# WINE • BY • THE • GLASS

Sparkling

5 oz 2.5 oz 750 ml

Glass Taste

Bourgeois-Diaz 'Trois Cépages,' Crouttes-sur-Marne, Champagne, France

Celebrate *Chicago Champagne Week* with a lovely glass of of "Trois C" from Jérôme Bourgeois-Diaz's biodynamically farmed vineyards. Made to encapsulate all of the terriors, and grapes (Pinot Noir, Pinot Meunier, and Chardonnay) of the domaine. Disgorged on October 3, 2017, with a small dosage of 2 grams per liter, Trois C exhibits a balance of fruit and minerality. Please note, Chicago Champagne Week is being observed by over 40

Raventós Blanc 'de Nit,' Rosé, Conca del Riu Anoia, Spain, 2016 (Rosé)

14 7 60

Pepé Raventós is a dear friend crafting some of the finest sparkling wine in Spain. He found a small parcel of Monastrell, a red grape native to the region, imparts color and another layer of complexity. It is extremely elegant with keen fruit and mineral finesse. Always a Webster's favorite.

restaurants, from November 1-10. This is only available "by the 5 ounce glass." Bottle pricing is the same as quoted on our reserve list.

Tenuta La Piccola 'Nero di Cio,' Lambrusco, Emilia-Romagna, Italy, 2017 (Fizzy Red)

10 5 44

Guiseppe Fontana named this wine in honor of his father, who's exuberant personality is expressed in every aspect in this wine. Not only is the color a stunning dark ruby, the mousse also shares this hue. The perfect hint of sweet, with gentle tannins that express an enjoyable, easy drinker with the ability to pair with meats and cheeses.

# White

Melon de Bourgogne, Pulpe Fiction, Muscadet-Sèvre-et-Maine, France, 2018

5.50 48

11

A partnership between Loire Valley legends, Lise and Bertrand Jousset & Nicolas Reau, who are also the "heart and soul" of the best natural wine fair in the world, Le Dive Bouteille, Pulpe Fiction takes them out of their home area and out to the west coast of Loire. Affectionately known as "Muscadet" and known for its mineral driven style perfect with oysters, this one provides more texture and weight for hardy fall dishes, or easily enjoyed on its own.

Riesling, Forge Cellars, Seneca Lake, Finger Lakes, New York, 2017

5 44

It's always fun to offer a wine from someone that has visited Webster's, and in return we have visited as a staff! The nascent project, Forge Cellars is a partnership between Louis Barruol, winemaker/owner of Chx. Saint-Cosme and Rick Rainey, a wine industry veteran. Their mission is simple, respect the land that allows them to do what they love through responsible agriculture practices, be stewards of the land, and present the Finger Lakes as a world-class viticulture area. Rick was kind enough to guide us through these processes and explain the factors and decisions that go into winemaking on the east side of Seneca Lake. A wonderful nose of apple, petrol, and lemon verbena, here. A bone dry Riesling with searing acidity and mouthwatering finish.

Chenin Blanc, Domaine de Saint-Just 'Les Perrières,' Loire Valley, France, 2017

6 5

Arnaud Lambert has a firm belief that the wine you have in your glass is the byproduct of his healthy soil, fauna, and the biological ecosystem that surrounds his vines. This may sound like a broken record throughout our wine list, but I just can't justify offering wines from people that do not subscribe to this paradigm. Chenin Blanc is the angel on your shoulder that whispers positive thoughts in your ear. The subtle nuances of honeysuckle, linden, and Anjou pear are so seductive it's nearly impossible not to set the glass down.

Sauvignon Blanc, Peter Franus, Napa Valley, California, 2017

12 6 52

Peter Franus is one of my favorite winemakers, due to his unwavering pursuit to make delicious wines, while keeping with tradition, and allowing for the grapes to speak for themself. This is the unique Musque clone of Sauvignon Blanc that exhibits savory herbaceous notes along side melon, bath salts, and fresh cut grass. A rare opportunity to enjoy this wine by the glass and a real treat from Napa!

Chardonnay, Domaine Mathias, Mâcon-Villages, Burgundy, France, 2016

12 6 52

I have admired the importer of this wine, Jeanne-Marie De Champs, since I began selling her wines 15 years ago. Her wineries are symbols of excellence. If you deep dive into the politics of Burgundy, will soon find the producers she works with, are integral to the success of many long standing "big name" wineries. A charming Chardonnay that relies on long lees stirring to give the illusion that oak must have been utilized to develop the lemon-pepper, cinnamon, and plantain characteristics.

# Orange

(White wine grapes where the skins were not separated from the pressed juice and left on during the fermentation process, resulting in it's color and texture.)

Rebula, Kabaj (Ka-Bye), Goriška Brda, Slovenia, 2015

12 6 52

Rebula is "the queen of Brda" and the most beloved grape in the area. Perfectly suited to pair with Slovenia's mixture of Italian, Austro-Hungarian, and Balkan cuisines. Fermented on its skins for 30 days this wine is deeply structured. However, this strikingly Orange hued wine is not made in an oxidative style and retains an impressive fresh character; spiced, white cherries, pink peppercorn and pomelo.

#### Glass Taste **Bottle** Rosé 5 oz 2.5 oz 750 ml 8 4 36

# Cabernet Franc, 'En Mirebeau,' Anjou, Loire Valley, France, 2018

Remember summer? I barely do either. And, since we've already had snow, let's look back fondly on those great block festivals and picnics by the lake. It's only seven months before the good weather returns. Exhibiting a diverse array of aromatics featuring strawberry, cantaloupe, ginger, and spearmint, from the "Garden of France."

# Reds

# Grolleau, Catherine et Pierre Breton, Loire Valley, France, 2018

13 6.50 56

Our dear friends, the Bretons, were kind enough to export a tiny amount of this stunning Grolleau, because I begged them for it after a tasting in France, last February. Grolleau's deep black color, and dark leaves that look like crow's feet, produce high-toned pomegranate, peach pit, tobacco, and rose nuanced wines, light and crushable. I.e. "crunchy" wine, a common descriptor for reds of the Loire Valley. A Webster Wine Bar exclusive!

# Pinot Noir, Red Tail Ridge, Seneca Lake, Finger Lakes, New York, 2016

13 6.50 56

Nancy Irelan was head of Research and Development, for Gallo, for 25 years. She, and her husband, saw the future of the Finger Lakes was bright and started this project on Seneca Lake. She utilizes recognizable Pinot clones 113, 114, 115, Mariafeld, and even the illustrious Swan, which sets her Pinot Noir apart from those produced outside of Oregon and California. The winery is New York's first LEED®-Gold Certified.

# Zwiegelt/St. Laurent, Alexander Koppitsch, Burgenland, Austria, 2017

12 6 52

After several conversations with Maria Koppitsch, and several bottles of wine, one thing becomes perfectly clear, unnecessary additions to vines and wines are detrimental to the typicity and quality of you crop. She and her husband, Alexander, adhere to Rudolph Steiner's principal's of biodynamics. This blend consists of two great Austrian varietals (80% Zweigelt and 20% St. Laurent). Their vines sit on sand and "rubbly" soil, perfect for promoting vine strength and vigor. Notes of dehydrated cherries/berries, herbal, and a slight menthol undertone, conjures thoughts of picking apples, carving pumpkins and raking leaves.

# Dolcetto, Unico Zelo 'Cherry Fields,' Clare Valley, Australia, 2017

12 6 52

I didn't get a chance to meet Laura, but Brendan Carter is one of the funniest (his swearing is on a whole other level), knowledgeable, and incredibly committed to making some of the finest "natural" wines in the desert of Clare Valley. Completely dry farmed, it has to, there is no water sources, with vineyards planted intellectually to the best fit for the climate. This Dolcetto clone comes from well-regarded Barolo producer G.D. Vajra. Fig, tobacco, black tea, and eucalyptus. Very cool Aussie juice!

## Carignan/Syrah/Grenache, Chateau d'Oupia, Minervois, France, 2016

12 52

Situated on a 13th Century castle estate, André Iché was blessed to adopt these old vines and tend them in the best way he saw fit. Although he past away in 2007, his daughter Marie-Pierre, runs the estate maintaining the same high standards that continually wins over fellow winemakers, and critics, alike! It's dark berry, pepper, and spicy aroma transports you to the south of France, where the sun is hot, the Mistral keeps you cool, and the hills provide a feeling of endless summer.

# Cabernet Franc, Ampeleia 'Ampeleia,' Tuscan Coast, Italy, 2013

7 14 60

For many of us, Elisabetta Foradori is our hero and exemplifies what is possible when you do not take "no" for an answer and turn your visions into reality. You may have heard of Elisabetta after having her Teroldego, from her winery in the Dolomites. Ampeleia started in 2002 as a partnership, creating three distinct vineyard altitudes and aggressively practicing organic and bio-diverse farming to create a healthy ecosystem where vines not only grow, they thrive. The Cabernet Franc comes from Ampeleia di Sopra, the highest elevation of the three vineyards, 450 to 600 feet above sea level. Time in the bottle has been beneficial to rounding out the tannins and creating a profile that is every bit as expressive as Bordeaux 10 times the price. This is a rare opportunity to experience this wine by the glass!

### Aglianico, Terredora di Paolo, Campania, Italy, 2016

12 6 52

Owned by arguably Campania's most famous wine families, the Mastroberardino's, and masters of producing the noble Aglianico. The vineyards sit in a microclimate developed from effects from volcanic activity and proximity to the Tyrrhenian Sea. The wine spends a brief moment in barrique assists in the development of plums, bing cherry, and baking spices. Balanced, yet brooding from the extraordinary 2016 vintage.

#### Cabernet Sauvignon, Clos Tiburon (Roark Wine Co.), Santa Barbara County, California, 2017 13 6.50 56

Ryan Roark is a farmer's farmer. I swear he's in his vineyards everyday of the year. Even when he's pouring at an event, he looks like he just finished walking the rows. The time he spent apprenticing in France for a small, family run winery taught him to oversee every aspect in winemaking, including the business side. Clos Tiburon utilizes some of his own grapes along with hidden gem vineyards in Santa Barbara County that farm organically, as well. His minimal intervention style directly reflects this wines purity, and less about flashy oak and high alcohol levels that has become all too common.

# 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)

Traditional: Olive and Orange Swath

8

# MATTIE CAP CORSE BLANC-QUINQUINA (CORSICA)

Thyme

10

# VERGANO-CHINATO BIANCO (ITALY) 2.5 OZ

Orange Swath

12

# COCCHI DOPO TEATRO-VERMOUTH AMARO (ITALY)

Orange Swath

11

# 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 Rivsaltes 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.

## 2017 Marie-Charlotte Pinelli, Muscat à Petit Grains, Patrimonio, Corsica

14

Marie-Charlotte's rise to prominence has been quick, which is due largely to her family's history in as vigneron's, in Patrimonio, as well as her commitment to organic and minimal winemaking process she developed while apprenticing with Nicolas Bindi. Reminiscent of great Tuscan Vin Santo's with layers of caramel, butter cookie and pronounced candied fruit acidity.

# 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 unfined and unfiltered.