

Saturday Night Reds

- ☐ **2014 Castiglione del Bosco Brunello di Montalcino** \$36
Sangiovese
Bright red. Gentle aromas of sour red cherry, mint and minerals. Then bright and steely, with a discreet, refined set of flavors similar to the aromas. Closes medium-long and clean, with a steely return.
Was \$56 Now \$36

- ☐ **2018 Maison Guillot-Broux Mâcon Rouge** \$25
Gamay
A blend of several old Mâconnais vineyards. The wine is vinified in concrete vats, using indigenous yeasts. Part of the harvest is de-stemmed to bring a bit more finesse and elegance to the cuvee. The limestone terroirs give it its minerality and freshness; the granite terroirs, hints of camphor and dark fruits with has spicy and peppery overtones.
Organic

- ☐ **2019 M&S Bouchet Le Sylphe** \$23
Cabernet Franc
A brilliant Loire Cabernet Franc from low yeild vineyards wich provide very concentrated fruit. The wine is aged in Neutral barrel so you just get the full fruit flavors. Very powerful tannin structure, elderberries, blackberries, a hint of liquorice in the background.
Biodynamic

- ☐ **2020 Bastien Jolivet La Cuvée de Louis** \$19
100% Syrah
From A Saint Joseph estate the Louis comes from partialy from the Saint Joseph estate and partiall up the hill over the line in the same vineyard. A very earthy , rish , funky un oaked Syarh in old school style.

- ☐ **2015 Fontanafredda Barbaresco** \$42
Nebbiolo
Woodland berry, iris, violet, game and a whiff of tilled earth form the nose. The taut light-bodied palate offers juicy red cherry, star anise and a hint of rusted iron alongside tight polished tannins and fresh acidity.

- ☐ **2017 Philippe Gavignet Bourgogne** \$36
Pinot Noir
An elegant Pinot Noir from 45+ year old vines grown on two separate plots in Nuits proper; the vineyards' mineral-rich, silty soils contribute spice and refined tannins. Aromas of black fruits and a hint of forest floor. Flavors of black/red fruits and black pepper.

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Saturday Night Whites

- **2019 Domaine des Forges Savennieres Moulin du Gué** \$24
Chenin Blanc
A rich yet dry white infused with the distinctive mineral characteristic of the Savennières wines. The creamy texture is beautifully balanced with buttery notes, hazelnut and sweet spice through to a refreshing finish.

- **2019 J. L Chave Crozes Hermitage Blanc Sybèle** \$36
60% Marsanne, 40% Rousanne
While Crozes-Hermitage and Chave are both synonymous with Syrah, Jean-Louis applies the same meticulous methods to this Marsanne/Rousanne blend for results that are graceful and lithe with mineral tension.
Organic

- **2020 Manoline Sancerre** \$27
Sauvignon Blanc
An honest Sancerre, this wine abides by the 'Three Gs' of Sauvignon Blanc: grass, grapefruit, and gooseberry. Medium-to-full body. Dry, bright acidity and a very crisp finish.
Organic.

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