

Wine List

Italian Reds

Costa del Nero - Pinot Nero Conte Vistarino, Rocca de Giorgi	16/59
Chianti Classico - Sangiovese Castello Monterinaldi, Radda in Chianti	18/72
Collezione De Famiglia - Cab Blend Barone Montalto, Sicily	10/38
Haurio Chianti - Sangiovese Mormoraia, Tuscany	10/38
Tageto - Super Tuscan Donna Olimpia 1898, Tuscany	14/54
Fabrizio Pratesi - Super Tuscan Locorosso IGT, Carmignano	18/72
Polago - Red Blend Barberani, Umbria	10/38
Montepulciano d'Abruzzo - Montepulciano - Contesa, Abruzzo	12/46
Fiulot - Barbera d'Asti Prunotto, Piedmont	12/46
Cabernet Sauvignon 2010 Sant'Elena, Friuli Isonza	10/38
Cabernet Franc 2010 Sant'Elena, Friuli Isonza	10/38

Additional Reds

Home Field - Red Blend Sbragia Family Vineyards, California	13/50
Josh - Cabernet Sauvignon Josh Cellars, California	10/38
Rodney Strong - Cabernet Sauvignon Rodney Strong Vineyards, California	12/46
Julia James - Pinot Noir California	10/38
Poppy - Pinot Noir California	13/50
Cuaison - Pinot Noir Cuaison Estate Wines, California	16/59

Italian Whites

Calafuria Rosé - Negroamaro Tormaresca, Puglia	10/38
Prosecco Frizzante - Glera De Stefani, Veneto	10/38
Chardonnay Tormaresca, Puglia	10/38
Sauvignon Blanc Sant'Elena, Friuli Isonza	11/42
Pinot Grigio Sant'Elena, Friuli Isonza	10/38
Pinot Grigio Santa Margherita, Valdadige, Trento	16/62
Collio - Pinot Grigio Borgo Conventi, Gorizia	12/46
SurSur - Grillo Donnafugata, Sicily	10/38
Prosecco Millesimato - Glera De Stefani, Veneto	11/42
Pecorino Abruzzo - Pecorino Contesa, Abruzzo	11/42

Additional Whites

Sauvignon Blanc Greywacke, New Zealand	14/54
Chardonnay Kendall Jackson, California	10/38
Chardonnay La Crema, Russian River Valley	18/72
Chardonnay Jordan, Russian River Valley	18/72

Cocktails

Rena's Spritz This refreshing Italian cocktail blends the smooth, sweet taste of Limoncello with sparkling Prosecco	10
The Zetterberg Bulleit Bourbon and agave, finished with fresh lemon juice	10
Lemon Basil Martini Vodka muddled with fresh basil and lemon, finished with simple syrup and a splash of soda water	10
Mulo Limoncello A classic vodka mule brightened up with Limoncello	10
Portami Sulla Luna A classic Italian margarita crafted with blanco Tequila, Limoncello, & Amaretto	10
Marin's Angelo Azzurro Gin or Vodka Martini with a splash of Blue Curacao	10
Martini Classico Gin or Vodka, shaken, stirred or on the rocks	10

Bourbon

Fiddler Unison	11
Old Forester 1897	11
O4D Bottled-In-Bond	12
Watershed Distillery	11
Woodford Reserve	11
Woodford Reserve Double Oaked	13

Rye/Whiskey

Crown Royal Reserve	10
Gentleman Jack	8.5
George Dickel Rye	8.5
Jack Daniels 10 Year	14
Jack Daniels Single Barrel	10
Minor Case Rye	11
Whistle Pig 12 Year Old World Rye	22

Beer List

Local Beer

Scofflaw Basement IPA - Atlanta	4.5
Jekyll Hop Dang Diggity - Alpharetta	4.5

Imported Beer

Birra Moretti Lager - Italy	4.5
Peroni - Italy	4.5
Stella Artois - Belgium	4.5

Domestic Beer

Budweiser	4
Bud Light	4
Michelob Ultra	4
Miller Lite	4
Blue Moon	4.5

Gluten Free Beer

Daura - Barcelona	5
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Non-Alcoholic Beer

Buckler - Netherlands	4
O'Doul's - USA	4

Scotch

Glenlivet 12 Year Double Oak	9
Glenlivet Caribbean Reserve	10
Glenlivet 15 Year French Oak	15
Glenlivet 18 Year Batch Reserve	24
Glenmorangie 10 Year	9
Johnnie Walker Red Label	9
Johnnie Walker Black Label	9

Tequila/Mezcal

El Tequileño Añejo	15
El Tequileño Reposado	11
Patrón	9
Siempre Añejo	12
Siempre Reposado	9
Tanteo Chipotle	10
Vago Elote Mezcal	8.5

Reserve Wine List

Italian

Antinori

Tignanello, 2018 - *Tuscany*

Page 6

\$245

Canalicchio Di Sopra - Montalcino

Brunello di Montalcino, 2003

Brunello di Montalcino, 2015

Brunello di Montalcino, 2016

Brunello di Montalcino, 2017

Rosso di Montalcino, 2019

Rosso di Montalcino, 2020

Brunello di Montalcino Riserva, 2015

Brunello di Montalcino Riserva, 2016

Brunello di Montalcino La Casaccia, 2017

Page 8

\$235

\$235

\$225

\$220

\$70

\$70

\$335

\$325

\$350

Cascina Chicco - Canale

Barolo, Rocche di Castelletto, 2011

Page 10

\$120

Castello Monterinaldi - Radda in Chianti

Chianti Classico, 2019

Chianti Classico Reserva, 2018

Chianti Classico Vigneto Boscone, 2016

Page 12

\$18/\$72

\$85

\$110

Drei Donà - Tenuta La Palazza

Cabernet Sauvignon - Magnificat, 1998

Page 11

\$115

Fabrizio Pretesi - Carmignano

Locorosso IGT, Sangiovese 2019

Carmione DOCG, 2019

Il Circo Rosso Carmignano Riserva DOCG, 2016

Page 14

\$18/\$72

\$85

\$110

Fontodi - Panzano in Chianti

Chianti Classico, 2018

Chianti Classico, 2019

Chianti Classico Gran Selezione Vigna Del Sorbo, 2019

Flaccianello della Pieve, 2015

Flaccianello della Pieve, 2016

Flaccianello della Pieve, 2018

Flaccianello della Pieve, 2019

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\$85

\$78

\$160

\$350

\$400

\$350

\$400

Reserve Wine List

Gueli - Grotte, Comune Sicily

Nero d'Avola, Erbatino, 2015

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\$75

I Pentri - Campania

Fiano L'Amore delle Api, 2015

Page 19

\$65

San Giusto a Rentennano - Gaiole in Chianti

Chianti Classico Riserva Baroncole, 2018

Percarlo, 2014

Percarlo, 2017

Percarlo, 2018

La Ricolma, 2018

Page 20

\$115

\$275

\$280

\$280

\$400

Sant'Elena - Venezia Giulia

Cabernet & Merlot - Tato, 2009

Cabernet & Merlot - Tato, 1999

Page 22

\$85

\$100

Valdicava - Montalcino

Rosso di Montalcino, 2020

Brunello di Montalcino, 2017

Brunello di Montalcino, 2013

Brunello di Montalcino, 2007

Brunello di Montalcino, 2016

Brunello di Montalcino Madonna del Piano, 2016

Brunello di Montalcino Madonna del Piano, 2009

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\$100

\$240

\$280

\$280

\$240

\$475

\$475

California

The Crane Assembly - St. Helena

Disciples, 2018

Page 24

\$95

The Prisoner Wine Company - St. Helena

The Prisoner, 2019

Page 25

\$95

Silver Oak Cellars - Alexander Valley

Silver Oak Alexander Valley, 2017

Silver Oak Alexander Valley, 2012

Page 23

\$130

\$230

Dessert Wines


Fonseca 10 Year Old Tawny	12
Barberani Calcaia Orvieto	18
Sandbichler Passito (Moscato)	20

After Dinner Drinks

Amaretto DiSaronno	8.5
Amaro Montenegro	8.5
Baileys Irish Cream	7
Drambuie	7
Grand Marnier	8
Limoncello	8
Romano Sambuca	8
Romano Sambuca Black	8

Coffee

Espresso	2.5
Cappuccino	3.5

WINERY				
<i>Antinori</i>				
Established	Owned By		Region	Viticulture
14 th century	Albiera Antinori		Tuscany, Province of Florence	Perseverance

The Antinori family has been committed to the art of winemaking for over six centuries since 1385, when Giovanni di Piero Antinori became a member of the “Arte Fiorentina dei Vinattieri”, the Florentine Winemakers’ Guild. All throughout its history, twenty-six generations long, the Antinori family has managed the business directly, making innovative and sometimes bold decisions, while upholding the utmost respect for traditions and the environment.

Each vintage, each plot of land, each new idea to be advanced is a new beginning, a new pursuit for achieving higher quality standards. As Marchese Piero loves to say, “Ancient family roots play an important part in our philosophy, but they have never hindered our innovative spirit”.

Tignanello was the first Sangiovese to be aged in barriques, the first contemporary red wine blended with nontraditional varieties, specifically Cabernet, and one of the first red wines in the Chianti Classico region that didn't use white grapes. Tignanello is a milestone. It's produced with a selection of Sangiovese, Cabernet Sauvignon and Cabernet Franc. The Tenuta Tignanello estate is in the heart of Chianti Classico, in the gently rolling hillsides between the Greve and Pesa river valleys. It extends over an area of 319 hectares (788 acres), of which about 130 (321 acres) are dedicated to vines.

Two of the estate's prized vineyards, Tignanello and Solaia, bare on the same hillside. The soils there originated from marine marlstone from the Pliocene period, rich in limestone and schist. The vines enjoy hot temperatures during the day and cooler evenings throughout the growing season. The estate's two signature wines, Solaia and Tignanello, are produced from these vineyards and have been defined by the international press as “among the most influential wines in the history of Italian viticulture”. According to Marchesi Antinori, Solaia and Tignanello are an ongoing challenge and a never-ending passion.



We are honored to offer:

Tignanello, 2018

\$245

Vinous 97pts: A deeply intense ruby red color. On the nose, it's remarkably complex with notes of ripe red fruit, black cherries, and sour cherries that merge with sweet hints of vanilla, mint, and delicate sensations of white pepper and myrtle.



WINERY

Canalicchio di Sopra

Established	Owned By	CANALICCHIO DI SOPRA	Region	Viticulture
20 th century	Francesco Ripacciolo		Montalcino, province of Siena	Organic

For 50 years, we have made the pursuit of elegance our production mission. Elegance is the essence of our production philosophy, of the Crus where we have grown our vineyards for half a century, of the microclimate that mitigates our grapes, of the production choices we make in the cellar. Making wine with passion, respecting the territory, enhancing Sangiovese through our Crus to make it unique and different; we have been producing wine in this way in Canalicchio di Sopra since 1962! We have chosen to work with only one grape variety, the only one we have come to know over the years, Sangiovese. We have learned to grasp the particularities in which it is expressed in our crus, so close but so different, and around these differences we wanted to build our identity.

From the intuition, initiative, and courage of Primo Pacenti, who founded the company in 1962, to the stubborn search for quality and meticulous work in the vineyard of his son-in-law Pier Luigi Ripaccioli since 1987. Since 2001, the grandchildren, Francesco, Marco, and Simonetta, carry out a respectful work combining tradition and innovation, love and respect for the territory they rely on to produce classic wines.



CANALICCHIO DI SOPRA®

We are honored to offer:

Brunello di Montalcino, 2015 **\$235**

Vinous 95pts: The nose is dark and mineral-inflected with a blast of crushed raspberry, cherry, & darker blackberry fruits, sweet florals, underscored by moist soil & hints of cedar. The finish is remarkably long, tannic & spicy.

Brunello di Montalcino, 2016 **\$225**

Vinous 95pts: Exotic citrusy tinge to it's ripe black cherries, taking on hints of sage, cedar, & allspice, all grounded by earthy tones. Focused & pure with a noticeable inner sweetness to the red & hints of blackberry.

Brunello di Montalcino, 2017 **\$220**

Vinous 95pts: Wildly perfumed, dusty, and exotic, with balsamic herbs, savory spices, red currants, and plums coming across pretty, yet rich and potent. A silky display of wild sour berries contrasted by candied citrus.

Rosso di Montalcino, 2019 **\$70**

Vinous 91+ pts: *The 2019 Rosso di Montalcino requires a bit of time to blossom in the glass; yet patience is rewarded, as an air of smoky minerals and peppery herbs slowly evolves into a perfumed display of wild strawberries, rose hips and flowery undergrowth. This is soft and supple, seeming almost fleshy at first, yet it gains harmony through a savory mix of mineral-tinged red berries and spices. A subtle film of fine tannin lingers, yet the mouth waters for more, as this literally buzzes with residual energy while inner florals slowly fade.* –Eric Guido, Jan 2021

Rosso di Montalcino, 2020 **\$70**

The 2020 Rosso di Montalcino is deep, dark, and almost sensual in the glass, as black cherries and minty herbs give way to hints of worn leather and spice. It coasts along the palate with silken waves of ripe red berries, coming across as supremely soft and pliant, yet all kept in balance by saline-tinged acids. Rosy florals and hints of licorice linger, as the 2020 tapers off fresh, yet potent and long. This is an elegant beauty.

Brunello di Montalcino Riserva, 2015 **\$335**

Vinous 95+pts: A dark & exotic expression of Sangiovese. It pulls you in with an alluring display of medicinal cherry, plum, a dusting of cinnamon, clove, & finally crushed violets. Structured & tart, as it should be.

Brunello di Montalcino Riserva, 2016 **\$325**

Vinous 98 pts: *The 2016 Brunello di Montalcino Riserva is dark, floral and exotic, even sultry at times, presenting a bouquet of black currant, animal musk and savory, crushed ashen stone. The textures are silky yet dense, showing mineral-webbed woodland berries and balsamic spices. The tannic heft mounts toward the close, penetrating deeply, but with brisk acids to balance. The 2016 is animalistic in nature, yet crystalline and fresh, tapering off structured and incredibly long, leaving licorice and balsam herbs to linger. In 2016, Francesco Ripaccioli decided to use fruit from both the Vigna Vecchia and Mercatale vineyards in the Riserva, which is typically the richer and bolder expression of Brunello at Canalicchio di Sopra, but in 2016, it's totally classic in every possible way. What a glorious wine!* –Eric Guido, Dec 2021

Brunello di Montalcino La Casaccia, 2017 **\$350**

Vinous 95+pts: Aromatically stunning, blasting up mineral in style, with a dark floral and balsam lift, giving way to licorice, black cherry, and hints of camphor. Supremely balanced and pure.

WINERY

Cascina Chicco

Established	Owned By		Region	Viticulture
20 th century	Enrico and Marco Faccenda	 CASCINA CHICCO <small>azienda agricola</small>	Canale, Province of Cuneo	Certified Organic

They have always called us the Chicu, or the Chicco. From grandfather Ernesto to my children, this is not only the strange name that identifies the history of our company, but it is much more: it carries affection, esteem, friendship and belonging to the community of our own family. -Enrico Faccenda

We have chosen to respect this name in the name of the company itself: Cascina Chicco. A way to respect the tradition and the work of our ancestors. But, above all, a symbol of complicity and affection for the territory.

Ernesto Faccenda, a butcher by profession, bought the first hectare of land a few steps from Canale, in the heart of Roero. He started a production of Nebbiolo and Barbera d'Alba, which he sold in demijohns or as bulk wine. Alongside wine, he cultivated peaches, an excellence of the Roero hills. Today: The acquisitions of vineyards continue, and Cascina Chicco expanded its market internationally. Visits to the cellar and personalized tastings have become an integral part of the company philosophy, a privileged showcase for getting to know and understand, without mediation, the uniqueness and variety of the Roero and Langhe terroirs.

We are honored to offer:

Barolo, Rocche di Castelletto, 2011

\$120

On the nose, this wine is elegant, with complex notes of raspberry, licorice, & spices. It is full-bodied, powerful, & balanced by the sweetness of the tannins that characterizes its lasting impression on the palate.



WINERY

Drei Donà

Established	Owned By		Region	Viticulture
20 th century	Claudio Drei Donà	DREI DONÀ — TENUTA LA PALAZZA —	Emiglia - Romagna	Organic

The Drei Donà Estate is nestled in the ancient Romagna hills between the towns of Forlì, Castrocaro and Predappio. This is the land where Sangiovese is born: this wine was produced here since Roman and Etruscan times. The farmhouse was built around a watch tower that Caterina Sforza erected in 1481 in this strategic position to defend her lands. The site itself is spectacular – a rounded slope set 500 feet above sea level. It has perfect southern exposure and the clay-calcareous soils that are considered ideal for the cultivation of fine wines.

Since the beginning of the 20th century, the property has belonged to the Drei Donà counts and has always been dedicated to producing Sangiovese grapes. In 1980 Claudio Drei Donà, after acquiring a law degree and working in the insurance industry, quit his previous job and dedicated himself solely to the property. Altogether with his son Enrico he gave Tenuta La Palazza a radical transformation. All the 23 hectares are run under organic agriculture and most of them are planted with Sangiovese grapes whose selection comes from careful research and restoration of our historic Sangiovese clones: hence are born the classic Predappio Doc “Notturmo”, the Riserva “Vigna del Pruno” and, only in the best years, the exclusive “Graf Noir” today dedicated to our Founder.

In the mid 80s alongside these vines Claudio Drei Donà, being a true pioneer, planted the first mixed-clone vineyard of Cabernet Sauvignon in Romagna and another new vineyard of Chardonnay and Riesling. From this futurist vision were born “Il Tornese”- the first great white wine from international varieties ever planted in Romagna and “Magnificat” – a single vineyard Cabernet Sauvignon out of that first old historical vineyard planted in 1984.

The working philosophy is extremely rigid: we express our land’s soul through our work so to produce wines that embody its essence in the joy of a glass.

The severe work in the vineyards following the dictates of organic farming, the protection of biodiversity in our land, the delicate work in the cellar and the slow aging times are the simple gestures to bring in the glass the purest expression of our micro-terroir of Massa di Vecchiavanzo within the DOC Predappio

On this view, also considering that horses have always been a family passion and hobby (the names of our wines are the names of our most beloved horses), we are now introducing draft horses to work our land with, so to protect our soil and go towards the future with an eye to the best traditions of the past.

We are honored to offer:

Cabernet Sauvignon, Magnificat, 1998

\$115

WINERY

Castello Monterinaldi

Established	Owned By		Region	Viticulture
20 th century	Daniele & Maddalena Caimpi		Radda in Chianti, Province of Siena	Certified Organic

IN MONTERINALDI IT'S THE SIDES OF THE MOUNTAIN THAT SUSTAIN LIFE, NOT THE TOP. TO LIVE FOR SOME FUTURE GOAL IS, IN OUR SHELL, SHALLOW. THE TOP OF ONE VINEYARD IS ALWAYS THE BOTTOM OF ANOTHER. SUMMITS OF RANGES.
"AIN'T NO MOUNTAIN" ...!

The castle of Monterinaldi is presently the center of the homonymous farm whose winemaking activity is based at the La Pesanella, not far from the castle. The Agricola Monterinaldi, property of the Ciampi family since 1961, is one of the most experimental and progressive farms in the wine region. The grapes are processed entirely in our cellar, where the wines are also stored and aged. There is a tunnel leading from the original cellar, located beneath the owner's house, into the main area where nearly all the winemaking activities take place. Loyalty to tradition is a fundamental principle at Monterinaldi. Our primary goal continues to be to offer Chianti Classico in its most traditional form. This does not, of course, preclude the use of new technologies and equipment designed to enhance quality without affecting the typical attributes of the product. Chianti Classico is aged first in barrels (both French oak tonneaux and barriques) and then refined in bottles, for a period ranging from 6 months to 2 years. The old underground cellar is particularly suitable for aging wines: a large room has been fashioned from the interior to provide ideal accommodation for 150 French barriques. Adjacent to the cellar is our "orciaia", where extra-virgin olive oil is preserved in old terracotta jars before being sold to the most demanding customers.





We are honored to offer:

Chianti Classico, 2019

\$18gl /\$72btl

Wine Enthusiast 90pts: Open with aromas of dark-skinned berry, scorched earth, and mocha. The savory palate offers dried black cherry, tobacco, and star anise alongside polished tannins.

Chianti Classico Reserva, 2018

\$85

Wine Enthusiast 91pts: Aromas of leather, underbrush, camphor, and dark spice form the nose. The medium-bodied, firm palate shows prune, mature berry, and tobacco alongside tightly knit, fine-grained tannins that leave a slightly grippy finish.

Chianti Classico Vigneto Boscone, 2016

\$110

Wine Enthusiast 93pts: Enticing aromas of iris, tobacco, and red-skinned berries lead the nose. The balanced, juicy palate offers red cherry, star anise, and white pepper alongside velvety tannins and fresh acidity.



WINERY

Fabrizio Pratesi

Established	Owned By	FABRIZIO PRATESI	Region	Viticulture
1875	Fabrizio Pratesi		Carmignano	Certified Organic

I define myself as a winemaker who has a philosophy to express in the bottles I produce, that of interpreting the tradition and characteristics of my area in the best possible way while respecting the territory and the fruit it generates.

To produce quality wine, an immense passion is required which for many years must be the only goal. If then a better job is born, but it must be a consequence of the maniacal care of the vineyards and the land on which our Sangiovese Cabernet and Merlot are born.

To make great wines you need great grapes. These are obtained by researching the biodiversity of the area, with biological care of the land, respecting and interpreting the climatic conditions of the year in the best possible way, with daily attention to the care of the vineyard, with the sole purpose of achieving perfect ripeness of the grapes.

And then finally comes the harvest, the period in which every winemaker feels the tension and responsibility of the work of the whole year. Tension and joy are a feeling that every winemaker feels during this period. The grapes are all harvested by hand in small boxes, and carefully selected on the sorting table. Bunches that are not perfectly healthy and ripe are discarded.

This allows me to vinify only perfect grapes which in the end is my real purpose as a winemaker.

Fabrizio Pratesi



We are honored to offer:

Fabrizio Pratesi Locorosso IGT, 2019

\$18gl / \$72btl

Dusty florals give way to ripe cherry and a hint of spice. On the palate, soft textures usher in pretty red and white fruits, complimented by saline-minerals and cooling acids. The finish is medium length and subtle, displaying inner florals framed by a buzz of lingering acids. It is a very pretty Rosata. - Eric Guido, May 2020

Fabrizio Pratesi Carmione, Carmignano DOCG 2019

\$85

Vinous 91pts. A rich display of wild berry preserves complimented by hints of sweet mint and spicy tangerine lift up from the 2019 Carmione. A southing wave of elegant, dark red fruits washes across the palate, laced with blue-tinged florals and hints of spice. This leaves the senses coated in violet and lavender tones, along with a subtle layer of fine tannins. It's an expression that is incredibly balanced and seductive. Eric Guido, Dec 2020

Fabrizio Pratesi Il Circo Rosso, Carmignano Riserva DOCG 2018

\$110

Vinous 93pts. The 2018 starts out a bit coy in the glass, slowly revealing a delicate yet deep bouquet of cherry sauce, ginger, and autumnal spice offset by a hint of sour citrus. There's an undeniable elegance to its velvety textures and polished red and blackfruits, perfectly balanced by brisk acids and a coating of sweet wood tannin that forms toward the close. This tappers off long, with medium structure and a pleasant inner sweetness and spice that reminds me of a holiday rum cake. It's really stunning. Eric Guido, Dec 2021



WINERY

Fontodi

Established	Owned By		Region	Viticulture
20 th century	Manetti family	FONTODI	Panzano in Chianti, Province of Florence	Certified Organic

Fontodi has belonged to the Manetti family since 1968. The family has been associated for centuries with another activity typical of the Chianti region, the production of its famous “terrecotte” tiles. It is in the name of this strong link with the territory and a great passion for quality that the estate has moved successfully towards an ever more attentive cultivation of the vineyards and a more profound knowledge of the potential of Sangiovese in the zone of Panzano.

Fontodi is a certified organic estate which extends over 130-hectars of which about 70 are planted with vines. The type of agriculture practiced is inspired by the principles of respect of nature and sustainability. Not only are no chemical products used but there is an effort to maximize the internal resources of the estate, thereby reducing the need for any external input. Respecting the environment means wines that are better, purer, and a truer expression of the grape and the territory.





We are honored to offer:

Chianti Classico, 2018 **\$78**

Fragrant and delicious, opens with aromas of ripe black-skinned fruit, blue flower, leather, and a whiff of French oak. The full body delivers baked plum, Marasca cherry, licorice, and a note of espresso.

Chianti Classico, 2019 **\$78**

Chianti Classico Gran Selezione Vigna del Sorbo, 2019 **\$160**

Flaccianello della Pieve, 2015 **\$350**

Vinous 99pts: An exotic melange of black cherry jam, chocolate, grilled herbs, and spice meld together in a huge, beautifully layered wine of exceptional class and pedigree. It is dense and rich, but never overdone.

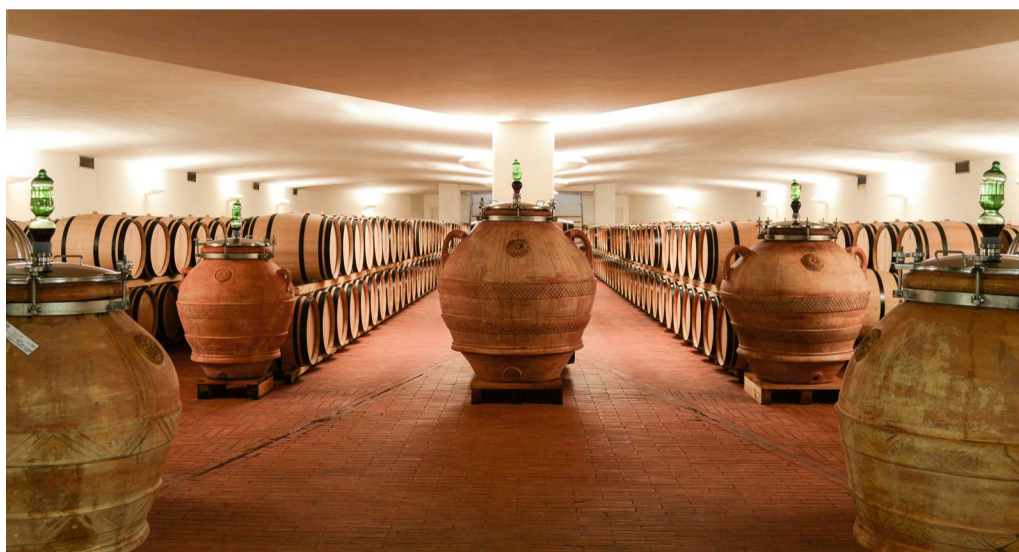
Flaccianello della Pieve, 2016 **\$400**

Vinous 100pts: The 2016 is a truly special, moving wine. Off the charts, fresh, vibrant, and explosive, with tremendous overall intensity. Sumptuous fruit purity; creamy, silky tannins, it is dark, inky, and powerful, but not at all heavy.

Flaccianello della Pieve, 2018 **\$350**

Vinous 100pts: The 2018 Flaccianello della Pieve is another stellar wine from Fontodi. It is the richest Flaccianello ever made (in terms of dry extract), with elevated acidity that trails the 2016 by just a touch, but does not taste like that at all. Dark cherry, violet, lavender, spice, mocha, and graphite build with a bit of time in the glass.

Flaccianello della Pieve, 2019 **\$400**



WINERY

Gueli

Established	Owned By		Region	Viticulture
20 th century	The Gueli family (Vincenzo, Giuseppe, Calogero & Davide)	<i>Gueli</i>	Grotte, Comune Sicily, Province of Agrigento	Certified Organic

Our philosophy is to allow mother nature to follow its own course and leave its mark on each vintage, making it unique.

The Gueli family cultivates and produces its grapes in the beautiful and generous countryside of Grotte, near Agrigento, not far from the Valley of the Temples.

Founded in 1986 by Vincenzo Gueli, the farm measures 10 hectares, divided in vineyards and almond orchards, at an altitude of between 450 and 550 meters above sea level. Today, his three sons, Giuseppe, Calogero, and Davide, contribute towards the development and management of the farm with ability and enthusiasm.

The decision of planting Nero d'Avola vines in different areas with different soil properties, has enabled us to obtain two different products that reflect the character of each area of growth. The vines grow in two different types of soil: Trubi, commonly known as Erbatini, which is pale in colour, of a chalky consistency similar to talcum, not very stoney, which helps keep the soil cool during the hot seasons and are rich in various minerals, producing wines of a great structure and full-bodiedness. Calcari, a limestone soil in the area of Scintilia, is fertile and stoney, which confers to the wines freshness and drinkability.

We are honored to offer:

Nero d'Avola, Erbatino, 2015

\$75

On the nose, myrtle, balsamic scents, thyme, & sage, mushroom. Flavor is fresh, fine tannin, elegant with a long persistence.



WINERY

i Pentri

Established	Owned By		Region	Viticulture
21 st century	Dionisio, Lia and Alessandro		Campania, Province of Salerno	Certified Organic

"I Pentri" is the name of the ancient Samnite tribe that populated the areas where the company is located today. It includes ten hectares of vineyards scattered on the hills of Sannio Benevento, between the heights of Monte Taburno and those of the south-eastern Matese. The winery, located in the municipality of Castelvenere, was founded in 2002 with the hope of transmitting the knowledge and emotions acquired during 20 years of experience in the vineyards. Years spent respecting the environment and in searching for a wine project aimed exclusively at producing quality wines. We would like our wines to tell you our history, our territory and the personal care for each production phase. Above all, we would like them to arouse in you those sensations and emotions that make wine a drink different from the others. We will work for this.

In our family-run company we only use grapes from our vineyards. The lands are cultivated in a natural way with spontaneous grassing, without any fertilization, weeding, pesticides, or treatments with copper and sulfur (from quarry). The fermentations are, spontaneous for the red wines and for the white wines we activate them with a couvee of indigenous yeasts prepared by us. No filtration is carried out on our red wines and sterile filtration is used on our whites. None of the wines we produce have additions of tannins, arabic gums, deacidifiers etc., no type of clarification (bentonite, casein, albumin etc.).

The wine is accompanied from the harvest to the bottling, with personal care, by the three of us. We believe that the effort we have been making for many years by planting our vines in the soils that we believe are most suitable for them is important and will not be influenced by the market.

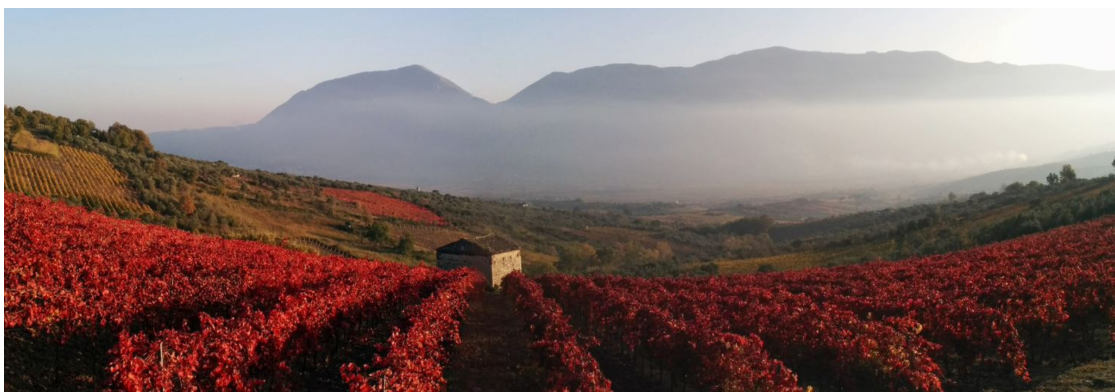
Dionisio, Lia, and Alessandro.

We are honored to offer:

Fiano L'Amore delle Api, 2015

\$65

Vinous 92pts: At first it is alluringly sweet and perfumed, gaining more of a spicy personality in the glass, as notes of crushed green apple, ginger, and savory herbs develop. On the palate, it's silky and almost-waxy texture gives way to ripe apple and hints of peach, made vibrant through brisk acids as inner florals emerge.



WINERY

San Giusto a Rentennano

Established	Owned By		Region	Viticulture
9 th century	Anna, Lucia, Elisabetta, Francesco, Luca & Alessandro Martini di Cigala		Gaiole in Chianti, Province of Siena	Certified Organic

San Giusto a Rentennano, a name of Etruscan origin, overlooks the upper course of the Arbia river in the farthest south Chianti Classico wine zone. The estate began life as a medieval monastery of Cistercian nuns and was called San Giusto alle Monache ("of the Nuns"). In 1204 it was fortified by the Florentines, after a treaty established it as their boundry with Siena. Only portions of the ancient fortification still stand, its crenellated battlements, massive barbican wall and underground vaults, used today as the ageing cellars for our wines. The medieval estate of San Giusto a Rentennano came into the Martini di Cigala family through marriage in 1914. In 1957, it was inherited by Enrico Martini di Cigala and in 1992, by his nine children. Today Anna, Lucia, Elisabetta, Francesco, Alessandro and Luca are partners in the estate company.

The farm is spread over an area of 160 hectares of which 31 are vineyards, 11 are olive groves, 40 are woodlands, 78 are arable land, meadow and pasture. The soils are highly variable, with over 70% sand, sandy-silty, clay-sandy, alkaline, calcareous. The average altitude is about 270 meters above sea level, the microclimate is characterized by strong temperature variations between day and night, often by medium-high temperatures even during the harvest period.

The vineyards are all in a privileged position and exposure. The processes are still mainly manually performed with assiduous care. In San Giusto a Rentennano only grapes from the estate's vineyards are vinified. The grape/plant production is reduced by thinning out the bunches in July/August, to the extent of 30-50% of the spontaneous load, according to the needs of the year.





We are honored to offer:

Chianti Classico Riserva Barocole, 2018 **\$115**

Vinous 93pts: A deep, enveloping wine; dark cherry and plum fruit open first with tons of immediacy. The French oak is beautifully integrated. Lavender, spice, leather, and dried herbs add attractive top notes with aeration

Percarlo, 2014 **\$275**

Vinous 96pts: A silky, polished wine, makes its case with persistence and length more than power alone. Dark cherry, sage, tobacco, and underbrush develop in the glass. 2014 is one of the stars of the vintage.

Percarlo, 2017 **\$280**

Vinous 97pts: An exotic beauty, rich and sumptuous in the glass, with tremendous fruit density. Succulent dark cherry, plum, licorice, menthol, and earthy notes emerge over time, but the tannins remain imposing.


Percarlo, 2018 **\$280**

Vinous 97pts: Ample and creamy, the 2018 dazzles with its total sense of finesse. Time in the glass brings out attractive floral and spice overtones that lend brightness.

La Ricolma, 2018 **\$400**

Vinous 99pts: Dark cherry jam, licorice, spice, menthol, and sage all meld together effortlessly as the 2018 starts to open up with a bit of aeration. The 2018 Spent 22 months in French oak, about 35% of the oak was new.

WINERY *Sant'Elena*

Established	Owned By		Region	Viticulture
19 th century	Dominic Nocerino		Friuli	Certified Organic

Situated in Gradisca d'Isonzo, Sant'Elena was founded at the end of the 19th century by Anton Von Klodic. Following the Second World War, the estate was dedicated exclusively to wine production, including vinification on site. In the mid-1990s, the estate was purchased by Dominic Nocerino, an Italian wine importing specialist from the United States. Buoyed by passion and investment from new ownership, the estate reinvented itself replanting many vineyards and building a new cellar.

We are honored to offer:

Tato, named after Dominic's father, is a modern expression of Friulan red, which reveals tons of intensity in the nose delivering spicy peppercorns. The palate is hit with an intense dark red fruit and licorice flavors, which fades on the long run with grilled herbs, plums, and mocha. 75% Cabernet Sauvignon, 25% Merlot. Aged 24 months in French barriques.

Cabernet & Merlot Blend, Tato, 2009

\$85

Cabernet & Merlot Blend, Tato, 1999

\$100



WINERY

Silver Oak Cellars

Established	Owned By		Region	Viticulture
20 th century	David & Tim Duncan		Napa Valley, California	Precision

Silver Oak began over a handshake between two friends with a bold vision: focus on one varietal, Cabernet Sauvignon, aged exclusively in American oak and worthy of cellaring for decades to come.

Ray Twomey Duncan, a Colorado entrepreneur who began investing in California vineyards in the late 1960s, and Justin Meyer, a Christian Brothers-trained winemaker, co-founded Silver Oak out of a Napa Valley dairy barn in 1972, producing only 1,000 cases of their inaugural vintage.

Over the next two decades, Silver Oak grew in popularity. Our Napa Valley and Alexander Valley Cabernets sold quickly upon their release from the winery and became a highly sought-after staple on restaurant wine lists nationwide. After selecting Daniel Baron to succeed him as winemaker in 1994, Justin retired, selling his share of Silver Oak to the Duncan family in 2001. Ray's sons, David and Tim Duncan, own and operate the winery to this day.

We are honored to offer:

Silver Oak Alexander Valley, 2017

\$130

Wine Spectator 87pts: The inaugural vintage from their LEED Platinum and Living Building-certified Silver Oak winery is ruby in color with a purple rim. Warm and inviting, it has notes of red currant, cassis, ripe plum, cardamom, and toffee. There's depth and weight on the palate—a harmonious intensity. This wine has a long and beautiful finish, and its fine tannins.



WINERY

The Crane Assembly

Established	Owned By		Region	Viticulture
19 th century	Dave Phinney, Darryl Browman, Kevin Fox, Bryan Sandoil		St Helena, California	Certified Historic

The Crane Assembly is centered around a unique eight-acre vineyard located in the gravel rich soils of southern St. Helena. It is believed that George Beldon Crane, or simply G.B. Crane, first established grapes on this site in the year 1885, making it one of the oldest vineyards in the Napa Valley.

Although records are scarce, it was most likely planted as a field blend commonly known as “mixed blacks”. This field blend traditionally consisted of Zinfandel, Petite Sirah, Carignan, and a smattering of lesser-known grape varieties such as Alicante Bouschet, Mourvedre, and Valdiguie. Of the eight acres in production, approximately four acres are Crane’s original plantings. This four-Acre block has been continuously farmed for nearly one hundred and thirty years by a number of different people...and now it is our turn to take on that responsibility. In addition to Crane’s old vine section, there is also a 1.6-acre block of Cabernet Sauvignon, a 1.4-acre block of Petite Sirah, and two rows of Merlot.

We are honored to offer:

Disciples, 2018

\$95

Wine Spectator 87pts: Rich earthy notes of freshly plowed soil, fresh rain on warm granite, and petrichor. Spicy, but not a peppery spice, more of a star anise spiciness, tart raspberries, and sweet plouts, with a very long, dusty finish of strawberry cream, vanilla, and caramelized sugar that lingers.... smooth and luscious!



WINERY

The Prisoner Wine Company

Established	Owned By		Region	Viticulture
20 th century	Originally, David Swift Phinney; now Constellation		St Helena, California	Sustainable

Spanish artist, Francisco de Goya, created a series of works in the early 1800's as a visual protest against the injustice and brutality of the Spanish War of Independence. We found one sketch, "Le Petit Prisoner" to be particularly relevant and inspiring to this day – a timeless blend of creativity and activism. This is the inspiration for our vision and mission. We will never be complacent or restricted by tradition and encourage creative expression as a means to empower the bold.

When our first wine, The Prisoner, was released two decades ago as a complex blend of some of California's best and most unusual grape varieties, it swiftly and permanently changed the perception of what a red blend wine could be. Since then, we've grown to include a range of rule-bending blends with provocative label designs. Recognized by fans and wine critics alike as one of the most bold and innovative wine brands in the market, leading the resurgence of California luxury red blends and earning "cult" wine status.

Today, our Director of Winemaking, Chrissy Wittmann, and her team work with over 100 growers in Northern California to bring together exceptional fruit to produce a family of intriguing wines unrestricted by tradition. The Prisoner Wine Company is located on the legendary Highway 29 in Napa Valley and welcomes visitors year-round for unexpected, immersive experiences.

We are honored to offer:

The Prisoner, 2019

\$95

Wine Spectator 88 pts: The Prisoner Red Blend was inspired by the wines first made by the Italian immigrants who originally settled in Napa Valley and is leading the resurgence of interesting blends by incorporating Zinfandel with the unlikely mix of Cabernet Sauvignon, Petite Syrah, Syrah, and Charbono. On the nose you will find Bing cherry, dark chocolate, and clove. Raspberry, pomegranate, and vanilla on the palate.



WINERY

Valdicava

Established	Owned By		Region	Viticulture
20 th century	Vincenzo Abbruzzese		Montalcino, Province of Siena	Certified Organic

The estate with regards to wine production dates back to 1953 when Bramante Abbruzzese was offered the opportunity to return to the property in Montalcino where his ancestors were sharecroppers centuries before. From that time, Abbruzzese started the family vision to cultivate Sangiovese Grosso and to eventually bottle under the family name. In 1967 Bramante founded the Consorzio di Brunello. Today there are over 200 members of the Consorzio and it is the only DOCG Consorzio in which every grower and producer of that wine are members.

The Valdicava property lies on a high plane close to Montalcino. Wines from this area have as their signature characteristics a great balance between body and perfume. Valdicava is the actual name of the valley in which the greatest single-vineyard wines of Brunello are produced. In the middle of this valley sits the grand Madonna del Piano vineyard along with the Valdicava estate. Montosoli, La Casa, and Vigna del Lago are a few of the other great wines produce in the valley.

The power of Valdicava is derived from a balanced approach to working in the vineyards. The initial vintages (77-85) produced wines of great intensity that needed many years in the cellar to approach drinkability. With the vintages of 1990 through 1998 the wines entered a second era that afforded a balanced wine while retaining the traditional Brunello characteristics with the ability to age, and drinkability in the short term as well. With 1999 the wines entered a third transformation. These wines found the balance of the previous vintages combined with the traditional Brunello characteristics along with a unique power and fruit aroma. Vincenzo believes this transformation is due to the long work in the vineyards over the past 25 years. In 1999 the vines produced very little fruit without having to do green harvests which cause trauma to the vines. This harmony in the vineyards has allowed these wines to reach a new potential.

All Valdicava grapes are organically grown, and no chemical pesticides or fertilizers are used in the vineyards. Total production of the estate is just 6,000 cases.



We are honored to offer:

Rosso di Montalcino, 2020

\$100

What an angel! This entry-level wine from one of Montalcino's most consistent producers is made from the estate's younger vines, all of which are Brunello-designated. Enticing aromas of ripe red cherries and strawberries are framed in chalky, earthy notes. The palate brings in more succulent fruit and spice to the structured, full-body.

Brunello di Montalcino, 2007

\$280

James Suckling 98 pts: *What beautiful clear fruit here, with plums and spices and hints of flowers. Class. Full-bodied and luscious, this Brunello fills your mouth, with polished velvety tannins and gorgeous fruit. So wonderful and gorgeous. Irresistible.*

Brunello di Montalcino, 2013

\$280

Vinous 93 pts: Deep red. Ample aroma of blackberry, red cherry, and violet, plus a whiff of violet. Dense, creamy and concentrated, offering savory flavors of ripe red cherry, licorice and cocoa lifted by nicely integrated acidity. Finishes quite fleshy, with youthfully chewy tannins and outstanding length. This Brunello may not be last word of refinement, but it is hard to argue with its early appeal and deliciousness. –Ian D'Agata, Feb 2018

Brunello di Montalcino, 2016

\$240

James Suckling 98 pts: Attractive aromas of balsamic, tea, dark berry, walnut and coffee bean. Full-bodied, yet tight and very intense with ripe tannins that are fine and reserved. Racy and polished. Beautiful length to this wine –JS, Oct 2020

Brunello di Montalcino, 2017

\$240

James Suckling 95pts: Intense aromas of flowers and dark cherries. Perfumed and bright for the vintage. Full-bodied and firm with chewy yet polished tannins and a succulent and fruity finish that is in line and framed.

Brunello di Montalcino Madonna del Piano Riserva, 2016

\$475

James Suckling 99pts: This is heavenly on the nose with fresh flowers such as violet and cherries with undertones of freshly shaved sandalwood. It is full-bodied with very fine tannins that are focused and intense with a polished nature. This is a complete wine that impresses at every level.

Brunello di Montalcino Madonna del Piano Riserva, 2009

\$475

Robert Parker 95 pts: The 2009 Brunello di Montalcino Riserva Madonna del Piano is an expressive and articulate wine that speaks highly of Sangiovese and the Montalcino territory. The wine offers a pristine narrative of both grape and place with crystalline aromas of cherry, blackberry, spice, leather, smoke and Mediterranean herb. The bouquet peels back one delicious layer at a time. The mouthfeel is similarly successful with deep concentration and complexity. It imparts soft layers of dried fruit and velvety tannins. Endnotes of espresso bean and toasted almond add length and momentum. There's even spot of chewy sweetness that is typical of the warm 2009 vintage. –Monica Lerner, Feb 2015

