

WINE • BY • THE • GLASS

Sparkling

Jean-Michel Gautier, Chenin Blanc, Vouvray, Loire Valley, France, NV

Glass Bottle

12 52

Jean-Michel is producing crisp, dry sparkling Chenin, all of which is fermented and aged in their underground, chalk/limestone encased cellar, with as little or no manipulation to the wine as possible. This allows him to not rely on unneeded sugar in the secondary fermentation process. In fact, residual sugar is only around 5 grams/liter! Most Prosecco's hover around 15 grams/liter. Man, that's why my head hurts afterwards.

Tenuta La Piccola 'Nero di Cio,' Lambrusco, Emilia-Romagna, Italy, 2018 (Fizzy Red)

12 52

Giuseppe Fontana's family has been making Lambrusco, in the Emilia-Romagna, for generations. His style presents a drier look, will still maintaining the easy drinkability and masterful pairing with cheese and charcuterie.

White

Barbara Öhlzelt, Grüner Veltliner, Kamptal, Austria, 2018

12 52 (1 liter)

Barbara is not the cult, underground, rock star winemaker...yet. In fact, she's still carving out her name in her own region. However, remember this day you had her wine for the first time. Her vineyards are impossible to farm by machine and untouched with chemicals, so to ask her vineyards are organic is to ask is the sky blue. "Grüner Leader" as this is affectionately called, combines several of Barbara's vineyards into one sleek, spritzy, lemony and herb hinted beauty.

Thierry Germain 'L'Insolite,' Chenin Blanc, Saumur, Loire Valley, France, 2016

12 52

Ninety plus year old Chenin vines that Thierry converted to biodynamic farming many years ago. The result has helped sustain the health of the vines and produce grape clusters that are some of the most intense in the region. The wine is aged in 1200mL foudre for 12 months on its lees. Upon release it will show a lean minerality reminiscent of Chablis. With age, the richness and intensity grows. It's currently right in the middle of both traits, in my opinion.

Domaine Plageoles, Mauzac Vert, Gaillac, France, 2016

12 52

Oh how I love Mauzac! Unique, yet so versatile. Plageoles can be credited for providing credence to this AOC. Gaillac is not a region known for international varieties. What is produced is native to this area only, which adds a layer of intrigue to wines from this area. Apples, linden, gentle acidity with a vibrant finish underline Mauzac Vert.

Orange

(Quick explanation: White wine grapes where the skins were not separated from the pressed juice and left on during the fermentation process, resulting in its color and texture.)

Unico Zelo 'Esoterico,' Fiano, Greco, and friends, Riverland & Clare Valley, Australia, 2019

13 56

The "cult" skin contact wine from Laura and Brendan Carter, owners and winemakers, at Unico Zelo. Their vineyards lie in the desert of Clare Valley, Australia, an area that lacks any source of water, so dry farming is a must. The grapes are left on their skins for about a week, but the result is not as intense as the Georgian orange wines we've served in the past. This is a "new world" orange, so the flavors are much more pronounced. Tangelo, apricot, and a hint of brown butter. Welcome to Chicago, Esoterico!

Rosé

Cosimo Maria Masini 'Matilde,' Sangiovese, Tuscany, Italy, 2017

8 36

Francesco Di Filippis has been a friend of Webster's for a long time. He assists in overseeing a winemaking operation that respects the harmony of nature with the vines. All of the wines from Cosimo Maria Masini are made with minimal intervention, foot trodden, and fermentation in concrete vats. "Matilde" is showing exceptional age and vibrancy. In fact, I dare say the wine is rivaling the famous Lopez de Heredia rosé, with it's balance of passionfruit, apple, it's a nice guide into cooler weather.

Reds

Hollyhock Lodge, Gamay, Santa Barbara County, California, 2019

13 56

Tim Fulnecky is utilizing some minimal intervention, with techniques he learned from some of Beaujolais top winemakers, to craft artful, expressive, and eyebrow raising Gamay, in southern California. There are not many similarities between the terroirs of Beaujolais and SoCal, yet Tim is still able to achieve similar phenolic ripeness without sacrificing acidity. A key component for savory Gamay. Loaded with notes of cranberry, pomegranate, with hints of violets and tarragon. Domestic Gamay just keeps getting better and better.

Domaine Gramenon 'La Sagesse,' Grenache, Côtes du Rhône, France, 2016

13 56

Michèle Aubéry-Laurent is a former nurse that treated her patients with the same care, conviction, and as natural as possible remedies, as she does her vines. After taking over full winemaking and farming duties after her husband was tragically killed, she continues to eschew the same diligence in sustainability that she shared with Philippe. La Sagesse is 100% Grenache from a mix of clay, limestone, and gravel. It expresses a profile reminiscent of Gamay from Moulin-a-Vent, or Pinot Noir from Fixin, in Burgundy. Wild berries, hints of garrigue, and still quite youthful after four years.

Roches Neuves 'Terres Chaude,' Cabernet Franc, Saumur-Champigny, Loire, France, 2017

13 56

Thierry Germain moved to Loire from Bordeaux, in the 90's, and soon found a spiritual father figure in, arguably the most vaunted vigneron in Saumur, the late Charly Foucault (Clos Rougeard). In Foucault, Germain learned the importance of symbiosis between vineyard and vigneron. The results continually bear out how impeccable Germain's grapes are. Pro tip for the insiders: this wine comes from the lieu-dit "Les Poyeux!" I'm talking to you, Clos Rougeard hunters.

Bow & Arrow 'Air Guitar,' Cabernet, Willamette Valley, Oregon, 2018

14 56

Scott Frank makes some of the most lively, fresh, and enjoyable wines we pour each year. Air Guitar is his homage to the Loire Valley, with its bright, fruit forward style from grapes sourced from Oregon's most well known organic vineyard, Johan. The Cabernet Sauvignon comes from the southern end of the Willamette Valley and adds a peppery core and roundness indicative of grapes from this area. Always one of our most popular wines we offer all year and sadly always in limited quantities.

APERITIF/AROMATIZED WINES (4 oz)

More commonly referred generally as "vermouth" these are not only used for classic cocktails. Also apertifs; or simply, lovely, lower alcohol alternatives.

The differences occur when one uses a specific botanical.

Vermouth uses wormwood; Chinato/Quinquina uses quinine; Americano uses gentian

MIRO ROJO-VERMUT DE REUS (SPAIN)

8

Traditional: Olive and Orange Swath

BERTO-VERMOUTH BIANCO (ITALY)

8

Lemon twist

ALMA DE TRABANCO, EN RAMA-QUINQUINA (SPAIN)

10

Sherry, Fortified, Oxidative & Dessert Wines (2.5 oz)

- Georges Puig 'PYROR,' Macabeo/Grenache Blanc/Grenache Gris, Roussillon, France (Rancio)** 12
A traditional Roussillon, dry aged wine made from techniques that predate modern winemaking. Puig's wines are unfortified, and evolve over several years in oak barrels located under the family home. The wines are delicious alternatives to sherry due to their high-toned acidity, nutty, smoky, and mushroom profile.
- 2003 Domaine Jorel 'La Garrigue,' Macabeo, Pyrénées-Orientales, Spain (Rancio)** 10
What started out as a skin contact "orange" wine (and you know how much we love orange wines!) went a bit haywire during fermentation. After some neighborly advice, the wine was racked into Rivesaltes casks and left to sit sous voile for 10 years! The results could illicit unicorn status.
- Valdespino 'Tio Diego,' Amontillado Sherry, Jerez de la Frontera, Spain** 8
Made exclusively from the Marchanudo vineyard, it spends considerable time under flor & that shows through along with elegant notes of toffee.
- Henriques & Henriques, 10 year Sercial, Madeira, Portugal** 11
H&H is the second oldest producer, in Madeira, and the oldest to continuously maintain their vineyards, since 1850. Unlike other Madeira producers, H&H only uses 100% varietal. Sercial provides mouthwatering acidity, apricot, and nuttiness. If you are looking for a Manzanilla Sherry, try this. Madeira keeps indefinitely, so that freshness today will be there tomorrow! A perfect pairing with oysters.
- 1991 Casa Manoel Boullosa Quinta Dos Pesos, Carcavelos, Portugal** 16
A favorite of Thomas Jefferson, Carcavelos was created to rival the famous fortified wines of Oporto. Only 60 acres of this historic DOC remains to this day, using only the native grapes that thrive in one of the most beautiful coastlines in the world. Only three active producers remain. Something of a cross between wines of Madeira and Port, with dried citrus, spice, and caramel. A beautiful way to begin, or end, a meal.
- 2016 Château La Rame, Sémillon, Sainte-Croix-du-Mont, Bordeaux, France** 14
Sainte-Croix-du-Mont sits directly west across the Garonne River from it's more famous neighbors Sauternes and Barsac. However, at their finest, the wines rival the two in quality. There is no equal when it comes to price! Bright, fresh, without being overly cloying and syrupy. Refreshing on a hot day.
- 2015 Mas Mudigliza 'Grenat,' Grenache, Maury, Languedoc-Roussillon, France** 10
A fortified wine that resembles the more well known area of Banyuls. Dark, rich, and spicy. Perfect pairing with bleu cheese!
- Quinta do Infantado, 10 year Tawny Port, Portugal** 14
João Roseira is such a meticulous vigneron, the quality of the grapes are so high quality, he can use 30% less brandy than others in the area. This, as well as using small boxes to haul grapes to the winery post harvest, eliminating broken berries which causes oxidative flaws, creates a less syrupy port.
- 2013 Quinta do Infantado, Late Bottle Vintage Port, Portugal** 10
Even with Port, we will only seek out producers that are ethical. The Roseira family has owned their vineyards since the 19th century, and are still run by the family today. A reflection of Gontelho's unique terrior along the Douro River, this ruby has been bottled unfiltered and unfiltered.