



# White Wine

## Italy

### SICILY

#### CUSUMANO – Palermo

Insolina White Glass \$13 Bottle 750ml \$50

Light straw color. Soft aromas of freshly-picked flowers and herbs. This Insolia opens the palate with refreshing flavors of apples and pears. Hints of citrus zest lingers throughout for a harmonious balance. Pairs with Shellfish, Vegetarian, Appetizers / Snacks.

#### DONNAFUGATA – Marsala

Anthilia Glass \$14 Bottle 750ml \$60

Perfect when paired with tomato and basil bruschetta, seafood pasta, blue fish. Try also with caesar salad.

#### ALTA MORA – Castiglione di Sicilia

Etna Bianco Bottle 750ml \$80

Alta Mora Etna Bianco is comprised of the indigenous Sicilian grape, Carricante. This wine is a slight nod to Sauvignon Blanc. It is fresh, fruity with great minerality and a great classic with seafood dishes.

### UMBRIA

#### ANTINORI

Cervaro della Sala Bottle 750ml \$130

The nose offers perceptible notes of chamomile and flint. The palate is savory with the characteristic and delicate sensations of vanilla and butter which meld gracefully into hints of tropical fruit to compose a well-defined bouquet.

#### FRIULI – VENEZIA GIULIA

ICONIQ - Friuli Venezia Giulia IGT

Chardonnay 2018 Glass \$13 Bottle 750ml \$40

Hand picked and estate bottled. This Chardonnay shows just enough of oak aging from vinification of 8 months of new French oak small barrels that result in aromas of elegant peach, apricots and a hint of buttery fresh pastries. The palate reveals balanced acidity, stone fruits, and meyer lemons with a complex rich body. Pairing: White meats, rich pastas, creamy risottos.

RONCUS - Collio(FVG), Family Owned, Organic

Collio Bianco DOC 2016 Glass \$13 Bottle 750ml \$45

Collio Bianco is a white varietal blend of 40% Friulano, 40% Pinot Bianco, 20% Sauvignon Blanc. It is an elegant wine with distinctive favors.

Ribolla Gialla IGT 2017 Glass \$13 Bottle 750ml \$45

Ribolla Gialla wine represents the typical wine produced in Collio. A fresh wine with a medium acidity, mineral, light aromas. Light skin contact, aging "sur lie" 6 months. Pairs with seasonal soups, seafood, salads.

Vecchie Vigne DOC 2015 Bottle 750ml \$100

A white varietal blend from the oldest vineyards in the area resulting in this high quality, unique wine. 60% Malvazia Istriana, 30% Tocai Friulano, 10% Ribolla Gialla. Great minerality, elegant and long-lasting. Pairs great with seafood.



VOSCA - Collio (FVG), Family Owned, Organic  
Pinot Grigio DOC 2016 Glass \$13 Bottle 750ml \$40  
From single vineyard Cru Roe. This elegant Pinot Grigio has a coppery highlights, balanced aromas of acacia flowers and citrus and a hint of fresh French baguette. Pairing: Risotto, shellfish, antipasto.

Sauvignon Blanc DOC 2017 Glass \$13 Bottle 750ml \$45  
This complex Sauvignon Blanc has a hint of green reflections, aromas of tomato leaf, soft mint and elder flowers that highlights the crispness alongside notes of Myer lemon, passionfruit and stone fruits. Pairing: Fish, goat cheese, aperitif.

Chardonnay DOC 2017 Glass \$13 Bottle 750ml \$50  
This elegant Chardonnay has an intense pineapple, delicate notes of ripe pear skin, green apple, wet stone, medium-plus acidity. Pairing: Aperitif with friends, rich pasta dishes, polenta, pork.

## SLOVENIA

ZAMPATO - Vipava Valley

Sauvignon Blanc 2017 Glass \$13 Bottle 750ml \$40  
Distinctive, reveals a harmonious balance of roundness, freshness and aromatics, citrus and tropical fruits. Vinification: 2 day skin contact; 6 months on the lees in stainless steel tanks. Pairing: Seasonal soups and salads.

DOLFO - Brda, Ceglo

Chardonnay 2016 Glass \$13 Bottle 750ml \$40  
Aromas of key limes and peaches, medium acidity with a rich body and complex characters. Wine vinification: Aged 1 year in French oak barrels. Pairings: Risotto, lobster, duck, cream sauce dishes

Rose 2018 (100% Pinot Noir) Glass \$13 Bottle 750ml \$40  
Pink-coppery color and medium intensity. Well balanced, crisp minerality, rose petals, ruby red grapefruit peels, dried apricots, rhubarb and a pleasant -nish. Vinification: 6 hours of skin contact maceration. Pairings: Antipasto, BBQ, chicken, seafood, vegetables.

MARJAN SIMCIC - Brda, Ceglo

Pinot Grigio 2017 (James Suckling 94p) Glass \$13 Bottle 750ml \$50  
Aged 6 months on the lees in stainless steel tanks and matured in bottle for at least a month. Medium bodied, with intense and complex aromas, a flowery bouquet that notes white blossoms, a hint of peach, dried fruit, soft touch of citrus and spice. The palate is fresh and lively with a note of mineral, dried fruit with a long-lasting finish. Pairing: appetizers, modern creative cuisine.

Sauvignon Blanc Selekcija 2017 Bottle 750ml \$90  
Intense golden color, rich aromas, well-developed body. Slow aging in oak draws out complex notes ranging from sage to paprika, from wild flowers to tobacco and leather, well-rounded with a long after-taste. Pairing: delicate first courses, fish and shellfish, seasoned goat cheeses and cream cheese.

Chardonnay Selekcija 2017 Bottle 750ml \$100  
A rich, dry wine with an unassuming bouquet of vanilla and tropical fruit of melon and guava, developing into a moderate spiciness. Elegant, well-rounded and attractive texture. Good balance. Pairing: Medium spiced dishes with mushrooms, mussels, truffles, rich seafood, lean meats, variety of herb or creamy sauces and foie gras.

# France

## BURGUNDY

DOMAINE CHANSON - Vire-Clesse Bottle 750ml \$65

Reticent aromas of peach and flowers. A sweet, supple, pliant wine with a lovely sugar/acid balance for early drinking. Acacia flower and hawthorn notes carry through onto the palate. Easy to drink and not short.

WILLIAM FEVRE - Chablis

La Meuliere Chablis Bottle 750ml \$70

A structured, lively and mineral wine with good length on the palate. Both straightforward and fresh, with exemplary concentration. Fish, shellfish and other seafood, grilled or in a cream sauce. Poultry and white meat, grilled or in a cream sauce.

DOMAINE LOUIS LATOUR - Chablis

Bourgogne Chardonnay Bottle 750ml \$70

Corton Charlemagne Bottle 750ml \$300

DOMAINES LEFLAIVE - Puligny Montrachet

Macon - Verze Bottle 750ml \$120

This Chardonnay is made in the same way as their great Pulignys, but comes at a fraction of the price. It has Leflaive's trademark balance between weight and minerality and is stunningly complex and satisfying.

## FAIVELEY

Puligny Montrachet Bottle 750ml \$190

The Puligny-Montrachet, pale yellow with green tints, is fresh and tense on the palate. We rediscover the aromas of peach, exotic fruits, and fudge already scented on the nose. It is balanced out by a certain minerality and fresh acidity. The vanilla finish is enchanting.

VINCENT GIRARDIN - Montrachet

Chassagne Montrachet le Cailleret Bottle 750ml \$200

The tense floral notes of this wine bring to mind lemon verbena. Bold, ripe citrus flavors are abraded by limestone acidity, and last with subtle hints of brioche.

## BORDEAUX

DENIS DUBOURDIEU CHATEAU CANTEGRIL - Sauternes

Chateau Cantegril Glass \$18 Half - Bottle 375ml \$50

Cantegril wines, although less rich than the ones of Doisy-Daëne, possess nevertheless all the characteristics of a great Barsac; Pierre and Denis Dubourdieu's very pure wine-making style is strongly present. Very pleasant when young, they display a great aging potential. Pairing: Apple Pie, Cheeses.

## ALSACE

HUGEL

Riesling Bottle 750ml \$70

A very fresh yellow, pale green with dominant hints of green with lighter hints of the pale yellow of lime trees in spring, some silver, crystalline highlights, a pleasant energetic sheen, full and lively legs. Pairing: seafood and grilled or poached fish

## AUSTRIA

LAURENZ V

Friendly Gruner Veltliner Bottle 750ml \$70

KRACHER - Burgenland

Auslese Cuvee Half - Bottle 375ml \$70

The Cuvée Beerenauslese is super precise and fresh on the coolish and lemon-scented nose. Sweet and noble on the palate, this is a highly elegant and concentrated BA with remarkable finesse and freshness. Very salty and even piquant but with beautiful concentration.

Absolutely gorgeous.