

Wine Menu Notes

Leclerc Briant Champagne - Epernay, France

- - Blend-
 - 40% Pinot Noir
 - 40% Pinot Meunière
 - 20% Chardonnay
 - Appearance-
 - Pale yellow slightly gold
 - Very fine mousse
 - Nose
 - Orchard fruit (apple/pear)
 - Hints of almond and spices
 - Palate
 - Fresh and vibrant
 - Elegant finish
 - Wine making notes
 - 12% ABV
 - Classified as brut
 - Uses natural fermentation- aged for 10 months
 - Unfiltered so it reserves its natural character
 - Food Pairings

- - Excellent with seafood
 - oysters on the half shell
 - Grilled lobster with lemon butter
 - Scallops or shrimp
 - Sushi/ sashimi- fatty tuna or scallop nigiri
 - Poultry or white meats
 - roast chicken, Cornish game hen, duck breast
 - Vegetarian options
 - Mushroom risotto, roasted vegetables

Noblesse Oblige, Wolffer, NY

Premium sparkling rose by the Wolffer Estate in Sagaponack, NY

Style-

- - Extra brut (bone dry)
 - 47% Pinot Noir, 52.5% Chardonnay, .5% Merlot
 - Shiny salmon rose color

Flavor Profile-

- Ripe pear, quiche, and rose petals
- Creamy yeast flavor (almost toasty)

Mouthfeel-

- Fine mousse (small bubbles)
- Minerality with fine tannins
- The mineral finish cleanses the palate and complements both rich and delicate flavors

Food Pairings-

- Caviar, oysters or fresh shellfish
- Buttery creamy dishes
- Complements smoked salmon or aged cheeses
- Roasted poultry
- Sushi/ sashimi
- Almond biscotti
- Strawberries with balsamic glaze

**Chablis, Jean Bosccard 2022,
Burgundy, FR**

Vineyard-

- Located in Prehy, (village close to Chablis), Burgundy
- Produces significant portion of biodynamic/organic wines and focuses on sustainability
- The bottle we serve is called Chablis Sainte Claire which means it is produced in vineyards with limestone soils which offer a balance of fruit in minerality

Grape Variety- 100% Chardonnay

Color- pale gold with green highlights

Aging process- stainless steel tanks to reserve freshness very minimal oak

Aroma- Citrus (lemon zest, lime, and grapefruit), green apple, pear, white flowers, **wet stone, chalk, oyster shells** (Chablis staples)

Palate-

- - High acid (makes mouth water)
- - Body- light to medium bodied
- - Flavors
 - Citrus in the front
 - Strong minerals throughout

Finish-

- • very clean
- • Salinity when served with seafood

Jordan, Chardonnay, 2020, Sonoma Coast, USA

Aroma- Fuji apple, Asian pear, persimmon, citrus blossom

Palate- grapefruit, lime, honeydew, guava, baking spices

Texture- crisp and creamy, mineral finish

Food pairings-

- • oysters, scallops, grilled fish
- • Roasted poultry
- • Goat cheese
- • Mushrooms
- • Creamy sauces
- • Thai dishes

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Ahi tuna

Twomey, Sauvignon Blanc, Napa, CA

Twomey Cellars is the sister winery to Silver Oak.

Profile-

- 91% Sauvignon Blanc, 7% Sauvignon Gris, 1% Chardonnay, 1% Semillon
- Pale straw with a green tint
- Very clear and bright

Tasting Notes-

- white peach, pomelo and almond blossom
- honeysuckle, lemongrass, Thai basil
- Crushed rock, slate

Palate-

- bright, balanced, mouthwatering
- Bright acid

Partially barrel fermented and aged on lees

Food Pairings-

- • Grilled fish, oysters, clams, mussels, shrimp, lobster, crab
- • Chicken or turkey breast
- • Goat cheese, ricotta, mozzarella, feta
- • White sauces, roasted vegetables, citrus based dressings
- • Charcuterie

Forge Cellars, Riesling, 2021, Finger Lakes, NY

Characteristics-

- • bone dry
- • Soils- gravelly loam on shale
 - • gives it a mineral flavor
- • Spontaneous fermentation in neutral barrels

Aroma-

- • ripe lemon, green apple, tangerine, white floral

Palate-

- • flavors of yuzu, yellow apple, fennel, almond

Food pairings-

- • Fresh oysters or shellfish
- • Sushi/ sashimi
- • Grilled whitefish
- • Spicy Thai or Vietnamese dishes
- • Goat cheese/ aged cheddar cheeses

Frenzy, Sauvignon Blanc, 2021, New Zealand

Vibrant white wine

Aroma-

- peach
- Grapefruit
- Melon
- Lime
- Fresh cut grass
- Very juicy flavor

Palate-

- crisp and refreshing
- high acid (mouthwatering)

Fermentation-

- pressed then fermented in stainless steel tanks
- Happens at a low temperatures to retain the aromatics

Food Pairings-

- • salty, spicy and tangy food
- • Fresh oysters or shellfish
- • Sushi/ sashimi
- • Grilled whitefish
- • Spicy Thai or Vietnamese dishes
- • Goat cheese or aged cheddar

Rose, Summer in a Bottle, Wolffer, NY

Grapes-

- • 59% Grenache, 18% Cinsault, 12% Syrah, 11% Vermentino
- There are 12 different varietals

Aroma-

- • Tangerine
- • Citrus
- • Peach
- • Floral

Palate-

- • Minerality

- • Vibrant fruit flavors
- • Balanced
- • Playfully acidic
- • Long finish
- • Balanced acidity that makes for a refreshing finish

Food Pairings-

- • Spicy dishes
- • Goat cheese
- • Roasted chicken and turkey
- • Grilled shrimp, oysters and seared scallops
- • Mushrooms
- • Creamy sauces

Rumor, Rose, Cote de Provence, FR

Grapes-

- • 56% Grenache
- • 26% Cinsault

- 10% Syrah
- 4% Mourvedre
- 4% Vermentino

Tasting notes-

- White Florals
- Sweet Spice
- Fresh strawberries
- Peaches and apricots

Palates-

- Juicy pink grapefruit
- White peach
- Jasmine
- Fresh apricot

Food Pairings-

- Nicoise Salad
- Roasted chicken
- Chicken paillard
- Spicy tuna roll

- • Hummus, tabbouleh, dolmas
- • Prosciutto or delicate cured meats
- • Grilled shrimp
- • Tuna tartare/ poke

Pike Road, Pinot Noir, Willamette Valley, OR

Vibrant harmonious red wine

100% Pinot Noir grapes

- • Estate grown
- • 15-20 Local growers in the Northern Willamette Valley

Aroma-

- • Bright Cherry Juice
- • Raspberry
- • Red plum
- • Baking spices

Palate-

- • juicy vibrant acid

- Long finish

Aging-

- hand sorted and fermented in small stainless steel tanks then aged in French oak barrels for up to 8 months

Food Pairings-

- Roasted turkey or chicken
- Grilled salmon
- Tuna tartare
- Barbecue pork ribs
- Mushrooms risotto
- Soft cheeses (Brie)

Merlot, Josh Merlot 2020, CA

Grapes-

- 85-90% Merlot
- Petite Syrah
- Cabernet Sauvignon- occasionally blended in for body

Very approachable fruit forward red wine

Aroma-

- sweet plums
- Vanilla bean
- Fragrant violet

Palate-

- velvety soft texture
- Fine tannins (dry mouth feel)
- Medium bodied

Food Pairings-

- Grilled steak or lamb

- - Beef stew
- - Roasted chicken with savory herbs
- - Tomato based sauces
- - Aged cheddar, Gouda, or blue cheese

Cabernet Sauvignon, Ferrari-Carano, 2021 Sonoma, CA

Grapes-

- 79% Cab
- 11% Syrah
- 9% Petit Verdot
- 1% mixed red varietals
- Grapes are source from Ferrari-Carson's Vineyards

Aroma-

- leather
- Fig
- Plum jam
- Vanilla beans
- Mocha
- White pepper

Palate-

- Full bodied
- Toasty spices

- Long finish

Food pairings-

- Grilled steaks
- Braised short ribs
- Duck breast
- Venison
- Polenta with grilled sausages
- Bolognese or Ragu sauces
- Eggplant Parmesan

Chianti, Volpaia 2020, Tuscany, IT

Grapes-

- 100% Sangiovese

Aroma-

- Ripe cherries, dried strawberry, orange peel, spices, crushed stones

Palate-

- Medium to full bodied

- • Fine tannins (dry mouth feel)
- • Lingering finish

Aging-

- • 12 months in Slavonian oak casts
- • 12 months in French oak barrels

Food pairings-

- • grilled lamb chops
- • Truffle pasta
- • Lasagna
- • Roast pork loin
- • Stuffed bell peppers
- • Tomato based sauces
- • Aged pecorino
- • Fontina