

MILA'S WINES BY THE GLASS

GAMBINO GOLD PROSECCO, ITALY

Grape Varietal: Glera

Region: Veneto, Italy.

Vintage: Non-Vintage.

Aged: No Aging. Produced in the Charmat Method in Stainless Steel Tanks

Aroma: Fresh citrus with hints of white peach and toast.

Taste: Crisp, clean, with hints of green apple.

Finish: Dry & Elegant.

Price on Menu: \$15

Possible Pairings:

Additional Notes:



ROEDERER ESTATE, BRUT, ANDERSON VALLEY, CA

Grape Varietal: 60% Chardonnay & 40% Pinot Noir

Region: Anderson Valley, California (Offers cool climate and well-drained soils 3 hours northwest of San Francisco).

Vintage: Non-Vintage. Multiple vintages blended.

Aged: 1-3 years in French Oak.

Aroma: Baked apple, toast aromas, vanilla.

Taste: Croissant, honey, orange zest flavors.

Finish: Crisp acidity and tart.

Price on Menu: \$16

Possible Pairings:

Additional Notes: Organic Grapes & Biodynamic Farming Practices.



MOËT & CHANDON, BRUT, IMPERIAL

Grape Varietal: 30%-40% Pinot Noir, 30%-40% Pinot Meunier, 20%-30% Chardonnay.

Region: Champagne, France

Vintage: Non-Vintage. Multiple Vintages Blended.

Aged: Minimum 15 months and aged in bottle on the lees for 24 months.

Aroma: Green apple, pear, citrus fruit, fresh mineral nuances, white flowers

Taste: Blond notes of brioche, cereal and fresh nuts.

Finish: Bright and vivid.

Price on Menu: \$28

Possible Pairings:

Additional Notes:



BILLECART-SALMON ROSE 375ml

Grape Varietal: 40% Chardonnay, 30% Pinot Noir, 30% Pinot Meunier

Region: Champagne, France.

Vintage: Non-Vintage.

Aged: 36 months on the lees.

Aroma: Spicy aromas of orange peel, red berries, ruby-red grapefruit, and floral honey.

Taste: Juicy orange, tangy rhubarb, with a hint of raspberry.

Finish: Juicy citrus flavors and a late mineral jolt.

Price on Menu: \$125

Possible Pairings:

Additional Notes: This is a half bottle. Chardonnay comes from the best Crus in the champagne region; Pinot Noir comes from the Montagne de Reims and the Grande Vallee de la Marne, Pinot Meunier from the Vallee de la Marne and the southern slopes of Epernay.



KRUG GRAND CUVÉE 375ml

Grape Varietal: 52% Pinot Noir, 35% Chardonnay, 13% Pinot Meunier

Region: Champagne, France

Vintage: Non-Vintage.

Aged: A blend of 11 different years, the youngest is from 2012.

Aroma: Flowers in bloom, ripe, dried, and citrus fruits, marzipan, gingerbread.

Taste: Hazelnut, nougat, barley sugar, jellied and citrus fruits, almonds, brioche, and honey.

Finish: Dry, Rich, Deep and elegant.

Price on Menu: \$135

Possible Pairings:

Additional Notes: This is a half bottle. Reserve Chardonnays were chosen from certain plots in Avize and Marmery for their freshness, while Pinot Noir reserve wines from plots in Montagne de Reims Nord brought tension.



TRIENNES MEDITERRANEE, PROVENCE, FRANCE

Grape Varietal: Cinsault (Predominate), Grenache, Syrah, Merlot

Region: Provence, Mediterranee IGP, France

Vintage: 2018

Aged: Wine is pressed after a few hours of skin contact. Aged in stainless steel tanks for 1 week.

Aroma: Strawberries, white flowers, hints of vanilla.

Taste: Fresh red berry fruit, citrus, crisp acidity and elegance.

Finish: Vibrant, Dry, and refreshing.

Price on Menu: \$15

Possible Pairings:

Additional Notes: Wine owners of Domaine Dujac & Domaine de la Romanee-Conti are partners behind this project. Wine is Sustainable, Organic, & Biodynamic. Grapes are harvested at night.



CHATEAU D'ESCLANS, COTES-DU-PROVENCE, FRANCE

Grape Varietal: 85% Grenache, 15% Rolle
(Vermentino)

Region: Provence, France

Vintage: 2018

Aged: Part barrel fermented & part stainless steel.

Aroma: Cranberry, bright citrus.

Taste: Creamy touch of toast, hint of smoke

Finish: Crisp, Dry, fresh acidity, cleansing, bright and rounded.

Price on Menu: \$18

Possible Pairings:

Additional Notes: Harvest at sunrise to noon.

