

# Bubbles

Bubbles. Only if you want today to be better.

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|----|---|--------|--------------|
| #1 | Eric Bordel et, Poire "Authentique", France NV<br>I am light, low alcohol, fresh and bright. Pear cider, produced biodynamically. |        | <b>\$ 26</b> |
| #5 | Pi oyez-Jacquemart, Brut, Champagne, France NV<br>Grower Champagne at its best. Clean, precise and focused, with perfect balance. | 375 ml | <b>\$ 38</b> |

# Sherr-esque

You may have never tasted wines like this, but they are crisp, nutty and briny. But, please, don't call them oxidative.

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| #10 | Val despino, "Delicioso", Manzani lla, Sherry, Spain NV<br>Fantastic old fashioned dry sherry. The special climate in San Lucar makes these wines amazingly delicate.                                 | 375 ml | <b>\$ 19</b> |
| #15 | Rolet, Savignin, Vin Jaune, Jura, France 2005 (ask me about this)<br><i>A nearly forgotten style, the wines of the jura may be more popular now than ever before. Truly special, but ask first...</i> | 375 ml | <b>\$ 39</b> |

# White

You may ask, why do you have so much riesling and chenin? To which I would respond, why don't you? #greatestgrapesonearth

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|-----|---|--------|--------------|
| #20 | Haut Bourg, "Origine", Muscadet Grandlieu, France 2003<br>This is current vintage of a wine that spent nearly 10 years on lees in tank. Salty, happy and delicious.   | Magnum | <b>\$ 45</b> |
| #25 | Granbazan, Albarino, "Etiqueta Verde", Rias Baixas, Spain 2012<br>Yeah, albarino in magnum. Pointless any other way.  | Magnum | <b>\$ 45</b> |
| #30 | Stony Hill, Riesling, Napa Valley, California 2012<br>Yes, napa may be far more famous for cabernet, but Stony Hill is an icon in tradition. Always focused on white, this wine is bright, fresh and dry.         |        | <b>\$ 36</b> |
| #35 | Kerpen, Riesling, Kabinett, Wehlener Sonnenuhr, Mosel, Germany 2011<br><i>Oh no. It's a little sweet. What a shame...hate to have anyone know you are drinking a wine so full of happiness, pleasure and joy.</i> |        | <b>\$ 32</b> |
| #40 | Schloss Schonborn, Riesling, Kabinett, Rheingau 1996<br><i>An old-school estate producing wines that are earthy, balanced and pungent with longevity...an underdog that needs love.</i>                           |        | <b>\$ 45</b> |
| #45 | Merkelbach, Riesling, Spatlese, Urziger Wurztgarten, Mosel, Germany 2012<br><i>Really? Another sweet Riesling? "oh h'll yearh!" Don't order this if you are afraid of smiling uncontrollably.</i>                 |        | <b>\$ 32</b> |
| #50 | Huet, Chenin Blanc, Sec, Clos de Bourg, Vouvray, France 2012<br><i>If you've ever been curious about chenin, here is your chance to taste the legend. This is dry vovray at its best.</i>                         |        | <b>\$ 46</b> |
| #55 | Domaine Roche Aux Moines, Chenin Blanc, Savennieres, Loire, France 1999<br>A very different chenin here (volcanic soils), showing smoky, complex and mysterious. From the mother/daughter team at Aux Moines      |        | <b>\$ 38</b> |
| #60 | Moulin Touchais, Chenin Blanc, Anjou, Loire, France 1975<br>40 year old white wine? Well, this wine still has 60 years left on the wineries 100 year gaurantee. This is sweet.                                    |        | <b>\$ 90</b> |
| #65 | Moulin Touchais, Chenin Blanc, Anjou, Loire, France 1992<br>A baby by Moulin Touchais standards. This wines is only produced in the best vintages from equal parts underripe/ripe/overripe chenin                 |        | <b>\$ 46</b> |
| #70 | Sandhi, Chardonnay, Santa Barbara, California 2012<br><i>You predictable. Cali Chard. Sort of...From Raj Parr, star sommelier and burgundy nut. Brilliant bright, crisp chard...not caky.</i>                     |        | <b>\$ 42</b> |

# Red

"I'm often asked, what is the best dish to pair with great red wine? Answer? Everytime. A hamburger" Christopher Bates, Master Sommelier

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|--------|---|--------|--------------|
| / #75  | Terre Doress, Gamay Noir, "Nouveau L'Ancien", Beaujolais, France 2013<br>Bright and juicy, full of sweet and sour fruit, with distinct minerality. This wine should uplift you.   |        | <b>\$ 29</b> |
| / #80  | Roillette, Gamay Noir, "Cuvee Tardive", Fleurie, Beaujolais, France 2013<br><i>A magnum of Beaujolais? Who needs that? You &amp; three friends, that's who. Oh &amp; it might be one of the best gamays produced. Man up.</i> | Magnum | <b>\$ 79</b> |
| / #85  | Oiga Raffault, Cabernet Franc, Chinon, Loire, France 2010<br>What cab franc can/should taste like. Plain. And. Simple. Taste to understand.   |        | <b>\$ 36</b> |
| / #90  | Rioja Alta, Tempranillo, Reserva, "Vina Alberdi", Rioja, Spain 2006<br>Still often overlooked, Rioja produces some amazingly balanced wines. Think Oak and Smoke. Now. Go.  | 375 ml | <b>\$ 20</b> |
| / #90  | Rioja Alta, Tempranillo, Reserva, "Vina Alberdi", Rioja, Spain 2006<br>Still often overlooked, Rioja produces some amazingly balanced wines. Think Oak and Smoke. Now. Go.  |        | <b>\$ 29</b> |
| / #95  | Lopez de Heredia, Tempranillo, Reserva, "Tondonia", Spain 2002<br>The Legend. The Icon. The Idol. In a world of change, 4 or 5 remain unmoved. Lopez stands at the top. Current release.                                      | 375 ml | <b>\$ 37</b> |
| / #100 | Monardiere, Grenache/Carignan, "MON", VdP Vaucluse, Rhone, France 2011<br>Best wine on the list? Nope. But for \$22 you'd be hard pressed to beat the earthy/fruit southern rhone beauty.                                     |        | <b>\$ 22</b> |
| / #105 | Brusquieres, Grenache+, Chateneuf-du-Pape, Rhone, France 2011<br><i>If a Burger is the best food for great red wine, CalP is the greatest wine for a burger...in my humble opinion.</i>                                       | 375 ml | <b>\$ 28</b> |
| / #105 | Brusquieres, Grenache+, Chateneuf-du-Pape, Rhone, France 2012<br><i>If a Burger is the best food for great red wine, CalP is the greatest wine for a burger...in my humble opinion.</i>                                       | 375 ml | <b>\$ 32</b> |
| / #110 | Alain Graillet, Syrah, Crozes Hermitage, Rhone, France 2012<br><i>The first wine I added to the list. Smoke, olive, bacon, meat, burnt herbs...sounds like our food, but that is how this wine tastes.</i>                    |        | <b>\$ 46</b> |
| / #115 | Wind Gap, Syrah, Sonoma Coast, California 2011<br>Completely selfish. Everyone asks why I think we can make great syrah in the FLX. Well, here is why. Cool climate syrah.  |        | <b>\$ 58</b> |
| / #120 | Turley, Zinfandel, "Juvenile", California 2012<br>Zinfandel & Americana? Goes together like hot dogs & hamburgers. Perfectly. One of the most overlooked examples of balanced zin.  |        | <b>\$ 36</b> |