

MOLTÓ VINO

Wine list - Summer 2022

Red

In Sheeps Clothing - Cabernet Sauvignon - \$20

Black cherry and dark brooding blackberry balanced by bright lifted notes, smooth tannins, long finish

Eberle - Cabernet Sauvignon - \$25

Rich dark fruit flavors of cassis, black cherry with hints of chocolate mint, velvety tannins

Predator - Zinfandel - \$15

Bright raspberry, blackberry, black pepper and smoky oak. Bold red raspberry, cherry, juicy blackberry, black pepper with smooth tannins

Rocco di Castagnoli - Chianti - \$18

Fruity cherry with hints of lively tannins

Moulin-à-Vent - \$28

Violets, faded roses, black fruits, vibrant acidity, elegant tannins

Marsannay - Pinot Noir - \$39

Ripe cherry, rich plum, delicate cranberry

Gran Clos Priorat Les Mines - \$25

Mature fruit flavors with notes of coffee, mint, spice and minerality

Bastide St Paul Rouge - \$15

Ripe red fruits and spices, earth, leather, silky tannins

Bodegas Faustino Rioja Reserva - \$22

Bright cherry, integrated oak aromas, elegant structure

Gran Clos Priorat Les Mines - \$25

Mature fruit flavors with notes of coffee, mint, spice and minerality

Vinaia Pinot Noir - \$20

Dried cherry, plums and mulberries with hints of raspberry, good structure, fresh acidity

Planeta Segreta Nero D Avola - \$15

Dry, fresh acidity, medium- tannic, medium-bodied, smoked cherry, plum, earth, rubber

Rocca di Castagnoli Chianti Classico - \$21

Vibrant and complex aromas of cherry, Seville orange, and violets form a lovely perfume

Pricing is for bottles to go, in house bottles will be subject to a \$15 corkage fee

White

Knuttel Chardonnay - \$20

Lemon custard, tropical fruits, and orange blossom, nutmeg, ripe lemons and spicy oak

Hendry Chardonnay Unoaked - \$27

Bright green and yellow apple, and green herbs. Finish is surprisingly long, pleasant and warm, with baked peach and green apple notes

Emmit Scorsone Grenache Blanc - \$25

Flinty initial aroma, this wine opens up on the palate to reveal peach, melon and lemon rind flavors

Domenico Amato Fiano - \$28

Almond, spearmint, flower aromatics, fig, honeysuckle, peach

Vinosia - Falanghina - \$16

White peach, golden apple, thyme

Bodega Garzón - Albariño Reserva - \$18

Lime, honey, pear, salt

Vouvray - Chenin Blanc - \$20

Pineapple, pear, honey, apple, mineral

El Coto - Bianco Rioja - \$11

Zesty lemon, bright lime, subtle honey

Louis Jadot Bouzeron - \$21

Hints of peaches, light acidity, fresh, lively

Aveleda - Alvarinho - \$13

Grapefruit, white peaches, orange blossom

Schlosskellerei Gobelsburger - \$18

Green bell-pepper, green-bean, crisp

Radley Chenin Blanc - \$12

Meyer lemon, honey crisp apple, and ripe pear

Vinaia Pinot Grigio - \$17

Highly aromatic with distinct citrus and floral notes, medium-bodied and elegant with a bright freshness

PV Vin de Savoie Blanc - \$14

Discreet and smoky with aromas of roasted fruit and notes of honey

Mary Taylor Dao Branco - \$15

Pear, pineapple and citrus fruit, alongside floral tones and hints of minerality

Maison Noir OPP Pinot Gris - \$22

Lush round fruit with balanced acidity, apple, pear and peach

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Reserve - Red

Simi Cab Sauv Alexander - \$35

Dry, dark berries, tannic, pepper, bright citrus notes

Simi Cab Sauv Landslide - \$35

Blackberry black cherry, black raspberry, juniper, mint, graphite, oak, cedar, clove and nutmeg

Orin Swift Abstract Red Blend - \$35

Black plum, boysenberry and hints of bing cherry and lavender, touch of dark chocolate and reduced blackberry. Supple drying tannins and a slight chalky texture close the wine with a calming finish

Simi Pinot Noir RRV - \$40

Wild strawberry, plum, aromatic tea leaf with dark plum, forest floor, hint of oak spice

Orin Swift 8 Years in Desert - \$40

Raspberry juice and blueberry preserves with a hint of white pepper. Acidic, with notes of blackberry pie, plum. Ultra-round tannins.

Pascual Toso - Alta - Syrah - \$63

Bright red color, spicy aromas, prominent vanilla, cocoa

Ceretto - Barolo - \$70

Strawberry, licorice, flint, roses, powerful

Rutherford Ranch Reserve Cab - \$85

Dark ruby color. Rich dark berries, vanilla, plum, and well rounded tannins

Batasiolo - Barolo - \$85

Red cherry, dried plum, currant, leather, earth

Alauda - Super Tuscan blend - \$95

Complex, ripe berry, plum, balsamic, dark chocolate

Niner - Fog Catcher - \$100

Luxurious texture, precise tannins, underlying freshness

Royal City Syrah - \$150

Dark berry, leather, black pepper, stone, almond

Torcia - Napa Valley - \$150

Intense and vibrant purple hue with notes of anise, Luxardo cherries, fresh lavender and other floral notes

Judge Palmer Beckstoffer Cab - \$200

Ripe and bright in feel, with racy red currant and raspberry coulis flavors leading the way. Invigorating savory, briar and sweet tobacco notes.

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Reserve - White

Simi Chardonnay Sonoma - \$28

Baked apple, spritz of citrus, crème brûlée with tangerine, butterscotch, shortbread cookie

Sauvignon Blanc - Sancerre - \$30

White peach, chalky mineral notes, bright acidity

Roco Chardonnay - \$32

Melon, apricot, hint of mango and apple meld together with bright acidity

Chardonnay - Santenay - \$32

Meyer lemon, soft wood, rich, elegant

Unity Chardonnay - \$36

Buttered orchard fruits, white flowers, honeysuckle, and assorted spicy, toasty notes

Premier Cru Chablis - \$36

Fresh fruits, white flowers, honeysuckle, minerality

J Palmer Sauv Blanc - \$38

Nice complexity, dry, subtle melon flavor, not too citrusy, good minerality

Simi Chardonnay RRV - \$41

Baked pear, caramel, hazelnut, honey, and a touch of clove and honeysuckle with pear, citrus, butterscotch, and baking spice

Chardonnay - Pouilly-Fuissé - \$43

Velvety, expressive, rich, juicy

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Rosé

Maison Noir - Love Drunk Rosé - \$20

Strawberry and raspberry, watermelon rind, and a hint of kiwi

Printemps Rose de Provence - \$20

Extra crisp and dry. Bright strawberry, cherry, citrus, and floral notes

Bubbly

Chic Barcelona Cava - \$14

Citrus, lime, green apple

Gancia Prosecco Rose - \$15

Raspberry, cranberry, grapefruit

Lambrusco Rosso - \$15

Cherry, strawberry, raspberry

Conde Subirat Cava Brut - \$19

Blackcurrant bud, pear, almond

Chandon Spritz - \$19

Sparkling wine and a unique bitters recipe crafted with locally sourced fresh oranges macerated with dry orange peels

Rotari - Brut Rosé - \$23

Rose water, wild strawberries, lemon, chalk

Torresella - Prosecco Rosé - \$30

Green apple, strawberry, lemon, lime

Taittinger - Brut La Francaise - \$50

Grapefruit, toast, white peach, almond

Taittinger - Prelude - \$62

Baked bread, baked apple, slate, cream

Veuve Clicquot - Yellow Label - Champagne - France - \$65

Silky, aromatic, yellow fruits, vanilla, brioche

Perrier Jouet - Blason Rose - Champagne, France - \$65

Rose petals, red berries, pomegranate, elegant

Taittinger - Comtes - \$235

Ripe green apple, brioche, almond

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Small bites

Rosemary focaccia bread served with ariston olive oil and vinegar 5

Charcuterie Box 15

Cheddar & Gouda or Brie & Manchego

Desserts

Cakes & pies are from Kudzu Bakery. Served by the slice.

Coconut Chess Pie 5

Key Lime Pie 5

Chocolate Mousse Cake 5

Brownie Cheesecake 5

