

SATURDAY NIGHT REDS

- **2018 Arnaldo-Caprai, Montefalco Rosso** \$23
70% Sangiovese, 15% Sagratino, 15% Merlot
Sensationally intense, with notes of wild flowers, violet and red berry jam. Full bodied, rich, dry with a long finish and delicate hint of spice. Sustainable

- **2016 Casetta, Barbaresco** \$32
Nebbiolo
Classic Barbaresco with aromatics full with red and black berries with notes of fresh herbs. The palette is full of red fruit, smoke, leather and earthy tannins. Aged 2 years in Slovenian oak barrels.

- **2019 Garage Wine Company, Recoda Vineyard** \$21
100% Cinsault
This site if this vineyard is a dome that sits on top of a hill and here the berries grow smaller and more concentrated. Bright and vibrant on the palate, with rose petal aromas resonating through red and blue fruits, a variety of baking spices and a hint of turned earth and leather.

- **2018 Domaine Faillenc Ste Marie, Syrah Conference de Presse** \$22
Corbières
A “press wine” exclusively from Syrah. Contrary to the traditional Corbières mentioned above, this wine is aged in small oak barrels (not new). The resulting wine is powerful and velvety at the same time. It is rare to find a press wine with this sort of finesse and complexity.

- **2018 La Spinetta, Ca di Pian Barbera d'Asti** \$27
Ca' di Pian is plump, juicy and absolutely delicious. Dark cherry, plum, spice and chocolate are all kicked up in this succulent, open-knit Barbera from La Spinetta. It exudes a rich concentration and relatively tame acidity, thanks to 45-year-old vines and low vineyard yields.

- **2018 San Felice, Il Grigio Chianti Classico Riserva** \$20
Sangiovese
This Reserva represents the perfect blend of the traditional and the modern. It spends some 24 months in oak, with about 20% in small barriques, and one year in the bottle. Black cherries with summer black truffles and dark wood on the nose. A medium-to full-bodied red with medium, round tannins and lovely fruit. It firm and flavorful.

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SATURDAY NIGHT WHITES

- **2020 Elvio Cogno, Anas-Cëtta** \$29
100% Nascetta
Langhe
This Langhe Nascetta shows complexity and crispness. Lime, grapefruit and a hint of flint on the nose are perfectly connected with the abundance of plump and fresh juiciness in the mouth. A long finish and good minerality are due to a beautiful acidity and a partial wood fermentation Organic. 13% alcohol by volume

- **2020 Yves Cuilleron, Les Rouses** \$33
100% Marsanne
Crozes-Hermitage
Aromas of fresh citrus and orchard fruits are joined by minerals and florals. Round and velvety on the palate, offering ripe pear, orange and honey flavors that show very good clarity and floral lift. The pear and floral notes carry through the supple, clinging finish, which leaves a hint of fresh fig behind.
13% alcohol by volume

- **2020 Château Puy-Servain Marijolaine, Bordeaux Blanc** \$24
89% Sauvignon, 20% Sémillon
Montravel
The Semillon adds a richness and layered complexity to the crispness of the Sauvignon Blanc.

- **2020 Philippe Raimbault, Les Fossiles Sancerre** \$28
100% Sauvignon Blanc
Fine fruit aromas with citrus flavours (grapefruit, lemon) and vivid acidity on the palate.
13% alcohol by volume

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