

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 “Roero Bianco” Giovanni Rosso ’22 (Italy)
- 6 Sauv Blanc “Bordeaux~Entre-deux-Mers”Rauzan/Fleur’24 (France)
- 53 Sauv Blanc “Langhe” Ciabot ’24 (Italy)
- 52 Sauv Blanc “Marlborough” Poppy Isabel ’24 (NZ)
- 13 Chenin Blanc “Stellenbosch” Holden Manz ’19 (S. Africa)

FLIGHT #406 **Weighty Whites \$44**

- 57 Jacquère “Jongieux, Savoie” Francois Carrel ’22 (France)
- 77 Catarratto “Lù-Siciliane” Animoso Corleonese ’22 (Italy)
- 17 Chardonnay “Viré -Clessé, Bourgogne” Meurgey-Croses ’23 (France)
- 47 Chardonnay “Monterey County” Bargetto ’24 (CA)
- 9 Carricante “Etna Bianco~Rupestre” Raciti ’24 (Italy)

FLIGHT #602 **Wines “of a Certain Age” \$46 (mixed)**

- 13 Chenin Blanc “Stellenbosch” Holden Manz ’19 (S. Africa)
- 51 Chardonnay “Sonoma Coast” Routestock ’21 (CA)
- 33 Montepulciano 85/Aglianico 15 “Ramitello” Majo Norante ’20
- 35 Ciro Rosso “Classico Superiore Riserva” Vumbaca ’20 (IT)
- 37 Mencia “Bierzo~Cabeza de Perro” Cantariña ’20 (Spain)

Wine By The Glass

BIN#	SPARKLING WINE	glass	btl
231	Brut Prestige Champagne, Taittinger nv (France)	28	140
215	Brut Champagne “Black Label” Lanson nv (France)	n/a	165
210	Brut “Méthode Champenoise” Gruet (New Mexico)	22	110
209	Brut Nature Branco Bairrada “Método Clássico “ Sidonio de Sousa nv (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 nv	16	80
74	Lambrusco Rosso dell’Emilia, Lini 910 nv (Italy)	16	80
230	Riesling/Pinot Gris“Cremant d’Alsace” Cui Cui (France)	18	90
228	Prosecco “Vino Biologico” Tasi nv (Italy)	14	70

BIN#___WHITE WINE – OLD WORLD

- 45 Albariño “Rias Baixas” Valdamor ’24 (Spain) 22 110
- 10 Arneis “Roero” Giovanni Rosso ’22 (Italy) 22 110
- 9 Carricante “Etna Bianco~Rupestre” Raciti ’24 (Italy) 28 140
- 77 Catarratto “Lù-Siciliane” Animoso Corleonese ’22 (IT) 18 90
- 16 Catarratto “Sicilia” Feudi del Pisciotto ’24 (Italy) 22 110
- 49 Chardonnay “Siciliane~dei Bordonaro” Branciforti ’24 (It) 16 80
- 43 Chardonnay “Bourgogne” Bernard Moreau ’23 (France) 28 140
- 17 Chardonnay “Viré -Clessé” Meurgey-Croses ’23 (France) 30 150
- 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
- 18 Grillo 80/Insolia 20 “Terre Siciliane~Born to be Wine”
Baglio Ingardia ’24 (Italy) 17 95(1L)
- 75 Gruner Veltliner, Von Donabaum ’24 (Austria) 16 80
- 57 Jacquère “Jongieux, Savoie” Francois Carrel ’22 (France) 18 90
- 76 Moscato d’Asti “Estate-frizzante” 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
- 41 Pošip “Dalmatia” Serpentina’21 (Croatia) 24 120
- 1 Riesling "Essence" Raimund Prüm ’25 (Germany) 16 80
- 42 Riesling d’Alsace “Réserve” Gustave Lorentz’22 (France) 18 90
- 61 Riesling “Trocken~Bacharacher” Ratzenberger ’22 (Ger) 22 110
- 7 Riesling “Kabinett~Mosel” Nik Weis ’22 (Germany) 19 95
- 6 Sauv Blanc “Bordeaux~Entre-deux-Mers”Rauzan/Fleur’24 16 80
- 53 Sauv Blanc “Langhe” Ciabot ’24 (Italy) 18 90
- 50 Sauv Blanc “Caillotte~Coteaux Giennois” Berthier ’22(Fr) 24 120
- 11 Verdicchio di Matelica, ColPaola ’24 (Italy) 22 110
- 55 Vermentino “Toscana” San Felice ’23 (Italy) 19 95
- 19 Vernaccia di San Gmignano “Toscana” La Lastra ’24 (IT) 22 110
- 54 Viura/Tempranillo Blanco“Rioja” Sierra Cantabria ’23(Spain) 28 140

BIN#___NEW WORLD

- 65 Chardonnay, The Applicant ’24 (Chile) 15 75
- 48 Chardonnay “Russian River” Fortunate Rambler ’23(CA) 16 80
- 47 Chardonnay “Monterey County” Bargetto ’24 (CA) 22 110
- 51 Chardonnay “Sonoma Coast” Routestock ’21 (CA) 22 110
- 13 Chenin Blanc “Stellenbosch” Holden Manz ’19 (S. Africa) 18 90
- 59 Pinot Grigio “Willamette” Greenwing ’25 (OR) 17 85
- 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
- 4 Sauv Blanc “Napa 1400cs” Rte Blanc/Clif Family ’23 (CA) 28 140
- 2 Viognier “Charlottesville” Blenheim Vnyds ’22 (VA) 22 n/a

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)
- 118 Barbera d’Asti “Casa Doglia” Gianni Doglia ’22 (Italy)
- 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
- 117 Montepulciano d’Abruzzo “Corium” Antonini ’23
- 84 Barbera d’Asti “Bosco Donne 50yr vine” Gianni Doglia ’23
- 33 Montepulciano 85/Aglianico 15 “Ramitello” Majo Norante ’20
- 83 Sangiovese “Chianti Classico” Morino ’23

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/ Cab Rosé “Figuière~Mediterranée” Famille Combard ’24 (France)	17	85
70	Inzolia “Orange~Siciliane” Tenute Orestyadi ’24 (Italy)	18	90
58	Merweh “Skin~Bekaa Valley” de Tourelles ’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
44	Sangiovese Rosato “Toscana” San Bonifacio ’22 (Italy)	16	80
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

- 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
- 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
- 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
- 37 Mencia “Bierzo~Cabeza de Perro” Cantariña ’20 (Spain) 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 ’23 (Italy) 18 90
- 103 Monastrell “Jumilla~Altos de la Hoya”Olivares ’16(Spain) 16 80
- 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
- 39 Nebbiolo “Barolo~Priore Riserva”Cantine Povero ’20(IT) 35 175
- 81 Perricone “Sicily~Guarnaccio”
Regaleali/Tasca d’Almerita ’21 (Italy) 22 110
- 23 Pinot Noir “Le P’tit” Renaudat ’24 (France) 16 80
- 85 Primitivo di Manduria “Uno” Masseria La Volpe ’23 (Italy) 18 90
- 86 Sangiovese Blend “Toscana~Quotidiano” Mori ’24 (IT) 16 80
- 92 Sangiovese “Toscana” Conti di San Bonifacio ’22 (Italy) 18 90
- 94 Sangiovese “Toscana~San Polo~Rubio” San Polo ’22 (IT) 22 110
- 83 Sangiovese “Chianti Classico” Morino ’23 (Italy) 25 125
- 22 Sangiovese “Rosso di Montalcino” Celestino Pecci ’22(It) 28 140
- 21 Sangiovese “Brunello di Montalcino” Corte Pavone ’03(It) 35 175
- 38 Syrah “Crozes-Hermitage~Pierelles” Dom. Belle ’23 (Fr) 30 150
- 30 Tempranillo “Tierra de Castilla”Codice/Eguren ’23(Spain) 16 80

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
- 120 Cab Sauv “Columbia Valley”Elemental Substance ’22(WA) 16 80
- 96 Cab Sauv “McLaren Vale” Mother’s Ruin/1st Drop ’22(OZ) 19 95
- 95 Cab Sauv “Reserve~Stellenbosch” Lyngrove ’21 (S.Africa) 17 85
- 87 Cab Sauvignon “Napa” Aviary Vineyards ’22 (CA) 17 85
- 98 Cab Sauvignon “Napa Valley” Nichols ’22 (CA) 28 140
- 82 Malbec “Mendoza” Trilogie ’24 (Argentina) 14 70
- 34 Malbec “Capitulo Uno” Ruca Malen ’22 (Argentina) 28 140
- 89 Merlot “Sonoma County” St. Francis ’22 (CA) 17 85
- 93 Pinot Noir “California” Séance ’22 (CA) 15 75
- 104 Pinot Noir “Columbia” Elemental Substance ’22(WA) 15 75
- 32 Pinot Noir “Red Hill, Douglas County” Benoni ’24(OR) 19 95
- 27 Pinot Noir “Redwood Ridge~Sonoma” Fiancetto ’24 (CA) 22 110
- 99 Shiraz “Paarl” Babylonstoren ’22 (So. Africa) 18 90
- 100 Teroldego/Petite Sirah/Malbec, Juggernaut ’23 (CA) 18 90