE BLANCS GRAND CRU:

Le Mesnil-sur-Oger, Côte des Blancs NV • 120

Only 0.3% of Champagne is planted to grapes other than Pinot Noir, Pinot Meunier and Chardonnay. Philippe Fontaine’s daughter makes the Cuvée des Lys with 100% Pinot Blanc.

PHILIPPE FONTAINE ‘CUVÉE DES LYS’ BLANC DE BLANCS:

Balnot-sur-Laignes, Côte des Bar NV • 115

DEMI-SEC CHAMPAGNE

Demi-Sec Champagnes do have more residual sugar—not sweet, but decadently appointed.

Récoltant-Manipulant

LELARGE-PUGEOT ‘TENDRE RÉSERVE’ PREMIER CRU:

Vrigny, Montagne de Reims NV • 100

Bottles: With Bubbles

SPARKLING WINES FROM AROUND THE WORLD

Whether employing the techniques of Champagne or relying on more modern technology, these wines are here for a reason.

Washington

It's not hyperbole to call this the best sparkling wine made in Washington. (It might be the best sparkling wine made in America.)

ANALEMMA 'ATAVUS' BLANC DE NOIR BRUT: *Columbia Gorge, Washington '12 • 100*

Oregon

Argyle began in 1987 on a mission to produce sparkling wine in Oregon as it is produced in Champagne. (Wine trivia: the winery gets its name from the home town of founding winemaker Rollin Soles: Argyle, Texas.)

ARGYLE BRUT: *Willamette Valley, Oregon '14 • 60*

California

Schramsberg is as historic as it is iconic. The Davies family has been hand-riddling their sparkling wine since 1965, and it has been served in the White House by every President since Richard Nixon.

SCHRAMSBERG BLANC DE BLANCS BRUT: *North Coast, California '14 • 75*

England

Yup. Climate change.

THE BOLNEY ESTATE BLANC DE BLANCS BRUT: *Sussex, England '10 • 105*

France

Sparkling Chenin Blanc made with no chaptalization, no liqueur de tirage, no dosage.

DOMAINE DE LA TAILLE AUX LOUPS 'TRIPLE ZÉRO': *Montlouis-sur-Loire, France NV • 60*

Romain Collet's family estate in Chablis dates back to 1792. Yes, that's right: Chablis.

DOMAINE ROMAIN COLLET: *Crémant de Bourgogne, France NV • 45*

Italy

CONTRATTO 'MILLESIMATO' EXTRA BRUT: *Canelli, Italy '11 • 55*

BISSON 'VINO FRIZZANTE' GLERA: *Marca Trevigiana, Italy '15 • 42*

CORTE DELLE CALLI EXTRA DRY PROSECCO: *Treviso, Italy NV • 36*

And while this is from Prosecco, it's not *the usual*. First off, it's *frizzante*—which means it's only slightly sparkling. Second, it hasn't been filtered, so the wine includes the fine lees left over from fermentation. We bought this because it's weird and delicious.

CORVEZZO 'TERRE DI MARCA': *Prosecco, Italy NV • 36*

Spain

CASTELL D'OR 'FLAMA D'OR': *Cava, Spain NV • 36*

Bottles: Sparkling Rosé

ROSÉ CHAMPAGNE

Récoltant-Manipulant

R. H. COUTIER GRAND CRU: *Ambonnay, Montagne de Reims NV* • 105
(Chardonnay, Pinot Noir)

Négociant-Manipulant

BOIZEL: *Épernay, Côte des Blancs NV* • 96
(Chardonnay, Pinot Noir, Pinot Meunier)

SPARKLING ROSÉ

This first rosé is produced using the ancient method of placing partially-fermented wine in the bottle in the beginning stages of fermentation. The result is a low-alcohol (8.5% abv), totally delicious sparkling rosé with a touch of sweetness.

RENARDAT-FACHE 'MÉTHODE ANCESTRALE': *Bugey-Cerdon, France '15* • 48
(Gamay Noir)

COULY-DUTHEIL 'BRUT DE FRANC': *Chinon, France NV* • 57
(Cabernet Franc)

SÃO JOÃO BRUTO: *Bairrada, Portugal '14* • 50
(Baga, Touriga Nacional)

ELK COVE 'LA BOHÈME' BRUT: *Yamhill-Carlton, Oregon '11* • 75
(Pinot Noir)

SPARKLING RED

There is a lot of fashion in the world of wine. The Romans loved Lambrusco two thousand years ago. We loved Lambrusco back in the 1970s as well—but that version was tailor-made in a sweet style to fit the American palate—it was at one time the biggest selling imported wine in the U.S. (Anybody remember the jingle: “Riunite on ice, Riunite so nice”?)

Good news: The Lambrusco of today is not that wine.

CANTINE CECI 'LA LUNA' LAMBRUSCO: *Emilia, Italy NV* • 40

Bottles: White

GRÜNER VELTLINER

Citrus, mineral, herbal and spice—perhaps the most versatile food wines in the world...

Austria

There are over thirty sanctioned wine varieties in Austria, but the Grüner Veltliner is far and away the most important—accounting for over one-third of Austria’s total wine production...

NIKOLAIHOF ‘HEFEABZUG’: *Wachau* ’15 • 58

BRÜNDLMAYER ‘KAMPTALER TERRASSEN’: *Kamptal* ’12 • 50

Italy

MANNI NÖSSING: *Südtirol Eisacktaler* ’13 • 60

Washington

It’s also popping up in Northwest vineyards as of late...

Because it’s a blend of three vineyards from two different parts of the state, the Syncline Grüner Veltliner is labeled “Washington”. But you should know that two of the three vineyards (62% of the blend) comes from the Columbia Gorge where James and Poppie Mantone of Syncline have been blazing trails for almost two decades.

SYNCLINE: *Washington* ’15 • 52

Oregon

MINIMUS ‘A. D. BECKHAM MMXVII’: *Willamette Valley* ’13 • 75

SCHEUREBE

Created in 1916 by German Viticulturist Dr. Georg Scheu, the often mispronounced Scheurebe (SHOY-ray-beh) was long thought to be a cross between Riesling and Silvaner. Turns out, it’s not Silvaner but a wild grape simply known as *Seedling 88*.

So this is what you get when you cross a Riesling with a totally unknown wild grape...

HANS WIRSCHING ‘IPHÖFER’ KABINETT TROCKEN: *Franken, Germany* ’15 • 57

Bottles: White

Riesling

RIESLING

A favorite amongst wine geeks (just ask one). Talk about dexterity—this grape produces wines that are dry, off dry—all the way to sweet. Whichever you prefer, these Rieslings from around the world are magnificent and (at present) mostly underappreciated...

Germany

The benchmark. The Rieslings of Germany are easy to fall in love with—highly aromatic, with a kaleidoscope of flavors... There is sweetness in these wines, but the high levels of palate shocking acidity maintain balance, intensify flavor, and invigorate the soul... (These wines may also cause hyperbole, poetry, and general euphoria...)

Kabinett

MARKUS MOLITOR 'ZELTINGER SONNENUHR' KABINETT (7.5% abv): *Mosel '11 • 45*

VON BUHL 'ARMAND' KABINETT (8.0% abv): *Pfalz '14 • 50*

Spätlese

MAX FERD. RICHTER 'BRAUNEBERGER JUFFER-SONNENUHR' SPÄTLESE (7.5% abv):
Mosel '12 • 65

KARTHÄUSERHOF 'EITELSBACHER' SPÄTLESE (9.0% abv): *Mosel '11 • 75*

There are few wines that age more gracefully than German Riesling. Reason being is that there are two great natural preservatives keeping oxidation at bay: elevated levels of sugar and acidity.

SCHLOSS SCHÖNBORN 'HOCHHEIM DOMDECHANEY' SPÄTLESE (9.0% abv):
Rheingau '96 • 85

HEXAMER 'SCHLOSSBÖCKELHEIMER KÖNIGSFELS' SPÄTLESE (9.0% abv): *Nahe '11 • 55*

MULLER-CATOIR 'GIMMELDINGEN MANDELGARTEN' SPÄTLESE (9.0% abv):
Pfalz '15 • 75

Auslese

JOH. JOS. CHRISTOFFEL ERBEN 'ÜRZIGER WÜRZGARTEN' AUSLESE* (8.0% abv):
Mosel '07 • 95

MÖNCHHOF 'ERDENER PRALAT' AUSLESE (7.5% abv): *Mosel '10 • 110*

Beerenauslese

SEEBRICH 'NIERSTEINER OELBERG' BEERENAUSLESE (8.5% abv):
Rheinhessen '07 375ml • 80

Bottles: White

Riesling

Germany (cont'd)

Trocken

There are also dry (no residual sugar) Rieslings made in Germany—they are labeled (to avoid further confusion) as ‘Trocken’...

IMMICH-BATTERIEBERG ‘ESCHEBURG’ (12.0% abv): *Mosel* ’11 • 65

CLEMENS BUSCH ‘MARIENBURG’ (13.0% abv): *Mosel* ’12 • 85

KOEHLER-RUPRECHT ‘KALLSTADTER’ KABINETT (13.0% abv): *Pfalz* ’11 • 42

“Feinherb”

Feinherb is a rather new term that seems to be replacing the rather clunky and outmoded “halbtrocken”. It was only in 2003 that the German Federal Administrative Court allowed a wine to be labeled as such, but feinherb still has no legal definition.

While still a bit vague, it is used to describe a wine that is neither dry nor sweet—feinherb roughly translates to “finely dry”. (You’ll notice that the abv lands in between Kabinett and Trocken.) Feinherb is also the name of a German cover band.

SELBACH-OSTER ‘ALTE REBEN’ SPÄTLESE (11.0% abv): *Mosel* ’13 • 45

On the opposing page is another Schönborn Riesling—only it’s not seventeen years older, and not at all finely dry. We’re anticipating some confusion on the matter.

SCHLOSS SCHÖNBORN ‘HOCHHEIM DOMDECHANEY’ SPÄTLESE (12.5% abv):

Rheingau ’13 • 55

Bottles: White

Riesling

United State

Washington

Take a stab: What's the second most widely planted white grape variety in Washington State?

SAVAGE GRACE 'UNDERWOOD MOUNTAIN VINEYARDS (10.5% abv):

Columbia Gorge '15 • 42

POET'S LEAP (12.9% abv): *Columbia Valley '07 • 63*

Oregon

Some of the first Riesling in Oregon was planted in the Dundee Hills.

TRISAETUM 'WICHMANN DUNDEE ESTATE' (12.0% abv): *Dundee Hills '15 • 58*

Only two Americans have graduated from the Neustadt an der Weinstraße College in the Pfalz in the last 115 years. Bill Hooper is one of them. This is one of his Rieslings:

PAETRA (13.0% abv): *Yamhill-Carlton '15 • 53*

If you like a little more sweetness in your local Riesling:

BROOKS 'SWEET P' (8.7% abv): *Eola-Amity Hills '13 • 50*

California

Stony Hill was once a goat ranch before being purchased in 1943 and planted to grapes in 1948. (Their first vintage was in 1952, which made it the 11th winery in the Napa Valley.) As one may expect, it's a (north-east facing) stony hill that runs 800-1000 feet above the valley floor—which is one of the reasons their white wines are some of the most unique produced in Napa. (Temperatures at that elevation are often 10 degrees cooler, a suitable range for aromatic white grapes.) And when you visit a place like Stony Hill, you understand and feel the history: nothing up there is particularly fancy because it was built long before anybody in Napa Valley bothered with fancy. They are farmers with a commitment to their 60+-year-old Riesling vines, not to an extravagant tasting room packed with paying tourists. There's something to be said about having a vision and sticking to it—you can just ask their winemaker: he's been there for 40 years...

STONY HILL (12.0% abv): *Napa Valley '12 • 55*

New York

New York's Finger Lakes AVA arguably produces the best Rieslings in America. (We just don't get to see them much this far west...)

BELLWETHER WINE CELLARS 'S' (11.0% abv): *Finger Lakes '15 • 40*

Bottles: White

Riesling

From Around the World

Australia

The profile of this Riesling from Australia: lean and mean.

LEEUWIN ESTATE 'ART SERIES': *Margaret River '15* • 50

Austria

Riesling accounts for less than 3 percent of the grapes planted in Austria, which is a surprise when you consider the status of Austria's relatively small production in the world of wine...

Generally vinted dry, Austrian Rieslings are, aromatic, complex—and unlike any other Rieslings produced on the planet...

BRÜNDLMAYER 'KAMPTALER TERRASSEN' (12.5% abv): *Langenlois '12* • 40

HIEDLER 'URGESTEIN' (13.0% abv): *Niederösterreich '12* • 55

VEYDER-MALBERG 'BRUCK' (12.0% abv): *Wachau '10* • 125

Italy

You can make some pretty great Riesling in the shadow of the Alps. Don't believe us? Just ask Manni Nössing:

MANNI NÖSSING (13.0% abv): *Südtirol Eisacktaler '12* • 70

From vines planted in Piedmont using cuttings from Alsace and Germany.

G.D. VAJRA (13.0% abv): *Langhe '15* • 67

France

The Rieslings of Alsace are generally produced in a dry style, and display a unique depth of flavor and richness...

MARCEL DEISS (12.5% abv): *Alsace '14* • 70

DOMAINE OSTERTAG 'FRONHOLZ' (13.5% abv): *Alsace '12* • 90

Bottles: White

PINOT GRIS/GRIGIO

Pinot Gris, Pinot Grigio: Same grape, different name.

ST. INNOCENT 'VITAE SPRINGS VINEYARD': *Willamette Valley, Oregon '15 • 50*

CRISTOM VINEYARDS: *Eola-Amity Hills, Oregon '15 • 40*

SCHIOPETTO: *Collio, Italy '14 • 53*

Henri and Dominique Schoenheitz believe in vintage expression, and things were a little warmer in 2012. The result is a wine with a touch of residual sugar—sweet in the same way a perfectly ripe pear is sweet—and a ton of flavor...

SCHOENHEITZ: *Alsace, France '12 • 37*

When Pinot Gris is grown in Burgundy, they call it Pinot Beurot.

DOMAINE LUCIEN BOILLOT & FILS 'LES GRANDS POISOTS': *Bourgogne, France '13 • 48*

PINOT GRIS/GRIGIO (SKIN CONTACT)

If you were to walk by a vineyard planted to Pinot Gris, you would think it was a red wine. (The skins of Pinot Gris are greyish blue.) The following wines develop a beautiful color through the inclusion of its grape skins during the initial stage of fermentation. (And yes, having four skin-contact Pinot Gris is excessive.)

BIG TABLE FARM 'WIRTZ VINEYARD': *Willamette Valley, Oregon '15 • 75*

DONKEY AND GOAT: *Anderson Valley, California '14 • 60*

VIE DI ROMANS 'DESSIMIS': *Friuli Isonzo, Italy '12 • 70*

SLAVČEK: *Vipavska Dolina, Slovenia '16 • 48*

PINOT BLANC

If you're a fan of the Pinot Gris, why not take Pinot Blanc for a spin? (They're cousins, after all.)

KEN WRIGHT CELLARS: *Willamette Valley, Oregon '14 • 55*

HARPER VOIT 'SURLIE': *Willamette Valley, Oregon '15 • 47*

GEWÜRZTRAMINER

We worry that Gewürztraminer is rarely ordered based on two things: a misconception of it being a sweet wine, and the difficulty in pronouncing it. But don't worry—these wines aren't at all sweet and nobody pronounces it right the first time.

DOWSETT FAMILY 'CELILO VINEYARD': *Columbia Gorge, Washington '14 • 45*

ANALEMMA 'ATAVUS VINEYARD': *Columbia Gorge, Washington '13 • 60*

Bottles: White

MELON DE BOURGOGNE

Though it is known to most as Muscadet...

Once generally ignored and unappreciated in the wine world, Melon de Bourgogne is one of our favorite wines to throw at seafood—raw or otherwise. And despite what you may have heard—many Muscadet have the structure and stuffing to last well past a decade in the bottle. (Just ask its cousin Chardonnay about it.)

France

DOMAINE DE LA POTARDIÈRE: *Muscadet-Sèvre et Maine* '14 • 32

VINCENT CAILLÉ: *Muscadet-Sèvre et Maine Gorges* '12 • 55

Don't let the age fool you. Let it surprise and amaze you.

DOMAINE MICHEL BRÉGEON: *Muscadet* '04 • 65

CHENIN BLANC

Chenin Blanc is one of those chameleon grapes that can go from bone dry to sticky sweet—all depending on how and where it is grown, and what the winemaker intends to create...

France

JEAN MAURICE RAFFAULT: *Chinon* '15 • 36

PITHON-PAILLÉ 'SCHISTES': *Savennières* '10 • 78

DOMAINE PICHOT 'LE PEU DE LA MORIETTE': *Vouvray* '16 • 50

Washington

Generally, when you see Washington Chenin Blanc, it's from old vines. Most of it was planted in the 60s and 70s before people lost interest.

CEDERGREEN CELLARS 'OLD VINE': *Columbia Valley* '12 • 36

This Chenin is sourced from two acres of 40-year-old vines farmed by the winemaker:

MERRIMAN 'THE BRASHER BLOCK, OLD VINE': *Columbia Valley* '12 • 38

This is the last vintage from this vineyard.

BLOCK WINES 'ROTHROCK VINEYARD, GNARL BLOCK, OLD VINE:

Yakima Valley '16 • 46

South Africa

ASARA: *Stellenbosch* '13 • 40

QUINTA ESSENTIA: *Stellenbosch* '15 • 84

ROMORANTIN

Huh...? Well if it was 1519 (or thereabouts) we'd all know that Romorantin was introduced to the Loire Valley by King Francois I and named after the king's homeland. We're told it was once widely planted throughout the Loire—but now there's only small parcels in the tiny area of Cour Cheverny. The following wine comes from 110+-year-old vines, hand-harvested and vinified naturally.

LUC PERCHER 'L'EPICOURCHOIS': *Cour-Cheverny, France* '11 • 55

Bottles: White

SAUVIGNON BLANC

Sauvignon Blanc's spiritual home is in the Loire Valley—not so long ago Pouilly-Fumé was the world's textbook for what Sauvignon Blanc should look and taste like. Mineral-edged with high citrus flavors of lemon, lime and grapefruit—traits also shared by Pouilly-Fumé's more esoteric and cerebral neighbor, Sancerre.

Then New Zealand came along—with its brash herbs and wicked mix of tropical and citrus flavors—more or less snatching the popularity crown from the French and putting the word “Marlborough” on the lips of the white wine drinking world.

But there are certainly relatively cool sites on the West Coast that express the grape's typical flavors while often leading to a slightly richer mouth experience with the occasional use of oak, more commonly in California.

France

HENRI BOURGEOIS 'LA CÔTE DES MONTS DAMNÉS': *Sancerre '15* • 75

DOMAINE DE BELAIR: *Pouilly-Fumé '15* • 46

Italy

VIE DI ROMANS 'VIERIS SAUVIGNON': *Friuli Isonzo '12* • 65

New Zealand

SERESIN: *Marlborough '15* • 58

GOLDWATER: *Wairau Valley '16* • 38

CRAGGY RANGE 'TE MUNA ROAD VINEYARD': *Martinborough '16* • 48

Washington

EFESTË 'FERAL': *Columbia Valley '16* • 40

Here's a Sauvignon Blanc that is fermented with basalt that was pulled from the vineyard. They took the rocks out when they planted it. Winemaker Tony Dollar put them back in.

LOBO HILLS: *Yakima Valley '16* • 36

AVENNIA 'OLIANE': *Yakima Valley '16* • 60

WOODWARD CANYON 'ESTATE': *Walla Walla Valley '16* • 68

Oregon

J. CHRISTOPHER: *Willamette Valley '15* • 50

Bottles: White

SÉMILLON

Sémillon isn't often seen without its wingman Sauvignon Blanc. But sometimes Hall performs without Oates.

LAUREN ASHTON: *Columbia Valley, Washington '15 • 50*

Unlike the wines in the next section, this bottle is a departure from the traditional blend of Bordeaux: 100% Sémillon made from 84-year-old vines on the left bank of the Garonne River. It's our understanding that winemaker Edouard Fontan was producing wine for personal and social consumption for many years before releasing this bottle. And as we like to say: practice makes delicious.

CLOS DE JUSTICES 'OLD VINE': *Bordeaux, France '15 • 36*

BORDEAUX

As is tradition in Bordeaux, Sauvignon Blanc, Sémillon and Muscadelle join forces to create lively wines that mix the lush fruit of Sémillon and the floral notes of Muscadelle with the crisp snap and herbaceousness of Sauvignon Blanc...

CHÂTEAU HAUT MAURIN: *Bordeaux '16 • 38*

BLANC DE LYNCH-BAGES: *Bordeaux '13 • 120*

The following is a somewhat rare wine made with a genetic mutation of Sauvignon Blanc known as Sauvignon Gris, which tends to bring a bit more body and fruit to the mix.

CHÂTEAU DE BELLEVUE: *Bordeaux '12 • 45*

CHÂTEAU TRÉBIAC: *Graves '15 • 40*

CHÂTEAU RAHOUL: *Graves '11 • 50*

The tradition to name the dry wines of Sauternes by the first letter of the name of the Château. (A practice that began when the most famous of Sauternes producers Château d'Yquem released the "Y" in 1959.)

CHÂTEAU GUIRAUD 'LE G': *Bordeaux '14 • 44*

CHÂTEAU SUDUIRAUT 'S DE SUDUIRAUT': *Bordeaux '13 • 100*

BORDEAUX-STYLE

Following suit, some winemakers in the state of Washington are balancing the freshness of Sauvignon Blanc with the sturdiness of Sémillon...

And some are adding a little Muscadelle...

BUTY: *Columbia Valley, Washington '14 • 53*

This wine (though labeled Sauvignon Blanc) is produced with 15% Sémillon and aged for 7 months in 20% new French oak.

ANDREW WILL 'CUVÉE LUCIA': *Horse Heaven Hills, Washington '14 • 65*

Bottles: White

Chardonnay

CHARDONNAY

It was fashionable for a time to deride the pleasure of Chardonnay—but it seemed we kept on drinking it anyway. And sure, we recognize that there is the occasional oak against humanity gestures—but why disparage a whole category of wine based on the transgressions of a few?

Washington

ABEJA: *Washington '14 • 80*

DEVONA: *Washington '15 • 90*

MORELL-LAWRENCE: *Columbia Valley '13 • 36*

FORGERON CELLARS: *Columbia Valley '14 • 45*

L'ECOLE NO. 41: *Columbia Valley '15 • 56*

WOODWARD CANYON 'CELILO VINEYARD': *Columbia Gorge '12 • 100*

RULO: *Walla Walla Valley '12 • 50*

Oregon

With the proof being Burgundy, world-class Pinot Noir often grows next to world-class Chardonnay. The world has embraced Oregon Pinot Noir—it's high time we hugged some Oregon Chardonnay.

LINGUA FRANCA 'AVNI': *Willamette Valley '15 • 85*

BRICK HOUSE: *Ribbon Ridge '14 • 57*

California

Unashamedly flavorful.

PATZ & HALL 'DUTTON RANCH': *Russian River Valley '15 • 90*

CHAPPELLET: *Napa Valley '14 • 70*

STONY HILL: *Napa Valley '10 • 85*

FRANK FAMILY VINEYARDS: *Carneros '14 • 65*

MOUNT EDEN VINEYARDS 'OLD VINES': *Edna Valley '14 • 50*

RIDGE 'MONTE BELLO': *Santa Cruz Mountains '13 • 150*

SANDHI: *Sta. Rita Hills '13 • 75*

South Africa

Hamilton Russell is the most southerly winery in South Africa.

HAMILTON RUSSELL VINEYARDS: *Hemel-en-Aarde Valley '13 • 70*

Slovenia

EDI SIMČIČ 'KOZANA': *Goriška Brda '09 • 70*

Bottles: White

Chardonnay

France

Jura

The first two selections are for the adventurous:

DOMAINE DANIEL DUGOIS: *Arbois '12* • 44

From a vineyard planted in 1920, now farmed by the third generation of the Montbourgeau family—if you like the strange and quirky world of oxidized wines, this is your jam.

DOMAINE DE MONTBOURGEAU: *L'Étoile '12* • 63

Chablis

The word Chablis was annexed by American jug wine producers back in the 60s and 70s, and it hasn't entirely recovered. (It's still easier to find "California Mountain Chablis" in refrigerators around the country than the real deal.) The real deal:

LIONEL BUSSY 'VIEILLES VIGNES': *Chablis '14* • 52

VINCENT DAUVISSAT 'LA FOREST': *Chablis 1er Cru '15* • 125

DOMAINE DANIEL-ETIENNE DEFAIX 'VAILLON': *Chablis 1er Cru '02* • 150

DOMAINE LONG-DEPAQUIT 'MOUTONNE' MONOPOLE: *Chablis Grand Cru '13* • 195

Côte de Nuits

ALBERT BICHOT CHÂTEAU-GRIS 'LES TERRASSES': *Nuits-Saint-Georges '13* • 160

Côte de Beaune

SIMON BIZE & FILS 'AUX VERGELESSES': *Savigny-les-Beaune 1er Cru '11* • 115

CHRISTOPHE BUISSON: *Saint-Romain '11* • 70

BENJAMIN LEROUX: *Auxey-Duresses '12* • 85

NERTHUS 'LE VAL': *Auxey-Duresses 1er Cru '10* • 75

MICHEL LAFARGE 'VENDANGE SÉLECTIONNÉES': *Meursault '11* • 115

DOMAINE RÉMI JOBARD 'EN LURAULE': *Meursault '13* • 125

BUISSON-CHARLES 'VIEILLES VIGNES': *Meursault '10* • 140

ETIENNE SAUZET: *Puligny-Montrachet '13* • 150

DOMAINE J. M. BOILLOT: *Puligny-Montrachet '14* • 165

JEAN-MARC MOREY 'LA BERGERIE': *Chassagne-Montrachet '12* • 130

DOMAINE BERNARD MOREAU ET FILS 'LES CHENEVOTTES':
Chassagne-Montrachet 1er Cru '10 • 175

CAMILLE GIROUD 'TÊTE DU CLOS': *Chassagne-Montrachet 1er Cru '12* • 205

Côte Chalonnaise

DOMAINE MICHEL BRIDAY 'LA PUCELLE': *Rully 1er Cru '13* • 75

Mâconnais

CHAMPY: *Mâcon-Villages '11* • 40

ROBERT-DENOGENT 'LES POMMARDS, VIEILLES VIGNES': *Saint-Véran '11* • 80

Bottles: White

Rhône Valley Varieties

VIIGNIER

As the story goes, there were fewer than 20 acres of Viognier left in the world some 40 years ago... Now there are thousands of acres planted worldwide. Rather nice comeback.

Powerful, rich and complex—Viognier tend to be a more full-bodied wine with a flavor spectrum of tropical fruits with the aroma of citrus flowers...

DOMAINE DES AMPHORES 'LE CÔTE': *Condrieu, France '15 • 79*

ÀMAURICE CELLARS: *Columbia Valley, Washington '15 • 59*

SIMPATICO CELLARS 'BOUSHEY VINEYARD': *Yakima Valley, Washington '16 • 48*

MARSANNE

Marsanne is the most planted white grape variety grown in the Northern Rhône. It is often blended with its soul mate, Roussanne—but these two are purportedly solo performances.

CAVE DE TAIN 'PREMIÈRE NOTE': *Collines Rhodaniennes, France '15 • 35*

DOMAINE MONIER PERRÉOL: *Saint-Joseph, France '14 • 75*

ROUSSANNE

Of all the white grapes coming out of the Rhône Valley of France, it's been Viognier that has proven to be the popular kid on the block... But keep an eye out for Roussanne—it's just starting to emerge as a varietal wine...

YVES CUILLERON 'LES VIGNES D'À CÔTÉ': *Collines Rhodaniennes, France '15 • 50*

GRENACHE BLANC

There is a laundry list of grapes that are the result of a color mutation. (The Pinot family, for instance.) Grenache Blanc first appeared in Spain (where it is still bottled as a single variety), and is now an important component to the wines of the Southern Rhône. (It's actually the 4th most planted white grape in France.)

KERLOO CELLARS 'BLUE MOUNTAIN VINEYARD':

Walla Walla Valley, Washington '16 • 52

PICPOUL

Picpoul translated is "lip stinger."

GRAMERCY CELLARS: *Walla Walla Valley, Washington '16 • 42*

Bottles: White

Rhône Valley Varieties

VERMENTINO

Known in the Rhône Valley as Rolle—this wine comes from a vineyard planted by Dick Troon in 1972. (They courageously grafted some vines over to Vermentino in 2010.)

The Applegate Valley (which became an official AVA in 2001) is the southernmost wine growing region in Oregon. It measures 50 miles in length—from the California border in the south to the Rogue River just west of Grants Pass in the north.

MINIMUS 'LAYNE VINEYARD': *Applegate Valley, Oregon '16 • 53*

But almost half of the Vermentino in the world comes from the island of Sardegna.

PALA 'I FIORI': *Vermentino di Sardegna, Italy '15 • 35*

CLAIRETTE

Old vines make interesting wines. This one comes from 140-year-old vines planted in a vineyard across the Rhône River from Châteauneuf-du-Pape. The only thing older is the label design—it dates back to the 1820s...

VIN DE M. LA COMTESSE DE MONTFAUCON: *Côtes du Rhône, France '12 • 70*

RHÔNE STYLE BLENDS

These wines contain two or more of the traditional white grapes of the Rhône Valley: Marsanne, Roussane, Viognier, Grenache Blanc, Bourboulenc, Clairette, Macabeo, Vermentillo/Rolle, and Ugni Blanc...

COWHORN 'SPIRAL 36': *Applegate Valley, Oregon '14 • 45*
(Viognier, Marsanne, Roussanne)

RHÔNE VALLEY

DOMAINE DE LA MORDORÉE 'CUVÉE LA REINE DES BOIS': *Lirac, France '13 • 80*
(Grenache Blanc, Clairette, Viognier, Roussanne, Marsanne, Picpoul, Divers)

White wines account for only about 7% of Châteauneuf-du-Pape. We wish they would make more.

DOMAINE GRAND VENEUR: *Châteauneuf-du-Pape, France '12 • 85*
(Clairette, Roussanne)

Bottles: White

WHITE WINES FROM AROUND THE WORLD

With thousands of grapes planted in over seventy countries, there never ceases to be opportunities to try something new...

Switzerland

What we know: 98% percent of Swiss wines are consumed within its borders. Perhaps the bigger story is that they bottle their wines in 700ml vessels—and guess what? It is presently *illegal* to import and sell 700ml bottles in America. (Who says our country's liquor laws aren't based on common sense?) So you've probably never had a Swiss wine outside of Switzerland... But here's two (in a 750ml bottle), the first made with their most famous indigenous grape...

LUC MASSY 'LA CROSSE': *Chasselas Epesses '12* • 52
(Chasselas)

And then, well. We tasted this. It defies description, like a guitar solo. Or the sunrise. Or both at the same time, but while drinking a bottle of wine.

FABIENNE COTTAGNOUD 'CLOS DES PERDRIX' AMIGNE DE VÉTROZ
(ONE ABEILLES): *Valais '14* • 105
(Amigne)

Italy

BLASON: *Friuli Isonzo '15* • 38
(Friulano)

This vineyard might be the highest elevation in Europe at almost four-thousand feet. It's a scant 2 hectares, and this is the only wine they make. (On average, around six-thousand bottles each vintage.)

PAVESE ERMES 'BLANC DE MORGEX ET DE LA SALLE': *Vallée d'Aoste '14* • 57
(Prié Blanc)

BOFFA: *Roero Arneis '14* • 40
(Arneis)

FATTORIA LAILA 'BIANCOPERLA': *Verdicchio dei Castelli di Jesi '16* • 42
(Verdicchio)

TIBERIO: *Trebbiano d'Abruzzo '14* • 48
(Trebbiano)

FEUDI DI SAN GREGORIO: *Fiano di Avellino '13* • 40
(Fiano)

PALA 'I FIORI': *Vermentino di Sardegna '15* • 35
(Vermentino)

OCCHIPINTI 'SP68': *Terre Siciliane '13* • 54
(Zibibbo, Albanello)

This wine looks long in the tooth. It smells a little long in the tooth, too. But it doesn't taste like it...

CARUSO & MININI 'TIMPUNE': *Sicilia '08* • 34
(Grillo)

MARCO DE BARTOLI 'PIETRANERA': *Sicilia '10* • 60
(Zibibbo)

Bottles: White

Spain

BICO DA RAN: *Rías Baixas '16 • 42*
(Albariño)

CASAL DE ARMÁN 'EIRA DOS MOUROS': *Ribeiro '15 • 42*
(Treixadura)

BUIL & GINÉ 'NOSIS': *Rueda '14 • 38*
(Verdejo)

CASTILLO DE MENDOZA 'VITARÁN, CEPAS VIEJAS': *Rioja '14 • 38*
(Viura)

R. LÓPEZ DE HEREDIA 'VIÑA GRAVONIA': *Rioja '05 • 50*
(Viura)

Portugal

COVELA 'EDIÇÃO NACIONAL': *Vinho Verde '14 • 40*
(Ávesso)

Slovenia

EDI SIMČIČ 'TOKATA': *Goriška Brda '10 • 60*
(Furlanski Tokaj)

Lebanon

CHATEAU MUSAR: *Bekaa Valley '05 • 89*
(Obaideh, Merwah)

Bottles: Rosé

ROSÉ

One out of every ten bottles of wine consumed in the world today is a rosé.

France

On the list of pervasive and broad wine misinformation: consume rosé wines within a year of their vintage.

Case in point—Clos Cibonne—produced with a native grape (Tibouren) and aged under flor (a thin layer of spent yeast) for a year in 100-year-old oak:

CLOS CIBONNE: *Côtes de Provence '15* • 58
(Tibouren)

When we drink rosé like this, it becomes obvious how production in Provence has exceeded one *billion* bottles a year. And how they don't usually have much left over.

FABRE EN PROVENCE: *Côtes de Provence '16* • 38
(Grenache, Syrah, Cinsault)

Palette is the smallest (103 acres) and the oldest (1948) appellation of Provence.

CHÂTEAU HENRI BONNAUD: *Palette '15* • 54
(Mourvèdre, Grenache, Cinsault)

French wine laws are tough. If you color outside the lines, you're not allowed to label your wines by any more specific an origin than "France." (For example: making a rosé using Syrah from the Northern Rhône.)

YVES CUILLERON 'SYBEL': *France '16* • 40
(Syrah)

Tavel is usually our go-to for Southern Rhône rosé—but this one changed our mind this year.

DOMAINE SAINT DAMIEN: *Gigondas '16* • 50
(Cinsault, Grenache)

There are your party rosés, and your food rosés. This rosé makes your food party.

DOMAINE DES POTHIERES 'GRANIT': *Côte Roannaise, France '16* • 40
(Gamay Noir)

Washington

EFESTÈ 'OLDFIELD ESTATE VINEYARD': *Yakima Valley '16* • 42
(Mourvèdre, Grenache)

CÔTE BONNEVILLE: *Yakima Valley '16* • 60
(Cabernet Franc)

BARTHOLOMEW 'KONNOWAC VINEYARD': *Rattlesnake Hills '16* • 48
(Carménère)

Oregon

CAYUSE 'EDITH, ARMADA VINEYARD': *Walla Walla Valley '14* • 135
(Grenache)

ANTICA TERRA 'ANGELICALL': *Willamette Valley '13* • 155
(Pinot Noir)

LINGUA FRANCA 'COEUR LIBÉRÉ': *Eola-Amity Hills '16* • 50
(Pinot Noir)

MINIMUS 'JUBILEE VINEYARD': *Eola-Amity Hills '14* • 52
(Gamay Noir)

Bottles: Vin Gris, Orange/Amber

ROSÉ, BUT SORT OF NOT ROSÉ

Italian wines can be confusing. In Sicily, they make wine called Cerasuolo by blending Frappato and Nero d'Avola. It's pretty delicious stuff—which is the only attribute shared with the Cerasuolo produced in Abruzzo.

The story: years ago in the hills of Abruzzo the Montepulciano grape had difficulty getting ripe. As a result, they would harvest the grapes as late as they possibly could, often in November. The style of wine produced was lighter in color, fruit and structure—sharing much of the personality traits of rosé while not actually being rosé.

To replicate the historical style of Cerasuolo d'Abruzzo, Christiana Tiberio harvests her Montepulciano grapes a full 20 days before her normal harvest. Then she removes the grape skins from the fermentation in less than 30 minutes—but that's more than enough time to impart the color and structure that helps make this a unique rosé, but sort of not rosé.

TIBERIO: *Cerasuolo d'Abruzzo '15* • 48
(Montepulciano)

VIN GRIS

“Vin Gris” is (loosely) defined as a white wine made from red grapes.

This Vin Gris comes from vines planted in sand next to a navigation channel where the Rhône river meets the Mediterranean.

DOMAINE GRAND CORBIÈRE 'GRIS': *Sable de Camargue, France '15* • 36
(Grenache Gris, Grenache Blanc, Syrah)

ORANGE/AMBER WINE

The simplest way to explain “orange wine”: imagine producing a white wine in the same method in which you produce a red wine—where the grape juice is not pressed and separated from its skins before fermentation, but is left to impart color and flavor.

These wines have color. These wines also have tannin. These wines are a little like hopping in a time machine and experiencing what white wine may have tasted like thousands of years ago.

CLAI BIJELE ZEMLJE 'SVETI JAKOV': *Zapadna Istra, Croatia '11* • 78
(Malvazija)

GUERILA: *Vipavska Dolina, Slovenia '14* • 50
(Rebula)

GRAVNER 'ANFORA': *Venezia Giulia, Italy '05* • 210
(Ribolla Gialla)

EZIO TRINCHERO 'SOGNO DI BACCO': *Agliano Terme, Italy '06* • 79
(Malvasia)

PHEASANT'S TEARS: *Kakheti, Georgia '11* • 38
(Rkatsiteli)

Bottles: Red

Pinot Noir

PINOT NOIR

France

When we think of French Pinot Noir, of course Burgundy is the first thing that comes to mind. However...

Champagne

In Champagne, a minute amount of Pinot Noir is produced as a still wine. (We tried to come up with a solid statistic, but could only find the vague “very, very rare” quantification.)

LARMANDIER-BERNIER VERTUS ROUGE: *Coteaux Champenois 1er Cru '12 • 160*

This Pinot Noir comes from Ambonnay, one of the original 12 villages designated as Grand Cru in 1919.

EGLY-OURIET ‘CUVÉE DES GRANDS CÔTÉS’ AMBONNAY ROUGE:

Coteaux Champenois '06 • 245

And this isn't Pinot Noir, but Pinot Meunier. The hope is that the kind of person considering a Pinot Noir from Champagne will jump at the chance of having something rarer still.

RENÉ GEOFFROY: *Coteaux Champenois Cumières '12 • 135*

Alsace

There is a surprising amount of Pinot Noir produced in Alsace—however most of it ends up being employed in sparkling wine production.

And while we're fans of Crémant d'Alsace, we're bigger fans of this:

MARCEL DEISS: *Alsace '12 • 60*

DOMAINE OSTERTAG ‘FRONHOLZ’: *Alsace '12 • 90*

Beaujolais

Legally, Beaujolais is part of Burgundy—but it's one of those things that people seem to either disagree about or insist that the reason to consider them separately has all to do with the fact that most of Beaujolais is planted to Gamay Noir.

Made from parcels planted over 25 years ago in limestone soil—this is an exceptional bottle to prove the rule. Whatever rule you might be trying to prove.

JEAN-PAUL BRUN ‘TERRES DORÉES’: *Bourgogne '14 • 50*

Bottles: Red

Pinot Noir

Burgundy

First thing—Burgundy is complicated. (*Thanks, Napoleon.*) It's like horse racing meets geography bee meets Weather Channel—the names are confusing, the vineyards specific, and vintage can be a big deal. Also, it's all in French.

What's a Pinot Noir lover in a wine bar in the Pacific Northwest expected to do faced with the general confusion that is Burgundy? Well, drink the local stuff—it's great. But here's a thing to consider—the history of Pinot Noir in Oregon dates back to the 60s. This history of Pinot Noir *begins* in Burgundy twenty centuries ago. So while modern art is certainly appealing, there's something about standing in front of the classics and appreciating what has managed to stand the test of time.

And there's the rub: Burgundy is the result of centuries of evaluating the quality of individual plots of land and their ability to produce the best Pinot Noir on the planet.

See if this makes sense:

Burgundy is like a city where everybody makes violins. The people of this city have been making violins since the 1st century, and it is understood that the best violins in the world come from Burgundy.

But not all violins are made from the same quality wood. It also turns out that some producers happen to be the direct descendants of Stradivarius, and they produce violins of unequalled quality from the very best wood available. Problem is, the Stradivarius family isn't all that big (32), and they work slow. Each year their contribution to the overall production of violins is only 1 percent—they are *grand* creations—rare, and in high demand. Thusly expensive.

Then there are all the violin producers that persistently make violins *almost* as good as the Stradivarius using wood from very specific orchards quite close to where the Stradivarius get theirs. Damn fine violins. (The French would say *premier violon*.) These craftspeople are not legion (585) and only account for 10% of the violin production. But they are all proud of their sources, so they make sure to let you know precisely where they got the wood by putting the name of the orchard on their work. (But they can't put the name Stradivarius on their work—so they can't demand nearly the same price as the Stradivarius.)

And then there's the rest of the violin producers that get to make their violins with wood from specific forests. The only way to communicate where the wood source is located is to mention the name of the neighborhood closest to those trees. And some might say that the trees by one *village* are better than the trees from another—but it's well understood that regardless of what sort of violin you're looking for, these are still rather reliably solid violins. These are classic violins that can still be expensive, being as we're still talking about the top half of total violin production.

Geographically speaking, the Grand Crus of Burgundy are the Stradivarius of Pinot Noir.

Geographically speaking, the Premier Crus (*1er Crus*) are damn fine Pinot Noirs—sometimes every bit as good as a Grand Cru.

Geographically speaking, wines labeled the broader village name are often classic expressions of the vintage, village and producer.

If it were only that simple.

There are always exceptions and outliers, but there is a certain reliability in the historical classifications of Burgundy...

Bottles: Red

Pinot Noir

PINOT NOIR

Burgundy

In the event you skipped the prior page, the order of these wines might look confusing. Or give off the impression that we have no idea what we're doing.

Côte de Nuits

Though the bottle says Bourgogne, the grapes are all from Gevrey-Chambertin.

BERNARD DUGAT-PY 'CUVÉE HALINARD': *Bourgogne, France '12* • 150

Côte de Nuits Grand Cru

DOMAINE ARLAUD: *Clos de la Roche Grand Cru '12* • 400

DOMAINE HENRI PERROT-MINOT 'VIEILLES VIGNES':
Charmes Chambertin Grand Cru '05 • 450

DOMAINE DE MONTILLE: *Clos Vougeot Grand Cru '08* • 275

CHAUVENET-CHOPIN: *Clos Vougeot Grand Cru '12* • 300

DOMAINE DESAUNAY-BISSEY: *Echezeaux Grand Cru '14* • 250

Côte de Nuits Premier Cru

DOMAINE PONSOT 'CUVÉE DES ALOUETTES': *Morey-Saint-Denis 1er Cru '11* • 200

LEROY: *Nuits-Saint-Georges 1er Cru '85* • 625

Côte de Nuits

THIBAUT LIGER-BELAIR 'LE CLOS DU PRIEURÉ': *Hautes-Côtes de Nuits '13* • 60

DOMAINE COLLOTTE 'LES CHAMPSALOMON': *Marsannay '14* • 66

DOMAINE JOSEPH ROTY: *Marsannay '12* • 85

CLAUDE DUGAT: *Gevrey-Chambertin '11* • 195

DOMAINE LÉCHENEAUT: *Morey-Saint-Denis '12* • 150

DOMAINE ALAIN JEANNIARD: *Chambolle-Musigny '14* • 125

REMOISSENET PÈRE & FILS: *Vosne-Romanée '09* • 155

MICHEL GROS 'LES CHALIOTS': *Nuits-Saint-Georges '11* • 105

Bottles: Red

Pinot Noir

Côte de Beaune Grand Cru

ROBLET-MONNOT PÈRE ET FILS: *Corton Grand Cru '09 • 225*

DOMAINE DE MONTILLE 'LES POUGETS': *Corton Grand Cru '05 • 275*

Côte de Beaune Premier Cru

SIMON BIZE & FILS 'LES FOURNAUX': *Savigny-les-Beaune 1er Cru '11 • 120*

DOMAINE LOUIS BOILLOT & FILS 'LES BROUILLARDS': *Volnay 1er Cru '12 • 150*

DOMAINE DES COMTES LAFON: *Volnay 1er Cru '05 • 230*

THIERRY ET PASCALE MATROT 'LA PIÈCE SOUS LE BOIS': *Blagny 1er Cru '12 • 95*

DOMAINE BERNARD MOREAU ET FILS 'VIEILLES VIGNES':

Chassagne-Montrachet 1er Cru '12 • 99

VINCENT & SOPHIE MOREY 'PASSETEMPS': *Santenay 1er Cru '11 • 80*

LA POUSSE D'OR 'CLOS TAVANNES': *Santenay 1er Cru '09 • 130*

CAMILLE GIROUD: *Maranges le Croix Moines 1er Cru '11 • 87*

Côte de Beaune

EDMOND CORNU & FILS 'LES CARRIÈRES': *Ladoix '10 • 95*

DOMAINE FOLLIN-ARBELET: *Aloxe-Corton '09 • 105*

ROUX PÈRE & FILS: *Pommard '11 • 95*

DOMAINE JOSEPH VOILLOT 'VIEILLES VIGNES': *Pommard '12 • 110*

DOMAINE HENRI BOILLOT: *Pommard '11 • 130*

BENJAMIN LEROUX: *Volnay '11 • 125*

CHRISTOPHE BUISSON: *Saint-Romain '11 • 70*

PIERRE MOREY: *Monthelie '10 • 80*

Côte Châlonnaise

Unlike all the other wines on these pages, this wine is not the result of a single winemaker, but forty. The Cave de Bissey is a co-operative winery started in 1928. The following wine is a selection of grapes honoring one of the founders of the co-op, Auguste Borde.

LE CLOS D'AUGUSTIN: *Bourgogne, France '14 • 42*

Bottles: Red

Pinot Noir

Oregon

Willamette Valley

MONTINORE 'ESTATE': *Willamette Valley '15 • 34*

COOPER MOUNTAIN VINEYARDS 'COOPER HILL': *Willamette Valley '15 • 38*

OMERO: *Willamette Valley '14 • 47*

PATTON VALLEY VINEYARD 'PURPLE CUVÉE': *Willamette Valley '15 • 56*

TRISAETUM: *Willamette Valley '15 • 60*

J. K. CARRIERE 'PROVOCATEUR': *Willamette Valley '15 • 64*

The coriolis is significant in the earth sciences, especially meteorology, physical geology, and oceanography, in that the Earth is a rotating frame of reference, and motions over the surface of the Earth are subject to acceleration from the force indicated. At least that's what the internet said. What the internet didn't mention is that this is made by Antica Terra. One-hundred percent of the profits are donated to the Phil Knight Cancer Challenge.

CORIORIS: *Willamette Valley '14 • 95*

DOMAINE SERENE 'EVENSTAD RESERVE': *Willamette Valley '11 • 150*

ANTICA TERRA 'BOTANICA': *Willamette Valley '14 • 160*

COLENE CLEMENS VINEYARDS 'DOPP CREEK, ESTATE': *Chehalem Mountains '14 • 60*

This is from a single vineyard (Monk's Gate) in the Yamhill-Carlton District. However, since it was made by a winemaker in Washington, it can only be labeled "Oregon".

HOLOCENE 'MEMORIALIS': *Oregon '15 • 100*

KEN WRIGHT CELLARS 'MCCRONE': *Yamhill-Carlton District '14 • 120*

AYRES 'LEWIS RODGERS LANE': *Ribbon Ridge '11 • 65*

The first grapes planted in the Willamette Valley were planted in what is now the Dundee Hills AVA.

CAMERON: *Dundee Hills '15 • 70*

ÉLEVÉE WINEGROWERS 'ÉLEVÉE VINEYARD': *Dundee Hills '14 • 85*

ST. INNOCENT 'MOMTAZI VINEYARD': *McMinnville '14 • 74*

BIG TABLE FARM 'PELOS SANDBERG VINEYARD': *Eola-Amity Hills '14 • 110*

LINGUA FRANCA 'TONGUE 'N CHEEK': *Eola-Amity Hills '15 • 135*

Columbia Gorge

SMOCKSHOP BAND 'SPRING EPHEMERAL': *Columbia Gorge '16 • 85*

Bottles: Red

Pinot Noir

Oregon

2008 Vintage

If you like your Oregon Pinot Noir with a little more bottle age, we're with you.

Sometimes we really like a vintage. So, we hold onto some bottles, then release them as they approach their tenth birthday.

We apologize in advance if the bottle you're looking for is no longer available. There's not a whole lot of these left.

OMERO 'CORRAL CREEK VINEYARD': *Chehalem Mountains '08 • 85*

STAG HOLLOW 'RESERVE': *Yamhill-Carlton District '08 • 90*

ST. INOCENT 'SHEA VINEYARD': *Yamhill-Carlton District '08 • 115*

BRICK HOUSE 'BOULDER BLOCK': *Ribbon Ridge '08 • 125*

PINOT(S)

We don't know exactly where to put this one: co-fermented (whole cluster) Pinot Gris and Pinot Noir bottled unfiltered. (There will be sediment.) Adventure wine with flavor pay-off...

SWICK WINES 'GRIS FONCÉ, CROOKED ACRES VINEYARD':

Columbia Gorge, Washington '15 • 50

Bottles: Red

Pinot Noir

Washington

SYNCLINE 'CELILO VINEYARD': *Columbia Gorge '14 • 70*

ANALEMMA 'OAK RIDGE VINEYARD': *Columbia Gorge '14 • 80*

California

FAILLA: *Sonoma Coast '13 • 77*

COUNTY LINE: *Sonoma Coast '13 • 60*

RADIO-COTEAU 'LA NEBLINA': *Sonoma Coast '14 • 120*

TALLEY VINEYARDS: *Arroyo Grande Valley '14 • 55*

DIERBERG: *Santa Maria Valley '10 • 99*

New York

Yes, New York.

FORGE CELLARS: *Finger Lakes '13 • 50*

Italy

Yes, Italy... Though in Italy, they often call it Pinot Nero...

PECCHENINO: *Langhe '13 • 80*

ICARDI 'NEJ': *Langhe '07 • 90*

There are some truly ancient vines contributing to the small production of the following wine... Some are pre-phylloxera vines planted more than 170 years ago. Less than 350 cases are made, and only in great vintages...

MARCHESI ALFIERI 'SAN GERMANO': *Monferrato '09 • 85*

Austria

Yes. Though they sometimes call it Blauburgunder, or Blauer Spätburgunder.

Coming from a monastery that happens to also be the oldest wine estate in Austria: (They celebrated their 900th birthday in 2014.)

STIFT KLOSTERNEUBURG: *Thermenregion '13 • 56*

South Africa

Hamilton Russell is the most southerly winery in South Africa, and it can be argued that the distinct maritime climate in this location produces a Pinot Noir to rival the best in the world...

HAMILTON RUSSELL VINEYARDS: *Hemel-en-Aarde Valley '16 • 105*

Bottles: Red

Gamay Noir

GAMAY NOIR

The Story

Marketing Genius

Of all the gross misconceptions in the world of wine, perhaps none has done more to muddy the understanding of a wine as the creation of “Beaujolais Nouveau.”

Beaujolais Nouveau is at once a brilliant marketing construct and a devastating reprogramming of the world's perception of a place and a grape. (Even more thorough than the invention of Fumé Blanc, or the annexation of the name Chablis by American jug wine producers...)

In the spirit of setting things straight, we're going to insist on highlighting Beaujolais—specifically Gamay Noir produced in the 10 Crus that make up this underappreciated part of Burgundy.

The History

Local Custom Goes Worldwide

Beaujolais Nouveau was at one time a simple celebration of the end of the harvest—a local tradition that involved rolling out barrels of barely fermented grape juice as a reward for a job well done. This practice eventually spread from the bistros in Lyon to the restaurants of Paris, where producers became increasingly clever in their methods of delivering their wine to the glasses of thirsty Parisians.

The race to deliver Nouveau (and the parties that sprung up around it) garnered increasing attention from the world during the 70s—but it wasn't until 1985 when the release date was changed to the third Thursday of November things went awry. Placing it in the wheelhouse of enthusiasts willing to take a long weekend to party and the convenient marketing tie-in of Thanksgiving catapulted Nouveau to the consciousness of the American people, erasing whatever conception of Beaujolais that may have existed before.

We all love a good party—and have no beef with Beaujolais Nouveau beyond the tragic misconception it wrought. When people hear “Beaujolais,” they only think of Nouveau—a simple drink meant to be drunk once a year to celebrate the end of harvest. What should come to mind when the world thinks of the Gamay Noirs of Cru Beaujolais—wines of complexity and character well-suited for anybody that appreciates Pinot Noir.

Bottles: Red

Gamay Noir

Beaujolais

PASCAL AUFRANC 'LES CERISIERS': *Juliéna's* '15 • 44

DAVID BEAUPÈRE 'LA CROIX DE LA BOTTIÈRE': *Juliéna's* '12 • 55

DOMAINE RICHARD ROTTIERS: *Moulin-à-Vent* '14 • 45

THIBAUT LIGER-BELAIR 'VIEILLES VIGNES': *Moulin-à-Vent* '13 • 60

VIGNOBLES BULLIAT 'LES MORIERS': *Fleurie* '14 • 40

DOMAINE DUPRÉ 'VIGNES DE 1935': *Morgon* '13 • 46

GUY BRETON 'VIEILLES VIGNES': *Morgon* '12 • 64

CHÂTEAU THIVIN: *Côte de Brouilly* '15 • 53

Loire Valley

While technically in the Loire Valley, Côte Roannaise is located almost due west of Beaujolais.

DOMAINE SÉROL 'ÉCLAT DE GRANITE': *Côte Roannaise* '14 • 42

Oregon

The best place outside of France for Gamay Noir is arguably the Willamette Valley...

Problem is, there are still only a handful of growers and producers that are willing to gamble on the underdog...

If you love the Pinot Noirs of Oregon, you should give these Gamay Noirs a chance...

OMERO: *Willamette Valley* '15 • 55

BRICK HOUSE: *Ribbon Ridge* '14 • 67

SALEM WINE CO.: *Eola-Amity Hills* '14 • 42

Bottles: Red

Bordeaux Varieties

MERLOT

Please don't feel the need to apologize... It was just a movie, after all, and some of the world's finest and most sought-after wines are based on Merlot...

Washington

TAMARACK CELLARS: *Columbia Valley '14 • 45*

FORGERON CELLARS: *Columbia Valley '12 • 50*

DUNHAM CELLARS 'LEWIS VINEYARD': *Columbia Valley '10 • 150*

EFESTĒ 'KLIPSUN VINEYARD, UPRIGHT': *Red Mountain '12 • 56*

TWO VINTNERS: *Walla Walla Valley '13 • 67*

PEPPER BRIDGE: *Walla Walla Valley '13 • 115*

California

EHLERS ESTATE: *St. Helena '10 • 75*

TREFETHEN: *Oak Knoll District '13 • 85*

PARADIGM: *Oakville '13 • 115*

MALBEC

The most widely planted grape in Argentina is grown in just about every other corner of the world as well. Back in the day, it was generally found as a player in a blend rather than the mainstage attraction... But the last ten years, Malbec has become our most popular grape...

France

CHÂTEAU LES CROISILLE 'SILICE': *Cahors '14 • 33*

MAS DEL PÉRIÉ 'LES ESCURES': *Cahors '15 • 46*

Washington

ÀMAURICE CELLARS 'GAMACHE VINEYARD': *Columbia Valley '13 • 72*

This last Washington Malbec is a long story. It started when ceramist (and high school pottery teacher) Andrew Beckham built a studio in the Chehalem Mountains suitable for the creation of his art. Inspired by their neighbors, Andrew and his wife Annedria started planting Pinot Noir in 2005. Inspired further by northern Italian winemaker Elizabetta Foradori and her use of clay amphorae, Andrew researched and began producing the vessels himself using clay from a delta close to Sacramento, California. The following wine is made employing natural yeasts, with no filtering or fining—much like it was done 6,000 years ago.

BECKHAM ESTATE VINEYARD 'AMPHORA': *Columbia Valley '14 • 75*

Argentina

ALTOCEDRO 'AÑO CERO': *La Consulta '15 • 42*

TINTONEGRO 'RESERVA': *Valle de Uco '14 • 35*

BODEGA NOEMÍA 'A LISA': *Patagonia '15 • 55*

Bottles: Red

Bordeaux Varieties

CABERNET FRANC

It is (like Malbec) usually a supporting cast member, but on its own it can bring all manner of juicy red fruits and a bit of a herbaceousness as well... For you trivia buffs, Cabernet Franc got together with Sauvignon Blanc once, and they had a rather famous progeny...

France

DOMAINE DE LA CHANTELEUSERIE 'BEAUVAIS': *Bourgueil '02 • 67*

DOMAINE LES PINS 'CUVÉE LES ROCHETTES': *Bourgueil '15 • 34*

JEAN MAURICE RAFFAULT: *Chinon '15 • 39*

COULY-DUTHEIL 'CLOS DE L'ECHO': *Chinon '14 • 70*

CHÂTEAU FOUQUET: *Saumur '15 • 44*

Washington

ANDREW WILL: *Columbia Valley '15 • 74*

SAVAGE GRACE 'COPELAND VINEYARD': *Rattlesnake Hills '16 • 55*

GILBERT CELLARS: *Horse Heaven Hills '13 • 67*

PETIT VERDOT

The fifth (and least well-known) blending grape of Bordeaux is rarely found on its own. And when it is, it tends to be a rather intense experience.

SAVIAH: *Walla Walla Valley, Oregon '13 • 56*

B. LEIGHTON 'OLSEN BROTHERS VINEYARD': *Yakima Valley, Washington '13 • 98*

CARMÈNÈRE

At one point in the history of the world, Carménère was widely planted throughout Bordeaux... It is still an allowed grape, and it may be making a comeback in the future...

Think dark fruit with a touch of herbaceousness...

CLOS OUVERT 'LA GRANDE VIE DURE': *Maule Valley, Chile '13 • 48*

EIGHT BELLS 'RED WILLOW VINEYARD': *Yakima Valley, Washington '14 • 60*

BERESAN: *Columbia Valley, Washington '13 • 80*

Bottles: Red

Bordeaux Varieties

CABERNET SAUVIGNON

People occasionally ask why we don't have any California Cabernet Sauvignons under 85 bucks on the wine list. The answer is reasonable and predictable—we live in a state that produces amazing Cabernet at all price points, so most of what gets shipped from California is meant to supply the demand of two specific markets: the retail chain shelves and the cellars of collectors. One is produced in enormous numbers by enormous mechanized facilities in the central coast; the other in small quantities by the hands of people meaning to create art in a bottle. One is cheap, the other, not so much.

Napa Valley

ELIZABETH SPENCER 'SPECIAL CUVÉE': *Napa Valley '12 • 85*

HONIG VINEYARD AND WINERY: *Napa Valley '14 • 90*

RAMEY WINE CELLARS: *Napa Valley '13 • 95*

FRANK FAMILY VINEYARDS: *Napa Valley '14 • 115*

STONY HILL: *Napa Valley '11 • 135*

ACKERMAN FAMILY VINEYARDS: *Napa Valley '09 • 150*

CORISON: *Napa Valley '01 • 285*

ZD 'RESERVE': *Napa Valley '10 • 290*

SIGNORELLO ESTATE 'PADRONE': *Napa Valley '10 • 295*

SOJOURN CELLARS: *Spring Mountain District '11 • 115*

SPOTTSWOODE ESTATE VINEYARD & WINERY 'LYNDENHURST': *St. Helena '12 • 150*

FREEMARK ABBEY 'BOSCHÉ': *Rutherford '11 • 195*

OAKVILLE WINERY: *Oakville '13 • 105*

GOLDSCHMIDT VINEYARD 'GAME RANCH': *Oakville '12 • 185*

Napa and Sonoma County

When your winery sits on the border of Napa and Sonoma Counties, things get complicated. (Like having to get building permits from two counties just to get things started...) But it's worth pointing out that a natural synonym for complicated is *complex*...

PRIDE MOUNTAIN VINEYARDS: *Napa County and Sonoma County '13 • 150*

Santa Cruz Mountains

MOUNT EDEN VINEYARDS: *Santa Cruz Mountains '10 • 115*

Bottles: Red

Bordeaux Varieties

Washington

NATHAN GRAY: *Columbia Valley '13 • 40*

Vintage not a typo. This is for the fans of wine with a little more bottle age:

LAWRELIN 'L•W•C': *Columbia Valley '00 • 55*

TEMPUS CELLARS 'SAGEMOOR VINEYARDS': *Columbia Valley '14 • 60*

SPARKMAN 'HOLLER': *Columbia Valley '15 • 65*

ABEJA: *Columbia Valley '13 • 110*

QUILCEDA CREEK: *Columbia Valley '12 • 300*

SHERIDAN VINEYARD: *Yakima Valley '15 • 50*

JB NEUFELD 'DUBRUL VINEYARD': *Yakima Valley '13 • 90*

VA PIANO 'DUBRUL VINEYARD': *Yakima Valley '13 • 180*

UPLAND ESTATES 'OLD VINE': *Snipes Mountain '11 • 75*

ANDREW JANUIK 'STONE CAIRN': *Red Mountain '14 • 85*

JANUIK 'CHAMPOUX VINEYARD': *Horse Heaven Hills '14 • 110*

DEN HOED 'ANDREAS': *Horse Heaven Hills '11 • 125*

AMAVI: *Walla Walla Valley '14 • 56*

PEPPER BRIDGE: *Walla Walla Valley '13 • 125*

LEONETTI CELLARS: *Walla Walla Valley '12 • 235*

Oregon

Most are surprised to hear that almost half of the grapes grown in the Walla Walla Valley are located on the Oregon side of the border—the confusion comes from the fact that most of the wineries reside within the borders of Washington. However, the following winery is also located on the Oregon side.

WATERMILL: *Walla Walla Valley '14 • 66*

Australia

Forgive the power of association and suggestion—it's the Koala that comes to mind when we think about Australian Cabernet Sauvignon. Seemingly plush (but with rough extremities for traction) surrounded by herbaceous aromas of eucalyptus and mint—and a little misunderstood. (Like the Koala isn't actually a bear, and Australian Cabernet isn't Australian Shiraz.)

HAPPS: *Margaret River '12 • 50*

Bottles: Red

Bordeaux

LEFT BANK BORDEAUX

The Left Bank—often dominated by Cabernet Sauvignon...

Médoc

CLOS MANOU: *Médoc '10 • 75*
(Merlot)

Haut-Médoc

CLOS DU JAUGUEYRON: *Haut-Médoc '10 • 55*
(Cabernet Sauvignon, Merlot, Petit Verdot)

CHÂTEAU LANESSAN: *Haut-Médoc '10 • 63*
(Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc)

CHÂTEAU SOCIANDO-MALLET: *Haut-Médoc '10 • 99*
(Cabernet Sauvignon, Merlot, Cabernet Franc)

CHÂTEAU CANTEMERLE: *Haut-Médoc '10 • 110*
(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)

CHÂTEAU LA TOUR CARNET: *Haut-Médoc '10 • 120*
(Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc)

Saint-Estèphe

CHÂTEAU LILIAN LADOUYS: *Saint-Estèphe '10 • 70*
(Cabernet Sauvignon, Merlot)

CHÂTEAU MEYNEY: *Saint-Estèphe '09 • 105*
(Cabernet Sauvignon, Merlot, Petit Verdot)

ORMES DE PEZ: *Saint-Estèphe '10 • 120*
(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)

COS D'ESTOURNEL: *Saint-Estèphe '12 • 350*
(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)

Pauillac

CHÂTEAU HAUT-BAGES LIBÉRAL: *Pauillac '10 • 140*
(Cabernet Sauvignon, Merlot)

CHÂTEAU HAUT BATAILLEY: *Pauillac '10 • 150*
(Cabernet Sauvignon, Merlot, Cabernet Franc)

Saint-Julien

CHÂTEAU DU GLANA: *Saint-Julien '12 • 75*
(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec)

CHÂTEAU GLORIA: *Saint-Julien '09 • 150*
(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)

CHÂTEAU GRUAUD LAROSE: *Saint-Julien '10 • 225*
(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec)

Bottles: Red

Bordeaux

Moulis-En-Médoc

CHÂTEAU POUJEAUX: *Moulis-en-Médoc* '09 • 85
(Cabernet Sauvignon, Merlot, Petit Verdot)

Margaux

ZÉDÉ DE LABÉGORCE: *Margaux* '12 • 85
(Cabernet Sauvignon, Merlot, Cabernet Franc)

LA SIRÈNE DE GISCOURS: *Margaux* '10 • 90
(Cabernet Sauvignon, Merlot, Cabernet Franc)

CHÂTEAU DEYREM VALENTIN: *Margaux* '10 • 95
(Merlot, Cabernet Sauvignon, Petit Verdot, Carménère)

CHÂTEAU RAUZAN-SÉGLA: *Margaux* '05 • 375
(Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc)

Pessac-Léognan

CHÂTEAU PICQUE CAILLOU: *Pessac-Léognan* '10 • 70
(Cabernet Sauvignon, Merlot)

CHÂTEAU LA GARDE: *Pessac-Léognan* '06 • 75
(Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot)

CHÂTEAU SMITH-HAUT-LAFITTE 'LE PETIT HAUT LAFITTE': *Pessac-Léognan* '10 • 95
(Cabernet Sauvignon, Merlot)

CHÂTEAU DE FIEUZAL: *Pessac-Léognan* '09 • 125
(Cabernet Sauvignon, Merlot)

CHÂTEAU PAPE CLÉMENT: *Pessac-Léognan* '12 • 225
(Cabernet Sauvignon, Merlot)

Bottles: Red

Bordeaux

RIGHT BANK BORDEAUX

...while on the Right Bank: some of the world's finest examples of Merlot and Merlot-based blends.

Fronsac

CHÂTEAU HAUT LARIVEAU: *Fronsac '05 • 85*
(Merlot)

Pomerol

CHÂTEAU BEL-AIR: *Pomerol '09 • 80*
(Merlot, Cabernet Sauvignon)

CHÂTEAU VIEUX MAILLET: *Pomerol '09 • 102*
(Merlot, Cabernet Franc)

CHÂTEAU LAGRANGE: *Pomerol '90 • 150*
(Merlot, Cabernet Franc)

CHÂTEAU CLINET: *Pomerol '08 • 225*
(Merlot, Cabernet Sauvignon, Cabernet Franc)

Bottles: Red

Bordeaux

Saint-Émilion

We tasted these wines side by side and totally disagreed on which one we should put on the list...

CHÂTEAU MANGOT 'CUVÉE QUINTESSANCE': *Saint-Émilion Grand Cru '09* • 100
(Merlot)

CHÂTEAU MANGOT 'CUVÉE QUINTESSANCE': *Saint-Émilion Grand Cru '10* • 100
(Merlot)

CHÂTEAU BELLEVUE: *Saint-Émilion Grand Cru Classé '05* • 200
(Merlot, Cabernet Franc)

Bordeaux Côtes de Francs

CHÂTEAU PUYGUERAUD: *Bordeaux Côtes de Francs '10* • 55
(Malbec, Cabernet Franc, Merlot)

The small print on this wine: it's 100% Merlot.

CHÂTEAU MARSAU: *Bordeaux Côtes de Francs '10* • 50
(Merlot)

Bordeaux Supérieur

A little over 2% of Bordeaux is farmed organically—but the 8-hectare plot of Grand Français has been certified as such since 2002. Located just north of Saint-Émilion, Grand Français is a one-man show— Guy Alloncle is both farmer and winemaker crafting wine using the old-fashioned way: tasting as he goes.

CHÂTEAU GRAND FRANÇAIS: *Bordeaux Supérieur '10* • 46

Bordeaux

CHÂTEAU LA CROIX DU DUC: *Bordeaux '15* • 36
(Merlot, Cabernet Franc, Cabernet Sauvignon)

The following wine is about 10 minutes south of Saint-Émilion.

CHÂTEAU VAL BEYLIE 'PLAISIR': *Bordeaux '14* • 42
(Merlot)

Bottles: Red

Red Blends

BORDEAUX STYLE

Outside of France, wines fashioned in the style of Bordeaux are sometimes called “Meritage” blends, or “Clarets” (both words, generally, mispronounced). It doesn’t really matter what the label says, so long as they employ the traditional grapes of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec...

California

Many trace the idea of crafting wines to mirror the model of Bordeaux to 1970s Napa Valley. It was a good idea.

PETER MICHAEL ‘L’ESPRIT DES PAVOTS’: *Knights Valley ’13 • 205*
(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)

CHRIS JOYCE WINES ‘TANK SELECTION’: *St. Helena ’13 • 90*
(Cabernet Franc, Merlot, Cabernet Sauvignon)

JARVIS ‘LAKE WILLIAM’: *Napa Valley ’08 • 185*
(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)

ARAUJO ‘ALTAGRACIA’: *Napa Valley ’12 • 250*
(Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, Malbec)

Washington

Columbia Valley

SOOS CREEK WINE CELLARS ‘SUNDANCE’: *Columbia Valley ’13 • 42*
(Merlot, Cabernet Sauvignon, Cabernet Franc)

AVENNIA ‘GRAVURA’: *Columbia Valley ’14 • 70*
(Cabernet Sauvignon, Merlot, Cabernet Franc)

QUILCEDA CREEK ‘CVR’: *Columbia Valley ’14 • 105*
(Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec)

Yakima Valley

ANDREW WILL ‘TWO BLONDES’: *Yakima Valley ’12 • 60*
(50% Merlot, 30% Cabernet Franc, 20% Cabernet Sauvignon)

EFESTÈ ‘NANA’: *Yakima Valley ’13 • 64*
(Merlot, Cabernet Sauvignon, Cabernet Franc)

PEARL AND STONE WINE CO. ‘WANDERING’: *Yakima Valley ’14 • 66*
(Cabernet Sauvignon, Merlot, Cabernet Franc)

EIGHT BELLS ‘RED WILLOW VINEYARD, DAVID’S BLOCK’: *Yakima Valley ’12 • 70*
(56% Cabernet Sauvignon, 18% Malbec, 10% Cabernet Franc, 7% Merlot, 7% Carménère, 2% Petit Verdot)

STEVENS WINERY ‘424’: *Yakima Valley ’12 • 73*
(Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec)

SHERIDAN VINEYARD ‘L’ORAGE’: *Yakima Valley ’14 • 110*
(Cabernet Sauvignon, Cabernet Franc)

DELILLE CELLARS ‘HARRISON HILL’: *Yakima Valley ’08 • 175*
(Cabernet Sauvignon, Cabernet Franc)

Bottles: Red

Red Blends

Washington (cont'd)

Red Mountain

FIDÈLITAS '4040': *Red Mountain '14* • 52

(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)

The vintage date isn't a typo. (Not to say there aren't plenty of typos in this list.) If you are a fan of wines with a little more time in the bottle, take a look at page 91.

HEDGES 'RESERVE': *Red Mountain '99* • 125

(Cabernet Sauvignon, Merlot)

Horse Heaven Hills

ANDREW WILL 'CHAMPOUX VINEYARD': *Horse Heaven Hills '11* • 150

(Merlot, Cabernet Sauvignon, Cabernet Franc)

Walla Walla Valley

L'ECOLE 'FERGUSON': *Walla Walla Valley '14* • 135

(Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec)

FIGGINS: *Walla Walla Valley '11* • 210

(Cabernet Sauvignon, Merlot)

WASHINGTON BLENDS

They haven't (yet) coined the marketing term for our homegrown blends, but these wines (*for the most part) are the combination of classic Bordeaux and Rhône Valley varieties.

SPARKMAN 'KINDRED': *Columbia Valley '15* • 45

(Malbec, Cabernet Sauvignon, Merlot, Syrah)

MAISON BLEUE 'COUREUR DES BOIS': *Columbia Valley '13* • 50

(Mourvèdre, Syrah, Cabernet Sauvignon)

BETZ FAMILY WINERY 'VIOLETTE': *Columbia Valley '15* • 76

(Cabernet Sauvignon, Syrah, Petit Verdot, Merlot)

CHESTER KIDDER: *Columbia Valley '13* • 115

(Cabernet Sauvignon, Syrah, Petit Verdot)

GORMAN WINERY 'ZACHARY'S LADDER': *Red Mountain '14* • 65

(Cabernet Sauvignon, Syrah, Petit Verdot)

DOMAINE POUILLON 'PIERRE': *Horse Heaven Hills '12* • 50

(Cabernet Sauvignon, Syrah)

EIDOLON WINERY: *Walla Walla Valley '11* • 54

(Cabernet Sauvignon, Syrah, Malbec)

TWO VINTNERS 'LOLA': *Walla Walla Valley '14* • 60

(Syrah, Cabernet Sauvignon)

Bottles: Red

Syrah

SYRAH

Northern Rhône Valley, France

In the Northern Rhône, Syrah stands alone (though sometimes a small percentage of Viognier finds itself in the mix), and there is no argument that in the northern Rhône you will discover the purest, most complex expression of the Syrah grape...

DOMAINE BONNEFOND 'COLLINE DE COUZOU': *Côte Rôtie* '13 • 100

DOMAINE DE BONSERINE 'LA SARRASINE': *Côte Rôtie* '11 • 125

BERNARD LEVET 'LA CHAVAROCHE': *Côte Rôtie* '10 • 145

MICHEL & STEPHANE OGIER: *Côte Rôtie* '08 • 165

PATRICK JASMIN: *Côte Rôtie* '06 • 180

Perhaps the most famous trio in the history of wine are the three plots of La Landonne, La Mouline and La Turque in Côte Rôtie.

At one point in time, we had them all. It looked really cool on the wine list.

But we're not sad about it. Wine is finite. It's part of the magic. (It did look *really cool*, though.)

E. GUIGAL 'LA TURQUE': *Côte Rôtie* '00 • 695

NICOLAS PERRIN: *Hermitage* '08 • 140

YVES CUILLERON 'L'AMARYBELLE': *Saint-Joseph* '12 • 90

The next two wines enjoy a special relationship: sibling rivalry.

NATACHA CHAVE 'ALÉOFANE': *Crozes-Hermitage* '12 • 60

YANN CHAVE: *Crozes-Hermitage* '14 • 70

ALAIN GRAILLOT: *Crozes-Hermitage* '14 • 75

Twinsies.

DOMAINE LIONNET 'TERRE BRULÉE': *Cornas* '10 • 115

DOMAINE LIONNET 'TERRE BRULÉE': *Cornas* '05 • 150

DOMAINE DU COULET 'BRISE CAILLOUX': *Cornas* '12 • 125

GUILLAUME GILLES: *Cornas* '10 • 150

At one point in history the wines of Brézème were so highly regarded they were eclipsed in price only by those made in Hermitage (22 miles north). But the combination of the phylloxera epidemic and World War I led to a dramatic decline and near extinction. In the early 1970s when Jean-Marie Lombard took over his family estate, there was but one hectare (2.5 acres) of vineyard left in the appellation.

The Eugène de Monicault is produced using the vines planted by Jean-Marie in 1972.

DOMAINE LOMBARD 'EUGÈNE DE MONICAULT': *Côtes du Rhône Brézème* '13 • 57

Bottles: Red

Syrah

Washington

Thirty years ago, the first Syrah was being planted as an experiment... (For the trivia minded, the first Washington Syrah debuted in 1988.) Twenty years ago, you could still count Washington Syrahs on one hand, but there was a revolution brewing... Today, there are around 3,100 acres of Syrah being harvested with more on the way... The best offer rich red and black berries, plums, smoked meats, and a dash of pepper...

NOVELTY HILL: *Columbia Valley '14 • 42*

FAUSSE PISTE 'GARDE MANGER': *Columbia Valley '14 • 47*

VA PIANO: *Columbia Valley '13 • 70*

Nobody accidentally plants a vineyard and farms it biodynamically in the middle of nowhere. One must be on a mission.

The following is from a biodynamically farmed vineyard outside of Lyle, WA—population 499.

DOMAINE POUILLON 'ESTATE': *Columbia Gorge '15 • 90*

The first plot of Syrah was planted in the Red Willow Vineyard by Mike Sauer in 1988. In the adjacent plot (encouraged by the equally legendary David Lake), Mike planted a vineyard with eight different clones of Syrah from all over the globe. Eight clones. Singular wine.

EIGHT BELLS 'RED WILLOW VINEYARD, 8 CLONES': *Yakima Valley '13 • 70*

When it comes to Washington State wine history, Doug McCrea should go down as the person that fanned the flames of the fire built by Mike Sauer and David Lake at Red Willow. McCrea was the first winery dedicated to producing wines based on the grapes of the Rhône—and the second to produce a Syrah in the state. (They were also responsible for the first Viognier in the state...)

MCCREA 'BOUSHEY GRANDE CÔTE VINEYARD': *Yakima Valley '10 • 75*

BETZ FAMILY WINERY 'LA CÔTE ROUSSE': *Red Mountain '10 • 125*

KERLOO 'UPLAND VINEYARD': *Snipes Mountain '13 • 85*

MACKEY: *Walla Walla Valley '11 • 67*

W. T. VINTNERS 'DAMAVIAN, LES COLLINES VINEYARD': *Walla Walla Valley '12 • 95*

ABEJA: *Walla Walla Valley '13 • 105*

REYNVAAN FAMILY VINEYARDS 'FOOTHILLS RESERVE': *Walla Walla Valley '12 • 150*

Bottles: Red

Syrah

Oregon

While the words *Walla Walla Washington* roll off the tongue rather nicely, the AVA spans both states. Most of the wineries are on the Washington side, but almost half of the grapes are in Oregon. The following wines come from vineyards in Oregon.

WATERMILL: *Walla Walla Valley '11* • 50

The newest American Viticulture Area was named on February 9, 2015 in the Walla Walla Valley: aptly named The Rocks District of Milton-Freewater.

Ironically enough—with current bureaucratic regulations—the following wines are forbidden from using the new AVA simply because their facilities happen to be situated on the Washington side of the border...

TWO VINTNERS 'STONE VINE VINEYARD, SOME DAYS ARE STONES':

Walla Walla Valley '13 • 80

There was a small section of the Dion Vineyard that had a tendency to ripen the Pinot Noir earlier than desired, so they put in a few rows of Syrah. Only 45 cases of this wine was made...

HELIOTERRA 'DION VINEYARD': *Willamette Valley '13* • 72

California

Syrah in America started with a few brave and committed pioneers back in the 80s emulating the wines of the Northern Rhône Valley. This wine would make them proud.

STOLPMAN VINEYARDS 'ESTATE': *Ballard Canyon '13* • 64

Morocco

Famed Rhône Valley winemaker Alain Graillot was bicycling through the rolling hills of Rommani when he stumbled upon the vineyards of Domaine des Ouled Thaleb... As the story goes, he more or less knocked on their door and started a relationship which resulted in the following wine: Syrah made by a French winemaker in Morocco...

DOMAINE DES OULED THALEB 'SYROCCO': *Zenata '10* • 53

Australia

The Australians call it Shiraz, but the grape is the same—the name difference stems from a disagreement concerning origin, and maybe a little bit of a personality conflict... Same grape, but often a different style—a little more jammy fruit down under...

PENNY'S HILL 'CRACKING BLACK': *McLaren Vale '13* • 50

TREVELEN FARMS 'FRANKLAND RESERVE': *Great Southern '10* • 55

ROCKFIELD: *Margaret River '07* • 60

KAESLER 'STONEHORSE': *Barossa Valley '12* • 40

Bottles: Red

SOUTHERN RHÔNE VALLEY, FRANCE

In the Southern Rhône, Grenache is blended with numerous other grapes such as Syrah, Mourvèdre, and Cinsault.

DOMAINE DU JONCIER 'L'O DE JONCIER': *Côtes du Rhône* '12 • 38
(Grenache)

DOMAINE DE CHÂTEAUMAR 'CUVÉE BASTIEN': *Côtes du Rhône* '16 • 44
(Grenache)

J. L. CHAVE SELECTION 'MON COEUR': *Côtes du Rhône* '14 • 52
(Grenache, Syrah)

CLOS DE CAVEAU 'CARMIN BRILLANT': *Vacqueyras* '14 • 56
(Grenache, Syrah)

CHÂTEAU REDORTIER: *Beaumes-de-Venise* '07 • 65
(Grenache, Syrah)

DOMAINE DE LA MORDORÉE 'CUVÉE LA REINE DES BOIS': *Lirac* '12 • 90
(Grenache, Syrah, Mourvèdre)

Châteauneuf-du-Pape

Math is hard.

In Châteauneuf-du-Pape there are either thirteen or eighteen grapes allowed for blending. The math gets tricky since some of the red grapes have mutated, so they might count as two or three. (For the trivia minded, here they are: Cinsault, Counoise, Grenache Noir, Mourvèdre, Muscardin, Picpoul Noir, Syrah, Terret Noir, Vaccarèse, Bourboulenc, Clairette, Clairette Rose, Grenache Blanc, Grenache Gris, Picardan, Picpoul Blanc, Picpoul Gris, Roussanne.)

These first two selections are the same price, but miles apart in terms of style.

JULIEN MASQUIN 'MÉMORA': *Châteauneuf-du-Pape* '12 • 90
(Syrah, Grenache)

DOMAINE DU BANNERET: *Châteauneuf-du-Pape* '14 • 90
(Grenache, Syrah, Mourvèdre)

We've lots of wines made by sommeliers, but as far as we know, this is the only one produced by a Michelin-starred chef. The grapes he uses were planted by his grandfather in the 1930s. Jérôme Gradassi is also the answer to the trivia question asking for the name of the smallest producer in Châteauneuf-du-Pape.

DOMAINE JÉRÔME GRADASSI: *Châteauneuf-du-Pape* '14 • 115
(Grenache, Mourvèdre)

CHÂTEAU LA NERTHE 'PRIVATE RESERVE': *Châteauneuf-du-Pape* '06 • 135
(Grenache, Syrah, Mourvèdre, Cinsault)

LE CLOS DU CAILLOU 'RÉSERVE': *Châteauneuf-du-Pape* '09 • 150
(Grenache, Syrah, Mourvèdre)

DOMAINE DU VIEUX TÉLÉGRAPHE 'LA CRAU': *Châteauneuf-du-Pape* '06 • 180
(Grenache, Mourvèdre, Syrah, Cinsault, Clairette)

CHÂTEAU BEAUCASTEL: *Châteauneuf-du-Pape* '10 • 225
(Grenache, Mourvèdre, Syrah, Counoise, Cinsault, Vaccarèse, Terret Noir, Muscardin, Clairette, Picpoul Noir, Picpoul Gris, Picpoul Blanc, Picardan, Bourboulenc, Roussanne, Grenache Blanc, Grenache Gris, Counoise Blanc, Clairette Rose)

Bottles: Red

GRENACHE

At one point in recent history, Grenache was the second-most planted grape on the globe. Despite a precipitous drop in overall plantings, there is still half a billion acres of Grenache worldwide. Traditionally used as a component in blends, some predict that Grenache will pose its comeback on its own...

KERLOO 'MAJESTIC': *Columbia Valley, Washington '13 • 56*

K VINTNERS 'THE BOY': *Columbia Valley, Washington '13 • 95*

DONKEY & GOAT: *El Dorado, California '13 • 52*

RUDIUS: *Alexander Valley, California '13 • 64*

ANTICHI PODERI JERZU 'CHUÈRRA' RISERVA: *Cannonau di Sardegna, Italy '11 • 36*

ATTECA 'OLD VINES': *Calatayud, Spain '14 • 36*

MOURVÈDRE

Mourvèdre from 140-year-old vines... Seriously.

NEYERS 'EVANGELHO VINEYARD': *Contra Costa County, California '16 • 74*

CARIGNAN

Easily the least recognizable of the main Rhône varieties, this Carignan comes from a 100-year old vineyard—farmed organically and bottled with oligomeric proanthocyanidins instead of sulfur.

HARRINGTON 'LOVER'S LANE VINEYARD': *Mendocino County, California '12 • 69*

RHÔNE-STYLE

Borrowing from the Rhône playbook, winemakers in America are blending the grapes of the Southern Rhône with great success...

BETZ FAMILY WINERY 'BÉSOLEIL': *Columbia Valley, Washington '14 • 95*
(Grenache, Syrah, Mourvèdre, Counoise, Cinsault)

KEVIN WHITE WINERY 'LA FRATERNITÉ': *Yakima Valley, Washington '13 • 60*
(Grenache, Mourvèdre, Syrah)

W.T. VINTNERS 'STONE VINE VINEYARD': *Walla Walla Valley, Oregon '13 • 55*
(Grenache, Syrah, Mourvèdre)

Bottles: Red

Other French Wines

OTHER FRENCH WINES

Jura

In the Jura region of France (just north of Geneva), they're allowed to grow and bottle two white grapes (Savagnin, Chardonnay) and three red grapes (Poulsard, Trousseau and Pinot Noir) ...

BÉNÉDICTE & STÉPHANE TISSOT 'SINGULIER' TROUSSEAU: *Arbois '11* • 53
(Trousseau)

DOMAINE OVERNOY-CRINQUAND: *Arbois-Pupillin '14* • 70
(Ploussard)

*And while not from the France, where else would we present a Trousseau from the Central Valley of California?

HARRINGTON 'SILETTO VINEYARD': *Cinega Valley, California '13* • 77
(Trousseau)

Savoie

Hailing from the Savoie, Mondeuse sometimes is blended with Pinot and Gamay Noir—so it has some similarities in its profile—but expect this to have a lot more mouth drama.

DOMAINE FABIEN TROSSET 'MOLATRET' MONDEUSE: *Mondeuse d'Arbin '15* • 50

Isère-Balmes Dauphinoises

About 45 minutes east of Lyon, you'll find this rather unknown growing region and Nicolas Gonin—enologist and Vice President of the Pierre Galet Alpine Ampelography Centre, which was created to study and preserve ancient and forgotten grapes. Two decades ago, there was only one plot of Persan in the world.

DOMAINE NICOLAS GONIN: *Isère-Balmes Dauphinoises '11* • 48
(Persan)

Madiran

Located in Southwest France, the wines of Madiran are based on a grape called Tannat... As the name suggests, the Tannat grape can come off rather tannic, but in Madiran it often gets a little soothing by being blended with Cabernet Sauvignon and Cabernet Franc...

CLOS BASTÉ 'L'ESPRIT DE BASTÉ': *Madiran '09* • 45
(Tannat)

DOMAINE LABRANCHE LAFFONT: *Madiran '12* • 40
(Tannat, Cabernet Franc)

Bottles: Red

Other French Wines

Provence

The ancient Greeks planted vines in Provence 2,500 years ago... (But that might have only been because it was so convenient to their favorite beaches...) Grenache, Carignan and Cinsault are the major players, but there's plenty of Mourvèdre (especially in Bandol), Syrah and Cabernet Sauvignon as well...

TRIENNES 'ST. AUGUSTE': *Var* '12 • 50
(Syrah, Cabernet Sauvignon, Merlot)

LA BASTIDE BLANCHE: *Bandol* '12 • 54
(Mourvèdre, Grenache, Cinsault)

LE GALANTIN: *Bandol* '12 • 42
(Mourvèdre, Grenache)

Languedoc-Roussillon

Last time we counted, the Languedoc-Roussillon was the largest wine growing region in the world, accounting for about two billion (yes, billion) bottles a year... Generalizing such a vast area would be foolhardy, however what can be said is that a lot of creative people are producing some really wonderful, original wines here... Carignan, Cinsault, Grenache, Syrah and Mourvèdre are the major grapes, but Cabernet Sauvignon and Merlot are proven here as well...

DOMAINE LEON BARRAL 'JADIS': *Faugères* '11 • 85
(Carignan, Syrah, Grenache)

TURNER PAGEOT 'CARMINA MAJOR': *Pézenas* '14 • 55
(Syrah, Mourvèdre)

Corsica

Nielluccio has been found to be a genetic match with Sangiovese. Sciacarellu has been found to have its roots in the Tuscan grape Mammolo. Corsica is technically part of France, but culturally shares many traits with Italy—which helps explain why this wine comes off a bit like a French person in an Italian suit...

DOMAINE MAESTRACCI 'E PROVE': *Corse Calvi* '11 • 42
(Nielluccio, Grenache, Sciacarellu, Syrah)

Bottles: Red

Italy

Italy is responsible for about one-fifth of the world's wine production. (Which comes to about 8 billion bottles a year, give or take...) No other country on earth has the variety of indigenous grape variety as found in Italy, either. (Several thousand have been "officially" cataloged...) And take into consideration over 4,000 years of wine-making history, it's a wonder...

A sometimes-confusing wonder... So we've split things up a bit, according to region...

NORTHEAST ITALY

The Veneto traditionally gets all the press in the Northeast, and for good reason... With the famous whites as well as the most famous of reds—Amarone—there is a lot to enjoy... However, the quality wines emerging from its neighbors are worth a look for certain...

VIGNALTA 'GEMOLA': *Colli Euganei Rosso '08* • 79
(Merlot, Cabernet Franc)

MEROI 'NÈSTRI': *Colli Orientali del Friuli '08* • 70
(Merlot)

MACULAN 'FRATTA': *Veneto '09* • 115
(Cabernet Sauvignon, Merlot)

TENUTA SANTA MARIA ALLA PIEVE: *Valpolicella Ripasso Classico Superiore '14* • 68
(Corvina, Corvinone, Rondinella)

Amarone

Here's a fun stat: you usually have to squish about 600 to 800 grapes to make a bottle of wine. (Roughly 2.5 pounds.) But because the grapes of Amarone are dried before pressing, it takes around 23 pounds of grapes to make a bottle of Amarone della Valpolicella. We tried really hard to do the math on how many grapes constitute 23 pounds in order to make this statistic all the more impressive—but it didn't take long for the exercise to spiral into the sort of story problem that required a lot of manual math. (So if you're good at math/story problems, please let us know the answer....)

MUSELLA: *Amarone della Valpolicella '09* • 95
(Corvina, Corvinone, Rondinella, Oseleta)

DEGANI: *Amarone della Valpolicella '11* • 105
(Corvina, Rondinella, Molinara)

We're told Tommaso Bussola ages his Amarone in six different kinds of wood: French Oak, American Oak, Slovenian Oak, Acacia, Cherry, and Chestnut.

BUSSOLA: *Amarone della Valpolicella '10* • 115
(Corvina, Corvinone, Rondinella, Molinara, Cabernet Franc, Pelara, Cabernet Sauvignon, Dindarella)

BRIGALDARA: *Amarone della Valpolicella '08* • 150
(Corvinone, Corvina, Rondinella, Molinara)

Bottles: Red

Italy

NORTHWEST ITALY

Big names dominate the Northwest—superstar region Piedmont home to the superstar wines of Barolo and Barbaresco. (Though sometimes the bench player wins the big game, no?)

ANSELMET: *Vallée d’Aoste* ’10 • 60
(Petit Rouge, Cornalin, Fumin)

LE PIANE: *Boca* ’08 • 70
(Nebbiolo, Vespolina)

TORRACCIA DEL PIANTAVIGNA ‘LA MOSTELLA’: *Colline Novaresi* ’13 • 44
(Vespolina)

MICHELE CHIARLO ‘LE ORME’: *Barbera d’Asti Superiore* ’12 • 36
(Barbera)

VIETTI ‘SCARRONE’: *Barbera d’Alba* ’13 • 85
(Barbera)

CA’VIOLA ‘BARTUROT’: *Dolcetto d’Asti* ’12 • 36
(Dolcetto)

PECCHENINO ‘SIRI D’JERMU’: *Dogliani* ’15 • 60
(Dolcetto)

MARCHESI ALFIERI ‘SANSOERO’: *Piemonte* ’10 • 42
(Grignolino)

(*Not Italy...)

...but we had to put them somewhere

*TRANCHE ‘BLACKROCK VINEYARD’ DOLCETTO: *Yakima Valley, Washington* ’13 • 50

*STAG HOLLOW DOLCETTO: *Yamhill-Carlton District, Oregon* ’14 • 60

Langhe

PELISSERO: *Langhe* ’13 • 45
(Nebbiolo)

There is more to the Langhe than we think. When’s the last time you had a:

PIERO BENEVELLI ‘GIOIA’: *Langhe* ’13 • 33
(Freisa)

OLEK BONDONIO ‘GIULIETTA’: *Langhe* ’15 • 60
(Pelaverga)

Gattinara

Back in the 15th and 16th century, Gattinara was a big deal—though some might say that the heyday was in the late 19th century when there was more than 1500 acres planted. (Phylloxera and other disasters reduced the plantings to around 250 acres today.)

North of Barolo by about 90 miles, the volcanic soils of Gattinara are some of the most acidic in Italy. (What that means exactly isn’t important at all—it’s just a great way to emphasize that this ain’t Barolo or Barbaresco.)

And then there’s this life-changer:

TRAVAGLINI ‘TRE VIGNE’: *Gattinara* ’06 • 105
(Nebbiolo)

Bottles: Red

Italy

Barbaresco

“Nebbiolo is not a wine, it is a drug.” The winemaker who uttered this truth did not want to be identified. Fair enough. Though we wish we knew who said it so that we could show them our Nebbiolo tattoo.

ALBINO ROCCA ‘DUEMILADIECI’: *Barbaresco* ’10 • 75
(Nebbiolo)

PRINSI ‘GAIA PRINCIPE’: *Barbaresco* ’10 • 80
(Nebbiolo)

CASCINA LONGORIA ‘BORDINI’: *Barbaresco* ’08 • 85
(Nebbiolo)

PRODUTTORI DEL BARBARESCO ‘MONTEFICO RISERVA’: *Barbaresco* ’08 • 125
(Nebbiolo)

Barolo

BRUNA GRIMALDI ‘CAMILLA’: *Barolo* ’12 • 80
(Nebbiolo)

LUIGI BAUDANA: *Barolo* ’12 • 90
(Nebbiolo)

A. & G. FANTINO ‘CASCINA DARDI’: *Barolo* ’06 • 120
(Nebbiolo)

FRANCESCO RINALDI & FIGLI ‘LE BRUNATE’: *Barolo* ’06 • 150
(Nebbiolo)

ICARDI ‘PAREJ’: *Barolo* ’09 • 165
(Nebbiolo)

DOMENICO CLERICO ‘PAJANA’: *Barolo* ’10 • 200
(Nebbiolo)

ALDO CONTERNO ‘COLONNELLO’: *Barolo* ’10 • 295
(Nebbiolo)

Barolo Chinato

After having one of the above, you might like to finish with a glass of something below:

FANTINO: *Barolo* • 15

MAROLO: *Barolo* • 13

G.D. VAJRA: *Barolo* • 12

Barolo Grappa

LORENZO INGA: *Barolo* • 10

MAROLO 12 YEAR: *Barolo* • 29

Bottles: Red

Italy

CENTRAL ITALY

For many of us, our introduction to Italian wine was a bottle of Chianti wrapped in wicker with a candle stuck in its neck—but the days of cheap Chianti are long gone... Tuscany is the home of Sangiovese, where it is the backbone of Chianti and the engine of Brunello...

(But that's not all...)

Umbria

ARNALDO-CAPRAI 'COLLEPIANO': *Montefalco Sagrantino '09* • 100
(Sagrantino)

Marche

TERRACRUDA 'VETTINA': *Pergola '10* • 38
(Aleatico)

Tuscany

There is no agreed upon/legal definition to the marketing term "Super Tuscan".

TENUTA DI VALGIANO 'PALISTORTI': *Colline Lucchesi '12* • 63
(Sangiovese, Merlot, Syrah)

POMETTI: *Toscana '13* • 40
(Sangiovese, Cabernet Sauvignon, Merlot)

POGGIO ANTICO 'MADRE': *Toscana '10* • 100
(Cabernet Sauvignon, Sangiovese)

CASTELLO DI BOSSI 'GIROLAMO': *Toscana '11* • 80
(Merlot)

AMERIGHI: *Cortona '12* • 63
(Syrah)

LA SPINETTA 'IL NERO DI CASANOVA': *Terre di Pisa '13* • 48
(Sangiovese)

Chianti

TORRE ALLE TOLFE: *Chianti Colli Senesi '15* • 42
(Sangiovese, Canaiolo, Colorino)

FÈLSINA 'BERARDENGA': *Chianti Colli Senesi '14* • 38
(Sangiovese)

Bottles: Red

Italy

Brunello

LEONELLO MARCHESI 'COLDISOLE': *Brunello di Montalcino* '10 • 85
(Sangiovese)

LA PODERINA: *Brunello di Montalcino* '06 • 90
(Sangiovese)

VASCO SASSETTI: *Brunello di Montalcino* '10 • 100
(Sangiovese)

FANTI: *Brunello di Montalcino* '06 • 105
(Sangiovese)

LA TOGATA: *Brunello di Montalcino* '04 • 115
(Sangiovese)

L'AIETTA: *Brunello di Montalcino* '08 • 135
(Sangiovese)

LE RAGNAIE: *Brunello di Montalcino* '10 • 165
(Sangiovese)

IL MARRONETO 'MADONNA DELLA GRAZIE': *Brunello di Montalcino* '11 • 250
(Sangiovese)

Montepulciano/Montepulciano

Italy isn't easy. Sometimes it's the name of the grape, sometimes it's the name of the place, and sometimes it's both.

Take Montepulciano, for instance.

Vino Nobile di Montepulciano is a wine made from the Sangiovese grape around the town of Montepulciano, located in southern Tuscany in the Province of Siena.

Montepulciano d'Abruzzo is made from the Montepulciano grape in the region of Abruzzo a couple of hundred miles to the south and east.

Different wines, indeed...

BOSCARELLI: *Vino Nobile di Montepulciano* '13 • 66
(Sangiovese)

CIRELLI LA COLLINA BIOLOGICA: *Montepulciano d'Abruzzo* '15 • 43
(Montepulciano)

Bottles: Red

Italy

SOUTHERN ITALY AND THE ISLANDS

A departure from the familiar into the exotic...

Basilicata

Grown in the soil of a dormant volcano...

D'ANGELO: *Aglianico del Vulture '12* • 40
(Aglianico)

Campania

Famous for a volcano and the modern incarnation of flatbread known as “pizza”.

NANNI COPÉ 'SABBIE DI SOPRA IL BOSCO': *Terre del Volturno '11* • 85
(Pallagrello Nero, Aglianico, Casselvecchia)

FEUDI DI SAN GREGORIO 'SERPICO': *Irpinia '09* • 125
(Aglianico)

Bottles: Red

Italy

Sardegna

It's said there's a higher percentage of centenarians on the island of Sardinia than anywhere else on earth. One contributing factor perhaps—the regular consumption of a wine with an unusually high level of antioxidants: Cannonau di Sardegna.

ANTICHI PODERI JERZU 'CHUÈRRA' RISERVA: *Cannonau di Sardegna, Italy '11 • 36*
(Cannonau)

Salina

Salina is part of a volcanic archipelago off the north coast Sicily known as the Aeolian Islands. The Caravaglio family has been cultivating wine on Salina for over 500 years—and if that's not impressive enough, many of the vines that produce grapes for this bottle are over 150 years old.

CARAVAGLIO: *Salina '14 • 55*
(Corinto Nero)

Sicilia

Sicily produces more grapes than any other region of Italy. Granted, most of that ends up as Marsala—but in the past couple of decades we have seen a surge of truly unique wines produced with indigenous grapes by men and women dedicated to expressing the distinct flavor of their geography.

TENUTA LA FAVOLA 'FRAVOLATO': *Terre Siciliane '15 • 35*
(Frappato)

OCCHIPINTI 'IL FRAPPATO': *Sicilia '12 • 82*
(Frappato)

DI GIOVANNA: *Sicilia '13 • 38*
(Nerello Mascalese)

Coming from parcels planted in the black volcanic soils of Mount Etna over 130 years ago—only 3000 bottles of this wine are produced annually:

TENUTA DELLE TERRE NERE 'LA VIGNA DI DON PEPPINO' PREPHYLLOXERA:
Etna Rosso '12 • 150
(Nerello Mascalese, Nerello Cappuccio)

Bottles: Red

SPAIN

Spain has more acres under vine than any country on earth. Spain also has over four-hundred native grape varieties. The most well-known of those native grapes are Tempranillo and Garnacha, and you can see from this list that they are both well represented.

MEDIA FANEGA 'TESO': *Sierra de Salamanca '13* • 48
(Rufete)

GREGORY PÉREZ: *Vino de Mesa '10* • 55
(Estaladiña)

PSI: *Ribera del Duero '14* • 75
(Tempranillo)

LÓPEZ CRISTOBAL 'BAGÜS': *Ribera del Duero '09* • 125
(Tempranillo)

PACIENCIA: *Toro '12* • 60
(Tempranillo)

PINTIA: *Toro '09* • 105
(Tempranillo)

R. LÓPEZ DE HEREDIA 'VIÑA CUBILLO CRIANZA': *Rioja '08* • 50
(Tempranillo, Garnacha/Grenache, Mazuelo/Carignan, Graciano)

PARMI 'L'INFANT DE PORRERA': *Priorat '07* • 60
(Garnacha, Cariñena)

ALTAVINS: *Terra Alta '13* • 30
(Garnatxa/Garnacha, Syrah, Samsó/Carignan)

ISLANDS OF SPAIN

ÀNIMA NEGRA 'ÀN/2': *Mallorca '14* • 52
(Callet, Mantonegre-Fogoneu, Syrah)

VINS CA SA PADRINA 'GONZALEZ-SUÑER': *Binissalem Mallorca '12* • 42
(Montenegro)

SUERTES DEL MARQUÉS '7 FUENTES': *Valle de la Orotava, Canary Islands '13* • 50
(Listan Negro, Tintilla)

NOT SPAIN

There are a number of vineyards in the Northwest growing Tempranillo as well:

CINDER TEMPRANILLO: *Snake River Valley, Idaho '12* • 59

Bottles: Red

PORTUGAL

In the past two decades, there has been a renaissance of sorts in Portugal.

No longer tethered by outdated and constrictive wine laws, growers and producers have started to diversify from traditional fortified wines into dynamic and unique still wines.

In these wines, you will find traditional Port varieties (Touriga Nacional, Touriga Franca, Tinta Barroca, Trincadeira) occasionally blended with more “mainstream” grapes (Cabernet Sauvignon, Syrah).

These wines are as exciting as they are original. And yes, they are hard to pronounce, but rather easy to enjoy...

CASA DE MOURAZ: *Dão '12 • 36*

(Touriga-Nacional, Tinta-Roriz, Alfrocheiro, Jaen, Água-Santa, Tinta-Pinheira, Baga)

QUINTA DO VESUVIO 'POMBAL DO VESUVIO': *Douro '11 • 50*

(Touriga Nacional, Touriga Franca, Tinta Amarela)

CAVES S. JOÃO'S 'FREI JOÃO': *Bairrada '90 • 80*

(Baga)

QUINTA DO PINTO 'ESTATE': *Lisboa '12 • 35*

(Touriga Nacional, Aragonez, Alfrocheiro, Castelão, Tinta Miúda, Syrah)

ESPORÃO 'RESERVA': *Alentejo '12 • 55*

(Aragonez, Alicante Bouschet, Trincadeira, Cabernet Sauvignon)

NOT PORTUGAL

But echoes the rustic nature of the grape...

MINIMUS 'MADRONE MOUNTAIN VINEYARD' TOURIGA NACIONAL:

Rogue Valley, Oregon '12 • 50

Bottles: Red

ZINFANDEL

Well-known for its brambly fruit and boozy personality, Zinfandel can be a solid food wine when paired with spice, roasted meats, cheeses and even dessert... California is Zin country, but you can find a fair amount of it in Southern Italy... Only they call it Primitivo...

BEDROCK WINE CO. 'OLD VINE': *California '14* • 63

TURLEY 'JUVENILE': *California '15* • 50

A. RAFANELLI: *Dry Creek Valley, California '14* • 105

ROBERT BIALE VINEYARDS 'BLACK CHICKEN': *Napa Valley, California '15* • 90

KLINKER BRICK 'OLD VINE': *Lodi, California '14* • 40

PETITE SIRAH

Or you can spell it "Petit Sirah", "Petite Syrah" or "Petit Syrah"... Which is funny, since it turns out that it should be spelled "Durif" ... (It was developed by one Dr. François Durif back in the 1870s...). Generally, you'll find something dark and inky in the bottle...

RIDGE 'LYTTON ESTATE': *Dry Creek, California '14* • 75

RULO 'HEART OF THE HILL': *Red Mountain, Washington '14* • 70

This is a little complicated. "Phantom Limb" isn't labeled as Petite Sirah, but it is. "Phantom Limb" involves cutting the shoots from the vine a month before harvest, so that the majority of the grapes have shriveled by the time the grapes are picked. (Fans of Amarone might find this right up their alley.)

MINIMUS 'NO. 19, PHANTOM LIMB, BELMONT VINEYARD': *Rogue Valley, Oregon '13* • 82

Bottles: Red

OTHER RED BLENDS

So much of the wine world falls within the boundaries of law or tradition... Nothing wrong with that—but there's also nothing wrong with taking the road less traveled by...

Often the total exceeds the sum of the parts, they say...

CHATEAU MUSAR: *Bekaa Valley, Lebanon '08 • 105*
(Cabernet Sauvignon, Carignan, Cinsault)

THACKREY & CO. 'PLEIADES' OLD VINES XXIV: *Sebastopol, California, NV • 55*
(Sangiovese, Viognier, Pinot Noir, Zinfandel, Mourvèdre)

BOEKENHOUTSKLOOF 'THE CHOCOLATE BLOCK': *Franschhoek, South Africa '13 • 70*
(Syrah, Grenache, Cabernet Sauvignon, Cinsault, Viognier)

OTHER RED VARIETIES

There are thousands of grape varieties in the world...

Try something hard to pronounce:

DOMAINE DOULOUPAKIS 'DAFNIOS' LIATIKO: *Dafnes, Greece '13 • 44*

TURASAN KALECIK KARASI: *Cappadocia, Turkey '14 • 42*

MARANI 'KINDZMARaulI' SAPERAVI: *Kakheti, Georgia '15 • 38*

ROJAC REFOŠK: *Istra, Slovenia '14 • 44*

Bottles: Washington

Some History

A Brief History of Washington Wine

The explosion of vines and wines in Washington State feels like recent history, and for the most part—it is. However, as anything, there is much more to the story.

Ancient History

As far as we know, the first grapes planted in Washington State were in Fort Vancouver back in 1825. (Fort Vancouver was a fur trading outpost run by the Hudson's Bay Company on the north side of the Columbia River across from what is now Portland.) The Fort was meant to be self-sufficient, so it makes perfect sense that they needed some wine. (There's actually no proof that they made wine from these grapes, but *c'mon...*) Also worth noting that another agricultural Washington icon was planted at that same time: apples.

Still a Long Time Ago, the Oregon Trail

As was the case in California and elsewhere, immigrants bring their food, culture and (in the case of the Italians and Germans) their wine. So, during the 1860s and 1870s, there were vines planed in many parts of the state. Though to call it an "industry" is a little bit of a stretch. The first winery on record wasn't until 1874.

For Reference: The Civil War

April 12, 1861 to May 9, 1865.

Washington Becomes a State

Statehood: November 11, 1889. Number 42. Chances are *somebody* toasted statehood with some local wine. (Again, an unverifiable historic conjecture.) And if they were toasting with wine made from vines planted back in 1825, they would be toasting with seriously Old Vine Washington Wine.

All Good and Fine Until Prohibition

Apparently 100 years ago, the people of Washington were all for Prohibition, being one of those eager states that enacted it before the passing of the 19th amendment in January 16th of 1920. It's a source of great shame. Or at least it should be.

Post Prohibition Hangover Part 1

Prohibition ended on December 5th 1933, but guess what? Washington state didn't exactly welcome back *Vitus Vinifera*. No, the dominant grape was the Concord, made into sticky sweet fortified wines. (And some shipped off to California to make Cold Duck.) There was a bit of a surge in demand for that sort of wine, but by 1960 tastes had evolved, and there were but 4 wineries in operation.

Post Prohibition Hangover Part 2

Yes, Prohibition ended on December 5th 1933, but it wasn't until March of **1969** that many of the impractical "protectionist" laws started to change. (These laws insulated Washington wineries from having to compete with California, which sounded like a good idea, only it meant they never had to produce anything better than crappy Concord grape and fruit wines that eventually fell out of fashion.) And yes—it was a rebirth for the production of world class *Vitis Vinifera* wines.

Post Prohibition Hangover Part 3

It's worth noting that distillation wasn't legal in Washington until 2008.

Bottles: Washington

Taste History

Paradigm Shift

Wine is humbling. There are things we believed to be the true ten years ago that are no longer accurate today. What we believe today might seem ill informed a decade from now. For me (Wine Director, Chris Horn) one of those “truths” a decade and a half ago had to do with the ability of Washington wines to age.

What’s the big deal? Well, one of the hallmarks of world class wine is its ability to age—it’s longevity that separates the good from the great. Very few wines made in the world markedly improve from years in a cellar, though many claim it. Ageability may not be in the dictionary, but anybody who is serious about making wine uses it to describe their creations. (And it is one of the more magical aspects of wine—the fact that we can put a bottle of something in a cold, dark place for many years and it does not kill us, but tastes amazing...)

So I was wrong about the ability of Washington wine to age. Not the first wine mistake I’ve made.

Washington Wine with Age

The difficulty in trying to source local wines produced before the 2006 vintage:

1981 – 19 wineries

1995 – less than 80 wineries

2005 – 360 wineries

2017 – more than 900 wineries

So the math: in the last 20 years, a new winery has been opened roughly every 12 days.

More math: in the last 10 years, a new winery has been opened roughly every 10 days.

Which means that if you are trying to source wines approaching 10 years of age, the available sample is diminished by both attrition and the fact that most wineries (especially new ones) don’t bother with building a library to sell to a wine bar 10+ years down the road.

But we’ve found a few. Not a lot—but we’ll keep trying.

So if you’re a fan of wines with bottle age, there are some fun wines on the next page.

Bottles: Washington

With Age

Disclaimer

We apologize in advance if the wine you seek is no longer with us. We were only able to get a bottle or two of some of these wines.

Also, wines with more years in the bottle act a little differently. It can be more than just trading youthful exuberance for details and subtlety—it can be like speaking different flavor language. (Also, sometimes these wines take their time expressing their personalities. I imagine if I were stuck in a bottle for a decade or more, it might take me a while to stretch out my legs before I start to run.)

CHARDONNAY

Special thanks to Nina at Buty for letting us have some of this:

BUTY 'CONNER LEE': *Columbia Valley '07 • 95*

CABERNET SAUVIGNON

ABEJA 'RESERVE': *Columbia Valley '07 • 180*

LAWRELIN 'L·W·C': *Columbia Valley '00 • 55*

BORDEAUX-STYLE BLENDS

BRIAN CARTER CELLARS 'LE COURSIER': *Columbia Valley '07 • 125*

BUTY 'THE COLUMBIA REDIVIVA, PHINNY HILL VINEYARD':
Horse Heaven Hills '06 • 125

CEDERGREEN CELLARS 'THUJA': *Columbia Valley '04 • 45*

CHATEAU STE. MICHELLE 'ARTIST SERIES': *Columbia Valley '07 • 100*

DELILLE CELLARS 'HARRISON HILL': *Yakima Valley '05 • 175*

HEDGES 'RESERVE': *Red Mountain '99 • 125*

PEPPER BRIDGE 'PEPPER BRIDGE VINEYARD': *Walla Walla Valley '07 • 130*

RED BLEND

GORMAN WINERY 'ZACHARY'S LADDER': *Columbia Valley '07 • 70*
(Cabernet Sauvignon, Merlot, Mourvèdre Syrah, Petit Verdot)

DELILLE CELLARS 'DOYENNE AIX': *Columbia Valley '05 • 115*
(Cabernet Sauvignon, Syrah, Mourvèdre)

SYRAH

BETZ FAMILY WINERY 'LA CÔTE ROUSSE': *Red Mountain '08 • 130*

WATERS 'FORGOTTEN HILLS': *Walla Walla Valley '07 • 135*

Bottles: Northwest White

SPARKLING

ANALEMMA 'ATAVUS' BLANC DE NOIR BRUT: *Columbia Gorge, Washington '12 • 100*

ARGYLE BRUT: *Willamette Valley, Oregon '14 • 60*

SPARKLING ROSÉ

ELK COVE 'LA BOHÈME' BRUT: *Yamhill-Carlton, Oregon '12 • 75*

GRÜNER VELTLINER

SYNCLINE: *Washington '15 • 52*

MINIMUS 'A. D. BECKHAM MMXVII': *Willamette Valley, Oregon '13 • 75*

RIESLING

SAVAGE GRACE 'UNDERWOOD MOUNTAIN VINEYARDS' (10.5% abv):
Columbia Gorge, Washington '15 • 42

POET'S LEAP (12.9% abv): *Columbia Valley, Washington '07 • 63*

TRISAETUM 'WICHMANN DUNDEE ESTATE' (12.0% abv): *Dundee Hills '15 • 58*

PAETRA (13.0% abv): *Yamhill-Carlton, Oregon '15 • 53*

BROOKS 'SWEET P' (8.7% abv): *Eola-Amity Hills, Oregon '13 • 50*

GEWÜRZTRAMINER

DOWSETT FAMILY 'CELILO VINEYARD': *Columbia Gorge, Washington '14 • 45*

ANALEMMA 'ATAVUS VINEYARD': *Columbia Gorge, Washington '13 • 60*

Bottles: Northwest White

OREGON PINOT GRIS (NO SKIN CONTACT)

ST. INNOCENT 'VITAE SPRINGS VINEYARD': *Willamette Valley, Oregon '15 • 50*

CRISTOM VINEYARDS: *Eola-Amity Hills, Oregon '15 • 40*

OREGON PINOT GRIS (SKIN CONTACT)

BIG TABLE FARM 'WIRTZ VINEYARD': *Eola-Amity Hills, Oregon '15 • 75*

OREGON PINOT BLANC

KEN WRIGHT CELLARS: *Willamette Valley '14 • 55*

HARPER VOIT 'SURLIE': *Willamette Valley '15 • 47*

CHENIN BLANC

CEDERGREEN CELLARS: *Columbia Valley, Washington '12 • 36*

MERRIMAN 'THE BRASHER BLOCK, OLD VINE': *Columbia Valley, Washington '12 • 38*

BLOCK WINES 'ROTHROCK VINEYARD, GNARL BLOCK, OLD VINE:

Yakima Valley, Washington '16 • 46

SAUVIGNON BLANC

EFESTÈ 'FERAL': *Columbia Valley, Washington '16 • 40*

LOBO HILLS: *Yakima Valley, Washington '16 • 36*

AVENNIA 'OLIANE': *Yakima Valley, Washington '16 • 60*

WOODWARD CANYON 'ESTATE': *Walla Walla Valley, Washington '16 • 68*

J. CHRISTOPHER: *Willamette Valley, Oregon '15 • 50*

SÉMILLON

LAUREN ASHTON: *Columbia Valley, Washington '15 • 50*

BORDEAUX-STYLE

BUTY: *Columbia Valley, Washington '14 • 53*

Bottles: Northwest White

CHARDONNAY

ABEJA: *Washington '14 • 80*

DEVONA: *Washington '15 • 90*

MORELL-LAWRENCE: *Columbia Valley, Washington '13 • 36*

FORGERON CELLARS: *Columbia Valley, Washington '14 • 45*

L'ECOLE NO. 41: *Columbia Valley, Washington '15 • 56*

WOODWARD CANYON 'CELILO VINEYARD': *Columbia Gorge, Washington '12 • 100*

RULO: *Walla Walla Valley, Washington '12 • 50*

LINGUA FRANCA 'AVNI': *Willamette Valley, Oregon '15 • 85*

BRICK HOUSE: *Ribbon Ridge, Oregon '14 • 57*

NORTHWEST RHÔNE VARIETALS

ÀMAURICE CELLARS VIOGNIER: *Columbia Valley, Washington '15 • 59*

SIMPATICO CELLARS 'BOUSHEY VINEYARD' VIOGNIER:

Yakima Valley, Washington '16 • 48

KERLOO CELLARS 'BLUE MOUNTAIN VINEYARD' GRENACHE BLANC:

Walla Walla Valley, Washington '16 • 52

GRAMERCY CELLARS PICPOUL: *Walla Walla Valley, Washington '16 • 42*

MINIMUS 'LAYNE VINEYARD' VERMENTINO: *Applegate Valley, Oregon '16 • 53*

NORTHWEST RHÔNE STYLE BLENDS

COWHORN 'SPIRAL 36': *Applegate Valley, Oregon '14 • 45*

OTHER VARIETALS

COOPER MOUNTAIN VINEYARDS FRIULANO: *Chehalem Mountains, Oregon '15 • 50*

ROSÉ

EFESTĒ 'OLDFIELD ESTATE VINEYARD': *Yakima Valley, Washington '16 • 42*

CÔTE BONNEVILLE: *Yakima Valley, Washington '16 • 60*

BARTHOLOMEW 'KONNOWAC VINEYARD': *Rattlesnake Hills, Washington '16 • 48*

CAYUSE 'EDITH, ARMADA VINEYARD': *Walla Walla Valley, Oregon '14 • 135*

LINGUA FRANCA 'COEUR LIBÉRÉ': *Eola-Amity Hills, Oregon '16 • 50*

MINIMUS 'JUBILEE VINEYARD': *Eola-Amity Hills, Oregon '14 • 52*

ANTICA TERRA 'ANGELICALL': *Willamette Valley, Oregon '13 • 165*

Bottles: Northwest Red

OREGON PINOT NOIR

MONTINORE 'ESTATE': *Willamette Valley* '15 • 34

COOPER MOUNTAIN VINEYARDS 'COOPER HILL': *Willamette Valley* '15 • 38

OMERO: *Willamette Valley* '14 • 47

PATTON VALLEY VINEYARD 'PURPLE CUVÉE': *Willamette Valley* '15 • 56

TRISAETUM: *Willamette Valley* '15 • 60

J. K. CARRIERE 'PROVOCATEUR': *Willamette Valley* '15 • 64

CORIOLIS: *Willamette Valley* '14 • 95

DOMAINE SERENE 'EVENSTAD RESERVE': *Willamette Valley* '11 • 150

ANTICA TERRA 'BOTANICA': *Willamette Valley* '14 • 160

COLENE CLEMENS VINEYARDS 'DOPP CREEK, ESTATE': *Chehalem Mountains* '14 • 60

OMERO 'CORRAL CREEK VINEYARD': *Chehalem Mountains* '08 • 85

HOLOCENE 'MEMORIALIS': *Oregon* '15 • 100

KEN WRIGHT CELLARS 'MCCRONE': *Yamhill-Carlton District* '14 • 120

STAG HOLOW 'RESERVE': *Yamhill-Carlton District* '08 • 90

ST. INOCENT 'SHEA VINEYARD': *Yamhill-Carlton District* '08 • 115

AYRES 'LEWIS RODGERS LANE': *Ribbon Ridge* '11 • 65

BRICK HOUSE 'BOULDER BLOCK': *Ribbon Ridge* '08 • 125

CAMERON: *Dundee Hills* '15 • 70

ÉLEVÉE WINEGROWERS 'ÉLEVÉE VINEYARD': *Dundee Hills* '14 • 85

ST. INNOCENT 'MOMTAZI VINEYARD': *McMinnville* '14 • 74

BIG TABLE FARM 'PELOS SANDBERG VINEYARD': *Eola-Amity Hills* '14 • 110

LINGUA FRANCA 'TONGUE 'N CHEEK': *Eola-Amity Hills* '15 • 135

SMOCKSHOP BAND 'SPRING EPHEMERAL': *Columbia Gorge* '16 • 85

WASHINGTON PINOT NOIR

SYNCLINE 'CELILO VINEYARD': *Columbia Gorge* '14 • 70

ANALEMMA 'OAK RIDGE VINEYARD': *Columbia Gorge* '14 • 80

OREGON GAMAY NOIR

OMERO: *Willamette Valley* '15 • 55

BRICK HOUSE: *Ribbon Ridge* '14 • 67

SALEM WINE CO.: *Eola-Amity Hills* '14 • 42

Bottles: Northwest Red

WASHINGTON MERLOT

TAMARACK CELLARS: *Columbia Valley '14 • 45*

FORGERON CELLARS: *Columbia Valley '12 • 50*

DUNHAM CELLARS 'LEWIS VINEYARD': *Columbia Valley '10 • 150*

EFESTË 'KLIPSUN VINEYARD, UPRIGHT': *Red Mountain '12 • 56*

TWO VINTNERS: *Walla Walla Valley '13 • 67*

PEPPER BRIDGE: *Walla Walla Valley '13 • 115*

WASHINGTON MALBEC

ÀMAURICE CELLARS 'GAMACHE VINEYARD': *Columbia Valley '13 • 72*

BECKHAM ESTATE VINEYARD 'AMPHORA': *Columbia Valley '14 • 75*

WASHINGTON CABERNET FRANC

ANDREW WILL: *Columbia Valley '14 • 74*

SAVAGE GRACE 'COPELAND VINEYARD': *Rattlesnake Hills '15 • 55*

GILBERT CELLARS: *Horse Heaven Hills '13 • 67*

PETIT VERDOT

B. LEIGHTON 'OLSEN BROTHERS VINEYARD': *Yakima Valley, Washington '13 • 98*

SAVIAH: *Walla Walla Valley, Oregon '13 • 56*

CARMÈNÈRE

EIGHT BELLS 'RED WILLOW VINEYARD': *Yakima Valley, Washington '14 • 60*

BERESAN: *Columbia Valley, Washington '13 • 80*

WASHINGTON CABERNET SAUVIGNON

LAWRELIN 'L•W•C': *Columbia Valley '00 • 55*

TEMPUS CELLARS 'SAGEMOOR VINEYARDS': *Columbia Valley '14 • 60*

SPARKMAN 'HOLLER': *Columbia Valley '15 • 65*

ABEJA: *Columbia Valley '13 • 110*

QUILCEDA CREEK: *Columbia Valley '12 • 300*

SHERIDAN VINEYARD: *Yakima Valley '15 • 50*

JB NEUFELD 'DUBRUL VINEYARD': *Yakima Valley '13 • 90*

VA PIANO 'DUBRUL VINEYARD': *Yakima Valley '13 • 180*

UPLAND ESTATES 'OLD VINE': *Snipes Mountain '11 • 75*

ANDREW JANUIK 'STONE CAIRN': *Red Mountain '14 • 85*

JANUIK 'CHAMPOUX VINEYARD': *Horse Heaven Hills '14 • 110*

DEN HOED 'ANDREAS': *Horse Heaven Hills '11 • 125*

AMAVI: *Walla Walla Valley '14 • 56*

PEPPER BRIDGE: *Walla Walla Valley '13 • 125*

LEONETTI CELLARS: *Walla Walla Valley '12 • 235*

OREGON CABERNET SAUVIGNON

WATERMILL: *Walla Walla Valley '14 • 66*

Bottles: Northwest Red

WASHINGTON BORDEAUX-STYLE BLENDS

Washington

Columbia Valley

SOOS CREEK WINE CELLARS 'SUNDANCE': *Columbia Valley '13* • 42
(Merlot, Cabernet Sauvignon, Cabernet Franc)

AVENNIA 'GRAVURA': *Columbia Valley '14* • 70
(Cabernet Sauvignon, Merlot, Cabernet Franc)

QUILCEDA CREEK 'CVR': *Columbia Valley '14* • 105
(Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec)

Yakima Valley

ANDREW WILL 'TWO BLONDES': *Yakima Valley '12* • 60
(50% Merlot, 30% Cabernet Franc, 20% Cabernet Sauvignon)

EFESTĒ 'NANA': *Yakima Valley '13* • 64
(Merlot, Cabernet Sauvignon, Cabernet Franc)

PEARL AND STONE WINE CO. 'WANDERING': *Yakima Valley '14* • 66
(Cabernet Sauvignon, Merlot, Cabernet Franc)

EIGHT BELLS 'RED WILLOW VINEYARD, DAVID'S BLOCK': *Yakima Valley '12* • 70
(56% Cabernet Sauvignon, 18% Malbec, 10% Cabernet Franc, 7% Merlot, 7% Carménère, 2% Petit Verdot)

STEVENS WINERY '424': *Yakima Valley '12* • 73
(Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec)

SHERIDAN VINEYARD 'L'ORAGE': *Yakima Valley '14* • 110
(Cabernet Sauvignon, Cabernet Franc)

DELILLE CELLARS 'HARRISON HILL': *Yakima Valley '08* • 175
(Cabernet Sauvignon, Cabernet Franc)

Red Mountain

FIDELITAS '4040': *Red Mountain '14* • 52
(Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot)

HEDGES 'RESERVE': *Red Mountain '99* • 125
(Cabernet Sauvignon, Merlot)

Horse Heaven Hills

ANDREW WILL 'CHAMPOUX VINEYARD': *Horse Heaven Hills '11* • 150
(Merlot, Cabernet Sauvignon, Cabernet Franc)

Walla Walla Valley

L'ECOLE 'FERGUSON': *Walla Walla Valley '14* • 135
(Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec)

FIGGINS: *Walla Walla Valley '11* • 210
(Cabernet Sauvignon, Merlot)

Bottles: Northwest Red

WASHINGTON BLENDS

They haven't (yet) coined the marketing term for our homegrown blends, but these wines (*for the most part) are the combination of classic Bordeaux and Rhône Valley varieties.

SPARKMAN 'KINDRED': *Columbia Valley '15* • 45
(Malbec, Cabernet Sauvignon, Merlot, Syrah)

MAISON BLEUE 'COUREUR DES BOIS': *Columbia Valley '13* • 50
(Mourvèdre, Syrah, Cabernet Sauvignon)

BETZ FAMILY WINERY 'VIOLETTE': *Columbia Valley '15* • 76
(Cabernet Sauvignon, Syrah, Petit Verdot, Merlot)

CHESTER KIDDER: *Columbia Valley '13* • 115
(Cabernet Sauvignon, Syrah, Petit Verdot)

GORMAN WINERY 'ZACHARY'S LADDER': *Red Mountain '14* • 65
(Cabernet Sauvignon, Syrah, Petit Verdot)

DOMAINE POUILLON 'PIERRE': *Horse Heaven Hills '12* • 50
(Cabernet Sauvignon, Syrah)

EIDOLON WINERY: *Walla Walla Valley '11* • 54
(Cabernet Sauvignon, Syrah, Malbec)

TWO VINTNERS 'LOLA': *Walla Walla Valley '14* • 60
(Syrah, Cabernet Sauvignon)

Bottles: Northwest Red

WASHINGTON SYRAH

NOVELTY HILL: *Columbia Valley '14 • 42*

FAUSSE PISTE 'GARDE MANGER': *Columbia Valley '14 • 47*

VA PIANO: *Columbia Valley '13 • 70*

DOMAINE POUILLON 'ESTATE': *Columbia Gorge '15 • 90*

EIGHT BELLS 'RED WILLOW VINEYARD, 8 CLONES': *Yakima Valley '13 • 70*

MCCREA 'BOUSHEY GRANDE CÔTE VINEYARD': *Yakima Valley '10 • 75*

BETZ FAMILY WINERY 'LA CÔTE ROUSSE': *Red Mountain '10 • 125*

KERLOO 'UPLAND VINEYARD': *Snipes Mountain '13 • 85*

MACKEY: *Walla Walla Valley '11 • 67*

W. T. VINTNERS 'DAMAVIAN, LES COLLINES VINEYARD': *Walla Walla Valley '12 • 95*

ABEJA: *Walla Walla Valley '13 • 105*

REYNVAAN FAMILY VINEYARDS 'FOOTHILLS RESERVE': *Walla Walla Valley '12 • 150*

OREGON SYRAH

WATERMILL: *Walla Walla Valley '11 • 50*

TWO VINTNERS 'STONE VINE VINEYARD, SOME DAYS ARE STONES':
Walla Walla Valley '13 • 80

HELIOTERRA 'DION VINEYARD': *Willamette Valley '13 • 72*

GRENACHE

KERLOO 'MAJESTIC' GRENACHE: *Columbia Valley, Washington '13 • 56*

K VINTNERS 'THE BOY' GRENACHE: *Columbia Valley, Washington '13 • 95*

RHÔNE STYLE

BETZ FAMILY WINERY 'BÉSOLEIL': *Columbia Valley, Washington '14 • 95*

KEVIN WHITE WINERY 'LA FRATERNITÉ': *Yakima Valley, Washington '13 • 60*

W.T. VINTNERS 'STONE VINE VINEYARD': *Walla Walla Valley, Oregon '13 • 55*

NORTHWEST RED VARIETIES

RULO 'HEART OF THE HILL' PETITE SIRAH: *Red Mountain, Washington '14 • 70*

MINIMUS 'NO. 19, PHANTOM LIMB, BELMONT VINEYARD' PETIT SIRAH: *Rogue Valley, Oregon '13 • 82*

TRANCHE 'BLACKROCK VINEYARD' DOLCETTO: *Yakima Valley, Washington '13 • 50*

STAG HOLLOW DOLCETTO: *Yamhill-Carlton District, Oregon '14 • 60*

Bottles: Decadent/Dessert

Here's a big secret: You don't actually have to wait for dessert to enjoy these wines... Because sometimes I have an apple for breakfast, and sometimes I have an apple fritter...

All bottles on this page are 375ml unless otherwise noted...

LATE HARVEST & BOTRYTISED

France

CHÂTEAU LOUPIAC GAUDIET: *Loupiac '12* • 500ml • 40

CHÂTEAU COUTET: *Sauternes-Barsac '08* • 750ml • 150

CHÂTEAU RAYMOND-LAFON: *Sauternes '06* • 750ml • 80

PIERRE GAILLARD 'JEANNE-ELISE': *Condrieu '07* • 125

Italy

PAOLO BEA 'SAGRANTINO PASSITO': *Montevallo '01* • 225

Only 1460 bottles of the following wine were produced in the 2011 vintage...

OCCHIPINTI 'PASSO NERO': *Sicilia '11* 500ml • 110

Bottles: Decadent/Dessert

All bottles on this page are 750ml unless otherwise noted...

FORTIFIED

Washington

BRIAN CARTER CELLARS 'OPULENTO': *Yakima Valley, Washington '12* • 74

France

CHÂTEAU D'ORIGNAC: *Pineau des Charentes NV* • 67

DOMAINE DES SOULANES 'GRENAT': *Maury '11* • 65

Spain

WILLIAMS & HUMBERT 'DOS CORTADOS' PALO CORTADO 20 YEAR: *Jerez NV* • 95

DIOS BACO 'OXFORD 1970' PEDRO XIMÉNEZ: *Jerez, Spain NV 375ml* • 34

Portugal

FANAL FULL RICH: *Madeira NV* • 35

VINHOS BARBEITO & RARE WINE CO.

HISTORIC SERIES 'NEW YORK' MALMSEY: *Portugal NV* • 110

WARRE'S LATE BOTTLED VINTAGE: *Portugal '04* • 60

CÁLEM: *Porto '11* • 90

KOPKE 10 YEAR TAWNY: *Porto 375ml* • 40

TAYLOR FLADGATE 20 YEAR TAWNY: *Porto* • 120

SPARKLING WHITE

ELVIO TINTERO 'SORÌ GRAMELLA': *Moscato d'Asti, Italy '15* • 36

SPARKLING RED

MARENCO 'PINETO': *Brachetto d'Acqui, Italy '15* • 46

FRUIT

The following wine is Perdo Ximenez macerated with Spanish oranges and aged for ten years before release.

BODEGAS SAUCI 'S': *Condado de Huelva, Spain NV 500ml* • 43

Digestif

a little digestive aid

MAROLO CHAMOMILE: *Alba, Italy* • 11

If you're the kind of person that claims to hate Grappa, we invite you to give this a try—Grappa that has been infused with Chamomile. The Chamomile flowers are dried before spending close to a year steeping in oak-aged Grappa. A truly unique liquid experience...

AVERNA AMARO: *Caltanissetta, Sicily, Italy* • 10

"People are searching for something different. If you put Averna at the center of the world, you drink slowly—you talk to each other." —Francesco Averna.

In 1854, the Friars of St. Spiritos Abbey presented to their justice and benefactor, Salvatore Averna, a gift—a unique elixir infused with herbs, roots, flowers, bark, orange peel, and alcohol. Four generations later, the Averna Amaro remains a family business... Il gusto pieno della vita!!

CARDAMARO AMARO: *Canelli, Italy* • 9

If you find most Amaro bitter like Scrooge—allow us to introduce you to the Cratchit family Amaro... Actually, the Bosca family of Piedmont is responsible for this recipe, and since it relies on Moscato as the base, this Amaro is a little rounder and smoother than some you may have encountered... The employment of cardoon and blessed thistle (as well as numerous other botanicals) from their family estate infuse this drink with a flavor profile that will bring the Dickens reference full circle...

BECHEROVKA: *Karlovy Vary, Czech Republic* • 10

In 1807, a Czechoslovakian pharmacist began selling this recipe as a medicinal tonic. Today, only two people hold the recipe to this bracing oak-aged mixture of macerated herbs, cinnamon and anise. (Ours is in the fridge—so it comes to you cold...)

GREEN CHARTREUSE: *Voiron, France* • 12

The recipe for this distinct liquid is known by only three Carthusian monks who oversee its production and maturation. It's said that over 130 different plants are used... Some like it neat, but we find it most pleasing on the rocks...

GRANIER PASTIS: *Marseille, France* • 9

When Absinthe was banned in France 1915, Pastis was created... Add a little sugar... Add a little water...

PACIFIQUE ABSINTHE: *Woodinville, Washington* • 15

But if you'd like to do real thing, the almost 100-year ban on Absinthe has been partially lifted... Please keep in mind, however, that it is still listed by the DEA under the nomenclature of "drugs and chemicals of concern" ...

Focus: Grappa

a sampling of three .75oz pours

WHAT IS GRAPPA?

Answer 1: A liquid produced from the distillation of the grape pomace that remains after the production of wine. (“Pomace” is more or less a pile of squished grapes—skins, pulp, seeds, and sometimes even the stems of the grapes.)

Answer 2: The beverage world’s oldest recycling program.

Answer 3: Historically terrible up until the late 70s/early 80s—often compared to kerosene.

Answer 4: Way better than you think.

GRAPPA HISTORY

Like many historic beverages, there isn’t an exact start date to the creation of Grappa, but most cite the broad range of “14th or 15th century”... However, what’s more important isn’t the *when* but the *who*. Grappa is produced by employing the waste product of wine production. It’s a unanimous opinion that Grappa wasn’t being produced for the “well-off classes” but rather the common people who could neither afford wine nor grape brandy.

GRAPPA TODAY

Before the 1950s, Grappa was largely produced with a double boiler over open flame. The first revolution came when modern industrial distillation equipment became the norm in the 60s and 70s—but it wasn’t until the 80s when artisanal Grappa producers began exploring single distillates from single grapes and (eventually) single vineyards.

WHAT MAKES GOOD GRAPPA

Not surprisingly, the tenants of quality Grappa production sound like a reasonable and logical permutation of everything we’ve come to know about the creation of quality wine: the raw material is everything. Great raw materials make great liquids, and for Grappa, selection is second only to freshness. (Many Grappa distilleries lump all pomace together as well as freeze the majority of a vintage so that production can run year-round.) At Distilleria Santa Teresa in Alba, the Marolo family is dedicated to not only using fresh pomace from great wineries across Italy—but doing so within hours of their delivery. Additionally, as much pomace is sent to compost as is sent to the still under the tenant:

Good pomace is aroma;

Bad pomace is smell...

MAROLO THREE WAYS • 24

Each of these Grappa express not only the grapes from which they are made, but the commitment of the Marolo family to elevate what was once one of the world’s most unpalatable distillates into art.

BRUNELLO DI MONTALCINO

(Sangiovese)

AMARONE

(Corvina Veronese, Corvinone, Rondinella, and Molinara aged for 3 years in French oak formerly used to produce Amarone)

BAROLO

(Nebbiolo aged for 4 years in French oak formerly used to produce Marsala)

Grappa

It's safe to say that Grappa has garnered a rather negative reputation over the years... (It was not uncommon to hear it referred to as “kerosene” or “Italian moonshine” back in the day...) But times change, and at this point in history we are enjoying a new wave of craft Grappa from both Italy and America... For the uninitiated, Grappa is the result of distilling all the leftover material produced from winemaking—aka “the pomace”—grape skins, seeds, and stems... Perhaps the world's finest recycling gesture, Grappa is a potent pleasure best left until the end...

POGGIO BASSO: *Ghemme, Italy* • 9
(Nebbiolo, Moscato)

The fifth generation of distillers is responsible for producing this classically yet forgiving bottle of Grappa—an appropriate introduction to the uninitiated...

POLI ‘PO’ ELEGANTE’: *Schiavon, Italy* • 16
(Pinot Noir)

It all started in 1898 with GioBatti Poli wheeling a home-made still on a small cart door to door distilling the neighborhood pomaces.

It then went to his son, Giovanni, who fashioned a still by modifying the steam engine of a train.

In 1956, third generation Toni Poli modified the alembic still that they still use today.

Today, fourth generation Jacopo Poli oversees the family business with help from his brother and sisters.

This Grappa shows the floral and earthy origin of the base grape on a luxurious and elegant frame.

LORENZO INGA: *Barolo, Italy* • 11
(Nebbiolo)

Two things differentiate the Grappas of the Inga family—the raw material and the still.

Most Grappa producers employ the entirety of the must (stems, seeds, skins and leaves), however Lorenzo Inga uses only the pulp and skins of a winery's first pressing. Additionally, rather than using the traditional column still, the Lorenzo Inga Grappas are distilled in the same small alembic copper stills that are found in Cognac. The result is a strikingly elegant Grappa experience that truly resonates with the varietal character of the grape.

Grappa

NONINO 'MONOVITIGNO': *Percoto, Italy* • 12
(Prosecco)

The Nonino story begins in 1897 when Orazio Nonino ceased wheeling his alembic still on a cart through Friuli and parked it in the town of Ronchi di Pavia. The modern story of Nonino started in 1962 when his grandson Benito married Giannola Bulfoni and together they revolutionized the way the world regards Grappa. In 1973, the release of their 'Monovitigno' was the first Grappa produced and labeled with a single grape variety—a practice that today is now common. While there are many mono-variety offerings from the Nonino family, we chose the Prosecco for its slightly lower alcohol and its fresh, floral flavor.

CLEAR CREEK DISTILLERY: *Portland, Oregon* • 10
(Muscat)

Things in Oregon are a lot more civilized, therefore Clear Creek Distillery has been producing Grappa and other spirits for over a quarter century.

Their Muscat Grappa is full of flowers and spice, and might be the best choice for those new to the Grappa game.

LUIGI FRANCOLI: *Ghemme, Italy* • 11
(Riesling)

What sets this Grappa apart isn't just the base material—but 36 months of oak age.

The result is a pleasantly soft and floral Grappa experience that has just enough oak-influenced flavor to perhaps bring some of our brown liquor fans to the Grappa club.

NARDINI 'ACQUA DI CEDRO': *Bassano, Italy* • 14

The case can be made to disqualify this from the Grappa page as well. However, considering the base of the Nardini Acqua di Cedro is the Grappa their family has been producing since 1779, the exception is made.

Cedro is the fruit—a thick skinned citrus with a lemon-like personality. The peel of the Cedro is used to flavor the Grappa, and the result is something akin to Limoncello—only more like Limoncello's more interesting cousin.

MARC

In France, they don't call their pomace brandy Grappa—they call it Marc. (Pronounced *mahr*. Short for *eau de vie de marc*.) One of the main differences is that the vast majority of French Marcs are aged in oak.

The following Marc is from Pinot Noir grapes in Burgundy and aged in oak for seven years:

JACOULOT 'L'AUTHENTIQUE': *Marc de Bourgogne, France* • 15
(Pinot Noir)

Brandy

The word “Brandy” is derived from the Dutch word “Brandewijn”, translated literally as “burnt wine” ... It’s a rather broad category of booze, and it encompasses not only spirits distilled from wine, but fruits as well. That said, the majority of the following selections are made with wine—and it takes approximately ten bottles of wine to make one bottle of Brandy.

COGNAC

Surrounding the town of Cognac, France, are vineyards planted to Ugni Blanc, Folle Blanche and Colombar... And it is from these humble grapes that the world’s benchmark of Brandy is produced...

PAUL GIRAUD: *Napoléon* • 20

PARK ‘CARTE BLANCHE’: *VS* • 12

FRAPIN ‘PREMIER CRU’: *VSOP* • 14

CHÂTEAU D’ORIGNAC ‘GRAND CRU’: *XO* • 15

TESSERON ‘LOT NO. 76’: *XO* • 25

KELT: *XO* • 35

ARMAGNAC

Always in the shadow of Cognac, Armagnacs are for those seeking a little more zing in their snifter... In other words, the kid has a bit more bombast... Think quiet after-dinner discussion of Shakespearean sonnets (Cognac) versus rowdy but well-phrased arguments concerning the origin of man (Armagnac).

TARIQUET: *VSOP* • 12

CHÂTEAU DE BRIAT: *Hors d’Âge* • 18

FRANCIS DARROZE ‘LES GRANDS ASSEMBLAGES’: *8-Year* • 22

CHÂTEAU DE PELLEHAUT ‘RESERVE’: *10-Year* • 13

MARQUIS DE MONTESQUIOU ‘IMPERIAL’: *XO* • 30

The following Armagnac is a blend of years: 1962, 1968, 1977, and 1978. If that’s not enough, it also underwent a three-month sea voyage around the world before bottling.

CHÂTEAU DE SAINT AUBIN ‘RÉSERVE DU CHÂTEAU’: *Hors d’Âge* • 25

The following estate bottled Armagnac is not aged in oak, therefore pours crystal clear...

DOMAINE D’ESPÉRANCE: *Blanche d’Armagnac* • 13

USA

While hitch-hiking through Northern California in the summer of 1981, Hubert Germain-Robin was picked up by a former ancient history professor from Berkeley named Ansley Coale. Long story short, the result of this meeting was an antique still making its way from Cognac to Coale’s ranch in Mendocino County. The revolution was making brandy out of world-class grape varieties rather than the traditional grapes of Cognac. The result is inarguably some of the finest brandies in the world...

GERMAIN-ROBIN: *XO: Ukiah, California* • 30

GERMAIN-ROBIN SINGLE BARREL V217 PINOT NOIR (13 YEAR): *Ukiah, California* • 35

Here’s a technicality that we rather like—this Vodka is distilled from Washington grapes, so technically it’s an un-aged Brandy...

GLASS DISTILLERY: *Seattle, Washington* • 12

Brandy

GERMANY

Word of the day: Trinkgenuss. Roughly translated, it means “drinking pleasure,” which just about sums up Asbach Uralt. A staple in European bars for over a century, Asbach gives VSOP Cognac a run for its money... for less money.

ASBACH URALT ‘3 YEAR’: *Rüdesheim am Rhein* • 8

SPAIN

Spain also has a long history of Brandy production... Established in 1730, the following Brandy was what Hemingway was drinking in *The Sun Also Rises*...

FUNDADOR ‘SOLERA RESERVA’: *Brandy de Jerez* • 8

And hailing from northeast Spain, a brandy distilled from the grapes of Cava...

TORRES ‘10’: *Brandy de Jerez* • 8

GEORGIA

In 1878, (after achieving a master’s degree in philosophy and a doctorate in chemistry at the University of Heidelberg), D. Sarajishvili traveled to France to study viticulture and winemaking. Apparently Cognac proved mightily distracting. Six years later he returned home to Tbilisi and founded Georgia’s first brandy distillery.

SARAJISHVILI: VSOP: *Tbilisi* • 8

GREECE

More of a Brandy liqueur, Metaxa is a 3-step process that involves the production and maturation of Brandy, the vinification of and ageing of Moscato, and the steeping of a secret blend of spices, rose petals and herbs in distilled water. The three parts are then blended to create a mellower Brandy experience. While bartenders tend to employ it in a variety of cocktails, an after-dinner snifter is not a bad way to explore this unique evolution of Brandy.

METAXA ‘5 STAR’: *Kifisia* • 9

CALVADOS

It's made from apples, and it's known as “The Norman Hole-Maker”, since it is an excellent Digestif, and is made in Normandy, France... In the event that you indulged in a bit too much consumption of solids, here is the solution...

BOULARD ‘GRAND SOLAGE’: • 9

DOMAINE DE MONTREUIL ‘RÉSERVE’: • 13

DOMAINE DUPONT: ‘89 • 18

Liquors

also appropriate for after dinner

WINE CASK AGED SINGLE BARREL SINGLE MALT WHISKY

TASMANIA DISTILLERY 'SULLIVANS COVE' FRENCH OAK CASK:
BARRELED ON 8/8/2000, BOTTLED ON 1/25/12:

Tasmania, Australia • 40

WINE CASK AGED SINGLE MALT SCOTCH WHISKY

BALVENIE 'DOUBLEWOOD' 12 YEAR: *Speyside • 14*

BENROMACH 'SASSICAIA WOOD FINISH' 12 YEAR: *Speyside • 16*

GLENMORANGIE 'THE QUINTA RUBAN PORT CASK MATURED' 12 YEAR: *Highland • 16*

TULLIBARDINE '228 BURGUNDY FINISH': *Highland • 16*

THE ARRAN MALT 'SAUTERNES CASK FINISH': *Isle of Arran • 17*

GORDON & MACPHAIL PRIVATE COLLECTION FROM CAOL ILS DISTILLERY
'HERMITAGE WOOD FINISH' 13 YEAR: *Islay • 26*

SINGLE MALT SCOTCH WHISKY

MACALLAN 12 YEAR: *Speyside • 15*

DALWHINNIE 15 YEAR: *Highland • 18*

OBAN 14 YEAR: *Highland • 18*

TALISKER 10 YEAR: *Isle of Skye • 15*

LAPHROAIG 10 YEAR: *Islay • 14*

LAGAVULIN 16 YEAR: *Islay • 18*

BUNNAHABHAIN 12 YEAR: *Islay • 16*

SPRINGBANK 18 YEAR: *Campbeltown • 35*

BLENDED SCOTCH WHISKY

A. D. RATTRAY 'BANK NOTE' 5 YEAR: *Scotland • 9*

JOHNNIE WALKER 'BLACK LABEL' 12 YEAR: *Kilmarnock • 12*

IRISH WHISKEY

TULLAMORE DEW: *Tullamore • 9*

JAMESON: *Cork • 10*

REDBREAST 12 YEAR: *Cork • 12*

CANADIAN WHISKY

CROWN ROYAL: *Gimli, Manitoba • 10*

PENDLETON: *Tigard, Oregon • 10*

Liquors

also appropriate for after dinner

BOURBON

- ANGEL'S ENVY: *Louisville* • 12
- BUFFALO TRACE: *Frankfort* • 10
- BASIL HAYDEN'S 8 YEAR: *Clermont* • 14
- KNOB CREEK 9 YEAR: *Clermont* • 12
- ROWAN'S CREEK: *Bardstown* • 12
- MAKER'S MARK: *Loretto* • 10
- BULLEIT 10 YEAR: *Lawrenceburg, Indiana* • 14

RYE

- WHISTLE PIG 10 YEAR: *Shoreham, Vermont* • 18
- BULLEIT 'SMALL BATCH': *Lawrenceburg, Indiana* • 10
- TEMPLETON 'PROHIBITION ERA RECIPE, SMALL BATCH': *Templeton, Iowa* • 12
- HIGH WEST 'RENDEZVOUS': *Park City, Utah* • 14
- MICHTER'S 'US-1' SINGLE BARREL: *Louisville, Kentucky* • 14
- OLD OVERHOLT: *Clermont, Kentucky* • 9

RUM

- EL DORADO 12 YEAR: *Guyana* • 10
- RON PAMPERO 'ANNIVERSARIO': *Venezuela* • 12

TEQUILA

- PATRÓN SILVER: *Atotonilco El Alto* • 14
- DON JULIO BLANCO: *Atotonilco El Alto* • 13
- HERRADURA REPOSADO: *Amatitán* • 11
- CORRALEJO AÑEJO: *Guanajuato* • 12

Cocktails: With Bubbles

\$12 each

CONTRATTO SPRITZER

For some reason, we Americans get snarky about the idea of a spritzer. (It's probably the way we make them: terrible ingredients make terrible cocktails.) However, in Italy the spritzer is both ubiquitous and delicious. Ours is prepared with Contratto Apéritif and Prosecco.

THE CLASSIC CHAMPAGNE COCKTAIL

People will argue about the true recipe... Fact is, the bartenders that started calling their creations "Champagne Cocktails" aren't around to testify, so we're going with the old stand-by—bitters, sugar, and bubbles with a twist of lemon...

KIR ROYALE

You've maybe ordered and consumed a "Kir Royale", but if it wasn't produced with real Crème de Cassis—you got ripped off... Ours consists of bubbles with a splash of Crème de Cassis de Bourgogne...

PURPLE ROYALE

Clear Creek Distillery in Portland makes a lovely, intense liqueur using loganberries (a hybrid of raspberries and blackberries) ... We use it to make a distinctly Northwest version of the Kir Royale...

RUBY SPARKLER

One final variant of the classic Champagne Cocktail—the addition of Fonseca Bin 27 Port. It's like having your first and last course in the same glass. A great cocktail for those that like to multi-task.

THE FRENCH 75

As in 75mm guns used by the French during World War One... Seriously... Sipped by officers just before battle... Gin, fresh squeezed lemon juice (lightly sweetened) with the addition of bubbles... Boom...

SALLY BOWLES

It's not a pre-requisite to have seen Cabaret, though it does give some insight into the drink... German Riesling is mixed with St. Germain elderflower liqueur, a splash of sweetness and topped off with sparkling wine... Divine decadence, indeed...

AMERICAN FLYER

While nobody can tell us why it's called an American Flyer, we can assure you that it's unsafe to operate any manner of aviation related machinery after drinking one of these... Fresh lime juice and White Rum placed in a flute rimmed with sugar, then finished off with some bubbles...

Cocktails

\$12 each

OUR VESPER

If James Bond were to order a Vesper in a bar today, he wouldn't recognize it. One of the key ingredients in the cocktail has evolved to suit the perceived tastes of modern Americans, so we're taking it back by making ours with locally produced vodka and gin with an aperitivo that hasn't changed its ingredients since 1891: Cocchi Americano.

THE LEFT BANK

RJ just kept insisting on making them for people, so we figured we should give in and put it on the menu. Sauvignon Blanc stirred with Gin and St. Germain Elderflower liqueur. Served up with a twist of grapefruit.

THE MARTINI

Half Dolin Dry vermouth. Half vodka. The vermouth—a recipe that has remained the same since 1821: a mixture of 54 plants and herbs found in the meadows of the Savoy. This is for those that like their martinis to have *flavor*...

CORONATION COCKTAIL

This cocktail recipe is about to turn one-hundred. It goes to show that good taste spans centuries. Fino Sherry is stirred with dry vermouth, Luxardo's Maraschino liqueur and balanced with a few dashes of orange bitters. This one will make you feel like royalty...

ALDEN MANHATTAN

If you drink Manhattans, then you know that the success of the cocktail is predicated on the quality of sweet vermouth employed. So what happens when a wine bar switches vermouth for Dios Baco 'Oxford 1970' Pedro Ximénez?

PODENSAC ROSÉ

Lillet Rosé is pretty great on its own. But even James Brown had back-up singers. We're flanking Lillet Rosé with Cherry Heering, lemon juice and a dash of bitters. It will come to you on the rocks with a slice of lemon—so you can add a little flavor of your own if you choose.

PRINCETON COCKTAIL

Tuition to Princeton costs approximately 45,340 dollars more than this cocktail, and we won't torture you with a long application process and likely rejection. Ransom Old Tom Gin (Sheridan, Oregon) is chilled with Regans' Orange Bitters No. 6. It will arrive floating on a raft of Brian Carter Cellars 'Opulento' (a port-style wine made here in Washington using the same grapes and methods as in Portugal).

[Non-Alcoholic Beverages]

HOUSE MADE SHRUBS • 5

Seasonal sodas produced in our kitchen using fresh ingredients—ask your service professional for today's creations.

FOUNTAIN SODA • 3.25

Coke, Diet Coke, Sprite, Lemonade

GINGER BEER • 4

Reed's Extra Ginger Brew

SAN PELLEGRINO • 4.50

sparkling water (500ml)

FRENCH PRESS COFFEE small 5 / large 8

Caffé Vita Bistro Blend

Caffé Vita Novacella Decaf

ICED TEA • 3.25

Barnes & Watson traditional black

BARNES & WATSON LOOSE LEAF TEA SELECTIONS • 3.25

Locally blended Barnes & Watson teas offer hand-crafted whole leaf teas in small batches to ensure quality, consistency, and freshness.

Black

CLASSIC EARL GREY: black teas infused with Italian oil of bergamot.

APRICOT: Turkish apricots give a rich quality to this black tea.

White

BERRY: low in caffeine, white tea with blueberries and cranberries.

Green

GENMAICHA: blend of Sencha tea with toasted rice.

Herbal

STAR SPANGLED: myriad of herbs, hibiscus, berries, and chamomile.

TROPICAL ROOIBOS: full of anti-oxidants, this herbal blend mingles flowers with South African red rooibos.