

There has never been a better time to drink wine. It is being produced in a wide array of styles, offering an unprecedented level of fun and pleasure. Our wine program has been designed to make the most of this.

The wine list is organized by flavor profile, varietal, and theme. This allows you to choose how you would like to read it. Skim along the right side of each page to select a wine based on varietal or flavor profile. Alternatively, take some time to read the text on the left hand side of the page and select a wine based on a theme.

Finally, we invite you to engage both your server and sommelier in dialogue about the wine list.

TABLE OF CONTENTS

by flavor profile

BUBBLES

p. 7

WHITES

Crisp & Clean, Light & Lean

p. 9 to 11

Floral, Aromatic, Exotic

p. 13 to 19

Full Bodied, Rich & Round

p. 21 to 23

REDS

Low Grip, High Pleasure

p. 25 to 33

Dry, Aromatic, Structured

p. 35 to 45

Black & Blue

p. 47 to 49

SWEET

Sticky and Sweet

p. 51

TABLE OF CONTENTS

by varietal

WHITES

Alsatian Noble Varietals	p. 19
Chardonnay	p. 21 & 23
Chenin Blanc	p. 11
Grüner Veltliner	p. 17
Kerner, Muller-Thurgau, Sylvaner, etc.	p. 17
Riesling	p. 11 & 19
Sauvignon Blanc	p. 9
Tocai Friulano, Ribolla, Garganega, etc.	p. 13

REDS

Barbera	p. 33
Cabernet Sauvignon, Merlot & Cabernet Franc	p. 35 & 37
Corvina, Rondinella & Molinara	p. 43
Grenache	p. 31
Indigenous Ancient Varietals	p. 43
Marzemino, Teroldego, and Lagrein	p. 47
Nebbiolo	p. 39 & 41
Pinot Noir	p. 25 to 29
Sangiovese	p. 45
Syrah	p. 49
Zinfandel	p. 31

WINES BY THE GLASS

TAJUT

The “Tajut” is an essential aspect of the Friulian wine experience. Historically, a farm worker would drink the “Tajut”, a small glass of Tocai Friulano, with his meal at the local Frasca. It is a part of daily life in Friuli; experienced with the regularity we reserve for the morning cup of coffee.

At Frasca we would like you to experience the “Tajut”. All of our wines by the glass are available as a 3-ounce pour, the equivalent of a half-glass of wine.

WINES BY THE GLASS

Bubbles

	Glass	Tajut
Valdo 2009 Prosecco, Veneto, Italy	\$10	\$5

White

Scarpetta 2007 Friulano, Friuli, Italy	\$7	\$3.5
Schloss Gobelsburg 2009 Grüner Veltliner, Kamptal, Austria	\$12	\$6
Scarpetta 2009 Pinot Grigio, Friuli, Italy	\$13	\$6.5
Au Bon Climat 2008 Chardonnay, Santa Barbera, California	\$14	\$7
Poggio al Tesoro 2009 Vermentino "Solosole," Tuscany, Italy	\$14	\$7

Red

Palama 2009 Primitivo "Arcangelo," Puglia, Italy	\$9	\$4.5
Blason 2008 Cabernet Franc, Friuli, Italy	\$11	\$5.5
Poggerino 2009 Rosato "Aurora," Tuscany, Italy	\$12	\$6
Aia Vecchia 2007 "Lagone," Tuscany, Italy	\$13	\$6.5
Hofstatter 2009 Pinot Nero "Meczan," Alto-Adige, Italy	\$15	\$7.5
Felsina 2007 Chianti Classico, Tuscany, Italy	\$15	\$7.5
Vietti 2006 Nebbiolo "Perbacco," Piemonte, Italy	\$16	\$8

B U B B L E S

Champagne Pushing the Envelope

Champagne is a sparkling wine made in Northern France. The region's cold climate places it on the borderline of viticultural possibility. This extreme climate forces the Champenoise to push the envelope of winemaking. Technological innovations have allowed the Champenoise to create exquisite sparkling wine from the grapes planted in the region's chalky soils. The result of this history of innovation is known as "Méthode Champenoise". In this process, the tart and acidic wine produced by grapes in Champagne experiences a second fermentation in the bottle. The wine that emerges from this complex process has a luxurious mousse of delicate bubbles; smelling of brioche, toffee, and chalk. Champagne is the perfect aperitif. Furthermore, we encourage you to continue drinking it with dinner, where it will compliment a wide array of dishes.

Sparkling Wine Alternative Zipcodes

Delicious sparkling wine is being made outside Champagne's zipcode. One can find refreshing bubbles made from Prosecco in the Veneto. Cava, produced in Catalonia, is a source for inexpensive wines made using the "Méthode Champenoise". Additionally, regions like Franciacorta in Northern Italy are producing wines that rival Champagne in quality.

BUBBLES

Champagne Pushing the Envelope

Alfred Gratien Brut, Champagne, France	M.V.	\$104
Gonet-Medeville Brut Premier Cru Bisseuil, Champagne, France	M.V.	\$110
Jean Lallement Brut Reserve Grand Cru Verzenay, Champagne, France	M.V.	\$121
Egly-Ouriet Brut Premier Cru "Les Vigne De Vrigny," Champagne, France	M.V.	\$147
Vilmart Brut Premier Cru "Grand Cellier," Champagne, France	M.V.	\$149
Henri Goutorbe Brut Grand Cru Aÿ, Champagne, France	2002	\$165
Larmandier-Bernier Extra Brut Premier Cru Vertus, "Blanc de Blancs," Champagne, France [1500 ml]	M.V.	\$207
Jacquesson Brut Premier Cru Dizy "Corne Bautray," Champagne, France	2000	\$248
Vilmart Brut Rosé Premier Cru "Rubis," Champagne, France	2002	\$261
Jacques Selosse Brut "Initiale," Champagne, France	M.V.	\$265
Vilmart Brut "Coeur de Cuvee," Champagne, France	2000	\$269
Jacques Selosse Brut Grand Cru Avize "Substance," Champagne, France	M.V.	\$438
Krug Brut "Grand Cuvée," Champagne, France	M.V.	\$464

Sparkling Wine Alternative Zipcodes

Valdo Prosecco, Veneto, Italy	2009	\$32
Ferrari Brut, Trentino, Italy	M.V.	\$56
Ferrari Brut Rosato, Trentino, Italy	M.V.	\$66
Bellavista Franciacorta Brut "Cuvee," Lombardia, Italy	M.V.	\$95
Ferrari Brut "Riserva de Fondatore," Trentino, Italy	1999	\$149
Bellavista Franciacorta Rosé "Gran Cuvée Rosé," Lombardia, Italy	2003	\$155

CRISP & CLEAN LIGHT & LEAN

Sauvignon Blanc The Workhorse

Sauvignon Blanc is the quintessential dry, aromatic, white wine. It's a workhorse; doing its job, day in and day out, at dining tables across the world. And what is that job? Offering refreshment in the summer heat; its zippy acidity accompanies goat cheese in Chavignol and fresh asparagus in Friuli. In the Loire Valley of France classic examples are made in Sancerre and Pouilly-Fumé. They have flavors of lime, grapefruit, and freshly cut grass. In Bordeaux where it is blended with Semillon, it takes on a more exotic note of honeycomb.

Sauvignon from unexpected places

For years, if you wanted to drink Sauvignon Blanc it came from France. With the development of the international wine scene the varietal has spread its wings. It is producing great wine in surprising and unexpected places.

CRISP & CLEAN LIGHT & LEAN

Sauvignon Blanc The Workhorse

Venica & Venica Sauvignon "Ronco delle Cero," Friuli, Italy	2008	\$47
Scarpetta Sauvignon, Friuli, Italy	2009	\$49
Ronco del Gnemiz Sauvignon "Peri," Friuli, Italy	2007	\$57
Venica & Venica Sauvignon "Ronco delle Mele," Friuli, Italy	2008	\$69
Meroi Sauvignon, Friuli, Italy	2007	\$69
Scholium Project Sauvignon "Prince In His Caves," Sonoma Mountain, California	2007	\$83
Pascal Cotat Sancerre "Les Monts Damnés," Loire Valley, France	2008	\$132

CRISP & CLEAN LIGHT & LEAN

Riesling and Chenin Blanc Sweet and Sour

To most people the terms sweet and dry are mutually exclusive. A wine is either one or the other. However, lovers of Riesling and Chenin Blanc know that the two are intertwined. These wines start out sweet but finish bracingly dry.

A note on German Wine

Rieslings from the Rheingau and Mosel were once among the most coveted wines in the world. Today they are more likely to strike fear in the heart of the wine consumer. German wine conjures up images of syrupy sweet wine with scarcely pronounceable names like Liebfraumilch. Collectors of German wine would like to keep it this way. It allows them to drink the wine they love for a fraction of what it's worth. They know that Rieslings from top sites in the Rheingau, Mosel, and the Nahe, are one of the greatest beverages on earth. The vines grow on steeply terraced slopes that rise from the rivers. Nurtured by sunshine reflected from slate soils and the rivers surface, these wines develop opulent fruit flavors while retaining piercing acidity. One can drink Riesling comparable to the greatest Bordeaux and Burgundy for a tenth the price.

CRISP & CLEAN LIGHT & LEAN

Riesling and Chenin Blanc Sweet and Sour

Von Hoyer Riesling Kabinett "Oberemmeler Hutte," Saar, Germany	2007	\$49
Eric Morgat Savennieres "L'Enclos," Loire Valley, France	2006	\$66
Muller-Catoir Riesling Spatlese "Haardter Burgergarten," Pfalz, Germany	2007	\$97
Hermann Donnhof Riesling Spatlese "Schlossbockelheimer Kupfergrube," Nahe, Germany	2007	\$107
Hermann Donnhof Riesling Spatlese "Oberhauser Brucke," Nahe, Germany	2007	\$116
Hermann Donnhof Riesling Spatlese "Niederhauser Hermannshole," Nahe, Germany	2007	\$132
Robert Weil Riesling Spatlese "Kiedricher Grafenberg," Rheingau, Germany	2008	\$157

F L O R A L , A R O M A T I C , E X O T I C

New Kids on the Block

When one thinks of great Italian wine it is usually the dry reds of Barolo and Brunello. One doesn't expect high-quality white wine. This isn't for lack of potential. Italy has diverse terroirs for producing white wine, and innumerable interesting grape varieties. Unfortunately, most wines were made in a rustic and oxidative style. While this may work for red wine, most people prefer white wine in a fresher style.

Luckily this has changed. Italians have figured out white wine and the results are exciting. They are making fresh whites from Friuli, at the North end of the boot, to Campania in the South.

FLORAL, AROMATIC, EXOTIC

New Kids on the Block

Anselmi Friulano, Friuli, Italy	2007	\$21
Scarpetta Friulano, Friuli, Italy	2007	\$24
Blason Friulano, Friuli, Italy	2008	\$34
Tavignano Verdicchio di Castelli di Jesi, Marche, Italy	2009	\$36
La Parrina Ansonica "Costa dell'Argentario," Tuscany, Italy	2008	\$38
Coronica Istrian Malvasia, Croatia, Italy	2008	\$39
Colle Stefano Verdicchio di Matelica, Marche, Italy	2009	\$39
Toreta Pošip, Korcula Island, Croatia	2007	\$39
Colle Massari Vermentino "Melacce," Tuscany, Italy	2009	\$44
Vietti Roero Arneis, Piemonte, Italy	2008	\$46
Mastroberardino Fiano di Avellino, Campania, Italy	2007	\$48
Scarpetta Friulano, Friuli, Italy	2009	\$49
Schiopetto Friulano, Friuli, Italy	2008	\$55
Campogrande "Cinqueterre," Liguria, Italy	2008	\$66
Meroi Friulano, Friuli, Italy	2007	\$79
La Scolca Gavi di Gavi "Black Label," Piemonte, Italy	2008	\$91
La Castellada Tocai Friulano, Friuli, Italy	2003	\$129
Vodopivec Vitovska, Friuli, Italy	2003	\$138
La Castellada Ribolla Gialla, Friuli, Italy	2003	\$141
Marisa Cuomo Falanghina "Fiorduva," Campania, Italy	2006	\$141
Miani Friulano "Filip," Friuli, Italy	2008	\$197
Fiorano "Bianco," Lazio, Italy	1989	\$229

FLORAL, AROMATIC, EXOTIC

Fantasy Field Blends

In a time before the French decided to relegate one varietal to an entire region and researchers identified the umpteenth different clone of chardonnay, farmers made a blend in the field. They understood that if they planted their land to a ménage of varietals, as opposed to one, they could achieve a superior result. Famous vineyard sites have been planted like this for over a thousand years.

Currently, the focus is on clonal selection, on matching a single clone of a varietal to the right piece of land. However, a small group of winemakers, inspired tradition, are going against the grain. They are producing field blends. There is a rich tradition of such wines in Alsace, and in Friuli, where the wines are christened with fantastic names.

FLORAL, AROMATIC, EXOTIC

Fantasy Field Blends

Colle Duga Bianco, Friuli, Italy	2007	\$58
Vie di Romans "Flors di Uis," Friuli, Italy	2007	\$69
Edi Simcic "Triton Lex," Brda, Slovenia	2004	\$69
Bastianich "Vespa Bianco," Friuli, Italy	2008	\$77
Castello di Lispida "Terralba," Veneto, Italy	2001	\$113
Elena Walch "Beyond The Clouds," Alto-Adige, Italy	2006	\$116
Damijan Podversic "Kaplja," Friuli, Italy	2004	\$132
La Castellada "Bianco della Castellada," Friuli, Italy	2003	\$135
Silvio Jermann "Vintage Tunina," Friuli, Italy	2006	\$139
Zidarich "Prulke," Friuli, Italy	2001	\$156
Miani Bianco "Bianco Miani," Friuli, Italy	2008	\$161
Radikon "Oslavje," Friuli, Italy{1000ml} Friuli, Italy	2003	\$165
Radikon "Oslavje," Riserva, Friuli, Italy	1999	\$174
Gravner "Breg," Friuli, Italy	2001	\$179
Silvio Jermann "Capo Martino," Friuli, Italy	2006	\$193

FLORAL, AROMATIC, EXOTIC

Uncommon Vines

Kerner, Muller-Thurgau, Sylvaner,
Pinot Blanc, Auxerrois, Etc.

These are the grocery wines of Europe; common wines to meet the drinking needs of daily life. Often these grapes are seen as the counterpoint to “Noble” varieties like Chardonnay and Riesling, suitable for quaffing, but ineligible for planting in great soil.

Grape varieties like Kerner and Muller-Thurgau were specifically developed by German wine laboratories to produce wine in sites too cool for other varieties.

Modern wine laws in Alsace precluded planting varieties like Auxerrois and Chasselas in “Grand Cru” sites, even when these grapes have a rich history of producing great wine in these locations.

But the tide of opinion is changing: winemakers from Oregon to Alto-Adige are reevaluating the quality potential of these varieties. Winemakers in Alsace are embracing Auxerrois; profound Kerner is being produced in Alto-Adige.

FLORAL, AROMATIC, EXOTIC

Uncommon Vines Kerner, Muller-Thurgau, Sylvaner...

Bründlmayer Grüner Veltliner "Kamptaler Terrassen," Kamptal, Austria	2008	\$37
Martin Arndorfer Grüner Veltliner "Strasser Weinberge," Kamptal, Austria	2008	\$38
Schloss Gobelsburg Grüner Veltliner, Kamptal, Austria	2009	\$39
Ludwig Knoll Sylvaner, Franken, Germany	2007	\$44
Rivetto Nascetta "Matire," Piemonte, Italy	2008	\$51
Pra Soave Classico "Montegrande," Veneto, Italy	2007	\$58
Franz Hirtzberger Gruner Veltliner "Federspiel," Wachau, Austria	2007	\$66
Angiolino Maule "Pico," Veneto, Italy	2006	\$69
Pieropan Soave Classico "La Rocca," Veneto, Italy	2007	\$79
Brundlmayer Grüner Veltliner Alte Reben, Kamptal, Austria	2005	\$81
E. Guigal Condrieu, Northern Rhone Valley, France	2006	\$138
Rudi Pichler Grüner Veltliner Smaragd "Wösendorfer Hochrain," Wachau, Austria	2007	\$141
Weingut Knoll Grüner Veltliner Smaragd "Vinothekfüllung," Wachau, Austria	2007	\$177
Franz Hirtzberger Grüner Veltliner Smaragd "Honivogl," Wachau, Austria	2008	\$194
Nikolaihof Grüner Veltliner "Vinothek," Wachau, Austria	1993	\$301

FLORAL, AROMATIC, EXOTIC

The Alsatian Noble Varietals Contrary Sensations

These are exotic wines with fragrances of honeysuckle and rose, peaches and apricots. You're sure they're going to be sweet. How could your nose delude you? And then you taste the wines. They're powerful, dry, and concentrated.

FLORAL, AROMATIC, EXOTIC

The Alsatian Noble Varietals Contrary Sensations

Giocato Pinot Grigio, Brda, Slovenia	2008	\$24
Ermacora Pinot Bianco, Friuli, Italy	2006	\$35
Scarpetta Pinot Grigio, Friuli, Italy	2009	\$39
Kogl Pinot Grigio, Podravje, Slovenia	2008	\$39
Christmann Riesling, Pfalz, Germany	2008	\$42
Trimbach Riesling, Alsace, France	2007	\$42
Venica & Venica Pinot Grigio "Jesera," Friuli, Italy	2008	\$42
Girolamo Dorigo Traminer, Friuli, Italy	2007	\$45
Gerard Neumeyer Pinot Gris "Le Berger," Alsace, France	2007	\$46
Trimbach Pinot Gris Reserve, Alsace, France	2004	\$49
Robert Weil Riesling Trocken, Rheingau, Germany	2008	\$55
Hugel Gewurtztraminer, Alsace, France	2006	\$59
Zind-Humbrecht Riesling "Herrenweg de Turckheim," Alsace, France	2006	\$66
Summerer Riesling "Steinmassel," Kamptal, Austria	2005	\$68
Kuenhof Gewurtztraminer, Alto-Adige, Italy	2003	\$76
Johannes Hirsch Riesling "Kammerner Gaisberg," Kamptal, Austria	2007	\$88
Kuenhof Riesling "Kaiton," Alto-Adige, Italy	2004	\$88
Johannes Hirsch Riesling "Zobinger Heiligenstein," Kamptal, Austria	2007	\$91
Johannes Leitz Riesling Trocken "Rudesheimer Berg Rottland," Alte Reben, Rheingau, Germany	2007	\$97
Schloss Gobelsburg Riesling "Tradition," Kamptal, Riesling	2006	\$98
Prager Riesling Smaragd "Achleiten," Wachau, Austria	2007	\$105
Hugel Riesling "Jubilee," Alsace, France	2004	\$112
Trimbach Riesling "Frederic-Emile," Alsace, France	2001	\$115
Willi Brundlmayer Riesling "Zobinger Heiligenstein" Alte Reben, Kamptal, Austria	2007	\$143
Leo Alzinger Riesling Smaragd "Steinertal," Wachau, Austria	2007	\$149
Robert Weil Riesling Trocken "Kiedricher Grafenberg," Rheingau, Germany	2007	\$165

FULL BODIED, RICH & ROUND

Chardonnay

It's hard to argue with the assertion that Chardonnay is the most significant white grape. Vinified successfully in more places than any other varietal, it makes sparkling wine in Champagne, crisp, aromatic, unoaked whites in Chablis, opulently textured and exotically flavored wines in California and Australia, and sweet wines from avant-garde producers like Alois Kracher on lake Neusiedlersee in Austria. However, one must look toward the long-lived Chardonnays of Burgundy to understand the grape.

The Motherland

"White Burgundy" tastes differently than Chardonnay produced in other parts of the world. Because of this, people overlook the fact that White Burgundy is Chardonnay. Burgundy's Côte de Beaune is the "Motherland" of this varietal. These wines age gracefully and are extremely reflective of the terroir. The three most significant villages in the Côte de Beaune are Meursault, Puligny-Montrachet, and Chassagne-Montrachet. These villages lie a stones throw away from one another. Yet, the wines produced in each are remarkably different. Meursault is the most exotic and smells of hazelnuts and honey. The wines from Puligny-Montrachet are faceted and precise. They are delicate and smell of white flowers. Chassagne-Montrachet is the bridge between the two. The wines have aromas of wild herbs and baked apples.

FULL BODIED, RICH & ROUND

Chardonnay

The Motherland

Comte Lafon Macon, Burgundy, France	2007	\$51
Paul Pernot Puligny-Montrachet, Burgundy, France	2007	\$116
Fontaine-Gagnard Chassagne-Montrachet "La Romanee," Burgundy Premier Cru, France	2007	\$172
Louis Jadot Meursault "Genevrieres," Burgundy Premier Cru, France	2007	\$175
Paul Pernot Puligny-Montrachet "Folatières," Burgundy Premier Cru, France	2007	\$198
Louis Carillon Puligny-Montrachet "Champs Canet," Burgundy Premier Cru, France	2006	\$242
Paul Pernot Puligny-Montrachet "Les Pucelles," Burgundy Premier Cru, France	2007	\$259
Louis Carillon Puligny-Montrachet "Les Perrières," Burgundy Premier Cru, France	2006	\$264
François Raveneau Chablis "Montée de Tonnerre," Burgundy Premier Cru, France	2004	\$276
Paul Pernot Batard-Montrachet, Burgundy Grand Cru, France	2006	\$377

FULL BODIED, RICH & ROUND

Italian Chardonnay Between Worlds

For those looking to meet in between California and Burgundy this is the place. Chardonnay produced in Italy is able to combine the finesse of French Chardonnay with the tremendous richness and generosity of examples produced in California.

Chardonnay First Love

No other wine inspires such a diverse range of feelings as California Chardonnay. It's the first wine most people fell in love with. It's also the only grape varietal that has inspired clubs devoted to its demise. The wines are lavishly oaked, buttery, tropical, and undeniably complex. They embrace their roots and the qualities people love in California Chardonnay.

FULL BODIED, RICH & ROUND

Italian Chardonnay

Between Worlds

Vie di Romans Chardonnay "Vieris," Friuli, Italy	2007	\$69
Castello della Sala "Cervaro della Sala," Umbria, Italy	2007	\$94
Les Cretes Chardonnay "Cuvee Bois," Valle d'Aosta, Italy	2005	\$105
Querciabella "Batar," Tuscany, Italy	2006	\$139

Chardonnay

First Love

Au Bon Climat Chardonnay, Santa Barbara, California	2008	\$45
Benovia Chardonnay "La Pommeraie," Russian Rivery Valley, California	2008	\$69
Littorai Chardonnay "Thierot Vineyard," Sonoma Coast, California	2007	\$121
Flanagan Chardonnay "Lola's Lot," Bennet Valley, California	2007	\$124

LOW GRIP, HIGH PLEASURE

Pinot Noir The Holy Grail

No wine experience is more coveted than an encounter with a breathtaking bottle of Pinot Noir. But finding that great bottle of Pinot is akin to the quest for the Holy Grail. One encounters many extraordinary stories but few actual experiences. There are reasons for this. Pinot Noir is the most difficult red wine to make. It requires a cool climate to thrive. However, growing it in cool climates subjects the varietal to an inordinate amount of bad weather. This is the last thing a fragile, thin-skinned varietal like Pinot needs. It is easily destroyed by rain, rot, and hail. Regions like Oregon's Willamette Valley, famous for Pinot Noir, rarely experience a string of great vintages. Fortunately, we've done the research for you. The following wines deliver what you seek.

Pinot Noir Crafted by the Ocean

Pinot Noir requires a cool climate in order to thrive. In France, this climate is Burgundy, where cool temperatures sweep in from the core of continental Europe. In the new world, the moderator of summer's heat is the ocean. When Pinot Noir is grown successfully on the western coast of America it does so because of its relationship with the Pacific.

LOW GRIP, HIGH PLEASURE

Pinot Noir

Crafted by the Ocean

J. Christopher Pinot Noir, Willamette Valley, Oregon	2007	\$52
Lioco Pinot Noir "Klindt," Anderson Valley, California	2007	\$95
Copain Pinot Noir 'Kiser "En Haut",' Anderson Valley, California	2007	\$121
Rivers-Marie Pinot Noir "Summa Vineyard Old Vines," Sonoma Coast, California	2008	\$124
Littorai Pinot Noir "Cerise Vineyard," Mendocino County, California	2006	\$131
Littorai Pinot Noir "Thierot Vineyard," Sonoma Coast, California	2006	\$140
J.Christopher/Ernst Loosen Pinot Noir "Appassionata," Willamette Valley, Oregon	2006	\$151
Chacra Pinot Noir "Treinta y Dos," Rio Negro, Argentina	2007	\$193

Pinot Noir from the places that inspire our restaurant.

Hofstatter Pinot Nero "Meczan," Alto-Adige, Italy	2009	\$51
Iuli Monferrato Rosso "Nino," Piemonte, Italy	2007	\$58
La Scolca Pinot Nero, Piemonte, Italy	2008	\$86
Movia Pinot Nero, Brda, Slovenia	2004	\$88
Gottardi Blauburgunder "Mazzon," Alto-Adige, Italy	2007	\$91
Manincor Pinot Nero "Mason," Alto-Adige, Italy	2004	\$115

LOW GRIP, HIGH PLEASURE

The Côte d'Or Masculine and Feminine

Nothing is more intimidating for the novice wine lover than trying to understand Burgundy. One is confronted with a map of vineyards reminiscent of a cubist painting. There are hundreds of vineyard and village names. Purists may frown upon this simplification, but it helps to divide the villages of Burgundy into two camps; either the Masculine or the Feminine.

Masculine

The villages of Pommard and Gevrey-Chambertin produce broad-shouldered powerful Pinot Noir. The wines are dark in color, possess forceful thick tannins, and smell of black cherries, leather, and bacon.

Feminine

The villages of Chambolle-Musigny and Volnay are famous for producing delicate Pinot Noir. These wines are translucent red in color. They smell of dried flowers, chanterelle mushrooms, and limestone. Often, people assume that there is a correlation between color and complexity; that full-bodied, darkly colored, highly extracted wines are the most complex. But these wines illustrate that this is not the case. They are among the most complex wines. However, the complexity is based on delicacy, not power.

LOW GRIP, HIGH PLEASURE

The Côte d'Or Masculine

Domaine Bachey-Legros Santenay "Clos Rousseau," Burgundy Premier Cru, France	2007	\$75
Charles Audoin Marsannay "Longeroies," Burgundy, France	2005	\$83
Claude Dugat Gevrey-Chambertin "Lavaux St. Jacques," Burgundy Premier Cru, France	2004	\$139
Camille Giroud Charmes-Chambertin, Burgundy Grand Cru, France	2005	\$275
Domaine Denis Mortet Gevrey-Chambertin "Lavaux St-Jacques," Burgundy Premier Cru, France	2007	\$308
Domaine De La Romanee-Conti "Echezeaux," Burgundy Grand Cru, France	2004	\$499
Domaine Gros Frere et Souer Clos Vougeot, "Musigni," Burgundy Grand Cru, France [1.5 L]	2005	\$556
Henri Jayer Vosne-Romanee "Cros-Parantoux," Burgundy Premier Cru, France	2001	\$3220
Domaine De La Romanee-Conti "La Tache", Burgundy Grand Cru, France	1990	\$5182

LOW GRIP, HIGH PLEASURE

The Côte d'Or Masculine and Feminine

Nothing is more intimidating for the novice wine lover than trying to understand Burgundy. One is confronted with a map of vineyards reminiscent of a cubist painting. There are hundreds of vineyard and village names. Purists may frown upon this simplification, but it helps to divide the villages of Burgundy into two camps; either the Masculine or the Feminine.

Masculine

The villages of Pommard and Gevrey-Chambertin produce broad-shouldered powerful Pinot Noir. The wines are dark in color, possess forceful thick tannins, and smell of black cherries, leather, and bacon.

Feminine

The villages of Chambolle-Musigny and Volnay are famous for producing delicate Pinot Noir. These wines are translucent red in color. They smell of dried flowers, chanterelle mushrooms, and limestone. Often, people assume that there is a correlation between color and complexity; that full-bodied, darkly colored, highly extracted wines are the most complex. But these wines illustrate that this is not the case. They are among the most complex wines. However, the complexity is based on delicacy, not power.

LOW GRIP, HIGH PLEASURE

The Côte d'Or Feminine

Domaine Perrot-Minot Morey-Saint-Denis "La Rue de Vergy," Burgundy, France	2007	\$171
Domaine Dujac Vosne-Romanée "Aux Malconsorts," Burgundy Premier Cru, France	2007	\$313
Domaine Perrot-Minot Vosne-Romanée "Les Beaux Monts," Vielles Vignes Burgundy Premier Cru, France	2007	\$340

LOW GRIP, HIGH PLEASURE

Grenache and Zinfandel Strawberries and Spice

These varietals excel in warm climates. You can feel the sunshine when you drink them. They remind you of the jam your grandmother made; of strawberries and black berries picked at the peak of ripeness. They also take on the spicy scents of the surrounding countryside. In the Southern Rhône Valley this means provencal herbs and pepper. In the warm climates of California one can smell briar, bay leaf, and juniper.

These wines are great in summer and winter. One can enjoy them with both barbecues and braises.

LOW GRIP, HIGH PLEASURE

Grenache, Zinfandel and Nero d'Avola Strawberries and Spice

Palama Primitivo "Arcangelo," Puglia, Italy	2009	\$35
Ampeleia "Kepos," Tuscany, Italy	2006	\$45
Grosjean Gamay, Vallee d'Aoste, Italy	2008	\$48
Betts & Scholl Grenache "O.G", Barossa Valley, Australia	2007	\$53
Cos Ceresuolo di Vittorio Classico, Sicily, Italy	2007	\$64
Hartford Court Zinfandel, Russian River Valley, California	2006	\$76
Domaine la Bouíssiére Gigondas, Southern Rhone Valley, France	2007	\$80
Palari "Rosso del Soprano," Sicily, Italy	2007	\$91
Domaine de Villeneuve Châteauneuf-du-Pape "Vielles Vignes," Southern Rhone Valley, France	2006	\$119
Tasca d'Almerita "Rosso del Conte," Sicily, Italy	2005	\$131
Palari "Faro," Sicily, Italy	2004	\$163

LOW GRIP, HIGH PLEASURE

Barbera

True North

In the Piemonte of the past Barbera was planted on slopes facing North, on the side of the vineyard where the sun doesn't shine, in gulches and gullies. They reserved the best spots of the vineyard for Nebbiolo and the production of Barolo. The Barbera produced from this mindset were simple acidic wines to be consumed in their youth, a mere afterthought.

A lot has changed in fifteen years. Barbera is now valued as a plush counterpoint to wines made from the tannic Nebbiolo grape. Barbera is planted in prime, south-facing locations in great vineyards, and vinified like a serious red wine.

Nebbiolo is often compared to Red Burgundy because of its light color and ethereal aromas. A similar comparison might be made between Barbera and New World Pinot Noir. People fall in love with Pinot Noir's dark cherry fruit, low tannin and bright acidity. It's prized for its ability to meld with vast variation in cuisine. Barbera plays the same roll. It has a magenta ruby hue, deep, dark berry fruit, complete absence of tannin, and enlivening acids.

LOW GRIP, HIGH PLEASURE

Barbera and Blends True North

Rivetto Barbera d'Alba "Nemes," Piemonte, Italy	2007	\$33
Vietti Barbera d'Asti "Tre Vigne," Piemonte, Italy	2007	\$42
Brezza Barbera d'Alba "Cannubi Muscatel," Piemonte, Italy	2006	\$72
Vietti Barbera d'Alba "La Crena," Piemonte, Italy	2006	\$86
Elio Altare Langhe Rosso "Larigi," Piemonte, Italy	2007	\$193

DRY, AROMATIC, STRUCTURED

Cabernet, Merlot, Etc. Blue Chip Bordeaux Varietals

Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petite Verdot are the five Bordeaux varietals. The wines produced from them in Bordeaux and in the Napa Valley are the commodities of the wine world. Right or wrong, they are the standard by which all other red wines are judged.

Cabernet The Left Bank

Bordeaux is created from water. Its great vineyards were reclaimed from the sea. The sweet wines of Sauternes are born in the misty interactions of waterways and the Atlantic Ocean is responsible for the region's moderate climate. Water also divides the region. The Gironde Estuary divides the region between The Left and Right banks; between the Cabernet based wines of the Medoc and the Merlot inspired blends of St. Emillion and Pomerol. This dichotomy between the two banks is essential to both an understanding of Bordeaux and the difference between Cabernet and Merlot.

The Medoc is the youngest of France's great wine regions. The gravelly vineyards didn't emerge until the estuary was dredged by the Dutch in the 1600's. This move transformed mere marshland into the prime real estate of the viticultural world. The wines from the appellations of St. Estephe, Pauillac, St. Julien, and Margaux are the essence of Cabernet. Drinking them allows us to understand the grape. They smell of cassis, sweet cuban tobacco, and pencil shavings. Their powerful, fine, tannins are buffered by dark red fruits. They are delicious in their youth but capable of aging for up to one hundred years.

DRY, AROMATIC, STRUCTURED

Cabernet The Left Bank

Scubla Cabernet Sauvignon, Friuli, Italy	1999	\$48
Fortulla Rosso di Toscana, Tuscany, Italy	2007	\$55
Smith-Madrone Cabernet Sauvignon, Napa Valley, California	2004	\$83
Caduceus "Anubis," California	2007	\$89
Brancaia "Ilatraia," Tuscany, Italy	2005	\$143
Flanagan Cabernet Sauvignon "Corkscrew Maiden Hill," Bennett Valley, California	2006	\$152
Arnot-Roberts Cabernet Sauvignon "Clajoux Vineyard," Sonoma County, California	2005	\$155
Querciabella "Camartina," Tuscany, Italy	2005	\$157
Grattamacco Bolgheri Rosso Superiore, Tuscany, Italy	2006	\$207
Montevetrano Colli di Salerno, Campania, Italy	2005	\$209
Chateau Calon-Ségur, Saint-Estèphe, Bordeaux, France	2000	\$329
Araujo Cabernet Sauvignon "Eisele Vineyard," Napa Valley, California	2004	\$438
Bond "Quella," Oakville, California	2006	\$488

DRY, AROMATIC, STRUCTURED

Merlot & Cabernet Franc The Right Bank

The right bank refers to the land that lies to the east of the Gironde Estuary and the great appellations of St. Emillion and Pomerol. The scene, and the wines themselves, starkly contrast the structured culture of the Medoc. Many of the Medoc's chateaus occupy areas of land larger than than the appellation Hermitage, while the wines of Pomerol are often produced from holdings of only a few acres. The wines of the medoc are conservatively tethered to a systematic classification dating back to 1855 while the wines of Pomerol are only defined by the extravagant prices they can command in the market.

The differences are just as stark in the wines themselves. Cabernet is bridled by its structure but Merlot knows no such bounds. The Merlot and Cabernet Franc based wines of St. Emillion and Pomerol are the apogee of hedonism. They smell of coffee, ripe plums, and creamy chocolate. Though these wines are capable of aging as well as Cabernet they do so with a more fluid sense of structure.

Bordeaux isn't the only place that produces great Merlot. Italy is becoming an increasingly important place for this varietal. Merlot from the Tuscan Coast combines the aromatics of Pomerol with the sheer ripeness of wine from the Napa Valley. Merlot has also found a home in Friuli where we find the most delicate expression of the varietal.

DRY, AROMATIC, STRUCTURED

Merlot & Cabernet Franc The Right Bank

Blason Cabernet Franc, Friuli, Italy	2008	\$34
Aia Vecchia "Lagone," Tuscany, Italy	2007	\$39
Le Vigne di Zamó Merlot, Friuli, Italy	2001	\$39
Robert Sinskey Merlot, Carneros, California	2006	\$55
Due Mani "Altrovino," Tuscany, Italy	2007	\$69
Tenuta Oliveto "Ombre," Tuscany, Italy	2005	\$72
Due Terre Merlot, Friuli, Italy	2007	\$92
Meroi "Ros di Buri," Friuli, Italy	2006	\$99
Damijan Podversic "Prelit," Friuli, Italy	2005	\$132
Tenuta di Arceno Cabernet Franc "Arcanum," Tuscany, Italy	2004	\$165
La Castellada "Rosso della Castellada," Friuli, Italy	2000	\$182
Le Macchiole "Paleo," Tuscany, Italy	2005	\$231
Meroi "Dominin," Friuli, Italy	2006	\$267
Radikon Merlot, Friuli, Italy	1998	\$281
Miani Merlot "Filip," Friuli, Italy	2006	\$388
Miani Merlot "Buri," Friuli, Italy	2006	\$392
Tua Rita "Redigaffi," Tuscany, Italy	2003	\$413
Tenuta dell'Ornellaia "Masseto," Tuscany, Italy	2006	\$598

DRY, AROMATIC, STRUCTURED

Nebbiolo Traditional vs. Modern

Barolo has a rich winemaking tradition. Barolo is made from Nebbiolo grapes planted on the hillside vineyards of Piemonte. These vineyards yield long-lived red wines in a distinctive style. They are aged in wood for many years before release, creating wines that emphasize flavors of earth, antique wood, and spice.

When modern winemaking trends infiltrated Barolo it sparked intense debate. The new wines had dramatically darker colors, vibrant flavors of fresh fruit, and they drank well upon release. This shocked traditionalist who were accustomed to more mellow wines. Winemakers who favored modern techniques attacked the “antiquated” methods of tradition while the defenders of “convention” fought back.

Finally, the dust has settled, and though it is clear that the two methods yield vastly different results, one method is not superior to the other. Both styles are valid reflections of this region.

DRY, AROMATIC, STRUCTURED

Nebbiolo

Traditional vs. Modern

Traditional

Produttori del Barbaresco Barbaresco, Piemonte, Italy	2006	\$66
G.D. Vajra Barolo "Albe," Piemonte, Italy	2005	\$80
G.D. Vajra Barolo "Bricco Viole," Piemonte, Italy	2003	\$108
Ettore Germano Barolo "Prapo," Piemonte, Italy	2001	\$160
Giuseppe Rinaldi Barolo "Brunate-Le Coste," Piemonte, Italy	2001	\$276
Bruno Giacosa Barbaresco "Asili," Piemonte, Italy	1999	\$313
Bruno Giacosa Barbaresco "Rabaja," Piemonte, Italy	1998	\$319
Giuseppe Mascarello Barolo "Monprivato," Piemonte, Italy	1999	\$319
Cavalotto Barolo Riserva "Bricco Boschis," Piemonte, Italy [1500 ml]	2001	\$390
Giuseppe Mascarello Barolo "Monprivato," Piemonte, Italy	1996	\$450
Giacomo Conterno Barolo "Monfortino" Riserva, Piemonte, Italy	1999	\$541
Bartolo Mascarello Barolo "Cannubi," Piemonte, Italy	1958	\$1378
Giacomo Conterno Barolo "Monfortino" Riserva, Piemonte, Italy	1947	\$2427
Giacomo Conterno Barolo "Monfortino" Riserva, Piemonte, Italy [1500 ml]	1990	\$3131

DRY, AROMATIC, STRUCTURED

Nebbiolo Traditional vs. Modern

Barolo has a rich winemaking tradition. Barolo is made from Nebbiolo grapes planted on the hillside vineyards of Piemonte. These vineyards yield long-lived red wines in a distinctive style. They are aged in wood for many years before release, creating wines that emphasize flavors of earth, antique wood, and spice.

When modern winemaking trends infiltrated Barolo it sparked intense debate. The new wines had dramatically darker colors, vibrant flavors of fresh fruit, and they drank well upon release. This shocked traditionalist who were accustomed to more mellow wines. Winemakers who favored modern techniques attacked the “antiquated” methods of tradition while the defenders of “convention” fought back.

Finally, the dust has settled, and though it is clear that the two methods yield vastly different results, one method is not superior to the other. Both styles are valid reflections of this region.

DRY, AROMATIC, STRUCTURED

Nebbiolo Traditional vs. Modern

Modern

Correggia Roero, Piemonte, Italy	2007	\$45
Vietti Nebbiolo "Perbacco," Piemonte, Italy	2006	\$51
Revello Barolo, Piemonte, Italy	2005	\$75
Silvio Grasso Barolo "Pi Vigne," Piemonte, Italy	2005	\$80
Moccagatta Barbaresco "Bric Balin," Piemonte, Italy	2000	\$86
Vietti Barolo "Castiglione," Piemonte, Italy	2005	\$97
Luigi Pira Barolo "Vigna Rionda," Piemonte, Italy	2003	\$135
Icardi Barolo "Parej," Piemonte, Italy	1998	\$145
Nada Fiorenzo Barbaresco "Rombone," Piemonte, Italy	2005	\$165
Vietti Barolo "Brunate," Piemonte, Italy	2001	\$193
E.Pira Barolo "Cannubi," Piemonte, Italy	1999	\$229
Elio Altare Barolo "Arborina," Piemonte, Italy	2001	\$240
La Spinetta Barbaresco "Valeirano," Piemonte, Italy	2004	\$253
Vietti Barolo "Rocche," Piemonte, Italy	1998	\$256
Luciano Sandrone Barolo "Cannubi Boschis," Piemonte, Italy	2001	\$285
Luciano Sandrone Barolo "Le Vigne," Piemonte, Italy	2001	\$293
Gaja "Sori Tildin," Piemonte, Italy	1999	\$697

DRY, AROMATIC, STRUCTURED

Indigenous Ancient Varietals

International grape varietals like Cabernet and Chardonnay thrive all over the world. In contrast, the following grapes are grown in a specific place. They are at their best planted in the terrain they have inhabited for centuries.

As the international wine scene boomed over the course of the late twentieth century most of these varietals lay dormant, accessible only to a small local populace. Often, these varietals have a more rustic texture, which prevented them from being understood by a wide audience. They sat idle while they waited for the benefit technology would bring.

Modern winemaking has married the unique flavor and structure of these varietals to supple texture. The following grapes offer a gateway to the past, a way to experience wine as our ancestors did. Italy is a treasure trove of such varietals and the ideal place to start such exploration.

Corvina, Rondinella, and Molinara Wines of Meditation

Vino de meditazione as the Italians call them. These are wines to be enjoyed at the end of an evening, to consecrate the meal. Drink them alone, with game, or a simple cheese plate.

They are made from Corvina Veronese, Rondinella, Molinara, and Negrara, planted on the hillsides of Verona's Valpolicella Classico Zone. The grapes are harvested in the fall and placed in barns where they hang through the winter. During the drying process the grapes lose water, concentrating aroma, flavor, and sweetness. They are pressed the following spring and when fermented dry are called Amarone. They taste of bitter chocolate, raisins, exotic spices and tobacco.

Sip these wines and enjoy their luxurious texture and warming alcohol.

DRY, AROMATIC, STRUCTURED

Indigenous Ancient Varietals

Sottimano Brachetto "Maté," Piemonte, Italy	2008	\$36
G.D. Vajra Dolcetto d'Alba, Piemonte, Italy	2009	\$42
Vietti Dolcetto d'Alba, Piemonte, Italy	2008	\$45
Elio Altare Dolcetto d'Alba, Piemonte, Italy	2007	\$47
Alvaro Palacios "Camins del Priorat," Priorat, Spain	2007	\$48
Mastroberardino Aglianico Irpinia, Campania, Italy	2006	\$52
Alvaro Palacios "Les Terrasses" Velles Vinyes, Priorat, Spain	2007	\$83
Colpetrone Sagrantino di Montefalco, Umbria, Italy	2004	\$102
Ermacora Pignolo, Friuli, Italy	2003	\$105
Vignai da Duline "Morus Nigra," Friuli, Italy	2005	\$128
Mastroberardino Taurasi "Radici," Campania, Italy	2004	\$138
Abbazia di Rosazzo Pignolo, Friuli, Italy	1995	\$161
Alvaro Palacios Priorat "Finca Dofi," Catalunya, Spain	2007	\$169
Lopez de Heredia Rioja Gran Reserva "Vina Tondonia," Rioja, Spain	1991	\$251
Galardi "Terra di Lavoro," Campania, Italy[1500ml]	2003	\$491
Vega Sicilia Gran Reserva "Unico," Castilla Y Leon, Spain Castilla Y Leon, Spain	1998	\$674

Corvina, Rondinella, and Molinara Wines of Meditation

Tenuta Sant'Antonio Valpolicella "Nanfre," Veneto, Italy	2008	\$33
Corte Sant'Alda Valpolicella "Ca' Fiui,' Veneto, Italy	2008	\$51
Mazzi Amarone della Valpolicella, Veneto, Italy	2005	\$154
Masi Amarone della Valpolicella "Campolongo di Torbe," Veneto, Italy	1988	\$174

DRY, AROMATIC, STRUCTURED

Sangiovese Blood of Jupiter

Tuscany is enjoying a tremendous viticultural resurgence. The wines have come a long way from the thin, acidic, product marketed in wicker baskets. In part, this success is based on Cabernet grown in emergent regions like the Bolgheri coast. But it is the wines made from Sangiovese, grown on the hillside vineyards of Brunello di Montalcino and Chianti, which are the real force behind this extraordinary region.

DRY, AROMATIC, STRUCTURED

Sangiovese

Blood of Jupiter

Bruni Marteto Morellino di Scansano, Tuscany, Italy	2008	\$39
Querciabella "Mongrana," Tuscany, Italy	2007	\$39
Felsina Chianti Classico, Tuscany, Italy	2007	\$45
Castello di Cacchiano Chianti Classico, Tuscany, Italy	2004	\$48
San Giusto A Rentennano Chianti Classico, Tuscany, Italy	2006	\$55
Castell'In Villa Chianti Classico, Tuscany, Italy	1996	\$59
Pertimali Rosso di Montalcino, Tuscany, Italy	2008	\$72
Podere Le Boncie Chianti Classico, Tuscany, Italy	2005	\$77
Felsina Chianti Classico Riserva "Rancia," Tuscany, Italy	2006	\$83
Montevertine Montevertine, Tuscany, Italy	2005	\$99
Castello di Ama Chianti Classico, Tuscany, Italy	2006	\$104
Mocali Brunello di Montalcino Riserva, Tuscany, Italy	2004	\$116
Castello di Brolio Chianti Classico, Tuscany, Italy	2006	\$117
Uccelliera Brunello di Montalcino, Tuscany, Italy	2005	\$130
Isole E Olena "Cepparello," Tuscany, Italy	2005	\$139
Brancaia "Il Blu," Tuscany, Italy	2006	\$143
Le Macioche Brunello di Montalcino, Tuscany, Italy	2004	\$145
San Giusto a Rentennano "Percarlo," Tuscany, Italy	2004	\$150
Canalicchio di Sopra Brunello di Montalcino, Tuscany, Italy	2001	\$187
Siro Pacenti Brunello di Montalcino, Tuscany, Italy	2004	\$229
Fontodi "Flaccianello," Tuscany, Italy	1999	\$238
Salvioni Brunello di Montalcino, Tuscany, Italy	2003	\$307
Castello di Ama "Vigneto Bellavista," Tuscany, Italy	2004	\$423
Soldera Brunello di Montalcino, Tuscany, Italy	1998	\$612

B L A C K & B L U E

Kind of Blue

Marzemino, Teroldego, and Lagrein

The indigenous red grapes of Trentino and Alto Adige offer a unique combination of color, texture and flavor. Often, purple color in wines is obtained by applying highly extractive wine making techniques to thick skinned grapes. This results in full bodied, highly textured wines with significant tannin. Reds wines from Trentino-Alto Adige are violet hued but they have weight and structure similar to a lighter colored red like Pinot Noir or Sangiovese. Much like Northern Rhone Valley Syrah the wines purple color is obtained in a way that retains delicacy.

B L A C K & B L U E

Kind of Blue

Marzemino, Teroldego, and Lagrein

Elena Walch Lagrein, Alto-Adige, Italy	2008	\$36
Hofstatter Lagrein, Alto-Adige, Italy	2007	\$42
Cantina Produttori Bolzano Lagrein "Perl," Alto-Adige, Italy	2007	\$51
Foradori Teroldego, Trentino, Italy	2007	\$52
Foradori "Granato," Trentino, Italy	2006	\$113

B L A C K & B L U E

Syrah Lavender Wake

The personality of Syrah asserts itself powerfully. Tasters rarely fail to recognize its purple hue and intense aromas of blueberry, bacon-fat, and white pepper. Its intoxicating aroma, capable of making even the most jaded drinker swoon, has the potential of overwhelming the flavor of the landscape. How is one supposed to taste the hairline vein of iron running through the bed of clay, the scent of a pinecone carried by the wind, or the path of the sun across the hill, when the grape involved is capable of subsuming all sensation in its lavender wake?

At times identification can be challenging, but Syrah does display discernibly different personalities in the locations where it is grown. The climate of the growing region magnifies different aspects of the grape's flavor. The cool climate of Cote Rotie's terraced hillsides renders Syrah in which scents of flower, spice and rock are magnified, while fruit, color and alcohol recede toward the background. At Lee Hudson's vineyard in Carneros all of Syrah's aromatic cylinders strike at full bore. In wines from this site, aromas of ripe black fruits stand "toe to toe" with those of purple flowers and smoked meat. Wines from South Australia's Barossa Valley express aromas of sun-baked blueberry. Volatile esters of chocolate and caramel accompany these scents. Syrah's savory side is subdued, emerging subtly as wild mint and eucalyptus.

Syrah is beginning to gain a foothold in Italy. Winemakers are experimenting with the grape in every one of Italy's important wine regions. Sometimes the results are predictable. Syrah from the Alpine slopes of Valle d'Aosta tends to resemble Cote Rotie while examples from Sicilia are closest in flavor to wines from Australia. However, there are some exciting examples of Syrah in which regional terroir is capable of fully taming the flavor of the grape. When tasting Le Macchiole's micro-production Syrah "Scio", the scent of the varietal vanishes. The characteristic Bolgheri aromas of wildflower honey and gravel emerge prominently. In this wine Syrah's exotic personality lingers as a barely detectible afterthought.

B L A C K & B L U E

Syrah Lavender Wake

E.Guigal St Joseph, Northern Rhone Valley, France	2005	\$66
Caduceus "Primer Paso," California	2007	\$86
Copain Syrah "Hawks Butte," Yorkville Highlands, California	2007	\$94
E. Guigal Côte-Rôtie "Brune et Blonde de Guigal," Northern Rhone Valley, France	2005	\$122
Lewis Cellars "Alec's Blend," Napa Valley, California	2007	\$127
Betts&Scholl Hermitage, Northern Rhone Valley, France	2005	\$130
Betts&Scholl "California Syrah," California	2006	\$138
Flanagan Syrah "Corkscrew Maiden Hill," Bennett Valley, California	2007	\$142
Lewis Cellars Syrah, Napa Valley, California	2007	\$143
Sean Thackrey Syrah "Orion," Napa Valley, California	2005	\$182
Auguste Clape Cornas, Northern Rhone Valley, France	2006	\$194
Jean-Michel Stephan Côte-Rôtie, Northern Rhone Valley, France	2006	\$223
Giaconda Shiraz "Warner Vineyard," Victoria, Australia	2004	\$234
Jamet Côte-Rôtie "Côte Brune," Northern Valley, France	2005	\$338
Le Macchiole Syrah "Scrio," Tuscany, Italy	1999	\$474

S T I C K Y & S W E E T

Nowhere is the pairing of food and wine more essential than in the case of dessert wines. Often these wines are consumed with a sweet dessert course, but it is when they are served with cheese, pâté, and foie gras that they come into their own.

STICKY & SWEET

Paolo Saracco Moscato d'Asti, Piemonte, Italy	2009	\$12 glass
Domaine du Mas Blanc Banyuls "Excellence," Rousillon, France	2000	\$14 glass
Royal Tokaji Wine Company Tokaji Aszu 5 Puttonyos, Tokaji-Hegyalia, Hungary	2006	\$15 glass
Taylor-Fladgate 20 Year Old Tawny Port, Douro Valley, Portugal	M.V	\$15 glass
Isole E Olena Vin Santo, Tuscany, Italy	2001	\$16 glass
Meroi Verduzzo, Friuli, Italy	2006	\$18 glass
Paolo Saracco Moscato d'Asti, Piemonte, Italy	2009	\$38
Deltetto Arneis "Bric Du Liun," Piemonte, Italy [375ml]	M.V	\$47
Marenco Brachetto d'Aqui "Pineto," Piemonte, Italy	2008	\$51
Royal Tokaji Wine Company Tokaji Aszu 5 Puttonyos, Tokaji-Hegyalia, Hungary	2006	\$75
Isole E Olena Vin Santo, Tuscany, Italy	2001	\$91
Meroi Verduzzo, Friuli, Italy	2006	\$105
Heidi Schrock Ruster Ausbruch "On The Wings Of Dawn," Neusiedlersee-Hugeland, Austria [375ml]	2006	\$131
Chateau Suidiraut Sauternes, Bordeaux, France [375 ml]	1989	\$135
Edi Simcic "Edijev Izbor," Brda, Slovenia	2002	\$148
Meroi Picolit, Friuli, Italy	2005	\$161
Royal Tokaji Wine Company Tokaji Aszu 6 Puttonyos, "Mezes Maly," Tokaji-Hegyalia, Hungary	1999	\$295
D'Olivera Boal, Madeira, Portugal	1922	\$557
Giuseppe Quintarelli Recioto della Valpolicella Classico, Veneto, Italy	1990	\$665

