



BOTTLE LIST

June, 2026



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BOTTLE SHOP | TAKE \$15 OFF BOTTLES TO-GO

SPARKLING WINE

Casa de Valor, Cava Brut Nature | Penedès, Spain | NV | \$33 | Bin 5

Fine bubbles carry aromas of lemon zest, green apple, and white flowers over a dry palate of citrus and crisp orchard fruit from traditional Penedès varieties, matured on lees. Ideal with oysters, sushi, or salty tapas.

Cuvée Jean-Philippe, Crémant Rosé | Languedoc, France | 2022 | \$37 | Bin 1

Delicately pink traditional-method sparkler from Languedoc, offering bright red berry, strawberry and raspberry aromas with hints of citrus zest and pastry from a blend of regional grapes, fermented in tank then in bottle on lees for fine, creamy bubbles and freshness. Pair with smoked salmon, sushi, fried chicken, or berry-topped desserts to echo its lively fruit, crisp acidity, and subtle brioche notes.

Après Sol, Rosé | Emilia-Romagna, Italy | NV | \$41 | Bin 1

Fresh, sun-chasing Italian rosato likely based on regional red varieties (such as Sangiovese or Lambrusco) delivers lively strawberry, cherry, and watermelon with hints of citrus peel and herbs, light body, crisp acidity, and a dry, refreshing finish after cool stainless-steel fermentation. Pair with antipasti, salads, or pizza bianca to mirror its bright red-fruit profile, zippy freshness, and easy-drinking charm.

Contadi Castaldi Franciacorta Brut | Lombardy, Italy | NV | \$46 | Bin 5

Bright citrus, white peach, lime blossom, and green apple ride fine, persistent bubbles in this méthode traditionnelle sparkler of mostly Chardonnay with Pinot Nero and Pinot Bianco, partially oak-aged and matured long on lees in bottle. Perfect with oysters, crudo, or fried seafood.

Symmetría, 'Lumminari' Blancs De Blancs | Valle de Guadalupe, Mexico | NV | \$58 | Bin 1

Lemony brioche, green apple, white flowers, and chalky minerality define this Blanc de Blancs-style sparkler, crafted from Chardonnay and other white grapes, fermented in stainless and aged sur lie in bottle for creaminess and finesse. Excellent with ceviche, goat cheese salads, or tempura.

Moutard Brut Grande Cuvée | Champagne, France | NV | \$74 | Bin 1

Aromas of lemon peel, white raspberry, butter, almond, brioche, and white flowers come from 100% Pinot Noir, with a base vintage plus reserve wines, traditionally vinified then aged on lees and finished at about 10 g/L dosage. Pair with fried chicken, triple-cream cheeses, or sushi to play its creamy texture, toasty complexity, and vibrant, citrus-driven freshness.

Simpsons Estate, 'Chalklands' Classic Cuvée | Kent, England | NV | \$79 | Bin 1

Lemon, crisp green apple, ripe orchard fruit, pastry, and flint from roughly equal Chardonnay, Pinot Noir, and Pinot Meunier grown on chalk, whole-bunch pressed, cool-fermented, then bottle-fermented and aged 12–18 months on lees for fine mousse and autolytic complexity. Pair with oysters, fried chicken, or fish and chips to echo its racy acidity, citrus brightness, and subtle brioche richness.

André Clouet, 'Cuvée 1911' Champagne | Champagne, France | NV | \$146 | Bin 5

Opulent yet precise Pinot-dominant Champagne with aromas of brioche, toasted hazelnut, red apple, mirabelle, citrus zest, and chalk, drawn largely from old-vine Pinot Noir with some Chardonnay, fermented in tank and/or barrel, then long aged on lees for depth and fine mousse. Pair with lobster, poultry in cream sauce, or aged Comté to play its rich autolytic complexity against vibrant acidity and chalky, mineral length. 96 RP, 95 JS

WHITE WINE

CHARDONNAY

Au Bon Climat, Chardonnay | Santa Barbara County, California | 2023 | \$48 | Bin 2

Cool-climate Chardonnay with lemon zest, green apple, pear, chamomile, and light toast, medium body, and bright, saline-edged acidity from barrel-fermentation and sur-lie aging that add subtle vanilla, hazelnut, and flinty minerality without overwhelming the fruit. Pair with grilled halibut, roast chicken, or creamy pasta to echo its citrus core, gentle oak spice, and crisp, mineral finish.

Domaine Fevre-Fevre, Chablis | Burgundy, France | 2023 | \$54 | Bin 5

Lean, mineral white Burgundy with classic Chablis cut and freshness. Aromas of green apple, lemon peel, white flowers, and wet stone lead to a taut, chalky palate with mouthwatering acidity. Pair with oysters, shellfish, or goat cheese to mirror its saline minerality and bright citrus drive.

Bethel Heights, Chardonnay, Estate, Eola-Amity Hills | Willamette, Oregon | 2023 | \$57 | Bin 3

Estate Chardonnay from Justice and Bethel Heights vineyards (clones 548, 76, 95, Wente) shows lemon curd, green apple, pear, white flowers, and salted butter, with taut acidity and chalky minerality after fermentation and 10 months' aging in 28% new French oak, bottled unfinned. Pair with grilled halibut, roast chicken, or butter-poached shellfish to echo its citrus brightness, subtle toast, and tension-over-opulence style. 92 WS

Donnachadh, Chardonnay, Sta. Rita Hills | Central Coast, California | 2022 | \$58 | Bin 4

Cool-climate Chardonnay showing lemon curd, green apple, pear, white flowers, sea spray, and subtle hazelnut from hand-harvested fruit, whole-cluster pressed and fermented in a mix of barrel and stainless, then aged on lees with partial malolactic for tension and creamy texture. Pair with grilled halibut, roast chicken, or butter-poached shellfish to complement its citrus brightness, saline minerality, and gentle oak spice.

Domaine Servin, Chablis Premier Cru, 'Les Forêts' | Burgundy, France | 2022 | \$68 | Bin 3

Old-vine Chardonnay from a top premier cru bordering Blanchots shows candied lemon, green apple, white peach, and lemon rind with iodine, chalk, and subtle spice, carried by a sleek, saline, medium-weight palate after fermentation and aging in stainless steel and older barrels for tension and finesse. Pair with oysters, scallops, or simple butter-poached white fish to highlight its citrus brightness, oceanic minerality, and precise, dry finish.

Lonesome Rock, 'Estate' Chardonnay | Willamette Valley, Oregon | 2021 | \$82 | Bin 5

Cool-climate Chardonnay with lemon curd, green apple, pear, white flowers, and a hint of hazelnut, likely from barrel-fermentation and aging on lees that add creaminess and subtle toast over bright, nervy acidity and a chalky mineral line. Enjoy with grilled halibut, roast chicken, or butter-poached shellfish to echo its citrus drive, gentle oak, and textured mid-palate. 90 WE

PINOT GRIGIO

Trimbach Pinot Gris Reserve | Alsace, France | 2018 | \$57 | Bin 2

Golden yellow, showing mandarin blossom, lemon preserve, pear, mango, and tropical fruit over crushed river stone from 100% Pinot Gris, slowly fermented dry and aged on lees in large old foudres for texture and length. Pair with roast chicken, foie gras, creamy pasta, or Vietnamese noodle salads to play its waxy richness, subtle sweetness of fruit, and vibrant, food-lifting acidity. 92 WE

Böhme & Töchter, Weissburgunder, VDP 'Grosses Gewächs' | Saale-Unstrut, Germany | 2022 | \$78 | Bin 2

Delicate aromas of green apple, pear, grapefruit, and lemon zest mingle with subtle nutmeg and crushed stone, from Pinot Blanc grown on cool Saale-Unstrut limestone and raised dry in stainless steel with extended lees contact. Beautiful with grilled trout, asparagus, or fresh goat cheese.

RIESLING

Pewsey Vale Dry Riesling Eden Valley | Barossa, Australia | 2024 | \$42 | Bin 2

Pale straw, with lime zest, Meyer lemon, jasmine, white flowers, green apple, nectarine, and crushed stone from 100% Riesling grown at ~500m, wild-yeast fermented cool in stainless steel and aged briefly on fine lees for clarity and tension. Pair with oysters, seared scallops, salt-and-pepper squid, or Thai dishes to mirror its razor-sharp acidity, citrus bite, and talc-y minerality. 92 JS

Dr. Loosen Auslese Wehlener Sonnenuhr | Mosel, Germany | 2022 | \$93 | Bin 2

Lush aromas of honey, ripe peach, pineapple, quince, and citrus over wet slate from 100% Riesling grown on steep blue-slate slopes, hand-selected at Auslese ripeness and gently pressed, then cool-fermented and aged in large, neutral German fuder for finesse. Pair with blue cheese, paté, fruit tarts, or spicy Asian cuisine to balance its opulent sweetness, bright acidity, and pronounced mineral spine.

SAUVIGNON BLANC

Mount Fishtail, Sauvignon Blanc, Sur Lie | Marlborough, New Zealand | 2024 | \$32 | Bin 4

Zesty aromas of lime, passionfruit, and gooseberry lead into a concentrated, mouthwatering palate with notes of green mango, lemongrass, and wet stone from Marlborough Sauvignon Blanc aged sur lie for extra texture and length. Excellent with oysters, ceviche, or vibrant goat cheese salads. 90 WS

Cultivar, Sauvignon Blanc | Napa Valley, California | 2024 | \$36 | Bin 4

Fermented in stainless steel with 20% aged six months in French oak, gives grapefruit, lime zest, gooseberry, green apple, and subtle vanilla, combining bright, crisp acidity with a lightly textured, polished mid-palate. Pair with oysters, goat-cheese salad, or ceviche to mirror its citrus drive, herbal lift, and refreshing, food-friendly finish.

Les Fontanelles, Sancerre | Loire Valley, France | 2023 | \$51 | Bin 3

Classically styled Sauvignon Blanc from diverse clay-limestone and flint parcels offers grass, flint, citrus, white flowers, and subtle gooseberry, with dry, medium body, lively fresh fruit, and crisp, mouthwatering acidity after gentle pneumatic pressing, cool, mostly spontaneous fermentation, and lees aging to preserve aromatics and add texture. Pair with goat cheese, shellfish, or light poultry dishes to echo its citrusy snap, stony minerality, and clean, refreshing finish.

OTHER WHITES AND BLENDS

Marino Abate, Grillo 'Ariddu' | Sicily, Italy | 2023 | \$36 | Bin 3

Organic, clay-hillside Grillo from Marsala, bright straw-yellow with green flashes, offers citrus blossom, white peach, passion fruit, grapefruit, and herbal notes, delivering a medium-bodied, crisp, savory, and elegantly balanced palate after brief cryomaceration and cool stainless-steel fermentation. Pair with grilled prawns, fritto misto, or caprese salad to highlight its zesty fruit, saline snap, and refreshing Mediterranean character.

Monte Xanic, Chenin Blanc, Valle de Ojos Negros | Valle de Guadalupe, Mexico | 2024 | \$39 | Bin 5

Pale straw, offering honey, orange blossom, pineapple, passion fruit, Asian pear, peach, and apricot from a blend of Chenin Blanc and French Colombard grown in Valle de Guadalupe and Ojos Negros, fermented cool in stainless for a dry, light-to-medium, crisp, mineral, very refreshing palate. Pair with ceviche, fish tacos, aguachile, or chicken tinga to mirror its tropical fruit, bright acidity, and easy, food-friendly charm.

Langmeil, 'Three Gardens' White Blend | Barossa Valley, Australia | 2024 | \$40 | Bin 3

Aromatic blend of Viognier, Marsanne, and Roussanne showing apricot, peach, jasmine, almond, lime, and custard tart, with medium body, silky texture, juicy stone fruit and citrus flavors, gentle honeyed notes, and refreshing acidity after cool fermentation and brief lees aging in tank. Pair with grilled prawns, roast chicken, or mildly spiced Asian dishes to play its lush fruit, floral lift, and food-friendly freshness.

BARBERA D'ALBA

Viberti, Barbera d'Alba, "La Gemella" | Piedmont, Italy | 2022 | \$39 | Bin 11

Juicy red cherry, boysenberry, blackberry, and plum aromas mingle with wild rose, licorice, and a touch of vanilla and resin, leading to a vibrant, full-flavored palate with high acidity, low tannin, and a long, berry-driven finish. Pair with pizza margherita, tomato-based pastas, grilled sausages, or roasted white meats to complement its bright fruit, savory spice, and refreshing structure. 91 WS

BORDEAUX BLEND

Chateau Moulin de Ferrand, Bordeaux Superieur | Bordeaux, France | 2020 | \$32 | Bin 7

Merlot-driven claret offering ripe black cherry, plum, cassis, and redcurrant with hints of cocoa, tobacco, cedar, and dried herbs, from a blend dominated by Merlot with Cabernet Sauvignon/Cabernet Franc, traditionally vinified in tank and aged 12–18 months in a mix of tank and older barriques for supple structure. Pair with roast chicken, pork loin, or classic bistro burgers to match its medium body, soft tannins, and approachable, food-friendly profile.

Chateau Fonfroide | Bordeaux, France | 2022 | \$38 | Bin | 15

Deep red Merlot-led Bordeaux blend (with Cabernet Franc and Cabernet Sauvignon) delivers blackberry, blackcurrant, plum, and black cherry layered with vanilla, cocoa, and baking spice, medium body, and soft, rounded tannins after traditional tank fermentation and maturation with some time in oak for polish. Pair with roast chicken, burgers, or beef stew to complement its approachable dark fruit, gentle oak, and easy-drinking structure.

Titus Vineyards, 'Andronicus' Red Blend | Napa Valley, California | 2022 | \$60 | Bin 7

Ruby and generous, with black cherry, plum, cassis, coffee, rose, and baking spice from a Cabernet-led Bordeaux blend (Cabernet Sauvignon, Malbec, Merlot, Cabernet Franc, Petite Sirah, Petit Verdot) aged around 18–20 months in mixed French oak for polish and supple tannins. Pair with grilled ribeye, short ribs, or mushroom burgers to mirror its dark fruit core, mocha richness, and smooth, mouth-filling structure.

Chateau Talbot, St. Julien | Bordeaux, France | 2022 | \$131 | Bin 9

Layered aromas of cassis, blackberries, violets, and cigar box lead to a velvety, medium-full palate with ripe tannins and pencil-lead minerality, dominated by Cabernet Sauvignon with Merlot and Petit Verdot, aged in new French oak. Superb with roast lamb, ribeye, or duck. 96 WS, 96 JS

CABERNET FRANC

Marc Plouzeau, 'Rive Gauche', Chinon Rouge | Loire Valley, France | 2024 | \$39 | Bin 6

Bright aromas of raspberry, red cherry, and fresh mint lead into a supple, medium-bodied palate with soft tannins and a long, harmonious, herb-tinged finish. A natural fit for roast chicken, pork tenderloin, or herb-laced lentil dishes that mirror its red fruit and leafy, Loire Valley freshness.

Gibbs, Cabernet Franc | Napa Valley, California | 2022 | \$54 | Bin 10

Aromatic Cabernet Franc showing black cherry, redcurrant, raspberry, violet, graphite, and dried thyme, with subtle bell pepper and cocoa, from valley-floor vineyards fermented in stainless and aged 12–18 months in mostly neutral French oak to preserve lift while adding gentle roundness and supple tannins. Pair with roast chicken, pork tenderloin, or mushroom-herb dishes to highlight its bright red fruit, floral perfume, and elegant, medium-bodied structure. 93 JS

CABERNET SAUVIGNON

Ramsay, Cabernet Sauvignon | California | 2022 | \$37 | Bin LO

Deep purple-black Cabernet bursting with blackberry, boysenberry, blueberry, and blackcurrant over cedar, mint, and earth, full-bodied and structured with rounded tannins and a spicy, earth-laced finish after aging in oak. Pair with grilled steaks, burgers, or hearty stews to complement its rich dark fruit, firm frame, and savory spice.

Paso d'Oro, Cabernet Sauvignon | Paso Robles, California | 2023 | \$39 | Bin BAR

Dark ruby Cabernet (about 92% Cabernet Sauvignon with Petite Sirah and Alicante Bouschet) offering ripe blackcurrant, hibiscus, vanilla, cinnamon, clove, and coffee, full body, juicy red and black fruit, and soft tannins after separate block fermentations and 8 months in 25% new barrels. Pair with grilled ribeye, tri-tip, or barbecue to echo its ripe fruit, toasty oak, and generous, modern structure.

Xanadu, Cabernet Sauvignon | Margaret River, Australia | 2022 | \$58 | Bin 8

Inky, with cassis, mulberry, redcurrant, baking spice, nori, licorice, and warm bitumen from a blend of about 88% Cabernet Sauvignon, 8% Malbec, 4% Petit Verdot, matured 14 months in French oak (around 40% new) for dense yet refined structure. Pair with grilled steak, roast lamb, or hard aged cheeses to echo its dark berry core, cedary spice, and persistent, Cabernet-driven finish. 94 RP, 94 WE

Mount Veeder Winery, Cabernet Sauvignon | Napa Valley, California | 2022 | \$74 | Bin 9

Ripe blackcurrant, blackberry, bay laurel, and cedar aromas frame a structured yet polished mountain-fruited palate, predominantly Cabernet Sauvignon with Merlot, aged in French oak. Powerful but balanced, it shines with grilled ribeye, venison, or herb-crusted lamb chops. 93 JS, 92 WS

Pauillac de Lynch Bages, Pauillac | Bordeaux, France | 2020 | \$76 | Bin 7

Brooding aromas of cassis, blackberry, cedar, and pencil shavings unfurl into a powerful, medium-plus-to-full-bodied palate with firm, powdery tannins, graphite minerality, and a long, tobacco-and-dark-chocolate-laced finish. Pair with roast lamb, ribeye, or truffled mushroom dishes to match its dense black fruit and oak polish.

Smith-Madrone Estate Cabernet Sauvignon, Spring Mountain | Napa Valley, California | 2021 | \$90 | Bin 10

Mountain-grown Cabernet Sauvignon (with small portions of Cabernet Franc/Merlot depending on vintage) offers blackcurrant, black cherry, cedar, bay, tobacco, and wild herbs, with firm acidity and grippy, fine tannins after long fermentation and about 18–22 months in mostly new French oak. Pair with prime rib, roast lamb, or aged cheddar to echo its structured dark fruit, earthy spice, and classic Napa mountain grip. 94 JS, 93 RP

CABERNET SAUVIGNON (CONTINUED)

Ghost Block, Cabernet Sauvignon, Oakville | Napa Valley, California | 2022 | \$98 | Bin 14

Intense blackberry, cassis, and plum aromas mingle with violet, cedar, mocha, and baking spice, leading to a full-bodied palate with concentrated dark fruit, ripe yet grippy tannins, and a long, cocoa-tinged finish. Pair with grilled ribeye, short ribs, or lamb to complement its richness and structure. 94 WE

Hendry, Cabernet Sauvignon | Napa Valley, California | 2021 | \$110 | Bin 14

Deep ruby, with black cherry, cassis, blueberry, cherry cola, violet, warm spice, olive, soy, and bay leaf from 100% Cabernet Sauvignon, aged about 18–21 months in ~90% new French oak for structure and polish. Pair with grilled ribeye, lamb, or herb-roasted vegetables to match its dark fruit depth, firm tannins, and savory, spice-tinged finish. 92 RP

Austin Hope, Cabernet Sauvignon 'Reserve' | Paso Robles, California | 2021 | \$159 | Bin 9

Concentrated cassis, black cherry, mocha, and vanilla lift from the glass, built on Cabernet Sauvignon with small Bordeaux partners, aged extensively in new French oak for opulence and fine-grained tannins. Ideal alongside prime rib, truffled burgers, or smoked brisket.

Quilceda Creek Cabernet Sauvignon | Columbia Valley, Washington | 2020 | \$308 | Bin 13

Powerful yet polished, with blackberry, blueberry, dark plum, violet, sandalwood, anise, mocha, and cocoa nib, fermented by parcel and aged 22 months in 100% new French oak, yielding tremendous density and fine-grained structure. Pair with prime rib, dry-aged steak, or truffle-infused dishes to echo its intense dark fruit, exotic spice, and luxurious texture. 98 RP

CARMÉNÈRE

Besoain Carménère | Cahapoal, Chile | 2021 | \$40 | Bin 8

Deep crimson in color, with aromas of blackberry, cassis, plum, gentle wood spice, vanilla, mocha, and a hint of dried herbs from 100% Carménère, fermented in stainless steel then aged about 12 months in mostly used French oak for structure and freshness. Pair with grilled skirt steak, chimichurri, roasted pork, or smoky vegetable dishes to echo its dark fruit, spice, and juicy, medium-bodied tannins.

GRENACHE

Langmeil, 'Rough Diamond' Grenache | Barossa Valley, Australia | 2019 | \$40 | Bin 6

Light-to-medium-crimson Grenache with purple hues, lifted black cherry, raspberry, rose blossom, sweet spice, and white pepper on the nose, from a blend of about 91% Grenache, 7% Counoise, and 2% Carignan, showing sweet, juicy red berries, brambly spice, and soft yet drying tannins through a long, fruity finish. Pair with grilled lamb, charcuterie, or roast pork to complement its vibrant red fruit, peppery spice, and supple, medium-bodied structure.

Contini, Cannonau di Sardegna Riserva "INU" | Sardinia, Italy | 2018 | \$50 | Bin 9

Garnet Cannonau blend (about 90% Cannonau with local red grapes) from volcanic soils shows ripe cherry, blackberry, plum, licorice, cinnamon, grilled herbs, and subtle smoke, with warm, full body and silky yet persistent tannins after 12 months in barriques/tonneaux and 6 months in bottle. Pair with grilled lamb, wild boar, aged pecorino, or hearty stews to match its dark-fruit richness, Mediterranean spice, and long, savory finish.

MERLOT

Ramsay, Merlot | California | 2022 | \$37 | Bin LO

Plush Merlot with ripe plum, black cherry, and blackberry layered with vanilla, cocoa, and gentle baking spice from California vineyards, medium-plus body, and rounded tannins after traditional vinification and time in oak for softness and approachability. Pair with meatloaf, pork tenderloin, or pasta with meat sauce to mirror its dark-fruit core, supple texture, and warming spice.

Smith-Devereux, Merlot 'Ibex', Oak Knoll | Napa Valley, California | 2022 | \$64 | Bin 11

Single-vineyard Merlot offers blackberry, dark raspberry, black plum, chocolate, leather, tobacco, and soft black pepper from late-harvested fruit in a cool Napa sub-AVA, then aged in new French oak for a full-bodied, richly textured, “Cabernet-lover’s” style with plush but firm tannins. Pair with braised short ribs, grilled lamb, or truffle-mushroom pasta to echo its dark fruit, mocha notes, and generous oak-spiced finish.

NEBBIOLO

ArPePe, Valtellina Rosso | Lombardy, Italy | 2021 | \$71 | Bin 12

Pale ruby, offering red berries, cranberry, raspberry, cherry, rose, tea leaf, and subtle mushroom from 100% Nebbiolo (Chiavennasca) grown on steep Alpine terraces, with bright acidity and moderate tannins after traditional vinification and short aging in large old casks. Pair with roast chicken, mushroom pasta, or alpine cheeses to highlight its vibrant red fruit, floral lift, and savory mineral finish. 92 WE

Produttori del Barbaresco, Barbaresco | Piedmont, Italy | 2021 | \$74 | Bin 10

Classic Nebbiolo with aromas of violet, rose petal, red cherry, raspberry, orange peel, and nutmeg over subtle earth and tobacco, from 100% Nebbiolo sourced across Barbaresco crus, fermented in stainless with a long maceration and aged about 20 months in large neutral botti. Pair with braised beef, game birds, or truffle-scented risotto to echo its bright red fruit, firm chalky tannins, and savory, ageworthy complexity. 94 WS, 94 JS

Cordero di Monezemolo, Barolo Monfalletto | Piedmont, Italy | 2021 | \$89 | Bin 12

Perfumed with rose petal, violet, cherry, raspberry, orange peel, tobacco, cocoa, and spice from 100% Nebbiolo, it's full-bodied yet elegant, with bright acidity and firm, fine tannins after long maceration and extended large-cask aging. Pair with braised beef, game, wild boar, or truffle dishes to mirror its red-fruit depth, earthy complexity, and ageworthy structure. 95 JS

PINOT NOIR

Klet Brda, Pinot Noir | Goriška Brda, Slovenia | 2022 | \$36 | Bin 6

Deep ruby with brick reflections, showing ripe red cherry, wild strawberry, cranberry, and dried rose over subtle spice and forest floor from 100% Pinot Noir, hand-harvested, fermented 8–10 days at warm temperatures, then fully aged and malolactic-completed in French barriques for softness and warmth. Pair with duck breast, seared tuna, or mushroom risotto to complement its silky texture, gentle tannins, and savory, red-berry depth.

Ramsay, Pinot Noir | California | 2023 | \$37 | Bin 8

Ruby-red Pinot showing cherry, raspberry, cassis, and strawberry with soft oak spice from premium California fruit, medium body, and easy, smooth tannins crafted for balance, freshness, and everyday drinkability. Pair with roast chicken, salmon, or mushroom flatbread to play its juicy red fruit, subtle oak, and versatile, crowd-pleasing style.

PINOT NOIR (CONTINUED)

Claire Laroche, Bourgogne, Hautes Cotes de Nuit | Burgundy, France | 2019 | \$38 | Bin 9

Light, perfumed Burgundy Pinot with red cherry, wild strawberry, cranberry, rose petal, and subtle earth from cool, high-slope vineyards, showing bright acidity and fine, gentle tannins after traditional fermentation and aging in tank and older barrels. Pair with roast chicken, turkey, or charcuterie to highlight its delicate red fruit, floral lift, and food-friendly freshness.

Blood Root, Pinot Noir | Coastal California | 2023 | \$38 | Bin LO

Coastal-sourced Pinot Noir (from Sonoma, Mendocino, Monterey and other cool sites) offers savory black cherry and mixed wild berries, medium-light body, bright acidity, and lightly peppery, savory tannins, crafted with native yeasts and minimal-intervention ethos for surprising complexity at the price. Pair with grilled salmon, pork tenderloin, or charcuterie to complement its juicy dark-red fruit, subtle spice, and fresh, lifted finish. 91 WE

Left Coast, 'Cali's Cuvee' Pinot Noir | Willamette Valley, Oregon | 2022 | \$38 | Bin 9

Dark-hued Pinot with expressive black cherry, blackcap raspberry, cranberry, and red-cherry aromas waltzing with forest floor, mossy earth, flowering Nicotiana, black tea, soy, and cedar, from multiple estate blocks and clones, lean and focused on the palate with bright acidity, velvety tannins, and a mineral finish. Pair with roast chicken, duck breast, or mushroom-herb dishes to play its vibrant red fruit, umami-savory notes, and finely textured structure. 91 WS

Brooks Wines, Pinot Noir | Willamette Valley, Oregon | 2024 | \$46 | Bin 9

Pinot Noir from multiple valley sites shows candied violet, cranberry, wild strawberry, red currant, and pomegranate, with a saline umeboshi plum twist, medium body, bright acidity, and tame, silky tannins after gentle vinification of fruit sourced from a patchwork of sustainably farmed vineyards. Pair with roast chicken, salmon, or mushroom risotto to highlight its red-fruit drive, floral lift, and graceful, food-friendly structure.

Chalone Vineyard, 'Estate' Pinot Noir | Monterey, California | 2022 | \$48 | Bin 15

Mountain-grown Pinot from granitic and limestone soils shows cherry, strawberry, plum, leather, truffle, forest floor, and cinnamon, medium body, energetic acidity, and chalky minerality, with red-fruit richness framed by toasty oak and vanilla after élevage in French barrels. Pair with duck breast, mushroom risotto, or herb-roasted pork to complement its earthy red fruit, spice, and lifted mineral finish. 94 JS, 93 WE

The Eyrie Vineyard, Pinot Noir, 'Estate', Dundee Hills | Willamette Valley, Oregon | 2021 | \$83 | Bin 10

Perfumed red cherry, wild strawberry, rose petal, and forest floor glide over a silken, mineral-driven palate, from Pinot Noir raised on volcanic Dundee Hills soils and matured in neutral oak. Beautiful with cedar-plank salmon, roast duck, or mushroom-driven dishes. 94 RP, 93 JS

Williams Selyem, Pinot Noir | Sonoma Country, California | 2023 | \$121 | Bin 13

Silky Pinot Noir showing red cherry, raspberry, cranberry, rose petal, orange peel, and baking spice, from carefully farmed Pinot clones, traditionally fermented with partial whole cluster and aged in French oak (a portion new) for fine tannins, sweet spice, and layered complexity. Serve with duck breast, mushroom risotto, or herb-roasted salmon to complement its red-fruit purity, forest floor nuance, and elegant structure. 93 WS, 93 RP

RED BLEND

Guerrieri Rizzardi, Valpolicella Classico | Veneto, Italy | 2023 | \$38 | Bin 11

Hillside Valpolicella from three cru vineyards (Pojega, Calcarole, Roverti) blends roughly 70% Corvina/Corvinone with Rondinella, Croatina, and Merlot, giving crunchy red cherry, raspberry, and plum with subtle spice, bright acidity, and light tannins after 10-day stainless-steel fermentation and 12 months in tank. Pair with pizza, salumi, or simple pasta al pomodoro to highlight its fresh red fruit, lift, and versatile, food-friendly style.

Elephant Hill, Red Blend 'Le Phant Rouge' | Hawke's Bay, New Zealand | 2023 | \$42 | Bin 11

Merlot, Syrah, Malbec, and Tempranillo combine for spicy plum skin, blackberry, blackcurrant, cocoa, and baking spice, medium-plus body, polished tannins, and lively acidity, with fruit and spice framed by time in toasted barrels that add subtle mocha and toast. Pair with grilled lamb, barbecued meats, or hearty veggie casseroles to echo its dark fruit, savory spice, and balanced, modern structure. 92 WE

Monte Xanic, 'Calixa' Cabernet-Syrah, Valle de Ojos Negros | Valle de Guadalupe, Mexico | 2024 | \$43 | Bin LO

Medium-to-deep ruby blend of 80% Cabernet Sauvignon and 20% Syrah offers blackberry, blueberry, black cherry, violet, vanilla, and light oak on the nose, with a dry, medium-bodied palate, medium acidity, soft tannins, fresh fruit expression, and balanced, accessible structure. Pair with semi-aged cheeses, cold cuts, serrano ham, or grilled meats to echo its juicy red-and-black fruit, subtle oak, and versatile, home-table style.

Symmetría, 'EJE' Red Blend | Valle de Guadalupe, Mexico | 2021 | \$51 | Bin 8

Raspberry compote, cocoa, and baking spice emerge over a wide, creamy palate showing fresh strawberry and red plum, from a blend of old-vine Zinfandel with Malbec and Cabernet Sauvignon, aged 12 months in American and French oak. Brilliant with carnitas, cochinita pibil, or BBQ chicken pizza.

Tres Sabores, ¿Por Qué No? | North Coast, California | 2023 | \$55 | Bin 6

Dark ruby, showing blackberry, boysenberry, and plum with mocha, espresso, baking spice, and graham cracker from a field-inspired blend led by Petite Sirah, Zinfandel, Cabernet Sauvignon, and Petit Verdot, naturally fermented and aged mostly in neutral French and American oak. Pair with barbecue, burgers, or pizza to match its ripe fruit, chocolaty richness, and smooth, party-ready tannins.

Bodegas Juan Gil, 'Blue Label' Red Blend | Jumilla, Spain | 2022 | \$58 | Bin 7

Dark, ripe blackberry, blueberry, plum, licorice, cocoa, and baking spice from a powerful blend dominated by Monastrell with Syrah and Cabernet Sauvignon, fermented in steel and matured in a mix of French and American oak for richness, polish, and fine tannins. Pair with barbecue, grilled lamb, or spicy chorizo dishes to complement its dense fruit, sweet oak spice, and generous structure. 92 RP, 91 WE

Jonata, 'Todos' Red Blend, Ballard Canyon, Santa Ynez Valley | Central Coast, California | 2020 | \$74 | Bin 6

Syrah-led mix with Cabernet Sauvignon, Petite Sirah, Cabernet Franc and a few "friends" gives boysenberry, blueberry, plum, chocolate nibs, clove, bacon, and pepper, with full body, plush texture, fine powdery tannins, and vibrant Ballard Canyon acidity from long French-oak élevage. Pair with medium-rare steak, braised short ribs, or grilled lamb to mirror its sweet dark fruit, smoky savor, and rich yet balanced structure.

L'Aventure, 'Optimus' Red Blend, Willow Creek District | Paso Robles, California | 2021 | \$96 | Bin 8

A dense yet polished Paso Robles red showing ripe blackberry, blueberry, plum, and cassis layered with violet, cedar, graphite, licorice, and baking spice, from a roughly Syrah-Cabernet Sauvignon-Petit Verdot blend, fermented by parcel and aged about 14–16 months in French oak for power and finesse. Enjoy with grilled ribeye, lamb chops, or short ribs to match its concentrated dark fruit, firm tannins, and savory, spice-tinged finish. 95 RP, 95 JS

RED BLEND (CONTINUED)

Bodegas El Nido, 'El Nido' | Jumilla, Spain | 2022 | \$177 | Bin 15

Opulent, modern Spanish blend showing dense blackberry, blueberry, plum, fig, licorice, dark chocolate, and vanilla, typically from old-vine Monastrell with Cabernet Sauvignon and Syrah, fermented in tank then matured in new French and American oak for immense concentration, plush texture, and powerful yet polished tannins. Serve with slow-braised lamb shank, grilled ribeye, or rich stews to complement its sweet dark fruit, toasty oak, and long, hedonistic finish. 94 WS, 93 RP

RHONE BLEND

Booker Vineyard, 'Oublie' Red Blend | Paso Robles, California | 2019 | \$104 | Bin 15

Lush raspberry, boysenberry, and plum are layered with dried flowers, garrigue, and baking spice, from a Grenache, Syrah, and Mourvèdre blend raised in a mix of concrete and seasoned oak for supple texture. Outstanding with braised short ribs or barbecue. 97 RP, 92 JS

Domaine Raymond Usseglio, 'Girard' Chateauneuf-du-Pape Rouge | Rhone Valley, France | 2022 | \$68 | Bin 6

Deep cherry, raspberry, and strawberry aromas mingle with black pepper, licorice, garrigue, and a hint of tar, leading to a full-bodied palate with silky yet powerful tannins and a long, energetic, savory finish. Serve with roasted lamb, braised beef, or hearty Mediterranean stews to match its dark fruit richness and spicy southern Rhône character. 95 JS

SANGIOVESE

Avignonesi, Vino Nobile di Montepulciano | Tuscany, Italy | 2020 | \$44 | Bin 11

Sangiovese-based Tuscan red offering sour cherry, red plum, dried rose, tobacco, leather, and warm spice, from predominantly Prugnolo Gentile with small traditional varieties, fermented in tank and matured around two years in large Slavonian and French oak to integrate bright acidity and firm yet refined tannins. Serve with bistecca alla Fiorentina, wild boar ragù, or aged pecorino to complement its savory red fruit, earthy complexity, and long, food-centric finish. 94 JS, 90 WS

Caffagio, Chianti Classico Gran Selezione, "San Martino" | Tuscany, Italy | 2017 | \$65 | Bin 12

Dark cherry, blackcurrant, forest floor, wild herbs, tobacco, cedar, and cocoa from roughly 85% Sangiovese and 15% Cabernet Sauvignon yield a full-bodied, firmly structured palate after long maceration and extended maturation in large oak casks. Pair with bistecca alla Fiorentina, rich ragù pastas, or aged pecorino to complement its savory fruit, earthy complexity, and ageworthy tannins. 95 WS

Casanova di Neri, Brunello di Montalcino | Tuscany, Italy | 2020 | \$105 | Bin 12

Sangiovese Grosso offers dark cherry, strawberry, rose, licorice, tobacco, cedar, and earthy spice, delivering a full-bodied, richly textured palate with ripe tannins and lively acidity after fermentation in steel and about 30 months in large tonneaux. Pair with bistecca alla Fiorentina, lamb, or aged pecorino to complement its savory red fruit, oak spice, and long, structured finish. 94 WS, 94 RP

SUPER TUSCAN

La Volte Dell' Ornellaia | Toscana, Italy | 2023 | \$55 | Bin 13

Ruby-red Tuscan blend (about 55% Cabernet Sauvignon, 40% Merlot, 5% Petit Verdot) with ripe blueberry, blackberry, dark cherry, raspberry coulis, tobacco, cedar, and dried herbs, medium body, fresh acidity, silky tannins, and a long, juicy, polished finish after maturation in used barriques and concrete. Pair with bistecca alla Fiorentina, roast lamb, or sausage-tomato pasta to echo its dark-fruit core, savory herb notes, and supple structure. 90 JS

Mastrojanni, Toscana 'San Pio' | Toscana, Italy | 2022 | \$57 | Bin 6

Dark ruby Supertuscan (about 80% Cabernet Sauvignon, 20% Sangiovese) with blackberry, blackcurrant, cherry, plum, violet, tobacco, black pepper, vanilla, and oriental spice, medium-plus body, silky tannins, and a long, fruity-spicy finish after 18 months in French oak tonneaux and small barrels. Pair with bistecca alla Fiorentina, aged pecorino, or braised short ribs to mirror its dark fruit richness, savory spice, and polished structure. 90 WS

Marchesi Antinori, 'Tignanello' | Toscana, Italy | 2022 | \$228 | Bin 9

Ruby-fruited aromas of cherry, blackcurrant, pomegranate, violet, and balsamic lift from a concentrated, finely knit palate, led by Sangiovese with Cabernet Sauvignon and Cabernet Franc, aged in barrique. Exceptional with bistecca alla Fiorentina, wild boar ragù, or aged pecorino. 96 JS, 92 WS

SYRAH

Monte Xanic, 'Calixa' Syrah, Valle de Ojos Negros | Valle de Guadalupe, Mexico | 2024 | \$43 | Bin LO

Deep ruby Syrah from high-altitude Ojos Negros shows blackberry, blueberry, black cherry, mulberry, cranberries, violet, cocoa, cinnamon, and light oak, delivering a dry, medium-bodied palate with medium acidity, smooth tannins, ripe fruit-forward style, and good length. Pair with arrachera, carne asada, or chipotle-rubbed pork to complement its dark-berry richness, gentle spice, and supple structure.

Eberle, Syrah, Steinbeck Vineyard | Paso Robles, California | 2023 | \$60 | Bin 14

Deep ruby, with blackberry, blueberry, plum, smoked meat, white pepper, and violets from 100% Syrah, given a roughly 15-day fermentation and barrel aging for a full-bodied, mouth-coating, moderately tannic, savory profile. Pair with grilled or braised beef ribs, lamb, or duck with plum sauce to complement its dark fruit, smoky spice, and firm structure.

Alain Graillot, Crozes Hermitage Rouge | Rhone Valley, France | 2021 | \$68 | Bin 8

Blackberry, black olive, smoked meat, cracked pepper, and violets define a savory, energetic palate, crafted primarily from Syrah with whole-cluster influence, aged in older oak to preserve freshness. Brilliant alongside grilled lamb, lentil and sausage stew, or charred vegetables. 94 JS, 90 WS

TEMPRANILLO

Emilio Moro, Tempranillo | Ribera del Duero, Spain | 2022 | \$52 | Bin 14

Deep cherry-red, with black plum, blackberry, sandalwood, vanilla, and dried herb from 100% Tinto Fino, macerated about 28 days and aged 12 months in French and American oak, giving a broad, creamy, fleshy palate with fine tannins. Pair with grilled lamb, chorizo, or slow-braised beef to echo its dark fruit, spice, and generous structure. 91 JS

La Rioja Alta, 'Vina Arana' Gran Reserva | Rioja, Spain | 2016 | \$82 | Bin 14

Lifted notes of cherry, redcurrant, blood orange, vanilla, and cigar box glide over a medium-to-full-bodied palate with silky tannins, bright acidity, and a long, savory, tobacco-spiced finish. Serve with lamb chops, jamón Ibérico, or slow-braised beef to echo its sweet spice and mature red fruit. 93 RP

ZINFANDEL

Mettler, 'Epicenter' Zinfandel | Lodi, California | 2021 | \$43 | Bin 13

Concentrated old-vine Zinfandel from Lodi vineyards delivers blackberry jam, black cherry, blueberry, and plum layered with black pepper, baking spice, vanilla, and cedar, full body, warm alcohol, and ripe yet sturdy tannins after barrel aging that folds in subtle herbs and sweet oak. Pair with barbecued ribs, grilled burgers, or spicy sausage pizzas to match its bold dark fruit, smoky spice, and plush richness.

Robert Biale Vineyards, 'Black Chicken' Zinfandel | Napa Valley, California | 2022 | \$73 | Bin 13

Plush aromas of blackberry jam, black cherry, plum, anise, cocoa, baking spice, and dried herbs arise from mostly old-vine Zinfandel with small heritage-field-blend varieties, fermented in open-top tanks and aged 16 months in 100% French oak (25% new). Pair with barbecued ribs, grilled sausages, or cheesy baked pasta to match its rich dark fruit, peppery spice, and supple tannins.

A. Rafanelli, Zinfandel, Dry Creek Valley | Sonoma Country, California | 2022 | \$86 | Bin 7

Deeply fruited and spice-laden, showing blackberry, boysenberry jam, black cherry, pepper, dried herbs, and cedar from predominantly Zinfandel with a small seasoning of Petite Sirah and/or Carignan, aged in mostly used American and French oak for integration and supple tannins. Pair with grilled ribs, wood-fired pizza, or chili to match its rich dark fruit, savory spice, and hearty, satisfying finish.
