

Wine Flights

A PERSONAL WINE TASTING FLIGHT OF FIVE 1.5oz TASTES OF WINE
WITHIN A SELECT GROUP

WHITE & MIXED FLIGHTS

FLIGHT #404 Blankety Blank Blancs \$39

- 10 Arneis “Blangé” Ceretto ’23 (Italy)
- 6 Sauv Blanc “Bordeaux” Château Reuilles ’24 (France)
- 53 Sauv Blanc “Vieilles Vignes~Loire” J. Aubron ’23 (France)
- 9 Chenin Blanc “Saumur Blanc” Villeneuve ’24 (France)
- 13 Chenin Blanc “Stellenbosch” Holden Manz ’19 (S. Africa)

FLIGHT #406 Weighty Whites \$42

- 17 Chardonnay “Viré -Clessé, Bourgogne” Meurgey-Croses ’23 (France)
- 55 Vermentino “Rutherford Dust~Napa~*Panorama Exclusive*
296 cases produced” Neal Family Vineyard ’23 (CA)
- 57 Jacquère “Jongieux, Savoie” Francois Carrel ’22 (France)
- 77 Catarratto “Lù-Siciliane” Animoso Corleonese ’22 (Italy)
- 59 Viognier “Mendoza” 3Sapas ’23 (Argentina)

FLIGHT #602 Wines “of a Certain Age” \$44 (mixed)

- 13 Chenin Blanc “Stellenbosch” Holden Manz ’19 (S. Africa)
- 51 Chardonnay “Napa Valley” Twenty Rows ’22 (CA)
- 95 Sangiovese “Hercules~Stellenbosch” Stellekaya ’20 (S.Africa)
- 30 Tempranillo(Cencibel) “Pago Florentino~Ribera” Arzuaga ’20(Spain)
- 94 Petit Verdot “Uco Valley~Mendoza~*Panorama Exclusive*
1,000 cs prod” Ruca Malen ’19 (Argentina)

Wine By The Glass

BIN#	SPARKLING WINE	glass	btl
231	Brut Champagne, Taittinger nv (France)	28	140
215	Brut Champagne “Black Label” Lanson nv (France)	35	165
210	Brut “Méthode Champenoise” Gruet (New Mexico)	22	110
209	Brut Nature Branco Bairrada “Método Clássico “ Sidonio de Sousa <i>nv</i> (Portugal)	15	75
206	Brut Nature“Solera Méthod~Perpetuelle”Red Tail(NY)	22	110
217	Cab Franc Brut Rosé “La Cravantine” Gasnier ’23 (Fr)	24	120
224	Cava Brut “Xarel-lo/Macabeo/Parellada” Cune <i>nv</i>	16	80
74	Lambrusco Rosso dell’Emilia, Lini 910 <i>nv</i> (Italy)	16	80
230	Riesling/Pinot Gris“Cremant d’Alsace” Cui Cui (France)	18	90
228	Prosecco “Vino Biologico” Tasi <i>nv</i> (Italy)	14	70

BIN#___WHITE WINE – OLD WORLD

45	Alvarinho “Solos de Granito” Avaleda ’22 (Portugal)	22	110
10	Arneis “Blangé” Ceretto ’23 (Italy)	22	110
77	Catarratto “Lù-Siciliane” Animoso Corleonese ’22 (IT)	18	90
16	Catarratto “Sicilia” Feudi del Pisciotto ’24 (Italy)	22	110
41	Chardonnay “Petit Chablis” Madame Vve Point ’23(France)	28	140
17	Chardonnay “Viré -Clessé” Meurgey-Croses ’23 (France)	30	150
9	Chenin Blanc “Saumur Blanc” Villeneuve ’24 (France)	25	125
12	Cortese “Gavi di Gavi” Cascina Monache ’25 (Italy)	22	110
8	Dry Furmint “Evolucio” Royal Tokaji ’22 (Hungary)	22	110
62	Edelzwicker “Gewurz/Riesling/Pinot Blanc Blend~Alsace Cuvée Saison~Demeter Biodynamic”Robert Olivier’22 (Fr)	17	85
73	Falanghina, Villa Matilde ’24 (Italy)	16	80
56	Falanghina “Campania” TerraDora DiPaolo ’24 (Italy)	18	90
75	Gruner Veltliner, Von Donabaum ’24 (Austria)	16	80
57	Jacquère “Jongieux, Savoie” Francois Carrel ’22 (France)	18	90
76	Moscato d’Asti “Estate- <i>frizzante</i> ” Marengo ’24 (Italy)	15	75
46	Pecorino “Abruzzo~Hydria” Antonini ’24 (Italy)	18	90
14	Pinot Grigio delle Venezie, Vigna Isa ’24 (Italy)	14	70
15	Pinot Grigio “Colli Orientali~Friuli” Terlato ’23(Italy)	22	110
1	Riesling “Trocken~Rheingau” Leitz ’22 (Germany)	16	80
61	Riesling “Trocken~Bacharach” Ratzenberger ’22 (Ger)	22	110
42	Riesling d’Alsace “Réserve” Gustave Lorentz’22 (France)	18	90
7	Riesling “Kabinett~Mosel” Nik Weis ’22 (Germany)	19	95
18	Sangiovese Bianco “Toscana” Poggio al Sole ’25 (Italy)	22	110
6	Sauv Blanc “Bordeaux” Château Reuilles ’24 (France)	16	80
53	Sauv Blanc “Vieilles Vignes~Loire” J. Aubron ’23 (France)	18	90
50	Sauv Blanc “Silex~Coteaux du Giennois” Berthier ’22 (Fr)	24	120
4	Sauv Blanc “Sancerre” Domaine du Carrou ’24 (Fr)	30	150
11	Verdicchio di Matelica, ColPaola ’24 (Italy)	22	110
19	Vernaccia di San Gmignano “Toscana” La Lastra ’24 (IT)	22	110
54	Viura/Tempranillo Blanco “Rioja” Cruzado ’23 (Spain)	18	90

BIN#___NEW WORLD

43	Chardonnay, The Applicant ’24 (Chile)	15	75
48	Chardonnay “San Luis Obispo/Monterey”Seghesio ’23(CA)	16	80
49	Chardonnay “San Luis Obispo” Clos Julien ’23 (CA)	18	90
51	Chardonnay “Napa Valley” Twenty Rows ’22 (CA)	22	110
47	Chardonnay “Santa Barbara” Diatom ’22 (CA)	25	125
13	Chenin Blanc “Stellenbosch” Holden Manz ’19 (S. Africa)	18	90
3	Pinot Grigio “Sonoma” Massican ’23 (CA)	22	110
20	Pinot Gris“Vireton~Willamette” Archery Summit ’22(OR)	22	110
63	Riesling “Good Karma~Finger Lakes” Red Tail ’22 (NY)	15	75
66	Riesling “Eden Valley~390 cs produced” In the Flowers/Worlds Apart ’24 (Australia)	20	100
52	Sauv Blanc “Marlborough” Poppy Isabel ’24 (NZ)	17	85
55	Vermentino “Rutherford Dust~Napa~ <i>Panorama Exclusive</i> 296 cases produced” Neal Family Vineyard ’23 (CA)	30	150
59	Viognier “Mendoza” 3Sapas’23 (Argentina)	17	85
2	Viognier “Charlottesville” Blenheim Vnyds ’22 (VA)	22	110

RED FLIGHTS

FLIGHT #802 Fruity, Earthy, Woodsy \$39

- 23 Pinot Noir “Le P’tit” Renaudat ’24 (France)
- 25 Grenache/Syrah/Mourvedre “Côtes-du-Rhone” M. Du Mont ’22 (Fr)
- 103 Garnacha “Calatayud” Honoro Vera ’22 (Spain)
- 24 Mansois(Fer Servadou)“Marcillac~Lo Sang del Pais” Dom du Cros ’21
- 31 Cab Franc “Perrières Rouge” Famille Héraud ’22 (France)

FLIGHT #804 Italian Classics \$42

- 91 Dolcetto “Monferrato” Cantine Povero ’24
- 118 Barbera d’Asti “Casa Doglia” Gianni Doglia ’22
- 117 Montepulciano d’Abruzzo “Corium” Antonini ’24
- 33 Montepulciano 85/Aglianico 15 “Ramitello” Majo Norante ’20
- 83 Sangiovese “Chianti Classico” Castello di Bossi ’22

FLIGHT #806 Big & Bold \$48

- 40 Nebbiolo “Barolo~Etichetta Storica” Ciabot ’20 (Italy)
- 38 Syrah “Crozes-Hermitage~Pierelles” Domaine Belle ’23 (France)
- 34 Malbec “Capitulo Uno” Ruca Malen ’22 (Argentina)
- 100 Teroldego/Petite Sirah/Malbec, Juggernaut ’23 (CA)
- 98 Cab Sauvignon “Napa Valley” Nichols ’22 (CA)

BIN#	ROSÉ & ORANGE WINE	glass	btl
5	Grenache/Cinsault/Syrah/ Rolle Rosé “Côtes de Rhone” Les Dauphins ’24 (France)	17	85
70	Inzolia “Orange~Siciliane” Tenute Orestiadi ’24 (Italy)	18	90
58	Merweh “Skin~Bekaa Valley” de Touvelles ’23 (Lebanon)	22	110
72	Nerello Mascalese “Rosa dei Venti~Organic~Siciliane” Tenuta Gorghi Tondi ’22 (Italy)	17	85
71	Pinot Grigio “Ramato~Biodynamic~Ramoro Terre di Chieti” Lunaria ’24 (Italy)	14	70
60	Pinot Noir Rosé, Element[AL] ’23 (CA)	14	70
78	Pinot Noir Rosé “Columbia” Elemental Substance’24(WA)	15	75
18	Sangiovese Bianco “Toscana” Poggio al Sole ’25 (Italy)	22	110
44	Sangiovese Rosato “Toscana” Bonifacio ’24 (Italy)	18	90
69	Trebbiano/Malvasia “il Lupo Orange~Organic Grapes Marche” Passione Natura – Paglieta ’23 (Italy)	15	85
79	Zweigelt Rosé “Niederosterreich” Bauer ’23 (Austria)	17	95(1L)

BIN#___RED WINE – OLD WORLD

37	Aglianico “Rubrato~Irpinia” Feudi San Gregorio ’20 (IT)	22	110
36	Amarone della Valpolicella Classico “Vino Biologico “Corvina/Corvinone/Rondinella/Oseleta” Tasi ’17 (Italy)	35	175
118	Barbera d’Asti “Casa Doglia” Gianni Doglia’22 (Italy)	16	80
81	Barbera d’Asti, Cascina GuidoBerta ’22 (Italy)	17	85
84	Barbera d’Asti “Bosco Donne 50yr vine” Gianni Doglia’23	22	110
31	Cab Franc “Perrières Rouge” Famille Héraud ’22(France)	17	85
90	Cab Sauv “Maremma-Toscana” Poggio Al Tufo ’21(Italy)	18	90
35	Ciro Rosso “Classico Superiore Riserva” Vumbaca ’20 (IT)	28	140
91	Dolcetto “Monferrato” Cantine Povero ’24 (Italy)	16	80
103	Garnacha “Calatayud” Honoro Vera ’22 (Spain)	14	70
25	Grenache/Syrah/Mourvedre “Côtes-du-Rhone” Mademoiselle Du Mont ’22 (France)	16	80
24	Mansois (Fer Servadou) 100% “Marcillac a.o.c. Cuvée Lo Sang del Pais” Domaine du Cros ’21 (France)	17	85
26	Mencia “Bierzo” Castro Ventosa ’24 (Spain)	18	90
22	Merlot 85/Cab Franc 10 /Malbec 5 “Canon Fronsac” Château du Gazin ’21 (Fr)	22	110
28	Merlot/Cab “Pessac-Leognan” Ch. Haut-L’Artigue ’21(Fr)	22	110
29	Merlot “Pomerol” Château Bonregard ’20 (France)	30	150
101	Montepulciano d’Abruzzo “Organic” Spinelli ’23 (Italy)	15	75
117	Montepulciano d’Abruzzo “Corium” Antonini ’24 (Italy)	18	90
33	Montepulciano 85/Aglianico 15 “Ramitello” di Majo Norante ’20 (Italy)	22	110
88	Nebbiolo “Tumlin~Roero” Tenuta Laramè ’21 (Italy)	17	85
40	Nebbiolo “Barolo~Etichetta Storica” Ciabot ’20 (Italy)	35	175
23	Pinot Noir “Le P’tit” Renaudat ’24 (France)	16	80
85	Primitivo di Manduria “Uno” Masseria La Volpe ’23 (Italy)	18	90
92	Sangiovese “Toscana” Conti di San Bonifacio ’22 (Italy)	18	90
83	Sangiovese “Chianti Classico” Castello Bossi ’22 (Italy)	25	125
21	Sangiovese “Brunello di Montalcino” Corte Pavone ’03(It)	35	175
38	Syrah “Crozes-Hermitage~Pierelles” Dom. Belle ’23 (Fr)	30	150
30	Tempranillo (Cencibel) “Organic~Pago Florentino Ribera del Duero” Arzuaga Navarro ’20 (Spain)	24	120

BIN#___NEW WORLD

116	Blaufrankisch “Finger Lakes-426cs” Red Tail Ridge’22(NY)	16	80
113	Cab Franc “Charlottesville” Blenheim Vnyds ’22 (VA)	24	120
97	Cab Franc “San Carlos~Mendoza” Catena ’22 (Argentina)	28	140
87	Cab Sauvignon “Napa” Aviary Vineyards ’22 (CA)	17	85
120	Cab Sauv “Columbia Valley”Elemental Substance ’22(WA)	16	80
96	Cab Sauv “McLaren Vale” Mother’s Ruin/1 st Drop ’22(OZ)	19	95
98	Cab Sauvignon “Napa Valley” Nichols ’22 (CA)	28	140
82	Malbec/Tannat “Salta” Piattelli ’22 (Argentina)	16	80
34	Malbec “Capitulo Uno” Ruca Malen ’22 (Argentina)	28	140
89	Merlot “Sonoma County” St. Francis ’22 (CA)	17	85
94	Petit Verdot “Uco Valley~Mendoza~ <i>Panorama Exclusive</i> 1,000 cs prod” Ruca Malen ’19 (Argentina)	22	110
93	Pinot Noir “California” Séance ’22 (CA)	15	75
104	Pinot Noir “Columbia” Elemental Substance ’22(WA)	15	75
27	Pinot Noir “Willamette” GreenWing ’24 (OR)	17	85
32	Pinot Noir “Red Hill, Douglas County” Benoni ’24(OR)	19	95
95	Sangiovese “Hercules~Stellenbosch”Stellekaya(S.Africa)	24	120
86	Tannat “Cafayete” Amauta/El Porvenir ’21 (Argentina)	15	75
100	Teroldego/Petite Sirah/Malbec, Juggernaut ’23 (CA)	18	90