

# Gambino Gold Valdobbiandene Prosecco Superiore DOCG

**Grape Varietal** – 100% Glera

**Region** – Italy, Veneto, Conegliano-Valdobbiandene

**Vintage** – Nonvintage

**Aroma** – Green apples, Peach, Flowers

**Taste** – Pear, ginger, apples,

**Finish** – Creamy and fresh

**Price on menu** – \$16 BTG / \$90 BTL

**Pairings** – Shellfish, Salads, Seafood

**Additional info** – Grapes all hand harvested in specific region for DOCG status.



# Champagne Taittinger Brut, La Francaise

**Grape Varietal** - 40% Chardonnay, 35% Pinot Noir and 25% Pinot Meunier.

**Region** - Reims, Champagne, France

**Vintage** – Non Vintage. Bottle ageing is 3-4 years on the lees before release, double the standard 15 months.

**Aroma** – White Flowers, peaches, brioche, vanilla pods.

**Taste** – Fresh fruit and honey.

**Finish** – Crisp and clean

**Price on menu** - \$26 BTG / \$125 BTL

**Pairings** – Shellfish, Seafood (Branzino)

**Additional Info** – 92 pts James Suckling, 95 pts Tasting Panel.  
Certified Sustainable.





# Laurent-Perrier Cuvée Rose

**Grape varietal** – 100% Pinot Noir

**Region** – Champagne. Mostly north and south Reims.

**Vintage** – Nonvintage. Minimum ageing is 5 years before release.

**Aroma** – Raspberry, red currant, strawberry and black cherry.

**Taste** – Bright and lively. Like plunging into a basket of fresh picked red berries.

**Finish** – Supple, rounded yet with nice acidity to make you go back again.

**Price on menu** - \$38/BTG and \$190/BTL

**Pairings** – Raw fish, Asian cuisine, red fruit desserts.

**Additional info** – Made using Saignee method, macerated for 48-72 hours to draw the color out of the skins.





# 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.



# Peyrassol

## Cuvée des Commandeurs Rosé

**Grape Varietal** – Cinsault, Syrah and Grenache

**Region** – Cotes de Provence

**Vintage** – 2020

**Aroma** – Gooseberries and raspberries

**Taste** – Berries, melon, stonefruit.

**Finish** – Crisp, silky palate touch of minerality.

**Price on menu** – \$18/BTG and \$90/BTL

**Pairings** – Tuna Tartare, Tataki, seafood tower, whole branzino, berry desserts

**Additional info** – Records going back to 1256, about planting and harvesting grapes on the property.



# Gerard Bertrand

## Chateau La

### Sauvageonne, La Villa

**Grape Varietals:** Grenache, Mouvedre, Vermentino, and Viognier.

**Region:** Languedoc-Roussillon, France

**Vintage:** 2019

**Aged:** Matured for 6 months in new French Oak barrels, bringing smoothness and structure.

**Aroma:** Watermelon, kiwi, nectarine, honeysuckle, mineral-driven.

**Taste:** Raspberry, grilled peach, apple pie, watermelon, red fruit, white pepper.

**Finish:** Long, dry, medium acidity, creamy mouth feel.

**Price on Menu:** \$25 BTG . \$140 BTL

**Possible Pairings:** Raw bar, Tuna, Maki, Rolls

**Additional Notes:** 2019 vintage received the highest score at the Drinks Business Global Rose Masters 2020. Biodynamic practices.



# Lieu Dit, Sauvignon Blanc

**Grape Varietal:** Sauvignon Blanc

**Region:** Santa Ynez Valley, California

**Vintage:** 2017

**Aged:** Fermented in steel and barrel followed by aging in neutral oak.

**Aroma:** Citrus, melon, grapefruit, lemon-grass, white flowers.

**Taste:** Zesty, citrus rind, chalk, pear skin, lime, apricot, and white flower.

**Finish:** Dry, high acid, bright, and citrus forward.

**Price on Menu:** \$16 BTG / \$100 BTL

**Possible Pairings:** Salads, Vegetables, light seafood

**Additional Notes:** Varying soils of sand, shale, and gravel, and heavier clays. The vineyard the grapes are sourced from come from the eastern edge of the Santa Ynez Valley: Happy Canyon.



# Dei 'Martiena' White Blend IGT

**Grape Varietal:** 40% Chardonnay, 30% Malvasia Toscana, 20% Grechetto, 10% Sauvignon Blanc

**Region:** Tuscany, Italy

**Vintage:** 2019

**Aged:** Matured in stainless steel tanks for 5-6 months.

**Aroma:** Soft scents of apple, yellow plum and wild flowers.

**Taste:** Honeydew, pear, white peach, honeysuckle, lemon, orange.

**Finish:** Gentle fruit, bright acidity, and subtle minerality.

**Price on Menu:** \$16 BTG / \$80 BTL

**Possible Pairings:** Light seafoods, Salads

**Additional Notes:** Winery adheres to precise organic standards. This wine is considered Vino Nobile di Montepulciano.





# Domaine De La Rossignole Sancerre

**Grape Varietal** – 100% Sauvignon Blanc

**Region** - Loire Valley, France

**Vintage** - 2020

**Aroma** – Floral and spicy

**Taste** – Citrus, lemon and minerality

**Finish** – Crisp and clean

**Price on menu**

**Pairings** – White meats, fish dishes and spicy preparations

**Additional info** – Making wines since 1848 on the same land.



# Gerard Tremblay Chablis

**Grape Varietal** – 100% Chardonnay

**Region** – Chablis, France. North Burgundy

**Vintage** - 2019

**Aroma** – red and green apples, oyster shell, white flowers

**Taste** – Fresh and crisp with notes of lime and lemon.

**Finish** – Dazzling acidity brings the lemon notes out and makes you want to keep drinking

**Price on menu** - \$20/BTG and \$100/BTL

**Pairing** – Oysters and shellfish, rich fish, hard cheeses, pastas, white meats

**Additional info** – Vines are 20-30 years old.



# Sandhi, Central Coast, Chardonnay

**Grape Varietal:** Chardonnay

**Region:** Santa Barbara (Santa Rita Hills),  
California

**Vintage:** 2016

**Aged:** 10 months in barrel and finally racked to  
stainless steel tanks. Fermented in Older French  
Oak barrels.

**Aroma:** Lemon, apple, pears, lime peel,

**Taste:** Butter, vanilla, creamy and buttery with  
spiced, lemon, apple, quince, guava.

**Finish:** Rich, round, medium acidity.

**Price on Menu:** \$20 BTG / \$100 BTL

**Possible Pairings:** Branzino, Seabass, Chicken

**Additional Notes:** Does not use herbicides or  
chemical fertilizers.





# County Line Pinot Noir

**Grape Varietal** – 100% Pinot Noir

**Region** – Sonoma Coast, CA

**Vintage** - 2019

**Aroma** – Dried strawberries, Raspberries, Bing Cherry

**Taste** – Red fruits, Forest floor, Bergamot tea, rose petals

**Finish** – Balanced acidity and easy tannins that linger

**Price on menu** - \$25/BTG and \$125/BTL

**Pairings** – Mushroom dishes, Tuna steak

**Additional info** – Organically farmed, neutral French oak, unfiltered



# Domaine de la Janasse

## Cotes du Rhone

### Reserve

**Grape Varietals** – 55% Grenache, 25% Syrah, 10% Carignan, 5% Cinsault, 5% Mourvedre

**Region** – Cotes du Rhone, Rhone Valley, France

**Aroma** – Herbs de Provence, Strawberry, Blackberry, Licorice

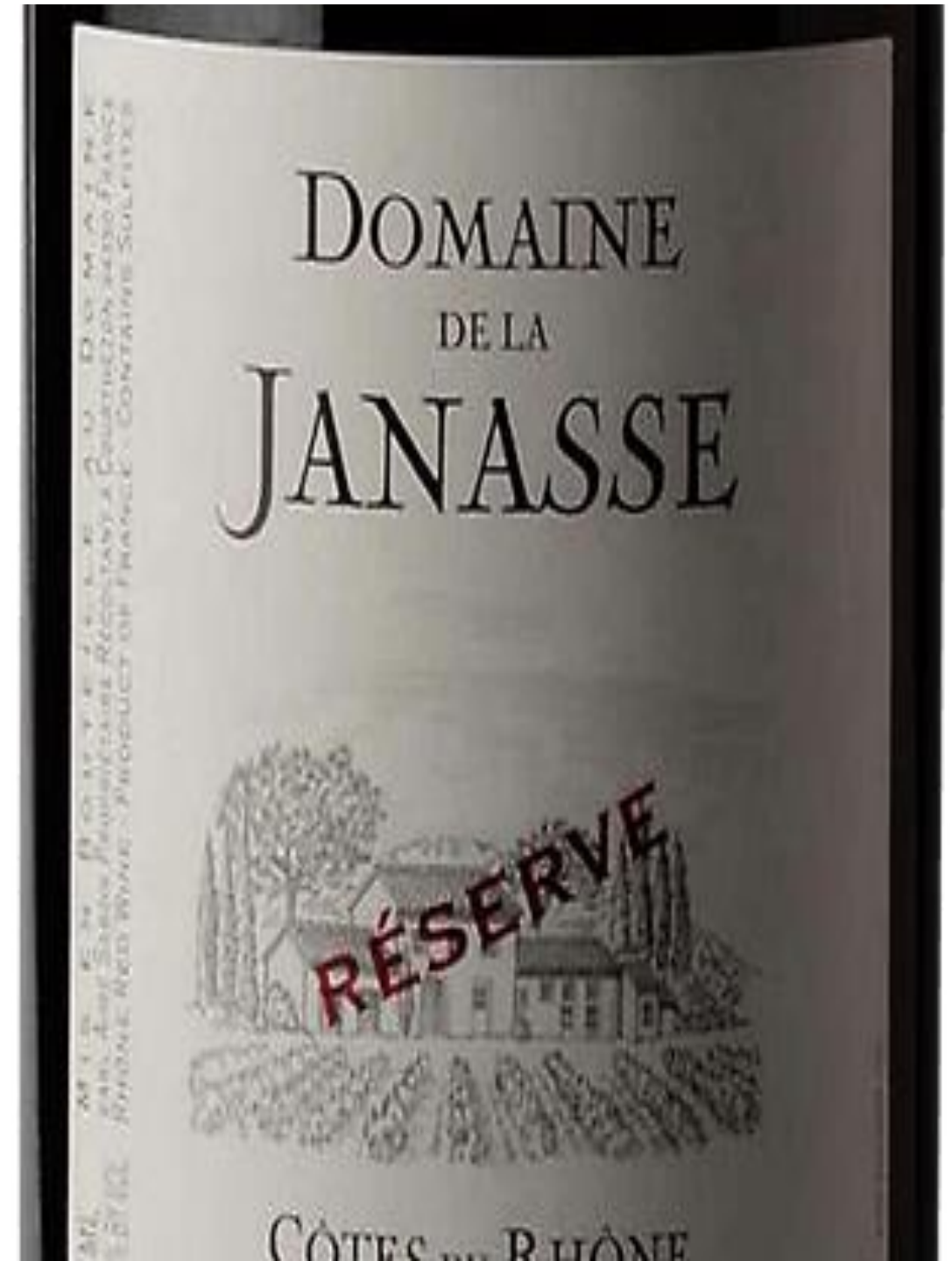
**Taste** – Raspberry, Cherry, Earthy, Grilled Plum

**Finish** – Medium Long

**Price on menu** - \$18 BTG / \$95 BTL

**Pairings** – Grilled Meats

**Additional Info** – Comes from a 20 acre plot next to the Chateauneuf du Pape vineyards. No pesticides or insecticides were used in the vineyards. Hand harvested.



# Marques de Riscal Rioja, Gran Reserva

**Grape Varietal:** 90% Tempranillo, 10% Graciano

**Region:** Rioja, Spain

**Vintage:** 2012

**Aged:** 2 years in American Oak barrels.

**Aroma:** Dried berry, chocolate, spice, and earthy.

**Taste:** Plum, blackberry, dark berries, light toast, oak, tobacco, vanilla, leather, earthy, smoke.

**Finish:** Structured and powerful. Long with slight reminder of fine oak.

**Price on Menu:** \$25

**Pairings:** Beef, Game,

**Additional info:** This was the first winery in the Rioja to produce wines following the Bordeaux method. Planted in the best clay- limestone soils of Rioja.





# Amici Cellars

## Cabernet Sauvignon

**Grape Varietal:** Cabernet Sauvignon

**Region:** Napa Valley, California

**Vintage:** 2018

**Aged:** Aged 22 months in 100% new French Oak barrels.

**Aroma:** Blackberry, black currant, and blueberry, cedar.

**Taste:** Fruit-forward, black raspberry, black plum, and blackberry cobbler, with spice, savory herbs, vanilla, and hazelnut.

**Finish:** Drying tannins linger on the medium-long finish.

**Price on Menu:** \$30 BTG / \$150 BTL

**Possible Pairings:** Tomahawk, Wagyu

**Additional Notes:** 2020 Winemaker of the year, Anthony Biagi.



# Oremus, Tokaji, Hungary

**Grape Varietal:** Furmint, Hárslevelű, Zéta and Sárgamuskotály

**Region:** Tokaj, Hungary

**Vintage:** 2018

**Aroma:** Stonefruits, honey, citrus

**Taste:** Apricot, peach, ginger, honey, citrus

**Finish:** Long smooth, nice little acidity to cleanse the palate and make you want more

**Price on Menu:** \$16

**Pairings:** Japanese cheesecake, olive oil cake

**Additional info:** Part of Bodega Vega Sicilia. Minimum 50% of grapes affected by Noble Rot, Botrytis Cinerera. Vineyard dates to 1630.



# Taylor Fladgate, 20 Year Tawny Porto

**Grape Varietal:** Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão, and Tinta Amarela

**Region:** Duoro, Portugal

**Vintage:** MV

**Aroma:** Wood, walnut, spices

**Taste:** Dried apricot, leather, spices

**Finish:** Multiple level finish with complexity.

**Price on menu:** \$20

**Pairings:** Cheeses, sweet desserts

**Additional info:** Over 300 years old. Last family run British port business. 111g/L of sugar.

