

Wines by the Glass

Bubbles

	Six Oz.	Three Oz.
Roederer Estate Brut (Anderson Valley) NV <i>Creamy and opulent. Best California NV.</i>	\$12	\$6
Champagne, Billecart Salmon “Brut Reserve” NV <i>Very fine. Long, clean, and dry. Green apple and minerals.</i>	\$18	\$9
Champagne, “Brut Rosé” Duval-Leroy NV <i>Charming rosé with great berry fruit & lacy mouth-feel.</i>	\$16	\$8

Rosé

	Six Oz.	Three Oz.
Soter “Firefly” (Willamette Valley) 2004 <i>Loaded with strawberry fruit, this dry rosé from Pinot Noir shows excellent balance.</i>	\$12	\$6

Whites

	Six Oz.	Three Oz.
Vermentino, Antinori (Bolghieri) 2003 <i>Citrusy and clean. Try with light seafood.</i>	\$11	\$5.50
Sauvignon Blanc, Mason Cellars (Napa) 2003 <i>Zesty Sauvignon, full of pears, figs and herbs.</i>	\$11	\$5.50
Semillon “Fries Vineyard” L’Ecole No. 41 (Washington) 2003 <i>Broad and bright. Excellent with rockfish and snapper</i>	\$12	\$6
Côte-du-Rhône “Guy Louis” Tardieu-Laurent 2003 <i>Tropical fruit, firm palate, vanilla and flowers.</i>	\$14	\$7
St. Aubin “En Montceau” Marc Colin 2002 <i>This is a beautifully polished chardonnay filled with caramel apple and white fruit notes.</i>	\$18	\$9
Chardonnay, Mt. Eden Vineyards “Wolff Vineyard” (Edna Valley) 2002 <i>A ripe and fruit forward Central Coast Chardonnay with loads of pineapple fruit.</i>	\$13	\$6.50
Chardonnay, Ramey (Carneros) 2002 <i>Opulent, buttery and rich. Dave Ramey makes first-class wines.</i>	\$19	\$9.50

Reds

	Six Oz.	Three Oz.
Côtes-du-Rhône Villages “Champauvins” Domaine Grand Veneur 2003 <i>Châteauneuf junior.</i>	\$10	\$5
Pinot Noir, Perbacco (Edna Valley) 2003 <i>Fruit forward Pinot with good body and depth. Made by John Alban.</i>	\$16	\$8
Mazis-Chambertin, D. Laurent 2000 <i>Grand Cru Burgundy of haunting perfume and flavors.</i>	\$34	\$17
Finca Sandoval (Manchuela) 2002 <i>Landing in a good place between Côte Rôtie and Aussie Shiraz in size and flavors.</i>	\$18	\$9
Carmignano, Capezzana (Tuscany) 2001 <i>Very rich for Carmignano. Lengthy sweet fruit with walnuts to finish on a dry palate.</i>	\$16	\$8
Zinfandel, Rosenblum “Continente” (San Francisco Bay) 2003 <i>Loads of exotic red fruits highlight this effort from one of California’s foremost Zin experts.</i>	\$15	\$7.50
Shiraz/Cabernet “Sarah’s Blend” Marquis Philips (S.E. Australia) 2003 <i>Ripe and spicy Australian blend – great for richer dishes.</i>	\$13	\$6.50
Barolo “Gattera” Bovio 1997 <i>Plush first class Barolo. Very detailed aromas.</i>	\$22	\$11
Château Villa Bel-Air (Graves) 2000 <i>Chewy medium to full bodied Cab and Merlot blend from a great year.</i>	\$14	\$7
Buehler Estate Vineyards (Napa) 2002 <i>Brawny old-school California Cabernet Sauvignon. Super vintage for them.</i>	\$16	\$8

Champagne & Sparkling Wine

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
410	Moscato, La Spinetta 2003	\$40	Pol Roger “White Foil” NV (Bin 422) is elegant, classic, light to medium bodied, and full of nutty aromas and toasty flavors.
967	Roederer Estate (Anderson Valley) NV	\$45	
969	Duval Leroy “Brut Rosé” NV	\$67	
968	Billecart- Salmon “Brut Reserve” NV	\$77	
422	Pol Roger “White Foil” NV	\$79	~~ Perrier Jouët “Blason De France” NV (Bin 432) is one of Cindy and my favorite champagnes. Unusually, this is a non-vintage tête de cuvee. This blend is largely chardonnay and is primarily based on the excellent 1995 and 1996 vintages. A fabulous aperitif, this wine also has the power for rich fish, scallops or even the roasted fois gras. ~~ Taittinger “Comtes de Champagne” Blanc de Blancs 1995 (Bin 454) is drinking beautifully and actually early for this bottling. Both very generous and very fine. This is a great wine of depth and expression that just happens to sparkle. Great expression of Champagne terroir.
412	Taittinger Brut NV	\$79	
420	Veuve Clicquot “Yellow Label” NV	\$85	
430	Bollinger “Special Cuvée” NV	\$88	
432	Perrier Jouët “Blason De France” NV	\$105	
434	Gosset “Grand Reserve” NV	\$110	
440	Billecart-Salmon “Brut Rosé” NV	\$120	
442	Veuve Clicquot “Brut Reserve” 1996	\$125	
444	Lassalle “Cuvée Angéline” 1996	\$135	
450	Bollinger “Grande Année” 1997	\$155	
475	Billecart-Salmon “Blanc de Blancs” 1996	\$235	
454	Taittinger “Comtes de Champagne” Blanc de Blancs 1995	\$255	
462	Moet & Chandon “Dom Perignon” 1996	\$275	
463	Pol Roger “Winston Churchill” 1990	\$290	
452	Veuve Clicquot Brut 1982	\$290	
460	Krug 1988	\$295	
470	Bollinger “R.D.” 1995	\$310	
402R	Bollinger “Vieilles Vignes” 1989	\$350	
464	Bollinger “R.D.” 1985	\$360	
466	Krug 1990	\$360	
468	Bollinger “R.D.” 1990	\$375	
473	Moet & Chandon “Dom Perignon” Rosé 1990	\$480	

New World Chardonnay

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
80	Buehler (Russian River) 2002	\$30	Kongsgaard (Napa) 2000 (Bin 159) is amazingly rich and showing beautifully – a great treat for a lobster or scallop dish.
81	Arrowood “Grand Archer” (Sonoma) 2002	\$36	
965	Mt. Eden Vineyards “Wolff Vineyard” (Edna Valley) 2002	\$40	
83	Arcadian (Santa Lucia Highlands) 2002	\$45	
109	Melville (Santa Rita Hills) 2003	\$58	
87	Neyers (Napa) 2002	\$67	~~
135	Mt. Eden (Santa Cruz Mountains) 2002	\$72	Dehlinger (Russian River Valley) 2002 (Bin 140) Tom Dehlinger was one of the first to stake a claim to the Russian River Valley. For more than twenty-five years he’s worked to find a path to full expression of a variety of microclimates. This chardonnay is an excellent example of his style: well fruited, but not vulgar; lightly toasted oak is a garnish rather than the main dish; and a purity of well-seasoned buttery fruit that has felt the sun is apparent.
84	Ramey (Russian River Valley) 2002	\$78	
966	Ramey (Carneros) 2002	\$78	
128	Pahlmeyer “Jayson” (Napa) 2001	\$80	
138	Hartford Court “Three Jacks Vineyard” (Russian River Valley)	\$88	
140	Dehlinger (Russian River Valley) 2002	\$95	
86	DuMol (Russian River Valley) 2002	\$103	
188	Aubert “Quarry Vineyard” 2003	\$115	
101	Brewer Clifton “Sweeney Canyon” (Santa Rita Hills) 2003	\$120	
111	Littorai “Theriot Vineyard” (Sonoma) 2003	\$128	
112	Peter Michael “Mon Plaisir” 2001	\$135	
159	Kongsgaard (Napa) 2000	\$138	
91	Pahlmeyer (Napa) 2002	\$140	
107	Littorai “Theriot Vineyard” (Sonoma) 2001	\$140	
114	Aubert “Ritchie Vineyard” 2002	\$145	~~
103	Pahlmeyer (Napa) 2000	\$155	Littorai “Theriot Vineyard” (Sonoma) 2001 (Bin 107) A big personal favorite, this is an elegant wine.
124	Pahlmeyer (Napa) 2001	\$155	
102b	Peter Michael “Cuvée Indigène” 2001	\$185	
140	Kongsgaard (Napa) 1999	\$190	
108	Peter Michael “Cuvée Indigène” 2002	\$210	

Other New World Whites & Rosés

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
221	Torrantes, Crios de Susanna Balbo (Mendoza) 2004	\$32	Pinot Blanc, Chalone Estate 2003 (Bin 85) This is a Pinot Blanc that gets the same treatment as top-flight Chardonnay and it responds beautifully, loaded with fruit (apple, pear, tangerine) and mineral notes. It has a freshness, richness and long finish to complement its medium body.
219	Pinot Grigio, McManis (California) 2002	\$35	
233	Viognier “Beau Sea” Longview (Adelaide Hills) 2003	\$38	
961	Sauvignon Blanc, Mason Cellars (Napa) 2003	\$39	
232	Viognier “The Loose Cannon” Hugh Hamilton (McLaren) 2004	\$39	
970	Rosé “Firefly” Soter Vineyards (Willamette Valley) 2004	\$41	
193b	Tablas Creek “Cote-du-Tablas Blanc” 2002	\$41	
962	Semillon “Fries Vineyard” L’Ecole No. 41 (Washington) 2003	\$42	
218	Viognier “Kathy’s Cuvee” Rosenblum (Santa Barbara) 2003	\$42	
149	Pinot Grigio, Luna (California) 2003	\$44	
88	Sauvignon Blanc, Rudd Estate (Napa) 2003	\$48	
211	Sauvignon Blanc, Mulderbosch (Stellenbosch) 2004	\$50	
200	Roussanne, Tablas Creek 2002	\$55	
85	Pinot Blanc, Chalone Estate 2003	\$55	
152	Syrah “Rosé of Syrah” Pax (Sonoma) 2003	\$63	
231b	Semillon, Kalin (Livermore Valley) 1994	\$80	
106	Sauvignon Blanc, Origin “Heart Block” (Napa) 2002	\$95	
151	Sauvignon Blanc, Peter Michael “L’Après Midi” (Sonoma) 2003	\$105	
123	Sine Qua Non “Albino” (Ventura) 2001	\$200	

White Burgundy

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
166	Bourgogne Hautes Côtes-du Nuits “Clos du Vignon” Thevenot-LeBrun 2003	\$42	Domaine Pavelot is making some of the most thrilling wines of the Cote d’Or. The Cortons are massive Chardonnays and loaded with minerality. The Corton-Charlemagne, Pavelot 2000 (Bin 192) is opulent and layered.
120	Chablis, Tribut 2003	\$45	
187	Bourgogne “Les Clous” A&P de Villaine 2002	\$56	
185	Savigny-Les-Beaune “Les Vermots-Dessus” Vincent Girardin 2003	\$56	
964	St. Aubin “En Montceau” Marc Colin 2002	\$68	
157	Meursault, Louis Jadot 2002	\$88	
165	Pouilly-Fuissé “Vers Cras” Christophe Cordier 2002	\$97	~~
118	Pouilly-Fuissé “Tri de Hautes de Vignes” Guffens-Heynen 2002	\$110	2002 was a superior vintage in Chablis; the wines are unusually rich, deep and nuanced.
143	Pouilly-Fuissé “Vers Pouilly” Christophe Cordier 2001	\$120	
223	Beaune “Clos des Mouches” Joseph Drouhin 2001	\$128	
210	Meursault “Les Charmes” Henri Boillot 2001	\$130	
139	Meursault “Charmes” Louis Jadot 2002	\$132	
100	Chablis “Blanchots” Domaine Billaud-Simon 1996	\$140	Batard-Montrachet, Brenot 2001 (Bin 184) This is a really classical rendering of Batard-Montrachet. Excellent density of material, minerality and marvelously juicy acidity. Try with pheasant, veal or salmon.
235	Chablis “Butteaux” Francois Raveneau 2002	\$150	
141	Meursault “Poruzots” Henri Boillot 2003	\$155	
194	Puligny-Montrachet “Hameau de Blagny” Etienne Sauzet 2000	\$155	
192	Corton-Charlemagne, Domaine Pavelot 2000	\$165	
225	Chablis “Mont Mains” Francois Raveneau 2001	\$170	
133	Puligny-Montrachet “Clos de la Mouchere” Henri Boillot 2003	\$180	
184	Batard-Montrachet, Brenot 2001	\$185	
181	Batard-Montrachet, Verget 2001	\$225	
134	Batard-Montrachet, Vincent Girardin 2002	\$315	
137	Meursault “Perrières” Coche-Dury 2002	\$410	
127b	Le Montrachet, Etienne Sauzet 2002	\$760	
127	Le Montrachet, Domaine de la Romanée-Conti 2001	\$1350	

Loire Valley Whites

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
198	Touraine Sauvignon, Henri Marrionet 2003	\$30	Savennières, “Trie Spéciale” Domaine Baumard 2000 (Bin 217) This is an unwooded and mature 100% Chenin Blanc exhibiting loads of white flowers and lavish tropical fruits. This is one of my absolute favorite wines for shellfish with decadent sauces.
242	Touraine “Cuvée M” Henri Marrionet 2000	\$45	
222	Pouilly -Fumé, F. Tinel-Blondelet 2003	\$46	
228	Sancerre “Non-Filtré” Brochard 2003	\$48	
180	Sancerre “Les Coutes” Pascal Reverdy 2003	\$52	
100b	Vouvray Sec “Le Haut-Lieu” Gaston Huet 2002	\$66	
217	Savennières “Trie Spéciale” Domaine Baumard 2000	\$62	
205	Provignage, Henri Marrionet 2000	\$110	

Whites & Rosé from the Rhone Valley & Bordeaux

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
132	Rosée de Pavie (St. Emilion) 2004	\$30	Châteauneuf du Pape “La Fontaine” Domaine Grand Veneur, 2003 (Bin 160) A dense and opulent wine made from 100% Roussanne. Loads of waxy pear fruit and rich texture make this a fantastic match with richer seafood courses, especially those with Mediterranean garnishes.
224	Château Gravelle Lacoste (Graves) 2003	\$38	
963	Côte-du-Rhône “Guy Louis” Tardieu-Laurent 2003	\$46	
226	Bandol Rosé, Domaine Tempier 2003	\$55	
156	Crozes-Hermitage, A. Graillot 2003	\$58	
208	Château Carbonnieux (Graves) 2003	\$68	
136	Hermitage, Guigal, 2001	\$75	
160	Châteauneuf du Pape “La Fontaine” Dom. Grand Veneur 2003	\$92	
195	Hermitage, J.L. Chave 2000	\$230	
237	Château Laville Haut Brion (Pessac-Leognan) 1983	\$240	
206	Hermitage “Ex Voto” E. Guigal 2001	\$275	~~
148	Condrieu “La Doriane” Guigal 2001	\$280	

Continental Whites

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
<u>Alsace</u>			
115	Pinot Blanc, A. Mann 2004	\$38	There is a good reason there are so many wines from Domaine Zind-Humbrecht on the list: Olivier Humbrecht is one of the world’s greatest winemakers and growers. Each bottling typifies its varietals and site at its most intense and expressive. Some of the wines retain some of the residual sugar but have marvelous balancing acidity.
170	Gewurztraminer “Bux” Dirlir 2001	\$55	
220	Riesling “Sommerburg” Domaine Schoffit 2002	\$72	
89	“Zind” Zind-Humbrecht 2002	\$75	
110	Tokay Pinot Gris “Furstentum” A. Mann 2002	\$78	
207	Gewurztraminer “Wintzenheim” Zind-Humbrecht 2002	\$82	
158	Muscat “Goldert” Zind-Humbrecht 2001	\$84	
204	Gewurztraminer “Heimbourg” Zind-Humbrecht 2001	\$95	
287b	Gewurztraminer “Clos Windsbuhl” Zind-Humbrecht 2001	\$115	
234	Riesling “Brand” Zind-Humbrecht 1999	\$118	
167	“Burg”(Bergheim) Marcel Deiss 1997	\$125	~~
227	Tokay Pinot Gris “Clos Jébsal” Zind-Humbrecht 2001	\$129	
161	Riesling “Clos Saint Urbain” Zind-Humbrecht 1998	\$137	
178	Riesling “Clos Winsdbuhl” Zind-Humbrecht 2002	\$148	
163	“Altenberg” (Bergheim) Marcel Deiss 1998	\$150	

Austria/Germany

203	Graacher Himmelreich Kabinett, J.J. Prum 2002	\$52	“Kremser Kramsleiten” Nigl (Wachau) 2002 (Bin 125b) is a razor sharp aperitif. Great expression.
199	Grüner Veltiner “Alte Setzen” Hubor 2004	\$55	
231	Wehlener Sonnenhuhr Spätlese, J.J. Prum 2002	\$71	
125b	Riesling “Kremser Kramsleiten” Nigl (Wachau) 2002	\$75	

Italy/Spain

237	Soave Classico, Gini (Veneto) 2003	\$36	Soave Classico “Foscarino” Inama (Veneto) 2001 (Bin 230) is at once detailed and hedonistic. The little bit of bottle age has benefited this wine greatly.
960	Vermentino, Antinori (Bolghieri) 2003	\$42	
230	Soave Classico “Foscarino” Inama (Veneto) 2001	\$43	
197	Albariño, Ferreiro (Rias Baixas) 2003	\$48	
201	Fiano di Avellino, Clelia Romano 2003	\$54	

Bordeaux

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
935	Canon de Brem (Fronsac) 1998	\$45	Château Pavie Macquin 1998 (Bin 911) is a plump, interesting, and satisfying St. Emilion.
978	Château Villa Bel-Air (Graves) 2000	\$55	
936	Amiral De Beychevelle (St. Julien) 2000	\$60	
901	Domaine de Chevalier (Pessac-Leognan) 1998	\$80	~~
922c	Château Malarctic La Gravière (Graves) 1978	\$90	
906	Château Grand-Puy-Lacoste (Pauillac) 1999	\$115	
907	Château Smith-Haut Lafitte (Pessac-Leognan) 2001	\$125	I can't get enough Château Pavie (St. Emilion) 1999 (Bin 930) in my glass. This flamboyant Pavie is great with lamb or duck.
933	Château Monbousquet (St. Emilion) 1999	\$135	
919	Château Quinault L'Enclos (St. Emilion) 1999	\$140	
911	Château Pavie Macquin (St. Emilion) 1998	\$145	~~
922b	Château Léoville Barton (St. Julien) 1996	\$150	
912	Château Monbousquet (St. Emilion) 1998	\$150	
923	Château L'Oratoire (St. Emilion) 1998	\$155	Château Latour Haut Brion (Graves) 1975 (Bin 940R) has always been one of the top wines and maybe the most hedonistic 1975.
908	Château Quinault L'Enclos (St. Emilion) 2000	\$160	
915	Château Léoville Las Cases (St. Julien) 1994	\$185	
920	Château La Fleur Petrus (Pomerol) 1995	\$205	~~
914	Château Monbousquet (St. Emilion) 2000	\$205	
903	Château Léoville Las Cases (St. Julien) 1978	\$210	
930	Château Pavie (St. Emilion) 1999	\$210	Château Palmer (Margaux) 1983 (Bin 928) was the first wine I ever tasted young and knew it would be superlative.
934	Château Léoville Las Cases (St. Julien) 1975	\$225	
937R	Château Gruaud-Larose (St. Julien) 1970	\$225	
931	Château Ducru Beaucaillou (St. Julien) 1978	\$235	~~
904	Château L'Angelus (St. Emilion) 1998	\$240	
938R	Château Talbot (St. Julien) 1970	\$245	
926	Château Ducru Beaucaillou (St. Julien) 1985	\$248	Gracia (St. Emilion) 1999 (Bin 927) has to be one of the most flamboyant wines coming out of Bordeaux. Also one of the finest "garagistes".
925	Château Ducru Beaucaillou (St. Julien) 1975	\$255	
910	Château Ducru Beaucaillou (St. Julien) 1996	\$275	
921	Château Ducru Beaucaillou (St. Julien) 2000	\$275	
929	Château L'Eglise Clinet (Pomerol) 2000	\$275	
907a	Château Pavie (St. Emilion) 1998	\$280	
909	Château Lafite-Rothschild (Pauillac) 1999	\$285	
917	Château Pichon Lalande (Pauillac) 1986	\$295	
927	Gracia (St. Emilion) 1999	\$295	
939R	Château Margaux (Margaux) 1978	\$320	
940R	Château Latour Haut Brion (Pessac-Leognan) 1975	\$325	
918	Château Lafite-Rothschild (Pauillac) 1998	\$335	
924	Château Pichon Longueville Baron (Pauillac) 1989	\$340	
913	Château Pichon Longueville Baron (Pauillac) 1990	\$340	
941R	Château Latour (Pauillac) 1975	\$340	
902	Château Haut Brion (Pessac-Leognan) 1994	\$365	
928	Château Palmer (Margaux) 1983	\$400	
905	La Mondotte (St. Emilion) 1997	\$475	
942R	Château Petrus (Pomerol) 1993	\$480	
916	Château Pavie (St. Emilion) 2000	\$520	
943R	Château Petrus (Pomerol) 1975	\$880	
944R	Château Petrus (Pomerol) 1982	\$2750	

Red Burgundy

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
307	Bourgogne Passetoutgrain, Robert Chevillon 2002	\$42	Aloxe-Corton “Les Moutottes” Capitain-Gagnerot 2002 (Bin 309) shows just how impressive 2002 is for Red Burgundy. This is a premier cru that shows the muscle and class of a grand cru. This is a very masculine wine for Aloxe-Corton.
317	Fixin, L. Jadot 2002	\$46	
306	Bourgogne, Claude Dugat 2002	\$60	
301	Ladoix “La Michaute” Capitain-Gagnerot 2002	\$62	
320	Pommard, Laboure-Roi 2002	\$65	
311	Mercurey “Les Montots” Aubert de Villaine 2002	\$72	
309	Aloxe-Corton “Les Moutottes” Capitain-Gagnerot 2002	\$88	
312	Beaune “Clos des Ursules” Louis Jadot 2002	\$88	
303	Volnay “Ronceret” Dom. Rossignol 1999	\$92	
304	Vosne-Romanée “Beaumonts” D. Laurent 1999	\$95	
308	Morey- St. Denis “Clos Sorbes” Truchot 2002	\$100	
316	Gevrey-Chambertin, Claude Dugat 2001	\$105	Clos de Vougeot, Rebourseau 1999 (Bin 322) is a great purchase in Grand Cru Burgundy. Deep, muscular, and spicy, this is a natural for duck or beef.
314	Nuits St. Georges “Pruliers” Chevillon 2000	\$106	
319	Gevrey-Chambertin “Corbeaux” Serafin 2001	\$110	
318	Pernand-Vergelesses “Fichot” Dom. Rossignol 2002	\$110	
310	Chambolle-Musigny “Les Sentiers” D. Laurent 1999	\$115	Volnay “Chevrets” J. Boillot 2002 (Bin 330) is simply breathtaking. Purity of fruit, harmonious balance and superb length are all highlights of this silky Volnay.
322	Clos de Vougeot, Rebourseau 1999	\$115	
302	Mazoyeres Chambertin, Perrot Minot 1999	\$119	
339	Gevrey-Chambertin “Les Evocelles” Dugat-Py 1998	\$129	
364	Corton “Les Grands Lolières” Capitain-Gagnerot 2002	\$130	Clos des Lambrays, Dom. Des Lambrays 2001 (Bin 354) may be my favorite wine from Burgundy in 2001. Amazing perfume, silky textured, loaded with dark fruits and minerals and beautifully long and fine. A treat!
326	Gevrey-Chambertin “Cazetiers” Serafin 2001	\$138	
313	Clos des Lambrays, Dom. des Lambrays 2002	\$140	
300	Mazis-Chambertin, D. Laurent 2000	\$140	
330	Volnay “Chevrets” J. Boillot 2002	\$143	
305	Echezeaux, Jacques Cacheux 1999	\$145	
333	Nuits St. Georges “Damodes” Lechenaut 2002	\$145	
340	Pommard “Les Rugiens” D. Laurent 1999	\$145	
352	Gevrey-Chambertin “Cazetiers” P. LeClerc 1995	\$155	
354	Clos des Lambrays, Dom. des Lambrays 2001	\$155	
367	Nuits St. Georges “Richemone” D. Laurent 1999	\$160	
363	Gevrey-Chambertin “Cazetiers” D. Laurent 1997	\$160	
346	Pommard “Rugiens” Hubert de Montille 1997	\$160	
331	Gevrey-Chambertin “Clos St. Jacques” D. Laurent 2000	\$165	
362	Echezeaux, Desauney-Bissey 1999	\$175	
338	Gevrey-Chambertin “Lavaux Saint Jacques” D. Laurent 1997	\$190	
366	Monthelie, Coche-Dury 2002	\$195	
345	Gevrey-Chambertin “Les Evocelles” Dugat-Py 2000	\$205	

Red Burgundy (continued)

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
323	Echezeaux, Capitain Gagnerot 2002	\$215	Clos de la Roche, Dujac 2000 (Bin 335) Wines from Domaine Dujac are always silky, perfumed and exotic. Mervelous match for foie gras, game birds, terrines and patés.
324	Charmes-Chambertin, Dujac 2000	\$220	
321	Charmes-Chambertin Serafin 2002	\$220	
339	Echezeaux, D. Laurent 1995	\$240	
332	Charmes Chambertin “Vieilles Vignes” Jacky Truchot 1996	\$245	
360	Clos de Vougeot, Meo Camuzet 2001	\$280	~~
329	Chambertin-Clos de Beze, Armand Rousseau 1999	\$285	Richebourg, A.F. Gros 1999 (Bin 353) is a wine of majestic power and fabulous perfume and complexity.
335	Clos de la Roche, Dujac 2000	\$285	
347	Clos St. Denis, Dujac 2000	\$285	
343	Chambertin-Clos de Beze, D. Laurent 1996	\$290	
361	Chambertin, Rebourseau 1999	\$290	
348	Chambolle-Musigny 1er Cru, Comte George de Vogüé 2002	\$310	
334	Charmes-Chambertin, Dugat-Py 1999	\$325	
359	Bonnes Mares, L. Jadot 1990	\$325	
348	Chapelle-Chambertin, Claude Dugat 2002	\$340	
365	Charmes-Chambertin, Claude Dugat 2001	\$360	
383	Echezeaux, Domaine de la Romanee Conti 2000	\$395	
336	Mazis-Chambertin, Dugat-Py 2000	\$425	
353	Richebourg, A.F. Gros 1999	\$440	
384	Grands Echezeaux, Domaine de la Romanee Conti 2000	\$520	
341	Griotte-Chambertin, Claude Dugat 2002	\$535	
381	Richebourg, Domaine de la Romanee Conti, 2000	\$580	
382	Romanee St. Vivant, Domaine de la Romanee Conti, 2000	\$605	
327	Clos de Vougeot, Leroy 1995	\$895	
380	Romanee Conti, Domaine de la Romanee Conti, 2000	\$1700	

Beaujolais & Red Still Champagne

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
390	Moulin-A-Vent, Domaine Diochon 2002	\$36	2002 is a brilliant vintage for Beaujolais. Thevenet 2002 (Bin 391) is unusually rich.
391	Morgon, Thevenet 2002	\$44	
392	Champagne, La Coté Aux Enfant “Coteaux Champenois” Bollinger 1997	\$165	~~

The Northern Rhône Valley

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
787	Crozes-Hermitages, Domaine Remizières 2001	\$44	St. Joseph J.L. Chave 2002 (Bin 728) This is a delicious Syrah from a great grower and excellent terroir that has tremendous food flexibility.
758	St. Joseph, Tardieu-Laurent 2000	\$69	
728	St. Joseph, J.L. Chave 2002	\$72	
716	Hermitage, Domaine Faurie 1998	\$75	
770	Cornas, Auguste Clape 1998	\$79	
755	Côte Rôtie “Brune et Blonde” E. Guigal 1999	\$90	~~
772	Cornas “Coteaux” Tardieu-Laurent 2000	\$90	
777	Côte Rôtie, Jasmin, 1999	\$90	
781	Hermitage “Cuveé Emilié” Domaine des Remizières 2001	\$90	
783	Cornas “Vieilles Vignes” Tardieu-Laurent 1996	\$95	
775	Côte Rôtie, Jamet 2001	\$125	Côte Rôtie, Jasmin, 1999 (Bin 777) is the best wine they’ve produced in twenty years. Medium to full bodied and a bit meaty and rustic, it’s loaded with fruit, rich texture and a sense of truth.
734	Côte Rôtie, Tardieu-Laurent 1996	\$130	
725	Hermitage “Marquis de la Tourette” Delas Freres 1999	\$140	
739	Hermitage “La Chapelle” Jaboulet 1997	\$140	
723	Hermitage “L’Ermites” Tardieu-Laurent 1997	\$146	
763	Côte Rôtie, Tardieu-Laurent 1998	\$157	~~
769	Hermitage, Tardieu-Laurent 1998	\$160	
760	Hermitage, Tardieu-Laurent 1996	\$168	
761	Hermitage, J.L. Chave 1997	\$225	
726	Côte Rôtie “La Mordoree” M. Chapoutier 1996	\$235	
754	Hermitage “Les Bessards” Delas Freres 1999	\$245	Côte-Rôtie “La Mordoree” M. Chapoutier 1996 (Bin 726) Just coming into maturity, this is a wine of great purity, soul and spicy, hedonistic character.
729	Hermitage, J.L. Chave 1995	\$245	
724	Hermitage “La Chapelle” Jaboulet 1995	\$260	
748	Côte Rôtie “Château d’Ampuis” Guigal 2001	\$280	
1107R	Côte Rôtie “La Mouline” Guigal 1996	\$280	
1128R	Côte Rôtie “La Turquie” Guigal 1996	\$280	Hermitage, J.L. Chave 1995 (Bin 740R) is a rich dense Hermitage from a vintage of big, broad wines. It compares wonderfully with Hermitage, J.L. Chave 1989 (Bin 740R) or the outrageous Hermitage “Ex Voto” E. Guigal 2001 (Bin 728).
740R	Hermitage, J.L. Chave 1989	\$290	
1147R	Côte Rôtie “La Landonne” Guigal 1995	\$295	
763R	Côte Rôtie “La Belle Helene” M. Ogier 2000	\$300	
1108R	Côte Rôtie “La Mouline” Guigal 1997	\$325	
1129R	Côte Rôtie “La Turquie” Guigal 1997	\$340	~~
782	Hermitage “Ex Voto” E. Guigal 2001	\$395	
1146R	Côte Rôtie “La Landonne” Guigal 1991	\$440	
733R	Hermitage “La Chapelle” Jaboulet 1990	\$480	
741R	Hermitage, J.L. Chave 1990	\$480	
1104R	Côte Rôtie “La Mouline” Guigal 1991	\$485	
707R	Côte Rôtie “Les Jumelles” Jaboulet 1959	\$525	
729R	Hermitage “La Chapelle” Jaboulet 1964	\$585	
742R	Hermitage J.L. Chave “Cuvée Cathelin” 1990	\$750	

Bandol

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
785	“Fontanieu” Domaine Bastide Blanche 2001	\$68	Tardieu-Laurent 1998 (Bin 784) is a meaty dark Bandol with a little polish.
784	Tardieu-Laurent 1998	\$71	

The Southern Rhône Valley

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
742	Côtes-du-Rhône “Vieilles Vignes” Domaine d’Andézon 2001	\$30	I drink (note: drink, not taste, think about, ponder over, etc) more Chateauneuf du Pape’s than anything else. Why? For satisfaction, complexity, interest, flexibility with food and a large window of drinkability, a good Chateauneuf du Pape is hard to beat. The 2000’s all have a core of gorgeous cherry fruit and are largely meant for consumption over the near term. The 1998’s are more powerful and the 99’s & 95’s are more classic.
773	Cairanne, Domaine Coteaux des Travers 2003	\$33	
971	Côtes-du-Rhône Villages “Champavins” Dom. Grand Veneur	\$35	
780	Beaumes-du-Venise, Chateau Redortier, 1999	\$35	
745	Rasteau “Prestige” Domaine La Soumade 2001	\$57	
774	Côtes-du-Rhône Villages, Coudelet de Beaucastel 2001	\$61	
774b	Gigondas, Domaine St. Cosme 2003	\$62	
715	Châteauneuf du Pape, Château Fortia 2001	\$71	
719	Vacqueyras “Cuvée de Lopy” Sang des Cailloux 2001	\$82	
954	Châteauneuf du Pape, Domaine La Vieille Julienne 2001	\$85	
736	Châteauneuf du Pape, Domaine Ferrand 2000	\$85	Rasteau “Prestige” Domaine La Soumade 2001 (Bin 745) is a fine example of this great producer’s rich style. Syrupy fruit imbued with “garrigue” drives this wine. Great for lamb or pork.
737	Châteauneuf du Pape, Domaine des Relagnes 1998	\$85	
740	Châteauneuf du Pape, Le Vieux Donjon 2001	\$88	
742	Châteauneuf du Pape, “Les Cailloux” A. Brunel 2001	\$90	
767	Châteauneuf du Pape “Les Cailloux” A. Brunel 1998	\$95	
733	Châteauneuf du Pape, Domaine de Marcoux 1995	\$98	
749	Châteauneuf du Pape “Cuvée Prestige” Jean Royer 2001	\$104	
744	Châteauneuf du Pape “Cuvée Chant Le Merle” Bosquet des Papes 2001	\$105	
738	Châteauneuf du Pape, Domaine Marcoux 1998	\$110	
778	Châteauneuf du Pape, Clos des Papes 1999	\$110	
776	Châteauneuf du Pape “Cuvée Chantemerle” Bosquet des Papes 1998	\$112	Châteauneuf du Pape, Domaine Charvin 2000 (Bin 751) is a great example of how beautifully the top 2000’s are drinking. It shows the polish and texture of a great Musigny with a more hedonistic soul.
732	Châteauneuf du Pape, Vieux Telegraphe 2000	\$115	
752	Châteauneuf du Pape “Vieilles Vignes” Tardieu-Laurent 2001	\$116	
746	Châteauneuf du Pape, Domaine Charvin 2001	\$120	
712	Châteauneuf du Pape “Cuvée du Quet” Mas de Boislauzon 2000	\$120	
720	Châteauneuf du Pape “Cuvée Chaupin” Domaine de la Janasse 1999	\$120	
721	Châteauneuf du Pape “Cuvée Chaupin” Domaine de la Janasse 2000	\$130	
764	Châteauneuf du Pape “Les Brusquieres” Domaine Charbonnière 2001	\$130	
757	Châteauneuf du Pape “Les Silex” Louis Arnaud 2000	\$135	
751	Châteauneuf du Pape, Domaine Charvin 2000	\$140	
766	Châteauneuf du Pape, Domaine Pegau 2000	\$140	Châteauneuf du Pape, “Cuvée des Cadettes” Château La Nerthe 2000 (Bin 779) is possibly the richest of the 2000’s, possessing great depth of dark spicy fruit and fabulous body.
713	Châteauneuf du Pape, Château de Beaucastel 2001	\$140	
730	Châteauneuf du Pape “Reine des Bois” Dom. de la Mordorée 2000	\$150	
779	Châteauneuf du Pape “Cuvée des Cadettes” Château La Nerthe 2000	\$175	
741	Châteauneuf du Pape “Barbe Rac” M. Chapoutier 2000	\$235	
731	Châteauneuf du Pape “Cuvée Centenaire” Dom. Les Cailloux 1995	\$265	
727	Châteauneuf du Pape “Cuvée Papet” Clos Mont Olivet 1990	\$290	
735	Châteauneuf du Pape “Cuvée Centenaire” Dom. Les Cailloux 2001	\$295	
758R	Châteauneuf du Pape “Hommage” Château de Beaucastel 1999	\$325	
761R	Châteauneuf du Pape “Reserve” Domaine du Caillou 1998	\$330	
777R	Châteauneuf du Pape, Château Rayas 1995	\$390	
711R	Châteauneuf du Pape “Hommage” Château de Beaucastel 2000	\$500	
715R	Châteauneuf du Pape “Hommage” Château de Beaucastel 2001	\$565	

Italian Reds

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
<u>Piedmont</u>			
637	Barbera D’Alba R. Seghesio 2001	\$36	Barolo “Gattera” Bovio 1997 (Bin 977) does a marvelous job of applying the soft, forward character of the 1997 vintage in Barolo to a wine of great depth of fruit and robust personality.
638	Barbera d’Alba “Trevigne” Clerico 2000	\$55	
635	“Pe Mol” Sandrone 2001	\$69	
631	Barbaresco “Sori Paitin” Paitin 1999	\$71	
640	Barolo, “La Villa” Seghesio (Monforte d’ Alba) 1999	\$82	
641	Barolo “La Villa” Seghesio (Monforte d’ Alba) 1998	\$94	
977	Barolo “Gattera” Bovio 1997	\$97	~~
634	Barolo “Bricco Fiasco” Azelia 1998	\$110	Barolo, “Pajana” Clerico 1999 (Bin 645) is a remarkable Barolo of classic proportion and excellent ripeness and depth.
639	“L’Insième” Altare 2000	\$125	
633	“L’Insième” Corino 1998	\$135	
645	Barolo “Pajana” Clerico (Monforte d’Alba) 1999	\$140	
634	Barolo “Falletto” Bruno Giacosa 1996	\$145	~~
647	Barolo “Marenca” Pira (Serralunga d’Alba) 1998	\$150	
652	Barbera D’Asti “Ai Suma” G. Bologna 2000	\$160	Barbera D’Asti “Ai Suma” G. Bologna 2000 (Bin 652) is near the peak for Barbera expression – broad fruity and caramelly – yet tender and balanced.
646	Barolo “Cannubi Boschis” Sandrone 1998	\$165	
632	“Larigi” E. Altare (Nebbiolo/Barbera) 2000	\$180	
643	Barbaresco “Staderi” La Spinetta 2000	\$205	
644	Barolo “Vecchie Vigne” Corino (La Morra) 1999	\$215	
648	Barolo “Falletto-Riserva” Bruno Giacosa 1996	\$235	
621R	Barbaresco “Sori Tildin” Gaja 1993	\$300	
607R	Barbaresco “Costa Russi” Gaja 1996	\$360	
603R	Barbaresco “San Lorenzo” Gaja 1996	\$380	
<u>Tuscany</u>			
656	Morellino di Scansano, I Perrazzi 2003	\$38	Don’t neglect Brunello di Montalcino, Pertimali 1998 (Bin 957). 1998 was not a great vintage but Pertimali made beautiful wine.
658	Chianti Classico, Castello di Selvole 2001	\$55	
974	Carmignano, Capezzana 2001	\$56	
667	Chianti Classico, Fontodi 2001	\$65	
659	Boscarelli di Boscarelli (Montepulciano) 2000	\$89	~~
669	Brunello di Montalcino, Constanti 1999	\$95	“Flaccianello” Fontodi 2001 (Bin 666) is a flamboyant, super-ripe Sangiovese-based blend with great muscle, classic Tuscan flavors and just the right touch of spicy oak.
957	Brunello di Montalcino, Pertimali 1998	\$98	
657	“La Ricolma” San Giusto 1999	\$120	
662	Brunello di Montalcino, Scopetone 1999	\$139	
661	Brunello di Montalcino, Ciacci Piccolomini D’Aragona 1999	\$140	
653	“Giusto di Notri” Tua Rita 2002	\$150	
665	Brunello di Montalcino, Valdicava 1998	\$175	
666	“Flaccianello” Fontodi 2001	\$175	
655	Brunello di Montalcino, Uccelliera Riserva 1997	\$195	
663	“Percarlo” San Giusto 2001	\$200	
672	“Sassicaia” Tenuta San Guido (Bolgheri) 2000	\$270	
688R	“Sassicaia” Tenuta San Guido (Bolgheri) 1999	\$325	

Italian Reds (continued)

BIN	PRODUCER/VINEYARD	PRICE	
<u>Veneto</u>			Amarone della Valpolicella, Allegrini 1999 (Bin 676) is always (the last decade, anyway) the best purchase of top-notch Amarone. 1999 is a terrific vintage.
674	Primofiore, Giuseppe Quintarelli 2002	\$77	
673	Amarone della Valpolicella, Musella 1997	\$96	
675	Amarone della Valpolicella, Brigaldara 1999	\$106	
676	Amarone della Valpolicella, Allegrini 1999	\$125	
602R	Amarone della Valpolicella, Dal Forno Romana 1995	\$425	
601R	Amarone della Valpolicella, Dal Forno Romana 1994	\$460	
<u>Southern Italy</u>			
682	Castel del Monte Riserva, Santa Lucia (Puglia) 2001	\$44	The Montepulciano D’Abruzzo “Marina Cvetić” Masciarelli 2000 (Bin 677) is a fruity, sunny, firm and spicy wine. It can handle stronger flavors: garlic, artichokes, mushrooms, quail, etc...
680	“Il Repertorio” Cantine del Notaio (Basilicata) 2001	\$49	
679	“Il Feuduccio” Di S. Maria D’Orni (Montepulciano D’Abruzzo) 2000	\$52	
678	“San Calisto” Valle Reale, (Montepulciano D’Abruzzo) 2001	\$56	
677	“Marina Cvetić” Masciarelli (Montepulciano D’Abruzzo) 2000	\$62	
684	“Santa Cecilia” (Nero D’Avola) Planeta (Sicily) 2001	\$78	
668	“Il Grifone” Rosso Piceno, Cocci Grifoni 2000	\$79	~~
671	Merlot “Montiano” Falesco 2000	\$86	
670	Cabernet Sauvignon “Marciliano” Falesco 2000	\$110	
681	“Montevetrano” S. Imperato (Solerno) 2001	\$135	

Spanish Reds

BIN	PRODUCER/VINEYARD	PRICE	
696	Priorat, Onix 2003	\$30	Rioja, San Vicente 2000 (Bin 691) has amazing food flexibility.
683	Rioja, Muga Reserva 2001	\$45	
690	Ribera del Duero, Viña Sastre 2001	\$55	
693	Ribera del Duero, Emilio Moro 2001	\$57	~~
973	Finca Sandoval (Manchuela) 2002	\$69	
691	Rioja, San Vicente 2000	\$74	
710	Ribera del Duero, Aalto 2001	\$90	Rioja “Calvario” Finca Allende 2000 (Bin 685) I can’t get enough of this wine. It has all the tenderness and supple texture of the sexiest Pinot Noir but with a bit firmer build and uniquely Rioja aromas. Remarkable with game dishes.
705	Ribera del Duero, Emilio Moro “Malleolus” 2000	\$95	
697	Priorat, Lo Givot 2001	\$115	
702	Bierzo “Corullon” Desc. de Alberto Palacios 2001	\$120	
685	Rioja “Calvario” Finca Allende 2000	\$128	
699	Toro, Pintia, 2001	\$130	
687	Ribera del Duero, Mauro “Vendimia Seleccionada” 1996	\$138	~~
708	Rioja “Gloria de Ostatu” Bodegas Ostatu 2001	\$140	
706	Priorat, Clos Figueres 2001	\$140	
688	Priorat, Finca Dofi, A. Palacios 2000	\$155	Rioja “Amancio” Sierra Cantabria 2001 (Bin 686) has been my favorite wine released from Spain this year. Outrageous back fruit and toffee.
700	Priorat, Finca Dofi, A. Palacios 2001	\$155	
704	Cabrida, Capçanes (Montsant) 2000	\$155	
702	Priorat “Tirant” Rotllan Torra 2001	\$170	
714	Priorat, Mas Doix “Costers de Vinyes Velles” 2001	\$185	
694	Ribera del Duero, Aalto “P.S.” 2001	\$210	
707	Rioja, Artadi “Grandes Añadas” 2001	\$255	
686	Rioja “Amancio” Sierra Cantabria 2001	\$275	
704	Rioja “Contador” Vinos de Benjamin Romeo 2001	\$375	

New World Cabernet Sauvignon

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
959	McManis (California) 2002	\$35	Henry's Drive (Padthaway) 2002 (Bin 513) This is an excellent Aussie Cab and a good deal richer than what is available state-side at this price point.
531	Basignani "Lorenzino Reserve" (Maryland) 2001	\$45	
537	Ehlers (Napa) 2002	\$53	
979	Buehler Vineyards (Napa) 2002	\$57	
547	Stepping Stone (Napa) 2002	\$60	
544	Ramey "Claret" (Napa) 2002	\$75	~~
955	Marquis Phillips "S2" (McLaren Vale) 2003	\$75	Abeja (Columbia) 2002 (Bin 541) A super ripe and spicy Cabernet from Washington state. Richly textured and very vibrant with loads of cherry fruit and great depth.
513	Henry's Drive (Padthaway) 2002	\$78	
953	Whitehall Lane (Napa) 2001	\$79	
541	Abeja (Columbia) 2002	\$82	
535	Napanook (Napa) 2001	\$85	
540	A. Will "Champoux" (Columbia) 2002	\$95	~~
538	Dehlinger (Russian River Valley) 2001	\$95	Ramey "Diamond Mountain" 2002 (Bin 525) Dave Ramey has been one of California's top winemakers for fifteen years. The wines he's producing under his own name are all top notch and fairly prices for their quality. This 2002 Cabernet is full-bodied, already wide open and expressive. It's loaded with sweet black fruit (plums, currants) and has a voluptuous texture. Made for meat off the grill.
546	Shafer (Napa) 2002	\$110	
500	Clarendon Hills "Hickenbotham" 2002	\$115	
505	Barnett Vineyards (Napa) 2001	\$118	
522	Elyse "Morisoli Vineyard" (Napa) 2001	\$120	
503	Shirvington (McLaren Vale) 2002	\$120	
502	Paul Hobbs "Hyde Vineyard" (Carneros) 2001	\$125	
523	"L'Esprit de Pavots" Peter Michael (Napa) 2001	\$138	
525	Ramey "Diamond Mountain" 2002	\$145	
504	Chateau Montelena Estate (Napa) 1998	\$145	
539	"Matriarch" Bond (Napa) 2000	\$155	~~
542	"Matriarch" Bond (Napa) 1999	\$165	
517	Phillip Togni "Tanbark Hill" (Napa) 1999	\$165	
507	Rusden "Boundaries" (Barossa) 2002	\$165	
510	Quilceda Creek (Columbia) 2000	\$170	
526	Cornerstone (Napa) 2001	\$170	~~
520	Behrens & Hitchcock (Napa) 2001	\$180	
527	Quilceda Creek (Columbia) 2000	\$180	
508	Silver Oak (Napa) 2000	\$190	
543	Behrens & Hitchcock "Ink" (Napa) 2002	\$195	
532	Pahlmeyer (Napa) 2001	\$230	Bryant Family (Napa) 1999 (Bin 326R) Helen Turley's legendary cabernet and the last wine she finished there.
528	Joseph Phelps "Insignia" (Napa) 2001	\$260	
529	Shafer "Hillside Select" (Napa) 2000	\$265	
373R	Ridge "Montebello" (Santa Cruz Mountains) 1993	\$325	
354R	"Melbury" Bond (Napa) 2000	\$375	
386R	"Vecina" Bond (Napa) 2000	\$375	
375R	Ridge "Montebello" (Santa Cruz Mountains) 1991	\$400	
519	Plumpjack "Reserve" (Oakville) 2001	\$440	
326R	Bryant Family (Napa) 1999	\$475	
511	Harlan Estate (Napa) 1999	\$580	
514	Harlan Estate (Napa) 1996	\$640	
516	Harlan Estate (Napa) 1995	\$690	
313R	Harlan Estate (Napa) 1997	\$950	

Pinot Noir

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
628	Sebastiani (Sonoma Coast) 2003	\$35	Pinot Noir, Perbacco (Edna Valley) 2003 (Bin 972) is an excleent example fo the great potential for central coast Pinot Noir. Rich, juicy, full of raspberries, cloves and quite lush.
958	Torii Mor (Oregon) 2003	\$40	
627	Hartford (Sonoma Coast) 2003	\$49	
972	Perbacco (Edna Valley) 2003	\$58	
620	Dog Point (Marlborough) 2003	\$65	
624	Patz & Hall (Sonoma Coast) 2003	\$72	~~
625	Mt. Eden (Santa Cruz Mountains) 2001	\$75	
622	Etude (Carneros) 2002	\$88	
612	Hartford Court “Velvet Sisters” (Anderson Valley) 2002	\$90	
956	Penner-Ash (Oregon) 2002	\$95	
615	Littorai (Sonoma Coast) 2003	\$98	Penner-Ash (Oregon) 2002 (Bin 956) is a delicious, vibrant Oregon pinot from an outstanding vintage.
613	Hartford Court “Seven’s Bench” (Carneros) 2002	\$110	
621	Chehalem “Reserve” (Willamette) 2002	\$120	
616	Dehlinger “Goldridge” (Russian River Valley) 2002	\$125	
614	Dehlinger “Octagon” (Russian River Valley) 2001	\$175	
619	Williams Selyem “Flax” (Russian River Valley) 2002	\$185	
618	Sine Qua Non “Hollerin’ M” (Oregon) 2002	\$210	

New World Merlot

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
555	Paul Hobbs “La Garto” (Mendoza) 2003	\$37	The Behrens & Hitchcock wines are just outstanding. The least known great, great producer of cabernet and merlot.
561	Burgess Cellars (Napa) 2002	\$39	
549	Robert Keenan (Napa) 2001	\$57	
558	L'Ecole 41 (Columbia) 2002	\$64	
564	Etude (Napa) 2002	\$98	
565	Drummer (Sonoma) (<i>Merlot, Cabernet Franc</i>) 2001	\$100	~~
552	Behrens & Hitchcock (Napa) 2002	\$128	Etude (Napa) 2002 (BIN 564) is my favorite Tony Soter wine since the 1994 Cabernet from Etude.
553	Behrens & Hitchcock, “Alder Springs” (Mendocino) 2002	\$138	
550	Behrens & Hitchcock “Fortuna Vineyard” (Oakville) 2001	\$145	
559	Arietta “Hudson Vineyard” (Napa) 2002	\$155	
562	Kongsgaard “Arietta” (Napa) 1998	\$175	
556	Pahlmeyer (Napa) 2002	\$205	

Red Zinfandel

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
598	Trentadue “Old Patch Red” 2002	\$30	Storybook Mountain “Eastern Exposures” (Napa) 2002 (Bin 607) is a delicious, full-throttle zinfandel that shows just how far this winery has come in the past three years.
606	Rosenblum “Oakley” (Contra Costa) 2003	\$39	
975	Rosenblum “Continente” (San Francisco Bay) 2003	\$52	
604	Ridge “Geyserville” (Sonoma) 2002	\$62	
611	Ravenswood “Teldeschi” (Napa) 2002	\$66	
607	Storybook Mountain “Eastern Exposures” (Napa) 2002	\$70	
610	Rosenblum “Rockpile Road” 2003	\$78	
605	Rosenblum “Harris Kratka Vineyard” 2001	\$85	
603	Neyers “Tofanelli” (Napa) 2003	\$88	
601	Biale “Black Chicken” (Napa) 2003	\$95	
609	Rosenblum “Lyons Vineyard” (Napa) 2002	\$95	
600	Biale “Pato” (Contra Costa) 2001	\$108	

Malbec & Cabernet Franc

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
574	Malbec, Susana Balbo (Mendoza) 2002	\$48	Malbec, Susana Balbo (Mendoza) 2002 (Bin 574) is a fine example of Argentinean Malbec. Susana’s wines are always balanced and delicious. You’d never find this quality in Bordeaux anywhere close to this price.
570	Cabernet Franc, Stepping Stone (Napa) 2002	\$58	
576	Cabernet/Malbec “Caro” Catena-Rothschild, (Mendoza)	\$79	
573	Malbec “Cobos” P. Hobbs (Mendoza) 2002	\$135	
571	Catena Zapata (Mendoza) 2000	\$145	
567	Cabernet Franc, Pride Mountain (Napa) 2002	\$150	
568	Cabernet Franc, Pride Mountain (Napa) 2003	\$158	

Rhône Rangers

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
950	Syrah-Bonarda, Crios de Susanna Balbo (Mendoza) 2003	\$34	Syrah-Bonarda, Crios de Susanna Balbo (Mendoza) 2003 (Bin 950) is one of our favorite great values from our favorite winemaker in Argentina.
583	Syrah, Qupé (Central Coast) 2003	\$44	
595	Petite Sirah, Silkwood, 2001	\$70	
582	Syrah “Seven Hills Vineyard” Rockblock (Oregon) 2001	\$75	~~
585	Syrah “Hudson Vineyard” Neyers 2002	\$95	
594	Petite Sirah, Delectus (Napa) 2000	\$95	
591	Syrah “Cuvée d’Honneur” Neyers 2002	\$115	Syrah, Pax “Alder Springs” (Mendocino) 2002 (Bin 580) is truly nuanced, beautiful syrah. The equal of great Northern Rhones for expression but loaded with fruit.
597	Petite Sirah “Spring Mountain” Behrens & Hitchcock 2001	\$115	
592	Syrah-Petite Sirah “Relentless” Shafer 2001	\$120	
588	Syrah, Dehlinger (Russian River Valley) 2001	\$125	~~
580	Syrah, Pax “Alder Springs” (Mendocino) 2002	\$140	
577	“Chats du Monde” Behrens & Hitchcock 2002	\$148	
579	Syrah, Pax “Alder Springs-Terraces” (Mendocino) 2002	\$190	
581	Grenache “Ventriloquist” Sine Qua Non 2001	\$220	
586	Syrah “In Flagrante” Sine Qua Non 2000	\$250	

Australian Shiraz, Grenache, & Blends

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
862	Shiraz, Longview (Adelaide Hills) 2003	\$40	Shiraz/Viognier “Jekyll & Hyde” H. Hamilton (McLaren) 2003 (Bin 874) is a fine example of McLaren Vale character melded to ripe fruit.
976	Shiraz/Cabernet “Sarah’s Blend” M. Philips (S.E Australia) 2003	\$42	
868	Shiraz/Grenache “Halliwell” Rolf Binder (Barossa) 2002	\$47	
874	Shiraz/Viognier “Jekyll & Hyde” H. Hamilton (McLaren Vale) 2003	\$58	~~
952	Shiraz, Winter Creek (Barossa) 2002	\$60	
878	Shiraz, Hazy Blur (Adelaide Hills) 2002	\$68	
860	Shiraz, Marquis Phillips “9” (McLaren Vale) 2003	\$72	Grenache “Hickinbotham” Clarendon Hills 2002 (Bin 872) is an authoritative and remarkable bottle of wine...just crammed with black cherry, vanilla and an amazing sense of the sun on the earth.
854	Shiraz “Old Vines” Lengs & Cooter (Clare Valley) 2000	\$75	
856	Shiraz, Henry’s Drive (Padthaway) 2002	\$79	
951	Cabernet/Shiraz “Ripper Creek” Rusden (Barossa) 2003	\$90	~~
869	Shiraz “Taranga” Oliver’s (McLaren Vale) 2001	\$115	
866	Shiraz/Cabernet Noon “Eclipse” (South Australia) 2003	\$115	
859	Shiraz “Alice’s” Greenock Creek 2002	\$125	
863	Shiraz, d’Arenberg “Dead Arm” (McLaren Vale) 2002	\$125	
872	Grenache “Hickenbotham” Clarendon Hills 2002	\$126	
877	Shiraz, Shirvington (McLaren Vale) 2002	\$140	
857	Syrah “Liandra” Clarendon Hills 2002	\$148	
875	Shiraz “7 Acre” Greenock Creek (Barossa) 2001	\$155	
871	Syrah “Hickenbotham Vineyard” Clarendon Hills 2002	\$155	
880	Shiraz “Command” Elderton (Barossa) 1997	\$170	
865	Shiraz, Rusden “Black Guts” (Barossa) 2002	\$180	
800R	Shiraz, Marquis Phillips “Integrity” (McLaren Vale) 2002	\$190	
796R	Shiraz “Heysen Vineyard” Veritas (Barossa) 1997	\$240	
800R	Shiraz “Hanisch Vineyard” Veritas (Barossa) 1997	\$245	
809R	Shiraz “Astralis” Clarendon Hills 2001	\$295	

Large Format Bottles

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>
<u>Champagnes & Whites</u>		
1	Chardonnay, Neyers “El Novillero” (Carneros) 2001 <i>MAGNUM</i>	\$195
2	Veuve Clicquot “La Grande Dame” 1990 <i>MAGNUM</i>	\$520
3	“S” de Salon 1985 <i>MAGNUM</i>	\$585
4	Veuve Clicquot “La Grande Dame” Jeraboam 1990 <i>MAGNUM</i>	\$1050
<u>Red</u>		
10	“Campaccio” Terrabianca 1999 <i>MAGNUM</i>	\$125
11	Châteauneuf du Pape, Le Vieux Donjon 2000 <i>MAGNUM</i>	\$175
12	Mazoyeres Chambertin, Perrot Minot 1999 <i>MAGNUM</i>	\$190
13	Merlot Neyers (Napa) 2001 <i>MAGNUM</i>	\$210
14	Brunello di Montalcino, Ciacci Piccolomini D’Aragona 1999 <i>MAGNUM</i>	\$280
15	Cabernet Sauvignon, Rudd (Oakville) 2002 <i>MAGNUM</i>	\$310
16	Châteauneuf du Pape, Pierre Usseglio “Cuvée Mon Aieul” 1999 <i>MAGNUM</i>	\$325
17	Shiraz “Admiral’s Reserve” Cape d’Estaing 2001 <i>MAGNUM</i>	\$350
18	Châteauneuf du Pape “Reine des Bois” Domaine de la Mordorée 2002 <i>MAGNUM</i>	\$350
19	Hermitage, J.L. Chave 2001 <i>MAGNUM</i>	\$600
20	Brunello di Montalcino, Pertimali 1999 <i>DOUBLE MAGNUM</i>	\$680
21	Barolo “Falletto” Bruno Giacosa 1998 <i>DOUBLE MAGNUM</i>	\$750
22	Cabernet Sauvignon “Insignia” Joseph Phelps 1994 <i>MAGNUM</i>	\$895
25	Cabernet Sauvignon, Shafer “Hillside Select” (Napa) 2000 <i>IMPERIAL</i>	\$2200
26	Château L’Evangile (Pomerol) 1990 <i>IMPERIAL</i>	\$2600
27	Château Haut Brion (Graves) 1990 <i>DOUBLE MAGNUM</i>	\$3200
28	Château La Mission Haut Brion (Graves) 1989 <i>DOUBLE MAGNUM</i>	\$3800
<u>Half Bottles</u>		
<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>
<u>Champagnes, Whites & Rosés</u>		
408	Champagne, Veuve Clicquot “White Label” NV	\$45
32	Sauvignon Blanc, Honig (Napa) 2004	\$20
39	Chardonnay, Ramey (Russian River Valley) 2002	\$40
405	Champagne, Gosset “Brut Excellence” NV	\$45
35	Chardonnay, Paul Hobbs “Dinner Vineyard” (Sonoma) 2001	\$54
33	Chassagne Montrachet “Vergers” M. Morey 2002	\$60
34	Rosé , Sine Qua Non “F” (Ventura) 2002	\$60
<u>Reds</u>		
932	Château de Pez (St. Estephe) 2001	\$34
664	Zinfandel “Lytton Springs” Ridge 2002	\$38
630	Pinot Noir, Etude (Carneros) 2002	\$39
717	Cabernet/Merlot “Claret” Ramey (Napa) 2002	\$39
852	Châteauneuf du Pape, Vieux Telegraphe 2001	\$54
718	Cabernet Sauvignon, Barnett (Napa) 2001	\$64
518	Cabernet Sauvignon, Axios (Napa) 2001	\$118
337	Clos Vougeot, Meo-Camuzet 1997	\$155

Sweet Wines & Ports

<u>BIN</u>	<u>PRODUCER/VINEYARD</u>	<u>PRICE</u>	
<u>Sweet Whites</u>			
1030	Vouvray Moelleux “Clos du Bourg” G. Huet 1997 (375 ml)	\$60	Rivesaltes, Terroir du Creste de L’Agly 1945 (Bin 1051) This is an incredibly rare find – a sweet red wine, somewhere between a Banyuls and Madeira, but with the benefit of great age and majestic character of the great vintage. This wine was in barrel fifty some years before bottling and is not dried out one bit. This must have been amazing material in its youth because it has great authority today.
1092	Château Gravas (Sauternes) 2001	\$65	
1056	Cuvée Beerenauslese, Alois Kracher 2003 (375 ml)	\$65	
1055	Vouvray Molleux, Foreau 1997	\$90	
1016	Quarts de Chaume, Domaine Baumard 1997	\$95	
1026	Vin Santo, Felsina Berardenga Chianti Classico (Tuscany) 1995	\$95	
1091	Château Climens (Sauternes) 1998	\$125	
1184	Gewürztraminer “Quintessence” Marcel Deiss (375ml) 1996	\$125	
1044	Brauneberger Juffer – Sonnenuhr Trockenbeerenauslese Max Ferdinand Richter 2001 (375 ml)	\$139	
1011	Sine Qua Non “Vin De Glace” Mr. K. (375ml) 2000	\$155	
1015R	Château Rieussec (Sauternes) 1975	\$160	~~ Château Climens (Sauternes) 1988 (BIN 1090R) is my favorite wine for the roasted foie gras.
1182	Number 4, Trockenbeerenauslese Alois Kracher 1999 (375 ml)	\$160	
1041	Number 9, Trockenbeerenauslese Alois Kracher 2001 (375 ml)	\$160	
1185	Pinot Gris “Clos Jébsal” S.G.N. Zind-Humbrecht 2000 (375ml)	\$190	
113b	Vouvray “Cuvée Constance” Gaston Huet 1997	\$195	
1090R	Château Climens (Sauternes) 1986	\$215	
1186	Gewürztraminer “Goldert” V.T. Zind-Humbrecht, 2002	\$235	
1089R	Château Climens (Sauternes) 1988	\$275	
1000R	Vouvray Moelleux “Clos du Bourg” Gaston Huet 1959	\$325	
1017R	Château d’Yquem (Sauternes) 1989	\$475	
1014R	Château d’Yquem (Sauternes) 1990	\$525	
1018R	Château d’Yquem (Sauternes) 1971	\$675	

Sweet Reds

1054	“Alcyone” Viñedo de los Vientos (Uruguay) 2003 (500ml)	\$44
1055	Banyuls, M. Chapoutier 2001 (500ml)	\$68
1051	Rivesaltes, Terroir du Creste de L’Agly 1945	\$220

Port

1020	Fonseca Bin #27	\$44	Fonseca 1985 (Bin 1047) is my favorite port from a great year. A perfect after dinner treat to punctuate a dinner party.
1015	Taylor Fladgate Ten Year Tawny	\$71	
1045	Graham’s Twenty Year Tawny	\$95	
1053	Taylor Fladgate Quinto de Vargellas 1988	\$105	
1024	Quinto de Vesuvio 1995	\$122	
1028	Quinto de Vesuvio 1994	\$128	~~
1097	Grahams 1994	\$155	
1052	Grahams 1985	\$250	
1047	Fonseca 1985	\$255	
1050	Taylor Fladgate 1970	\$280	
1098	Grahams 1983	\$310	

Sweet Wines & Ports (continued)

<u>Sweet Wines by the Glass</u>	Three Oz.
Vouvray Moelleux, Foreau 1997 <i>White peaches, white stones and white flowers. Balanced, not cloying.</i>	\$14
Cuvée Beerenauslese, Alois Kracher (Austria) 2003 <i>Vibrant & intense citrus & honeyed spices.</i>	\$10
Lillypilly “Noble Blend” (Australia) 2002 <i>Sauternes style sticky from an up-and-comer. Vibrant pear & tropical fruit with honey & spice.</i>	\$12
“Alcyone” Viñedo de los Vientos (Uruguay) 2003 <i>Insanely rich cocoa & vanilla tones, 100% Tannat.</i>	\$14
Banyuls, M. Chapoutier 2001 <i>Marvelous with chocolate. Finishes with raisins and spices.</i>	\$15
Château Gravas (Sauternes) 2001 <i>Superb Sauternes with excellent spice, intensity & length.</i>	\$14
Vin Santo, Felsina Berardenga Chianti Classico (Tuscany) 1995 <i>This is an outrageously intense, tangy, opulent, very sweet Tuscan wine.</i>	\$22
Château d'Yquem (Sauternes) 1997 <i>The legendary sauternes.</i>	\$55
<u>Port & Madeira by the Glass</u>	Three Oz.
Fonseca Bin #27 <i>Classic ruby port.</i>	\$9
Taylor Fladgate Ten Year Tawny <i>Beautifully fruity & good depth.</i>	\$12
Graham's Twenty Year Tawny <i>As rich & succulent as you could hope for.</i>	\$16
Graham's 1985 <i>Super-rich monster just coming of age. Spicy.</i>	\$35
Blandy's Fifteen Year Malmsey <i>Sweet, creamy, authoritative.</i>	\$12
Blandy's Five Year Verdelho <i>Excellent medium sweet aperitif or for nut desserts.</i>	\$7
Blandy's Five Year Bual <i>Sweet caramel – spicy raisin finish.</i>	\$11
Cossart-Gordon Bual 1908 <i>Room filling aromas. Great personality, richness, and depth.</i>	\$85