

## **Wine Madness 33% off wines over \$50 Sunday & Monday**

### **The Dino Wine Book**

This list serves as a mind map of my view on the world of wine- a scary thought indeed! Over the years, I have made associations of wines that are function alike {ie how they go with food or affect your mood etc} that may or may not be similar in where they come from or what grape they are made of. So this is how our list is set up.

In any case, rest assured that every wine is on here because I love it for what it is & for what it costs. Nothing is on here because of a review, a perceived "need" or because it will sell. That isn't why I buy wine- I buy wine to share my passion with you

Dean Gold

### **Table of Contents - Vini Rossi**

Sangiovese- The world of Brunello, Chianti & Other Good Stuff	Pg 1
Corvina et al- Valpolicella, Ripasso & Amarone	Pg 9
You should be drinking these wines!!!	
Zinfandel- If you like the above category drink here too	Pg 13
Lagrien Dolcetto & Other Fruity Reds- Rich & fun wines to drink	Pg 14
Barbera & Other Rustic Northern Reds	Pg 17
Montepulciano, Sagrantino & Other Rustic Central Reds	Pg 19
Aglianico, Nero d'Avola, Primitivo & Other Rustic Southern Reds	Pg 21
Syrah et al	Pg 24
Nebbiolo - The world of Piemonte- Barolo, Barbaresco Plus ???	Pg 25
Pinot Noir- Actually related to Nebbiolo!	Pg 30
Cabernet et al - A few great examples {and a few oddballs}	Pg 33

### **Vini Bianchi**

Soave- The Veneto's traditional white wine, we love them	Pg 36
Tocai et al- The grapes of {mostly} Friuli, Tocai is our other favorite white	Pg 38
Riesling & Gewurztraminer: Astoundingly Good Food Wines!!!	Pg 40
Coastal Whites: Particularly Good with Seafood & Light Dishes	Pg 43
Mountain Whites: full, Rich Assertive Flavors with Stronger Foods	Pg 45
Bone Dry: Aggressively Dry Wines	Pg 47
Lush: Not Sweet, But Rich with Fruit	Pg 49
Chardonnay & Sauvignon - If You Must!	

### **Other Stuff**

Bianco: The Perfection of Imperfection- Dean's wine heros, making challenging wines	Pg 52
rOSSO: The Perfection of Imperfection- Dean's wine heros, making challenging wines	Pg 54

## Sangiovese - Page 1

- sp. Poppiano "Il Cortile" {Sangiovese Colorino, Cab, Merlot} Chianti Colli Fiorentini 2006 30**  
From the Giucciardini family, an ancient & honored name in Firenze history, comes this very nice entry level Chianti. Good purple fruit: plums, purple raspberries etc. A blend of tradition with a touch of the modern: large oak casks, the use of colorino for blending but with a touch of cab & merlot. A good gulp of wine
- 24. Ciacci Piccolomini Poggio delle Fonte {Sangiovese, Cab, Merlot} 2005 30**  
50% sangiovese from Montalcino & 50% cab & merlot from one of MOnalcino's finest wineries. Good value,. more round than many a rosso di montalcino but without the finesse & power of 100% Sangiovese.
- ex. Treciano {Sangiovese} Chianti Colli Sinesse 2007 30**  
As befits a Sienna area Chianti vs the more northerly one above, this is a mineral driven wine with lighter body & distinct berry flavors. Superb value!
- 38. Arnaldo Caprai "Poggio Belvedere" {Sangiovese} Umbria 2005 36**  
Caprai is a modernist master in Umbria's Montefalco resion. Here Sangiovese loses its bright red color & high acidity typical of great locals in the Chianti or Montalcino areas of Toscana & gains a ripeness & richness that makes Umbrian Sangiovese a different thing altogether. Big, ripe, lush, juicy.
- de. Caparzo Rosso di Montalcino 2005 39**  
Very nice introduction into Rosso di Montalcino. Nicely balanced, soft for a 2004, medium bodied. If you are used to drinking Chianti, this is a good place to start discovering the joys of Montalcino!
- 76. Valdipiatta "Rosso" {Prugnolo Gentile} Montepulciano 2006 40**  
This is one heck of a good wine!!!! Lovely small producer making fairly modern wines that do more than scream oak & intensity. Good drink with salumi, red sauces, pork. Drink it!!!!

## Sangiovese - Page 2

- |             |                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                                                 |             |           |
|-------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------|-------------|-----------|
| <b>de.</b>  | <b>Tassi</b>                                                                                                                                                                                                                                                                                                                                                                                                                                   | <b>Rosso di Montalcino</b>                                      | <b>2005</b> | <b>42</b> |
|             | <p>The Tassi Family owns the Enoteca Fortezza in Montalcino. Recently he branched out to buy some vineyards right next door to Poggio di Sotto in the southern part of Montalcino. Wines from this spot have a complexity that usually only comes from long aging. Silky, rich, soft, it is a top notch 2005</p>                                                                                                                               |                                                                 |             |           |
| <b>161</b>  | <b>Collosorbo</b>                                                                                                                                                                                                                                                                                                                                                                                                                              | <b>Rosso di Montalcino</b>                                      | <b>2006</b> | <b>48</b> |
| <b>el.</b>  | <b>Agostina Pieri</b>                                                                                                                                                                                                                                                                                                                                                                                                                          | <b>Rosso di Montalcino</b>                                      | <b>2006</b> | <b>49</b> |
|             | <p>When you go to Montalcino, most folk agree that this is one of the great producers of rosso di Montalcino. Their wines are elegant, restrained</p>                                                                                                                                                                                                                                                                                          |                                                                 |             |           |
| <b>tr.</b>  | <b>Collemattoni</b>                                                                                                                                                                                                                                                                                                                                                                                                                            | <b>Rosso di Montalcino</b>                                      | <b>2005</b> | <b>50</b> |
| <b>163.</b> | <b>Collemattoni</b>                                                                                                                                                                                                                                                                                                                                                                                                                            | <b>Rosso di Montalcino</b>                                      | <b>2004</b> | <b>75</b> |
| <b>173.</b> | <b>Collemattoni</b>                                                                                                                                                                                                                                                                                                                                                                                                                            | <b>"Ardone" {Sangiovese, Merlot}</b>                            | <b>2006</b> | <b>50</b> |
|             | <p>Collemattone is an amazing producer: combining a rustic, old fashioned feel with a respect for the flavors of ripe grapes. Marcello Bucci makes big, very rich yet thoroughly traditional wines. Perfect with our wild boar or a steak. The '05 is a massively proportioned rosso &amp; quite the bargain. The 06 Ardone is from a stunning vintage &amp; with the addition of a little merlot is big and rich.</p>                         |                                                                 |             |           |
| <b>hu.</b>  | <b>Valdipiatta</b>                                                                                                                                                                                                                                                                                                                                                                                                                             | <b>Nobile di Montepulciano<br/>{Prugnolo Gentile, Canaiolo}</b> | <b>2005</b> | <b>57</b> |
|             | <p>A nice balance between modernity &amp; tradition: they use Canaiolo instead of the now allowed international grapes in their blend &amp; they use a mix of 6 months in small barrique &amp; a year large cask Slavonian oak {5000 liter}. Firm, spicy wines where, while you can taste a light touch of oak but the real story is the terroir &amp; riper, prune/plum flavor that is so characteristic to Vino Nobile di Montepulciano.</p> |                                                                 |             |           |
| <b>22.</b>  | <b>Monte Vertine</b>                                                                                                                                                                                                                                                                                                                                                                                                                           | <b>"Pian di Ciampolo"</b>                                       | <b>2006</b> | <b>60</b> |
|             | <p>Colorino &amp; Canaiolo {5% each} add a major spice component to Monte Vertine's entry level red. By any other producer, this is a chianti classico, but Monte Vertine prefers to be outside the consorzio &amp; just label their wines with proprietary names. Supple, tangy, loaded with berry flavors, this is a particularly yummy wine!</p>                                                                                            |                                                                 |             |           |

## Sangiovese - Page 3

**tr. Il Faggeto "Pietra Nera" Nobile di Montepulciano 2005 65**

Made in old fashioned style from a tiny estate in Montepulciano. Long maceration on the skins for extraction of color & long chain tannin {the softer kind} making a lush, more opulent wine than the Valdipiatta above. Not better, just different!

**182. Lisini Rosso di Montalcino 2006 65**

Lisini uses traditional methods but looks for ripeness in their wines. They make a wine that seems more modern than traditional to me, but in a great year like 2006 the terroir of their vineyards shines thru. Limited.

**el Costanti Brunello di Montalcino 2003 66**

◆ - *this wine is priced at Wine Madness level every day, no further discounts!*

**32. Costanti Brunello di Montalcino 2004 150**

**43. Costanti Brunello di Montalcino 2000 150**

**82. Costanti Brunello di Montalcino 2001 170**

**54. Costanti Brunello di Montalcino 1999 195**

Andrea Costanti is one of my favorite people in Montalcino, a good friend as well as a superb winemaker. His wine is traditional in that it shows off the terroir, the earth where it is grown, despite the use of barrique. His vineyards have a complex mix of soils & that complexity follows into his gentle wines. 2003 is a vintage of high quality in Montalcino but one that is showing its maturity early. This is not a year that impresses the wine critics, but it offers the wine drinker good wines that are drinkable- smooth, silky with tannins resolved. This is a superb bargain! '99 is a classic Costanti: dark, brooding, spicy, balanced but in need of a lot of time to develop. Don't drink it! The 2000 is wonderful, one of the best of the vintage. Due to its typically higher acidity level {Costanti is one of the highest vineyards at 400mt} it carries the super ripe fruit wonderfully. The 2000 is a superb wine to drink now or over the next few years. If you order the 2001, I will cry as it is just too young to drink. Do not order the 2004, unless killing amazing wines in their infancy is a particular hobby of yours.

**tr. Ambra "Riserva Montalbiolo" {Sangiovese, Cab, Merlot} 2004 70**

Ambra is a winery that has a real old fashioned style, making substantial wines of character. We love their straight Carmignano but when it was unavailable, we added this reserve style. Despite its oak aging, it's old school. The small amount of cab and merlot make for a really stylish wine great for cab lovers.

## Sangiovese - Page 4

<b>36.</b>	<b>Sassetti Pertimali</b>	<b>Rosso di Montalcino</b>	<b>2006</b>	<b>75</b>
<b>187.</b>	<b>Sassetti Pertimali</b>	<b>Rosso di Montalcino</b>	<b>2005</b>	<b>85</b>
<b>132.</b>	<b>Sassetti Pertimali</b>	<b>Rosso di Montalcino</b>	<b>2004</b>	<b>95</b>

We had the pleasure of meeting Livio Sasetti in November '06. He is a poet, a champion of Brunello & a winemaker of vision & dedication. Another Brunello producer said of him that he is "120% Montalcino". Lucky for us his passion has been passed down to Lorenzo & Luciano, his sons who now make the wine. The hallmark of a Sasetti rosso or Brunello is the terroir which is expressed thru spice & funk. These wines just have to be experienced to be understood. The 04 is super spicy, young & worth of age.

<b>64.</b>	<b>Costanti</b>	<b>Rosso di Montalcino</b>	<b>2006</b>	<b>75</b>
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As with all Costanti wines, a very elegant experience. Produced from a hillside vineyard just outside Montalcino itself, in an old spot named Collematrichiese where the family has been growing grapes since the 1500's. All soft fruit, drinks with typical Costanti elegance & restraint. From the incredible 2006 vintage, this is a preview of what 2006 Brunello will be about. Not cheap, but a bargain! Great stuff!

<b>136.</b>	<b>La Fornacina</b>	<b>Brunello di Montalcino</b>	<b>2003</b>	<b>85</b>
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A nice traditional producer on the Eastern exposure of Montalcino. Medium body, nicely spicy, great buy.

<b>74.</b>	<b>Prima Terra</b>	<b>"Tonos" Cinque Terre</b>	<b>2006</b>	<b>89</b>
		<b>{Sangiovese, Canaiolo, Ciliegiolo, Merlot, Cab, Dolcetto, Moscato d'Ambrogio}</b>		

What a wine! From one of the steeply terraced vineyards of the Cinque Terre {most wine labeled Cinque Terre comes from flatland vineyards not in the area!} comes perhaps the most wild & wonderful & strange wines we have had in ages!!! As befitting a windswept vineyard on a mountain overlooking the sea, the nose is all seaweed & spice with loads of bright red cherry fruit. This is a wine like no other and well worth experimenting with if you are adventurous. Great with seafood as well as meats! Not cheap, but truly unique & wonderful!

## Sangiovese - Page 5

**el. Altesino Brunello di Montalcino 2003 99**

A bigger winery in Montalcino {all of 22,000 cases which puts them in the top 10 size wise} that is really on the upswing in quality. They won some of the best sites on the north exposure of Montalcino as well as some vineyards down south. Good value, soft and full. Nice stylish wine.

**tr. Fattoi Brunello di Montalcino 2003 99**

Rather traditional producer making earthy, tarry Montalcino with grip & spice. Good stuff at a very good price!

**55. Collosorbo Brunello di Montalcino 2003 99**

**57. Collosorbo Brunello di Montalcino 2001 125**

**152. Collosorbo Brunello di Montalcino 2000 125**

**155. Collosorbo Brunello di Montalcino 1999 140**

Collosorbo is famous for big, round, ripe & juicy Brunello., very well suited to lovers of ripe wines like the southern Rhones & California cabs. The 98 vintage is getting nicely ready to drink!

**9. Sean Thackery "Aquila" 2003 110**

I am not sure that this is a good example of sangiovese, but it is a farking great bottle of wine. Old vines, ripened to high but not extreme levels, old fashioned wine making. Incredible stuff!!!

**70a San Polo Brunello di Montalcino 2000 120**

**65. San Polo Brunello di Montalcino 2001 125**

San Polo is a modernist Brunello producer who has not forgotten the traditions of taste&terroir of this special palce. While their wines see barrique&are on the richer&riper side, they are simply great bottles of wine.

**116. Agostina Pieri Brunello di Montalcino 2000 125**

**42. Agostina Pieri Brunello di Montalcino 2001 145**

**62. Agostina Pieri Brunello di Montalcino 1999 165**

Theirs is a racy & spicy wine, with spice & fruit in perfect balance. Powerful without harshness, rich without too much body. Pieri's 2001 shows all the early drinkability of the vintage with plenty of stuffing for further extended aging. The 2000 is very soft & balanced. The 1999 is a true powerhouse with lots of life ahead.

## Sangiovese - Page 6

**153. Canalicchio di Sopra Brunello di Montalcino 2001 125**  
 Huge& lush Brunello from an amazing hillside vineyard.

**69. Ciacci Piccolomini "Pianrosso" Brunello di Montalcino 2003 125**  
**127a. Ciacci Piccolomini "Pianrosso" Brunello di Montalcino 2000 125**  
**hu. Ciacci Piccolomini "Pianrosso" Brunello di Montalcino 2001 130**  
**31. Ciacci Piccolomini "Pianrosso" Brunello di Montalcino 1999 145**

Ciacci Piccolomioni dates back to the Piccolomini Popes. The winery itself was founded by the recently deceased G Bianchini. Ciacci's wines are ripe & extracted, yet full of balance. They are made in an extremely traditional style from exceptionally ripe grapes. One of the greats of Brunello imported by Marc di Grazia.

**ru. Le Macioche Brunello di Montalcino 2001 125**  
**122. Le Macioche Brunello di Montalcino 1999 135**

Lean, tightly wound, clear & cutting flavors are the hallmarks of Le Maccioche. A superb traditional producer in the older style camp, yet not making harsh tannin monsters. These wines are worthy of your attention & show the true essence of Brunello. One of my favorite producers. Yet another Marc di Grazia Brunello of note!

**147. Argiano Brunello di Monalcino 2001 125**  
**156. Argiano Brunello di Monalcino 1999 165**

Year in & year out, Argiano makes a very stylish Brunello that drinks incredibly well young. Their 99 is no exception. Not as full bodied as some Brunello, perhaps on the more "Burgundian" end of Brunello. Complex, stylish, with layers of erry, smoke, mineral all with a rather velvety mouthfeel. Superb wine from a superb vintage. The 2001 is powerful & youthful.

## Sangiovese - Page 7

**150. Capannelle "Solare" {Sangiovese, Malvasia Nera} 1999 130**

Amazingly wonderful super Tuscan using an old traditional grape: Malvasia Nera for spice & aroma. A superb wine, even if it isn't a Brunello! Neil Empson Selections.

**137. Collemattoni Brunello di Montalcino 2001 145**

**45. Collemattoni Brunello di Montalcino 1999 165**

If your idea of a Brunello is a huge, spicy wine, loaded with tannin & earthy flavors yet still intense with the ripe fruit of sangiovese, look no further. Superb! Collemattoni is a very small winery with incredible wines brought in by Dino Tantawi, who has only incredible wines. Collemattoni is located at the site of an ancient brick factory & you can taste the red brick dust in the wine. Owner Marcello Bucci is one of the great new generation of very young winemakers who is keeping true to the traditions of Brunello. One of the best Brunello we have!!!!

**139. Monte Vertine "Le Pergole Torte" 2004 154**

One of the first great super Tuscan wines ever made, still one of the best. From a perfect spot in Radda in Chianti, this is old vines Sangiovese fermented in cement for 25 days & aged in a combination of barrique & botte. If you love super Tusans, this is the wine for you!

**25. Sassetti Pertimali Brunello di Montalcino 2003 125**

**89. Sassetti Pertimali Brunello di Montalcino 2001 165**

**174. Sassetti Pertimali Brunello di Montalcino 1999 185**

Full of spioce, lush, earthy, full & complex. This is a "real deal" Brunello that benefitted from the hot conditions of the vintage to make a drink now kind of wine. The 99 is too young but incredibly yummy still.

**39. Valdicava Brunello di Montalcino 1999 195**

**33. Valdicava Brunello di Montalcino 2001 275**

**49. Valdicava Brunello di Montalcino 1997 275**

Val di Cava is my favorite of the modernists in Brunello. These are huge ripe spicy Brunello, almost as if made by Turley or Loring from California. These are extracted, rich, huge wines not for lovers of traditional Brunello. The 99 is dark, earthy & spicy, the 2001 is full & ripe, the 1997 is from the greatest vintage in Montalcino, still young.

## Sangiovese - Page 8

47. **Costanti** "Riserva" Brunello di Montalcino 2001 225

Perhaps the best wine of the outstanding 2001 vintage. Not as big & full as some, but incredibly layered & textures. Amazing stuff!

41. **Collemattoni** Brunello di Montalcino "Riserva Fontelontano" 2001 225

48. **Collemattoni** Brunello di Montalcino "Riserva Fontelontano" 1999 225

I think Marcello Bucci at Collemattoni is one of the great unheralded winemakers of Italy. Despite his being awarded Tre Bicchieri for his 2001 Normale, he is pretty much unknown even in his native Montalcino. This young winemaker is putting out wines of incredible style & strength that reflect the terroir of his vineyards in the Sant'Angelo in Colle district of Montalcino. This riserva is just a baby but it is more intense & rounder than his 99 Normale selection. Made from a single vineyard selection on the hill of Sant'Angelo itself.

141. **Cerbaiona** Brunello di Montalcino 1999 250

Diego Molinari takes great pains over his tiny estate {6 hectares}. Low yields & traditional methods of production make for an elegant yet full style. If you know about my feelings on expensive wines, you know that I have to really be in love with a wine to ask over \$100 a bottle. Incredible wine imported by Vias.

86. **Ciacci Piccolomini** "Riserva" Brunello di Montalcino 1999 225

Very rich & concentrated, this is a simply huge wine still a baby. (( is a superb vintage that has been overlooked because it is between 2001 & 1997. But the wines are more traditional than these other two vintages. Superb wines in a huge style.

68. **Sassetti Pertimali** "Riserva" Brunello di Montalcino 2001 225

133. **Sassetti Pertimali** "Riserva" Brunello di Montalcino 1999 240

Simply my favorite Brunello producer. Sassetti Livio is a wonderful person who is one of the best known & loved characters in Montalcino. Poet, farmer, bon vivant, he is 100% Brunello. These wines are simply amazing with layers & layers of complexity along with the characteristic earthy smell of wines from the Pertimali farm. Incredible stuff, still way too young to drink, but...

## Corvina et al - Page 9

I think that Valpolicella & Amarone are the most exciting wines being made right now in Italy. What you have is a region where the quality of the wines were diluted by the influence of huge commercial wineries like Bolla. In the past few years, led by winemakers like Quintarelli, Dal Forno etc. , Valpolicella has come into its own. There are now more exciting developments here than practically anywhere else in Italy.

- de. Degani Valpolicella 2007 27**  
Straghtforward valpol from a small family winery that has been growing grapes for years but only making wine recently. Cherry flavors, superb sipper on a hot day.
- st Corte St.Aala "Ca' Fiui" Valpolicella 2006 37**  
Corte St Alda is devoted to making natural wines. They eschew such modern necessities as temperature control and pumping of their wines. Theirs os a mostly hands off approach making wines of incredible mouthfeel with wild, racy overtones. This is their entry level Valpolicella and it has touches of balsamico notes, fresh berries & spice.
- tr. Degani "Ripasso Cecelia" Valpolicella 2004 39**  
Degani si a small family owned winery and this is their ripaso. Ripasso takes fresh valpolicella and referments it on the lees left fromt he making of Amarone. The result is a bigger, gutsier wine.
- sp. Sant'Antonio "Monte Garbi Ripasso" Valpolicella 2004 47**  
Plummy, rich, spicy, fun brash, this is a superb bigger example of the ripasso style that does not go iver the top to to any extreme. Snat'Antonio is a small winery making cery well priced & quite good wines.
- 67. La Giaretta "I Quadretti" Valpolicella 2005 54**  
La Giaretta is a favorite valpolicella & Amarone producer. They make superb wines of good value. "I Quadretti" is their reserve style line, wines that are rich, round & ripe. Add to that the extreme ripeness of 2003&you have a huge winner in this wine. Yet for all its big & ripe flavors, like most all Valpolicella it is easy to drink without a lot of tannin.

## Corvina et al - Page 10

- 28. Sant'Antonio "La Bandina" Valpolicella 2001 79**  
Quite amazing valpolicella from a small producer we have come to like a whole lot. Rich, plummy, spicy & very full in body, one of the best "rieserva" style Valpolicella that get their richness from ripeness, the drying of the grapes & not from the use of the Ripasso style. Silky smooth! The 01 is superb, our last case of an old favorite. The '03 is big & fat, very soft. Both do well with fish to lighter meats.
- hu. Degani Amarone 2005 79**  
Rich, spicy, yummy & super friendly. This is our best valus in Amarone in a drier style than the La giaretta with more plums & less spice. It will make a great accompaniment to cheeses, cured meats & red meats of all kinds. Super!
- 166. Bussola "TB" Valpolicella 2004 89**  
Modern Master Tomasso Bussola is a controversial figure in Valpolicella, naming his best wines after himself & his entry level wines after grandpa. While he may not be popular amongst his competitors, his wines amaze. This is ripe, rich valpolicella, very lush, supple & sexy. Itis a big wine, great with cheeses especially aged ones.
- 1. Fulvia Amarone 2002 89**  
The number one rule for drinking great wine is to forget vintage charts. In Itly, 2002 had a lot of bad wines made because of hail. But if the area did not get hail damage, like most of the Valpolicella, the wines were really good. & this old school, funky/ raisiny beauty is really good!
- ru. Degani "La Rosta" Amarone 2005 95**  
While so many Amarone are more modern in style today, this oneis a throw back to the old school with a big raisiny nose, lush flavors & loads of spice. No whimpy wine this! Superb stuff from a very good, very small winery! DRINK IT!!!
- 56. Bussola "Classico" Amarone 2004 99**  
Bussola's entry Amarone would be a top nitch wine from almost any other producer. THis is a big Amarone with gobs of fruit & loads of supple texture with a tannic edge. This is real deal winemaking in the modern style!

## Corvina et al - Page 11

- 170. Le Salette "La Marega" Amarone 2004 135**  
Le Salette makes amazing wines from a series of three vineyard in diverse areas of Valpolicella. This Amarone is their "traditional" style wine & what an Amarone it is! Big, raisiny, spicy, thick. Just the thing for aged cheeses. I love this stuff!
- 120. Vivviani Amarone 2004 133**  
I odn't kow much about this winery except that I tasted the wine in Verona at my favorite wine bar, Cangrande or Big Dog, & fell in love with it then & there. THis 2004 is a hugekly powerful, tight & spicy vintage sure to grow into a world beater wine with years of age, yet it is a great drink right now.
- 110. Corte St Alda Amarone 2003 150**  
**121. Corte St Alda Amarone 2004 200**  
I first had this wine in Verona at a small wine bar. The wine guy there was sper excited about this property. We now have sourced it here & what a wine it is! Corte St Alda rises their grapes organically & makes their wines without chemical interventon & temerature control. The resultant wines smell a bit like incredible Balsamico with a wild characteristic that is somewhat unique in Valpolicella. This is one hell of a stunning Amarone! Typical of vintage, the 2003 is fat, lush but is in no way flabby, a defect all too common in 2003. One of the great Amarone available today. Drinking the 04 this young is a shame!
- 106a. Bussola "TB" Amarone 2004 199**  
Bussola is a modernist and these are his finest wines.

## Corvina et al - Page 12

4.	<b>Le Salette</b>	<b>“Pergole Vece” Amarone</b>	<b>1999</b>	<b>199</b>
15.	<b>Le Salette</b>	<b>“Pergole Vece” Amarone</b>	<b>2000</b>	<b>205</b>

Made from a selection of very old vines, this is Le Salette’s extreme version of Amarone- huge, ripe, alcoholic, extracted and, above all, extremely yummy! The best Amarone I have had without stepping up to the price level of Dal Forno or Quintarelli. The 99 is full of spice that is characteristic of the vintage. It packs a tannic wallop, but you can easily enjoy it right now {and if you see the guy with the beard walking around, you can share a sip with him}. The 2000 is a simply stunning wine. 2000 is one of the great vintages in Amarone and, of my favorite 3, this is the first one out. Considering Amarone pricing, it is a steal.

sp.	<b>Dal Forno Romano</b>	<b>Valpolicella {1 bottle in stock only}</b>	<b>2002</b>	<b>245</b>
up.	<b>Dal Forno Romano</b>	<b>Valpolicella {1 bottle in stock only}</b>	<b>2000</b>	<b>299</b>
up.	<b>Dal Forno Romano</b>	<b>Valpolicella {1 bottle in stock only}</b>	<b>2001</b>	<b>299</b>
up.	<b>Dal Forno Romano</b>	<b>Valpolicella {1 bottle in stock only}</b>	<b>2003</b>	<b>299</b>

These are simply the best Valpolicella made if you ask me! Bigger&richer than almost any Amarone on the market! No other winemaker in the Valpolicella is as controversial as Dal Forno. His wines are huge & rich & intense. He uses American oak as well as European. Are they worth it? If totally unique wines are important, then yes! Dal Forno’s Valpolicella are really baby Amarones! If you don’t buy it, I will just drink them myself. Oh darn!

up.	<b>Dal Forno</b>	<b>Amarone {1 bottle in stock only}</b>	<b>1999</b>	<b>675</b>
up.	<b>Dal Forno</b>	<b>Amarone {1 bottle in stock only}</b>	<b>2000</b>	<b>775</b>
up.	<b>Dal Forno</b>	<b>Amarone {1 bottle in stock only}</b>	<b>2002</b>	<b>775</b>

To my mind, the greatest& most important red made in Italy. Romano dal Forno is obsessive about the quality of his wines. Huge beyond belief with intensity galore. Rare, wonderful&way too young to drink! The 99 is most mature with a little roughness to its palate impressions. The 2000 is huge & simply a shame to kill off in its youth. The 2002 is superb. Dal Forno made wines of intensity & rich concentration in this vintage because he suffered no hail damage, so forget your vintage charts.

up.	<b>Quintarelli</b>	<b>Amarone {1 bottle in stock only}</b>	<b>1997</b>	<b>750</b>
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While most Amarone are huge & alcoholic, Quintarelli’s have a silky smoothness & a restraint to them, yet they are complex & full of flavor. Wildly expensive, yet wildly wonderful. Is it worth it? It clearly is one of the “Great Wines” I have ever had.

## Zinfandel - Page 13

<b>hu.</b>	<b>Ridge</b>	<b>"Paso Robles"</b>	<b>2006</b>	<b>48</b>
<b>115.</b>	<b>Ridge</b>	<b>"Pagani"</b>	<b>2006</b>	<b>65</b>
<b>158.</b>	<b>Ridge</b>	<b>"Lytton Springs"</b>	<b>2006</b>	<b>65</b>
<b>181.</b>	<b>Ridge</b>	<b>"Geyserville"</b>	<b>2006</b>	<b>65</b>

Ridge had been making zins since the early 60's & I have been drinking them since the early 80's. With the possible exception of 1974, I simply cannot remember a vintage with more good zin than this one from Ridge. These are wines for the ages that are drinking great right now. Pagani is lightest {but that is only relative} with that vineyard's ethereal purple fruit flavor that I love, my favorite of the quartet. Lytton is the biggest and hardest, with chalky tannins that cry out for long term aging. Paso is all opulent ripe fruit & Geyserville is a spiceball of major proportions! Under 40 vintage winemaker Paul Draper, Ridge is simply one of the world's greatest wine estates!

<b>30.</b>	<b>Graziano</b>	<b>"Coro Mendocino" {Zin, Petite Sirah, Barbera, Sangiovese, Carignane, Dolcetto}</b>	<b>2004</b>	<b>70</b>
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The Graziano family has old plantings of the traditional Italian grape varieties so beloved by the early Italian winemakers who dominated winemaking in California until the 50's. Remember Italian Swiss Colony? It really was a home away from home for Italian winery workers! This wine is mostly zin but with a rich blend of other fun grapes!

<b>100.</b>	<b>Turley</b>	<b>"Presenti" Paso Robles</b>	<b>2005</b>	<b>70</b>
<b>104.</b>	<b>Turley</b>	<b>"Presenti" Paso Robles</b>	<b>2006</b>	<b>70</b>
<b>101.</b>	<b>Turley</b>	<b>"Cedarman" Howell Mountain</b>	<b>2005</b>	<b>85</b>
<b>103.</b>	<b>Turley</b>	<b>"Moore Earthquake" Napa</b>	<b>2006</b>	<b>88</b>
<b>105.</b>	<b>Turley</b>	<b>"Hayne" Napa</b>	<b>2006</b>	<b>125</b>

Some people love his wines, some hate them. They are certainly the most extracted, over the top zins around. Very limited.

## Lagrein, Dolcetto & Other Fruity Reds - Page 14

- de. Di Lenardo {Refosco} Greve in Friuli 2008 24**  
What fun! Refosco is the local red grape of Friuli & it screams out “gulp me!” Fresh, lively, full of flavor & spice. The type of wine you drink at bars in Venice with cicchetti.
- de. Stella {Grignolino} d'Asti 2007 33**  
Lightly crackling red from one of the oldest grapes of Piemonte. Suuuperb with prosciutto, cheese, salumi and when it is hot and sticky out. Served chilled!
- 176. Hilberg-Pasquero "Vareij" {Brachetto, Barbera} Piemonte 2005 35**  
Delightful is the perfect word to describe this wine. Brachetto is more famous when made into a fizzy, low alcohol dessert wine. But today, there are winemakers turing it into a delightful, fresh & lively dry red, perfect for easy sipping! WIIt is freah, grapey with strawberry overtones offset by the earthyness of 20% barbera. Great with seafood, tomato sauces, cured meats, cheeses. Superb!!!!
- de. San Giuliano {Dolcetto} d'Alba 2008 36**  
Superb, fruity style of dolcetto,very friendly and extremely gulpable!
- 51. Corregia "Anthos {Brachetto} 2007 37**  
Brachetto is a light red, tart & strawberry falvored with a spicy edge. This is a great red to start a meal with if you are into sharing antipasti. Not fruity but tart & dry.
- 50. Pratello {Gropello} Lombardia 2006 39**  
For those of you collecting odd grape varietals, here is one from Lombardia. Redolent of red fruit like plums & strawberries along with touches of peach. Great sipping wine in a simple, straightforward style.
- ex. Grosjean Freres {Gamay} Valle d'Aosta 2007 42**  
What a fun wine! Valle d'Aosta may be Italy's least known winegrowing region & yet one of the best. This is a lovely, fresh & soft red loaded with blackberry & spice flavors. Superb with our pasta's & antipasti. ANother winner from Neal Rosenthal.



## Lagrein, Dolcetto & Other Fruity Reds - Page 16

- 28a Hofstatter "Steinraffler" {Lagrein} Alto Adige 2000 72**  
 Hofstatter makes a single vineyard version of their Lagrein. When first opened it hits you with tons of spice & smoke. You might think it is all about aging in new oak, but this gem only sees large botte & older barrique. These elements come from terroir of the Steinraffler vineyard. plus its age in the bottle. An incredible wine & an brilliant value!!! DRINK IT!!!! In case you haven't noticed it, I love this superb wine
- el. Peter Solva "De Silva" {Lagrein} Alto Adige 2007 75**  
 Dino specialized in the Lagrein grape. Why? Because it delivers incredible layers of fruit & spice in a very low tannin style. It is great with an incredibly wide range of our, especially when some are having seafood or fish, and the rest meats. This one is hugely rich, loaded with spice & racy flavors. Superb wine from one of my favorite tiny producers!
- 84. Brovia "Solatio" {Dolcetto} d'Alba 2004 75**  
 This is one heck of a superb wine! It is one of the only dolcetto grown entirely within a Barolo cru vineyard. From very old vines, this is like no other dolcetto made: huge, spicy, lush, luscious & truly amazing!
- 124. Peter Solva "Amistar Rosso" 2005 95**  
**{Cabernets, Lagrein, Merlot, P Verdot}**  
 What a wine! Round, seamless, with a unique flavor due to the unusual combination of grapes. Supple & decadent on the palate: simply amazing stuff!
- ex. Antico Broilo {Schiopettino} Colli Orentali del Friuli 2005 99**  
 YOU SHOULD BE DRINKING THIS WINE!!!  
 We first discovered Antico Broilo in Venezia at a wine shop with a superb selection. Schiopettino is a grape grown to distinction only in Friuli. This wine come from vineyard densly planted & pruned for very low yields, are aged in tonneaux & come from old vines. It is rich with a wild blackberry flavor & supple tanning. Superb with fish & meats. If you are a pinot drinker, try it! Simply amazing wine!
- 151. Peter Solva "De Silva Edizione" {Lagrein} 2006 120**  
 a rarity in Lagrein: big, huge, extracted from very old vines in a broad, rich, coffee tinged style. Intense, not overly tannic, great with red meats! Superb!!!!

## Barbera & Other Northern Rustic Reds - Page 17

- ex. Terre d'Aleramo** {Barbera} Pimonte 2007 21  
A nice gulp of wine at a great price. Good with fried foods, tomato sauces, salumi.
- tr. Fracchia** "Tambass" {Barbera} Monferrato 2007 30  
Earthy, sassy, spicy, a little tannic & rough around the edges: in short a perfect example of what a non d'Alba barbera should be. Superb with fried seafood to big gutsy red meat dishes.
- 140. Crivelli** {Ruche} Monferrato, Piemonte 2006 40  
No one in the DC area has so much fun finding value priced wines as Brenan Downey. This Ruche is a cousin to Barbery in a big bold berry style. It is a super fun wine to drink, especially with cured meats & cheeses
- ru. Cavalotto** "Brico Boschis" {Freisa} Piemonte 2006 42  
Freisa is a formerly more common grape now relegated to almost extinction in Piemonte. Economis dictate that when you ahve a vineyard that can produce Barolo and you can sell that Barolo for \$100+,you can't devote the land to simpler, approachable young wine like Friesa. Lucky for us, cavalotto flunked economics and still makes one. Full, rich, spicy, great acidity, very funky & rustic, this is one of my favorite off the wall wines on the list. Superb with big foods but not too big as to overpower seafood.
- ru. Renzo Seghesio** {Barbera} d'Alba 2006 44  
Small producer who makes barbera and Barolo. His barbera is old school: tannic, spicy. Just perfect with fred foods, spicy tomato containing dishes or game.
- 134. Massolino** {Basrbera} d'Alba 2007 45  
Small family producer of great wines. Their Barbera is old school but a lot different then the above: more tart and fruit driven. Superb stuff with antipasti.
- hu. Hilberg-Pasquero** {Barbera} d'Alba 2006 45  
Big, rich barbera from a specialist in that grape. This is a fun wine to have with spicy foods & salumi. It is imported by Dino Tatawi who has an amazing portfolio of quirky wines. I just love this producer!

## Barbera & Other Northern Rustic Reds - Page 18

- ru. Brovia "La Villerina Secca" {Freisa} Langhe 2006 51**  
 Freisa represents what is wrong with a wine writer driven world. In a land of Mr Parker, Mr Glloni and the Wine Spectator's Mr Sucking, there is just no room for oddball wines that lack agability. Well to hell with these idiots! Freisa is a great drinking wine for a night where you are having hearty sines and want something, GASP!, fum to drink!. Funky, spicy, strawberry, earthy & simply wonderful old now out of favor grape. Drink it with salumi, prosciutto, cheeses, fried foods!
- hu. Grosjean Freres "Merletta" {Fumin} Valle d'Aosta 2006 65**  
 What the ehck is fumin? & where the heckis Valle d'Aosta & why does every thing there sound so French? The regionis on the French boarder high in the Alps & it is home to many ancient & unique grapes, like the Fumin. It is all at once rustic & elegant, a superb, unusual wine to try. I love it with game!
- tr. Giuseppi Mascarello "Scudetto" {Barbera} Monforte d'Alba 2004 72**  
 Huge & wonderful, this is one of the great Barbera made today. Mascarello is a masterful maker of huge wines that are balanced & very drinkable.
- 162. Hilberg-Pasquero "Superiore" {Barbera} d'Alba 2005 75**  
 What a nondescript description for such a SPECTACULAR wine! Hilberg is a tiny modernist maker of nebbiolo & barbera. Theowners deliberately chose not to buy in Barolo but their property is one the hill of Ginestra just outside the area of Barolo. Their land produces amazingly concentrated grapes perfect for the ultra round & rich style they favor but without the hyper ripeness that so often marrs these wines. If you want to have your socks knocked off, this is the barbera for you!
- 37. Cascina Ebreo "Segreto" {Barbera} Langhe Rosso 2001 125**  
 The Jewish Home just outside of Alba owns one of the great vineyard sites of the world. However, when the boundaries of Barolo & Barbera d'Alba were drawn. curiously they excluded this property. In any case, although not entitles to a lofty denomizone, the wines are beyond belief. This is 100% Barbera. My tasting notes on this wine consist of the word: "Insane!!!" Robust & rough but not overly tannic style.

## Montepulciano, Sagrantino & Other Rustic Central Reds - Page 19

- el. Bosco "Riserva" {Montepulciano} d'Abruzzo 2003 30**  
 Full bodied, spicy, nicely rich wine great with seafood & meats. Great value!
- hu. Antonelli "Montefalco Rosso" 2006 38**  
**{Sangiovese, Sagrantino, Cabernet, Merlot}**  
 Montefalco is home to Sagrantino, a grape that rises to greatness only there. Here it is a component in a blend yet the wine screams with a richness and ripeness due to that grape. This is a superb buy!
- sp. Boccadigabbia {Montepulciano, Sangiovese} Rosso Piceno 2006 38**  
 A small producer in Ascoli Piceno working with the traditional local grapes that usually make nice, non-descript wines. This wine must be the epitome of descript! It is gutsy and full loaded with earth & spice. Nothing better with a plate of prosciutto, salame, tripe or tongue.
- sp. Antonelli {Sagrantino} Montefalco 2004 68**  
 Sagrantino is a small total production grape because it only shows its stuff in a tiny part of Umbria. Like Zinfandel in the US, it can be mild-mannered to wild and huge. This tends to the latter and is a great entry level to this wonderful grape.
- ru. Paolo Bea "Rosso di Veo" {Sangiovese, 2002 86}**  
**Montepulciano, Sagrantino}**  
 In the difficult 2002 vintage, Paolo Bea put all their grapes together. By picking very selectively & parcel by parcel, they were able to craft this very fine, very drinkable wine. It is huge, spicy & delightful to drink. Perhaps the best 2002 vintage I have tried from anywhere in Italy.
- 53. Paolo Bea "San Valentino" {Sangiovese, 2004 99}**  
**Montepulciano, Sagrantino}**  
 OMFG! It's that simple. This is not a shy & retiring wine but a powerful wine crafted in old-fashioned style by a master of traditional winemaking. This is why I hate hate hate Robert Parker & wine journalists with a passion. This is just not the kind of wine that they champion.

## Montepulciano, Sagrantino & Other Rustic Central Reds - Page 20

169. **Arnoldo Caprai** "Collepiano" {Sagrantino} Montefalco Umbria 2003 99
175. **Arnoldo Caprai** "Collepiano" {Sagrantino} Montefalco Umbria 2004 99

Caprai is a bit of a modernist when it comes to Sagrantino. His wines are fairly lush yet they still speak to the terrior of this special part of Umbria & have the wonderful intense ripe berry flavor of Sagrantino. Collepiano is a softer version of his vision of Sagrantino.

66. **Illuminati** "Lumen Riserva" {Montepulciano, Cab} Abruzzo 2003 120

Huge, full, monster of a mouthful of wine. This is a wine designed to push the limites of Montepulciano & it certainly does so in an extremely interesting fashion. If you love big cabs, this is a wine to try, not for a cabernet experience, but for a wine adventure! Try it with our Bistecca!

61. **Paolo Bea** "Secco Pagliaro" {Sagrantino} di Montefalco Umbria 2003 160

Bea is a major wine hero to me. His Sagrantinos are impossibly full of flavor & fruit yet are easy to drink. They are the Amarone equivalents of Umbria: alcoholic, made from a local grape, amazing wines. 2003 is a short vintage with only 5 cases coming into DC for the entire market!

128. **Arnoldo Caprai** "25 Anni" {Sagrantino} Montefalco 2003 150

Year in & year out, the 25 anni bottling of Sagrantino from Caprai continues to be one of Italy's greatest wines. Huge, tannic, earthy, supremely ripe & rich, it is a mouthfull you will not soon forget. A true vino di Meditazione, it goes best with sharp cheeses after your meal. Superb!!!!

## Aglianico, Nero d'Avola, Primitivo & Other Rustic Southern Reds - Page 21

- |            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                                                                          |             |           |
|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|-------------|-----------|
| <b>sp.</b> | <b>Messapicus</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | <b>"Riserva" {Negroamaro, Malvasia}<br/>Salice Salentino, Puglia</b>     | <b>2003</b> | <b>27</b> |
|            | <p>Big, old school Salice Salentino filled with spice, funk, earth &amp; more. This is the kind of wine Salice Salentino was when it was first discovered &amp; popularized. Today while most are fruity, light pop wines, this is a gutsy glass of good stuff!!!</p>                                                                                                                                                                                                                                         |                                                                          |             |           |
| <b>hu.</b> | <b>Li Veli</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | <b>"Passamente" {Negroamaro}</b>                                         | <b>2007</b> | <b>32</b> |
|            | <p>Big, huge, grapey, with a touch of raisin, this is a great bottle of fun drinking wine. Nothing somber or important about it, it is just a good drink of red.</p>                                                                                                                                                                                                                                                                                                                                          |                                                                          |             |           |
| <b>ru.</b> | <b>Grotte del Sole</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>"Monteguardo Riserva" {Piedirossi}<br/>dei Campi Flegri, Campania</b> | <b>2005</b> | <b>42</b> |
|            | <p>Just north of Naples lies the Campi Flegri or fields of fire. In the old days the Romans, who summered near by, thought these were the gates of hell. Today, the fumes &amp; fumaroles are known to be of volcanic origin. This result, though, is volcanic soil great for making wines. Piedirossi is a grape dating back to Roman times. Here it makes for a full, spicy, robust &amp; rich wine, lovely to drink with all sorts of food from seafood to cured meats to strong cheeses. Superb wine!</p> |                                                                          |             |           |





## Syrah et. al. Page 24

- ex. Crivelli "Agoghe" {Syrah, Ruche} Monferrato, 2005 50**  
**Piemonte**  
Ruche is an ancient grape almost forgotten. It is a parent to Barbera. Here it is blended with syrah and aged in barrique, all things I usually hate. But the wine is fun to drink, full, spicy and with a raciness from the Ruche component. THIS IS ONE HECK OF A GOOD WINE!!!!
- sp. Cecilia "Oglasa" {Syrah} Elba, Toscana 2004 66**  
Due to the French heritage of Elba, the Syrah grape has a long history here. This is a spicy, full, rich style of Syrah without the syrupiness so common to Aussie syrah today. Only 300 cases made!!
- sp. Sean H. Thackery "Pleiades" {Old Vines} Lot XVI 79**  
Perhaps the best Pleiades I have ever had the pleasure of drinking. Big, spicy, earthy, profound & a damn good drink. Sean Thackery uses a mix of red & white grapes including such varieties as Barbera, Carignane, Petite Sirah and many others. Amazing stuff made by a winemaker who marches to his own drummer.
- 102. Turley "Hayne" {Petite Sirah} Napa 2006 125**  
Love em or hate em, Turley's Petite Sirahs are massive & huge, extracted & excessive. Very hard to get, the petite sirahs more so than the zins.
- 11. Sean H. Thackery "Orion" {Syrah} Eaglepoint, Mendocino 2003 200**  
The flagship wine of Sean Thackery. This is an old vines red from a wonderful vineyard in Napa. Sean Thackery does not specify the grape variety on the label so I won't either. Huge & profound & almost impossible to find.

## Nebbiolo et al - Page 25

- |             |                                                                                                                                                                                                                                                                                                                                         |                                         |             |                                                                                       |
|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------|-------------|---------------------------------------------------------------------------------------|
| <b>tr.</b>  | <b>Ada Nada</b>                                                                                                                                                                                                                                                                                                                         | <b>"Valeirano" Barbaresco, Piemonte</b> | <b>2004</b> | <b>51</b>                                                                             |
|             |                                                                                                                                                                                                                                                                                                                                         |                                         |             | <i>♦ - this wine is priced at Wine Madness level every day, no further discounts!</i> |
| <b>35a.</b> | <b>Ada Nada</b>                                                                                                                                                                                                                                                                                                                         | <b>"Valeirano" Barbaresco, Piemonte</b> | <b>2004</b> | <b>75</b>                                                                             |
|             | Ada Nada is a small family owned estate making superb wines. Barbaresco, except from a few top names, is a great bargain. And Ada Nada is one of the best bargains of all of Barbaresco. Here is a cru wine at a ridiculous price. Big with a touch of feistyness, this wine combines spice, tar with violets and lavender of Nebbiolo. |                                         |             |                                                                                       |
| <b>46.</b>  | <b>DeForville</b>                                                                                                                                                                                                                                                                                                                       | <b>Barbaresco, Piemonte</b>             | <b>2005</b> | <b>62</b>                                                                             |
|             | Neil Rosenthal continues to find old fashioned winemakers who make great wines for the money. This is old school Barbaresco. It is about texture, spice, earth & tar. There is a layer of fruit there, but it served to knit together the wine, not dominate the other elements.                                                        |                                         |             |                                                                                       |
| <b>63.</b>  | <b>Luigi Ferrando</b>                                                                                                                                                                                                                                                                                                                   | <b>"Etichetta Bianco" Carema</b>        | <b>2003</b> | <b>69</b>                                                                             |
|             | Ferrando is the dominant producer in this area. He crafts old fashioned wines of incredible depth & integrity. This is what Nebbiolo used to be: brick red, a little rough, very aromatic with tar, earth, truffle & spice, & loads of fun to drink.                                                                                    |                                         |             |                                                                                       |
| <b>21.</b>  | <b>Marchesi di Gresè</b>                                                                                                                                                                                                                                                                                                                | <b>"Martinega" Barbaresco</b>           | <b>2005</b> | <b>72</b>                                                                             |
|             | Big, bold barbaresco from a superb producer. This is all entirely from the cru Martinega vineyards that has made di Gresè such a top name.                                                                                                                                                                                              |                                         |             |                                                                                       |
| <b>188.</b> | <b>Silvio Grasso</b>                                                                                                                                                                                                                                                                                                                    | <b>"Pi Vigne" Barolo</b>                | <b>2000</b> | <b>82</b>                                                                             |
|             | Grasso makes elegant, modern styled wines with more oak than I usually go for, but they work for me when I am in the right mood! This wine has tar, spice, earth & enough oak to pull them together in a nice way, not to overpower the traditional elements. Quite good & a good value.                                                |                                         |             |                                                                                       |
| <b>hu.</b>  | <b>Triacca</b>                                                                                                                                                                                                                                                                                                                          | <b>"Prestigio" Valtellina</b>           | <b>2003</b> | <b>80</b>                                                                             |
|             | Made from late harvested nebbiolo grapes grown on some of the steepest vineyards in the world, this is a huge & hugely old fashioned wine. If you love Barolo & Amarone, this might make you see stars!                                                                                                                                 |                                         |             |                                                                                       |

## Nebbiolo et al - Page 26

75.	<b>Brovia</b>	<b>Barolo</b>	<b>2003</b>	<b>88</b>
131.	<b>Brovia</b>	<b>Barolo</b>	<b>2004</b>	<b>95</b>

Brovia is a tiny estate represented by Neal Rosenthal, my favorite Terroirista in the wine business. This wine is a 2003 which usually means a fat & flabby red from Barolo, but Brovia avoided the excesses of that hot vintage. Spicy, earthy, mineraly with typical traditional Barolo flavors & characteristic. Great buy! The '04 is superb but way too young to drink,

81.	<b>Sertoli Sartis</b>	<b>Sforzato di Valtellina "Canua"</b>	<b>2002</b>	<b>95</b>
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Made from 100% air dried nebbiolo grapes, this is the amarone equivalent of northern nebbiolo. It is huge & rough, but in a good way. This is not a wine for wimps, but for those who think wines should wow you. Very traditional. It is a "vino di Meditazione" or a wine to think over. Meats & cheeses, especially stong aged ones, are the foods to have with it.

130.	<b>Hilberg-Pasquero</b>	<b>Nebbiolo d'Alba</b>	<b>2005</b>	<b>99</b>
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Most Nebbiolo d'Alba is made from grapes grown far from Barolo or from wine deemed not good enough to make the cut into Barolo or Barbaresco. But the couple who owns Hilberg Pasquero bought a small plot of vineyard land right below the Barolo Border on the hill of Ginestra. Here they quietly make wines that the Italian wine cognoscenti love. This is a far better "Barolo" and many a more famous wine at a higher price. Take advantage of its "humble origins" Round, silky, modern in style but loaded with nebbiolo fruit, tar & funk along with rose petals, violets & a touch of vanilla. Modernist, not modernist clap-trap!

80.	<b>Ferrando</b>	<b>Carema "Ettichetta Nero Riserva"</b>	<b>2001</b>	<b>99</b>
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This wine epitomizes that is wrong with the international modernist winemaking movement. This is a wine that revels in its lack of modernity. Carema is at the cold extreme of the growing range of nebbiolo so the wines are higher in acid & a little rough. But what wines they are. Gusty, intense, earthy, superb. Nothing modern or international at all about this wine, it is a pure statement of the place it is grown. In fact, the guys who make most of our salumi come from right near this vineyard, so have a salumi artigianale plate with this wine!

## Nebbiolo et al - Page 27

**70. San Giuliano Barberesco 2004 99**

Tiny winery that makes wines of a lot of intensity, firm balance & structure without veering to overripeness or extreme extraction. This wine that screams barbaresco: not as big as Barolo but with every bit as much drinking pleasure. Superb!

**127. Brovia "Garblet Sue" Barolo 1999 110**

**118. Brovia "Garblet Sue" Barolo 2004 125**

Very traditional house for Barolo. Earthy, dark, spicy, from a top notch vintage!

**146. Marcarini Barolo "Brunate" 2004 110**

**27. Marcarini Barolo "Brunate" 2001 175**

This is my favorite Barolo producer, bar none! Marcarini is a historic name in Barolo & their wines are just plain fun to drink. They are not tannin monsters, nor are they intense oddities that will kill the flavor of your food. They are yummy, rich & great. They age forever, but they also drink well young, because they have balance.

**168. Cavalotto Barolo Riserva "Vignaiolo" 2000 150**

Cavalotto is a recent discovery of mine and it is now one of my favorite Barolo producers! Their wines have a purity of expression uncommon to wines from this part of Barolo. The result is wines that are extremely powerful and strong without hitting you over the head with it. Wonderful!!!!!!!!!!!!!!!!!!!!!!

## Nebbiolo et al - Page 28

<b>60.</b>	<b>Brovia</b>	<b>"Villero" Barolo Castiglione Faletto</b>	<b>2004</b>	<b>150</b>
<b>52.</b>	<b>Brovia</b>	<b>"Villero" Barolo Castiglione Faletto</b>	<b>2001</b>	<b>170</b>
<b>23.</b>	<b>Brovia</b>	<b>"Villero" Barolo Castiglione Faletto</b>	<b>1999</b>	<b>190</b>

Brovia is a traditionalist par excellence making some of the best value wines in Barolo today. Villero is usually priced at hundreds of dollars a bottle wholesale so to get your choice of 2 vintages from Brovia is a real treat. The 99 is darker & spicier, the 01 a little more powerful. In any case, these are incredible wines!!!!!!

<b>83.</b>	<b>Vietti</b>	<b>"Rocche" Barolo</b>	<b>1998</b>	<b>160</b>
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Take a great wite for growing Nebbiolo & give the grapes to a skilled winemaker in a very good, if early maturing vintage, & you get this wine. Superb drinkability, lots of spice yet with quite a bit of richness & body. Pretty yummy!

<b>114.</b>	<b>Scarzello</b>	<b>"Vigna Merenda" Barolo</b>	<b>2001</b>	<b>175</b>
<b>88.</b>	<b>Scarzello</b>	<b>"Vigna Merenda" Barolo</b>	<b>2000</b>	<b>175</b>

From a young producer taking over his family's winery & bringing it to new heights. This is a huge barolo but given its 2000 vintage, there is enough fruit & softness to make it drinkable now. 2000 will mature rapidly & this wine really should have only another 10 or so years in the cellar, but if you can't wait... Top notch stuff!

<b>160.</b>	<b>Ca'Rome</b>	<b>Barbaresco "Maria di Brun"</b>	<b>2001</b>	<b>175</b>
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For many a year, this wine has been my favorite barbaresco. Maria di Brun is the designation for Ca'Rome's best selection of barbaresco blended from among all their holdings. It is a mix of several cru vineyards. 2001 is an outstanding vintage & this is stunning wine! This is the kind of wine you need to wear protective eyewear when you pour- its big enough to break a glass! Jokes aside, it is huge, but not overly extracted or concentrated, just balanced.

<b>40.</b>	<b>Martinetti</b>	<b>Barolo "Marasco"</b>	<b>2001</b>	<b>175</b>
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Modern without going to any extremes, this fine Barolo combines terroir with ripe nebbiolo fruit moderated by lots of oak. Delicious stuff from a producer who should be much more famous than he is. Quite full & rich.

## Nebbiolo et al - Page 29

**19. Giuseppi Mascarello Barolo "Monprivato" 2000 185**

The first Italian wine I ever drank was a Giuseppi Mascarello Barolo! It was a 1964 & the wine was so huge it scared me away from Italian reds for years! But now I have made up for lost time in a big way. If you ahve never had Mascarello Monprivato, you are missing out on one of the great Barolo ever made! The 2000 is very drinkable now & will do nothing but get better for 10 or more years! Earthy, tarry, smokey, spicy, layered, rosepetals, everything!

**164. Einaudi "Costa Grimaldi" Barolo 2003 190**

**154. Einaudi "Costa Grimaldi" Barolo 1999 200**

**149. Einaudi "Nei Cannubi" Barolo 1999 225**

Huge, ripe, rich barolo for a vintage that is showing to ahve quite a few very drinkable, early maturing wines of substance. Very good stuff indeed!!!

**172. Giacomo Conterno Barolo "Cascina Francia" 2003 195**

Roberto Conterno is simply the greatest wine grower in Barolo. His Monfortino is in a class of its own & this, the Cascina Francia, is typically one of the 2 or 3 best of any vintage. Very rare, very amazing. Big, thick, tannic, earthy all without a hint of modernism or over-extraction. You simply have to experience it to understand the greatness that is Giacomo Conterno. I can think of no other major winegrowing region where there is such a strong separation between the top grower & everyone else!

**49up. Giacomo Conterno Barolo "Monfortino" 2000 950**

Legendary wine that lives up to its hype. I only get 2 bottles of thisvintage so please don't buy it! If you ahve never had a Monfortino you just cannot understad how good it is!

## Pinot Noir - Page 30

- st Ramsey Napa Valley 2007 42**  
Fresh, clear as a bell fruit, rose petal, berries, all you can want in a reasonably priced pinot!
- el. Mount Eden "Saratoga Cuvee" Santa Cruz Mountains 2006 69**  
From their young vines & hence a little more tannic than the house style, this is a great buy in pinot. With all the spice & elegance that makes Mount Eden one of the greats in Pinot Noir & all that they do!
- 8. Cinnabar "Santa Cruz Mountains" 2005 70**  
Tom Mudd has quietly become one of Santa Cruz Mountain's best winemakers. This pinot is silky smooth with a strong peppery component. Along with the Mt Eden below, these wines show why Santa Cruz is such an important growing area for pinot.

## Pinot Noir - Page 31

- 18. Ken Wright "Freedom Hill" Oregon 2007 84**  
A style that emphasizes richness, but not over the top or over extracted. While not exactly Burgundian, this is a throwback to an older day in Oregon when terroir, fruit & balance were all the rage, not syrupy extracted fruit bombs. Har to get!
- st. Arcadian "Gold Coast" Santa Maria 2004 86**  
This pinot struck me with its ethereal character. Pure fruit like Placido Domingo is a pure voice! Everything that makes pinot noir so good in perfect balance. WOW!!!
- 2. Au Bon Climat "Sanford & Benedict" Santa Ynez Valley 2004 99**  
Perhaps the vineyard that put California pinot noir on the map. Pioneer Richard Sanford planted this vineyard & now a few select wineries make wines from the grapes. This is a huge S&B, showing the power of the vineyard.
- st. Mount Eden Vineyards "Estate", Santa Cruz Mountains 2004 99**  
**107. Mount Eden Vineyards "Estate", Santa Cruz Mountains 2006 99**  
One of the oldest & best names in pinot & chard in California. This pinot is ethereal yet filled with spicy black fruit flavors. It is one of the best pinot I have ever had from California, but not in the overhyped Parkerized cultish fashion. These are not syrupy rich pinots that will tire your palate with the third sip, but complex wines sure to draw you into their depths. The '04 may be their best yet & I have yet to try the 06. We only got 2 cases of 2004 for the entire vintage, & were allocated only one of the 06!!!
- 106. Ribbon Ridge Willamette Valley Oregon 2003 99**  
Huge & ripe extracted, new world style of pinot. But damned good new world style pinot. This is a bog&soft wine loaded with ripe juicy flavors. For lovers of the California cult pinots, here is an Oregon example!

## Pinot Noir - Page 32

**119. Dutton Estate "Dutton Ranch Manzana" Russian River 2006 99**

Tracy & Joe Dutton have an incredible patch of pinot in their Dutton planting in the Green Valley near Sebastapol. This wine is silky beyond belief, full of intense fruit but with excellent acidity to mnake it perfectly balanced. Shockingly good!

**17. Chehalem "Reserve", Oregon 2004 110**

Very full body for a pinot, but from the intensity of old vine fruit & not overripe or jammy excess. This is a substantial pinot that calls out for food: big food indeed. Great with a steak, braised & roasted meats, salumi, big cheeses.

**3. Littorai Sonoma Coast 2006 125**

**138. Littorai Sonoma Coast 2007 125**

**10. Littorai "Cerise" Anderson Valley Mendocino 2006 140**

**80. Littorai "Les Larmes" Anderson Valley 2008 140**

**123. Littorai "Les Larmes" Anderson Valley 2006 140**

**109. Littorai "Les Larmes" Anderson Valley 2005 155**

**16. Littorai "Hirsch Vineyard" Sonoma Coast 2006 140**

**111. Littorai "Hirsch Vineyard" Sonoma Coast 2004 175**

**59. Littorai "Savoy" Anderson Valley, Mendocino 2006 140**

Littorai is a tiny producer of Pinot making incredible wines from select vineyards. Hirsch is a Sonoma Coast appellation vineyard, known for silky, spicy pinot. The Hursch is big without being overripe or tannic. The 06's are very spicy, the '05s are fat & the '04s starting to soften. This is uniquely Californian winemaking while showing the skills & sensibility Ted Lemmon developed while a wine maker in Brugundy. These are gems that are among the best pinot ever made in California

**21a Adelsheim "Elizabeth's Reserve", Oregon 2004 145**

Very limited, we only got 12 bottles this vintage.

**14. Arcadian "Pisoni" Santa Lucia Highlands 2004 150**

Perhaps the most famous vineyard right not for Pinot production int he fames Santa Lucia Highlands. It is certainly one of the most expensive. Is it worth it? Heckifl know but this is a simply superb vintage, vineyard & winemaker.

## Cabernet Sauvignon et al - Page 33

- el. Castello di Magione “Morcinaia” {Cabernet, Merlot Sangiovese}**  
**Umbria 2005 37**  
 Big, somewhat tannic but also round and flavorful all at once. A good buy!
- 7a. Ridge "Santa Cruz Mountains"**  
**{Cabernet, Merlot} 2004 60**  
 Ridge Montebello sells for well north of \$100 a bottle retail & takes years upon years to get drinkable. This wine is selected from the lots of ready to drink, early maturing wines. While it will get better for 10 to 20 years, it is the most ready to drink of Ridge cabs. So take advantage of it!
- tr. Ambra "Riserva Montalbiolo"**  
**{Sangiovese, Cab, Merlot} 2004 70**  
 Ambra is a winery that has a real old fashioned style, making substantial wines of character. We love their straight Carmignano but when it was unavailable, we added this riserve style. Despite its oak aging, it's old school. The small amount of cab and merlot make for a really stylish wine great for cab lovers.
- 135. Mount Eden “Estate” Santa Cruz Mountains 2004 75**  
 This is cabernet as it should be: mountain grown, loaded with fruit, spice & tannins. This is not a wimpy cabernet for modernists. It is a stunner showing just how good that vintage was in Santa Cruz. The '04 a tad more elegant if less powerful than some vintages on the "hill" but given that this wine really needs about 20 years, a little early drinkability is a good thing. If you have to ask what it goes with, DON'T DRINK IT!
- 117. Antico Broilo {Cabernet Franc} Colle Orientali del Friuli 2005 75**  
 Antico Broilo makes superb wines with great roundness that do not give up their devotion to terroir. This cab franc is very spicy with a lovely texture. It is complex & penetrating rather than huge & massive. Very supple & elegant.

## Cabernet Sauvignon et al - Page 34

- 124. Peter Solva "Amistar Rosso" 2005 95**  
**{Cabernets, Lagrein, Merlot, P Verdot}**
- What a wine! Round, seamless, with a unique flavor due to the unusual combination of grapes. Supple & decadent on the palate: simply amazing stuff! If you are into Super Tuscans, you should try this wine & see what amazing cabernet is being made in north of Italy where you get ripeness without all that alcohol & chocolate.
- 26. Grattamacco Bolgheri Rosso, Toscana 2000 95**
- Like its more famous Bolgheri neighbor, Sassacaia, this is a Bordeaux styled wine from the coastal areas of Tuscany south of Livorno. It is full & racy on the nose & quite a bit less oaky & woody than its more famous, more expensive neighbor.
- 126. Peter Solva Amistar {Cabernet Franc} Alto Adige 2005 124**
- Soft, supple, loaded with red fruit like strawberry, raspberry, red current & plum balanced by layers of pipe smoke & spice. This is one of the world's great cabernet franc & delivers huge drinking fun compared to a comparably priced Bordeaux (or even one costing a lot more).

## Cabernet Sauvignon et al - Page 35

- 148. De Concillis** {Cab, Cerusolo, Cilento}  
"Si Kube", Campagna **2005 125**

DON'T DRINK THESE WINES! I only get a case a year of it & I want it all for myself. My accountant & my wife force me to offer it to you, but be warned! I may get mad if you order this wonderfully spicy cabernet from Campania's best winemaker. Yummmmmmmmmmy! The '05 is super smooth & round, a perfectly seamless wine. Only 2 barrels of the '05 were made!

- 73. Peter Solva** "Amistar Edizione" {Cabernet, Lagrein, **2003 150**  
Cabernet Franc, Petite Verdot} Alto Adige

~~Simply the most amazing wine I have had in a long long time. It is so smooth, sooooo complex, totally unlike naything you hva ever had before. A blend of grapes that usually don't go together, it has the smokey goodness of Northern Italian cabé & the smoothness & richness of Lagrein. What a wine!~~  
Don't drink this wine!

- 84a. Ridge** **Montebello, Santa Cruz Mountains** **2001 225**

Simply my favorite cabernet in California, year in & year out. Paul Draper has been making these wines for over 40 years from the same vineyards. The result in a knowlege of the terroir&the behavior of the vines unsurpassed in California wine making. It shows in the wines.

2001: It would be a shame to drink this wine now but it is incredible. My favorite California cab of the vintage. Huge, with substantial but soft tannins. Really needs 30 years age!

## Vini Bianchi

### Garganega et al - Soave etc Page 36

The Veneto is home to one of Italy's great wine secrets- SOAVE! These wines offer incredible quality for reasonable prices. While there are collectors & wine writers who extol the latest international styled chardonnay from some area of Italy that does other grapes so much better, we love Soave! The following producers are setting the standard for the rebirth of this great wine growing area. These wines have nothing to do with the Bolla Soave of your youth!

**+ = served at cellar temperature or iced to order**

- fb. Dal Maso "Riva del Molino" {Gambellara} Veneto 2007 39**  
Made from some grapes allowed to ripen longer than their main production and with 1/3 barrique aging, this is a rich round version of what is usually a quaffing wine. Very lovely and perfect for chardonnay lovers looking for something very Italian.
- lu. Inama {Garganega} Soave 2007 39**  
Soave is just such a fun wine to drink. It is perhaps the best value region in Italy right now (along with Verdicchio) for yummy whites that compete with wines at twice the price from France and California. This is a lush style of wine, with an appealing nutty earthy element. Wines this good don't usually cost \$39 at a restaurant! Great with fish and lighter meat sauces and even our mailino.
- br. Inama "Foscarino" {Garganega} Soave 2006 47**  
Crisp, steely with a touch of toasty or flinty overtones. If you love true French Chablis than tis is a great wine choice in Soave.
- br. Suavia "Monte Carbonare" {Garganega} Soave 2007 53**  
This is the big gun wine from Suavia from a single vineyard on the hill of Soave grown in volcanic basalt soils. The wine sees only 10% wood in both fermentation and aging, the rest in stainless so you are getting mostly the flavor of the fruit of the Garganega grape and not wood. What a concept!!! Spectacular seafood wine, great with chicken, rabbit, pates, salumi and cheese!
- fb. Inama "du Lot" {Garganega} Soave 2006 53**  
This is Inama's most modern wine and Inama is a real modernist! Huge, buttery, round, top notch stuff for lovers of California Chardonnay wanting to make an intro to Italian whites.

## Tocai, Ribolla, Pinot Bianco etc - Page 38

+ = served at cellar temperature or iced to order

- lu. Mastut di Rive {Tocai} Isonzo del Friuli 2007 42**  
Isonzo del Friuli is a hilly zone making wonderful wines with loads of intensity & power. Mastut di Rive is a tiny producer whose wines emphasize a floral note on the nose while remaining true to type and powerful in flavor. This Tocai {or the grape formerly known as Tocai now known as Friulano in the Court of Europe} is bracing, rich and wonderful.
- re Ronco del Gnemiz "San Zuan" {Tocai} Colli Orientali del Friuli 2007 45**  
This wine hails from the other great hilly growing zone of Friuli, Colli Orientali or the eastern hills which abut the former Yugoslavia. Ronco del Gnemiz wines are made using a multitude of aspects to the technique, old and new oak, lees contact, extended aging before bottling, concrete tanks etc. Wine may be fermented in one type of vessel and aged in another, but they always remain on their lees for creaminess and roundness in the final wine. If you love chardonnay, this is a superb intro to Italian white wines.
- tr. Terrosi "Monoplio della Contessa" 2007 42**  
**{Tocai, Ribolla, Sauvignon +} Isonzo Friuli**  
In Friuli, most whites drunk locally are blends. This one is typical, tocai, ribolla, another aggressively flavored ancient varietal and a little sauvignon tossed in for raciness, resulting in a traditional wine with loads of spice, earth, herbal elements. Superb!

## Tocai, Ribolla, Pinot Bianco etc - Page 39

**fb. Movia {Ribolla Giala} Brda, Slovenia 2007 50**

Coudy, funky, this is wine making that eschews such modernity as filters, chemicals, sulphur additions etc. The result is a wine that is delicious, texturally interesting and like nothing else you have ever had. This is real wine!!!

**180. Antico Broilo {Ribolla Gialla} Colli Orientali del Friuli 2006 69**

We first discovered Antico Broilo in Venezia at a wine shop with a superb selection. The vineyards are pruned for very low yields, the wines fermented in stainless with wild yeasts & the wines are aged in tonneaus (double sized barrels for less oak flavor). The result are ultra smooth wine that is screamingly full of flavor & luxurious textures. If you want a velvety smooth white that can accompany most anything on our menu, this is the wine to try. WONDERFUL WINE!



## Riesling & Gewurztraminer: Cont'd Page 41

### You should be drinking these wines!

142. **Robert Weil** "Kabinett Halbtrocken" 2006 60  
{Riesling} Tedesco Rheingau Estate  
Big body, fairly dry.
44. **Zilliken** "Kabinet" Riesling Tedesco 2001 60  
Saarberger Rausch  
Very dry & crisp with a muscatty/apricot nose. Superb estate, superb wine!
- lu. **Hofstatter** "Kolbenhof" {Gewurztraminer} Alto Adige 2005 69  
Hofstatter is one heck of a winery, & this is the wine I first tasted that turned me on to that fact. Just off dry, the balance between the fruit & spice is just perfect. It is a great sipping wine for an assortment of antipasti & nothing goes better with pork than this wine. It is superb with a cheese course as well.
167. **Zilliken** "Spatlese" {Riesling} Tedesco 2007 60  
Saarburger Rausch  
Off dry & crisp with a muscatty/apricot nose. Superb estate, superb wine!
157. **+Kuntsler** "Kabinett" {Riesling} 2004 50  
Hochheimer Reichstal  
Kuntsler is a major league producer in Hocchiem, the esternmost town in the Rheingau region. His wines are concentrated yet always balanced. This Kabinett is ricer than many a spatlese. Try it with strong cheeses & you will be in heaven. German wines today are the best food wine bargain!
- half **Littorai** "Lemon's Folley {Gewurztraminer,  
Sauvignon Blanc} Sonoma Coast 2008 375ml 65
143. **Kuntsler** "Spatlese" {Riesling} 2007 79  
Hoccheimer Kirchenstuck
- 148a. **Zilliken** "Auslese" {Riesling} Tedesco 2007 116  
Saarburger Rausch

## Riesling & Gewurztraminer: Cont'd Page 42

### You should be drinking these wines!

re. **Monchhof** {Riesling} Moselle, Tedesco 2007 35

German whites simply are incredible & so few people know about them!!!! This wine has loads of acidity, gobs of apple fruit & spice, a touch of honey & it is refreshing as all get out to drink. While a touch off dry, the balance of the wine make it a perfect accompaniment to our food. It is superb with cheese plates!

85. **+Robert Weil** Kiedracher Graffenberg "Spatlese" 2006 125

190. **+Robert Weil** Kiedracher Graffenberg "Spatlese" 2004 150

Robert Weil is a big deal producer in the Rhinegau. His wines are huge for German wines but they never lack for balance, elegance & style. Each step up in sweetness is also a step up in complexity, richness, intensity & amazement. 2004 yielded some of the best wines I have ever had from Weil, & so, maybe some of the best wines I have ever had from Germany. 2006 is even better!

## Coastal Whites - Particularly Good with Fish Page 43

+ = served at cellar temperature or iced to order

- |            |                                                                                                                                                                                                                     |                                                         |             |           |
|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------|-------------|-----------|
| <b>br.</b> | <b>Di Lenardo</b>                                                                                                                                                                                                   | <b>{Sauvignon} Vieris Friuli</b>                        | <b>2007</b> | <b>24</b> |
|            | Very dry and great acidity. Stron nose with what the German's refer to as "katzenspis". If you love New Zealsnd sauvignon blanc this is a great one for you!                                                        |                                                         |             |           |
| <b>re.</b> | <b>Moncaro</b>                                                                                                                                                                                                      | <b>{Verdicchio} Castelli dei Jesi Marche</b>            | <b>2007</b> | <b>30</b> |
| <b>tr.</b> | <b>Grotte del Sole</b>                                                                                                                                                                                              | <b>{Coda di Volpi} Campania</b>                         | <b>2008</b> | <b>30</b> |
| <b>re.</b> | <b>Pedes</b>                                                                                                                                                                                                        | <b>{Vermintino} de Galluria, Sardegna</b>               | <b>2006</b> | <b>33</b> |
|            | Floral nose with a hint of spice, perfect for sipping on a cliff overlooking the wild coast of Sardegna waiting for your fish to be dellivered hot off the grill. Or in Cleveland Park!                             |                                                         |             |           |
| <b>tr.</b> | <b>Santa Barbara</b>                                                                                                                                                                                                | <b>"Le Vaglie" {Verdicchio} Castelli dei JesiMarche</b> | <b>2008</b> | <b>39</b> |
|            | Verdicchio is one of the great unsung wines of Italy. Lemony and crisp, with great affinity for olive oil based dishes & fish, this is a superb example of the wine balanced with a hint of oak. Great with pasta!! |                                                         |             |           |
| <b>br.</b> | <b>Inama</b>                                                                                                                                                                                                        | <b>"Foscarino" {Garganega} Soave</b>                    | <b>2006</b> | <b>47</b> |
|            | Crisp, steely with a touch of toasty or flinty overtones. If you love true French Chablis than tis is a great wine choice in Soave.                                                                                 |                                                         |             |           |
| <b>fb.</b> | <b>Garofoli</b>                                                                                                                                                                                                     | <b>{Verdicchio} Castello dei Jesi, Marche</b>           | <b>2006</b> | <b>48</b> |
|            | ANothre oak inflected Verdicchio, this is a super wine for straightforward dishes.                                                                                                                                  |                                                         |             |           |

## Coastal Whites - Particularly Good with Fish Page 44

- re. Abbazia di Novacella {Kerner} Alto Adige 2007 51**  
Every good classification system has to have an inconsistency {see Goedel's Theorem} and this wine is mine. It is grown in the Alps at 5000 feet but it acts like a coastal white with food. The wine has a delicious lime edge, loads of minerality, crispness & spice. This a wildly good & wildly refreshing wine. Superb!!!!!!!
- br. Suavia "Monte Carbonare" {Garganega} Soave 2007 53**  
This is the big gun wine from Suavia from a single vineyard on the hill of Soave grown in volcanic basalt soils. The wine sees only 10% wood in both fermentation and aging, the rest in stainless so you are getting mostly the flavor of the fruit of the Garganega grape and not wood. What a concept!!! Spectacular seafood wine, great with chicken, rabbit, pates, salumi and cheese!
- 6. +Prima Terra "Harmoge" Cinque Terre 2006 99**  
**{Vermentino, Bosco, Ararola}**  
What a wine! From one of the steeply terraced vineyards of the Cinque Terre {most wine labeled Cinque Terre comes from flatland vineyards not even in the area!} comes perhaps the most wild & wonderful & strange wines we have had in ages!!! As befitting a windswept vineyard on a mountain overlooking the sea, the nose is all earthy, spicy and not fruity at all, with spice with loads of richness & texture. This is a wine like no other and well worth experimenting with if you are adventurous. Great with seafood as well as meats! Not cheap, but truly unique & wonderful!

## Mountain Whites - Fuller, Richer, Assertive Wines Page 45

+ = served at cellar temperature or iced to order

- fb. Dal Maso "Riva del Molino" {Gambellara} Veneto 2007 39**  
Made from some grapes allowed to ripen longer than their main production and with 1/3 barrique aging, this is a rich round version of what is usually a quaffing wine. Very lovely and perfect for chardonnay lovers looking for something very Italian.
- fb. Foradori "Myrto" {Sauvignon, Incrocio Manzoni} Vignetti del Dolomiti 2007 50**  
Take aggressive sauvignon and a local grape that no one has ever heard of, barrique age it and you would think it is the last thing you would see on my list at Dino. But I really do like some modern wines: those with a sense of where they come from and ones where you still get the grape. That's this wonderful wine. If you love chardonnay from California, try this one!
- fb. Movia {Ribolla Giala} Brda, Slovenia 2007 50**  
DRINK THIS WINE!!!! Coudy, funky, this is wine making that eschews such modernity as filters, chemicals, sulphur additions etc. The result is a wine that is delicious, texturally interesting and like nothing else you have ever had. This is real wine!!!
- 108. Colterenzio "Lafoa" {Sauvignon} Alto Adige 2006 75**  
Huge oak aged sauvignon loaded with herbal components.
- 129. +Paolo Bea "Santa Chiara" {Grechetto, Malavasia, Chard, Sauvignon, Garganega} Umbria 2006 75**  
Yikes! What a wine! Where past vintages of Santa Chiara were interesting blends in a modern style, that is no longer the case. These wines are hugely flavorful, but it is an oxidative styled wine in the school of Gravenor. The wine is fermented on the skins & aged on the lees till bottling. Do not order this wine if you are looking for something refreshing & cold. Have it at cellar temperature & enjoy its power & ever changing flavors!

## Mountain Whites - Fuller, Richer, Assertive Wines Page 46

**180. Antico Broilo                    {Ribolla Gialla} Colli Orientali del Friuli    2006        69**

We first discovered Antico Broilo in Venezia at a wine shop with a superb selection. The vineyards are pruned for very low yields, the wines fermented in stainless with wild yeasts & the wines are aged in tonneaus (double sized barrels for less oak flavor). The result are ultra smooth wine that is screamingly full of flavor & luxurious textures. If you want a velvety smooth white that can accompany most anything on our menu, this is the wine to try. **WONDERFUL WINE!**

**29. +Ronco del Gnemiz        {Malavasia} Colli Orientali del Friuli        2006        85**

One of my favorite wine moments of the year is when this wine is released. Each year I get a tiny amount! Lush, rich, oily, spicy, totally unique. Not fruit driven at all, but textural in a way few whites ever are. **What a wine!!!!!!!!!!**

## Bone Dry - Aggressively Dry Wines Page 47

- br. Vignabaldo {Grechetto} Umbria 2008 24**  
Crisp, aggressively dry, very mineral-y and quite wonderful.
- re. Riello delle Balze "Bianco delle Vergine" 2007 25**  
**{Trebiano, Viognier, Chard}**  
A new DOC from the area around Montepulciano. I am not sure what is really in it, but it tastes good. Its crisp and great with assorted antipasti & pasta.
- br. Schafer-Frohlich "Estate" {Riesling} Tedesco 2006 41**  
**Nahe**  
The Nahe is a small river in Germany famous for wines of great minerality & complexity. This wine is dry, crisp & enticing. Its nose is full of peaches, apricots & litchi. It is a superb accompaniment to our seafood & lighter pasta.
- tr. Terrosi "Monoplio della Contessa" 2007 42**  
**{Tocai, Ribolla, Sauvignon +} Isonzo Friuli**  
In Friuli, most whites drunk locally are blends. This one is typical, tocai, ribolla, another aggressively flavored ancient varietal and a little sauvignon tossed in for raciness, resulting in a traditional wine with loads of spice, earth, herbal elements. Superb!
- 78. Schafer-Frohlich "Schlossbockheimer Trocken" {Riesling} 2006 50**  
**Tedesco Nahe**  
A fuller expression than the estate riesling as it comes from a collection of vineyards in the leading area on the Nahe: Schlossbockenheim.

## Bone Dry - Aggressively Dry Wines Page 48

- br. Colterenzio {Gewurztraminer} Alto Adige 2007 51**  
SPicy, crisp, medium bodies, very steely & lean.
- tr. Peter Solva "Amistar" {Gewurztraminer} Alto Adige 2006 99**  
Why the heck don't people drink Alto Adige Gewurztraminer? Is it because they don't get high scores from Mr Parker & his ilk? Is it because they are just plain delicious. Is it because they make your meal taste better? Why? Please save my sanity & drink this one. Bone dry, spicy, crisp, layered with flavors. FREAKING GREAT WINE!

## Lush: Not Sweet, but Full of Fruit Page 49

+ = served at cellar temperature or iced to order

- lu. Laurent Miquel "Nord Sud" {Viognier} Francia 2008 30**  
Delightful wine from a small producer in the south of France. Lots of spice atop the typical melon flavor of Viognier. Killer wine for the money.
- lu. Inama {Garganega} Soave 2007 39**  
Soave is just such a fun wine to drink. It is perhaps the best value region in Italy right now (along with Verdicchio) for yummy whites that compete with wines at twice the price from France and California. This is a lush style of wine, with an appealing nutty earthy element. Wines this good don't usually cost \$39 at a restaurant! Great with fish and lighter meat sauces and even our mailino.
- lu. Mastut di Rive {Tocai} Isonzo del Friuli 2007 42**  
Isonzo del Friuli is a hilly zone making wonderful wines with loads of intensity & power. Mastut di Rive is a tiny producer whose wines emphasize a floral note on the nose while remaining true to type and powerful in flavor. This Tocai {or the grape formerly known as Tocai now known as Friulano in the Court of Europe} is bracing, rich and wonderful.
- re Ronco del Gnemiz "San Zuan" {Tocai} Colli Orientali del Friuli 2007 45**  
This wine hails from the other great hilly growing zone of Friuli: Colli Orientali or the eastern hills which abut the former Yugoslavia. Ronco del Gnemiz wines are made using a multitude of aspects to the technique, old and new oak, lees contact, extended aging before bottling, concrete tanks etc. Wine may be fermented in one type of vessel and aged in another, but they always remain on their lees for creaminess and roundness in the final wine. If you love chardonnay, this is a superb intro to Italian white wines.
- 14a. Peter Schandl {Furmint} Austria 2007 45**
- fb. Inama "du Lot" {Garganega} Soave 2006 53**  
This is Inama's most modern wine and Inama is a real modernist! Huge, buttery, round, top notch stuff for lovers of California Chardonnay wanting to make an intro to Italian whites.

## Lush: Not Sweet, but Full of Fruit Page 50

- lu. Pieropaolo Peccorari "Kolaus" {Sauvignon} Isonzo del Friuli 2006 57**  
 Huge style of Sauvignon Blanc, loaded with lush fruit and body.
- 142. Robert Weil "Kabinett Halbtrocken" 2006 60**  
**{Riesling} Tedesco Rheingau Estate**  
 Big wine, full of apricot fruit in a dry style.
- 44. Zilliken "Kabinet" Riesling Tedesco 2001 60**  
**Saarberger Rausch**  
 Crisp, tart flavors with muscat and honey suckle notes. Superb producer, incredible estate. One of the great whites of the world!!!
- fb. Paves Ermes "Nathan" {Blanc} Morgex et del La Salle 2006 70**  
**Val d'Aosta**  
 Made from a blend of normally harvested grapes and some that are late harvest, this is lush, soft, round and wonderful. Val d'Aosta makes really great wines!!!
- lu. Hofstatter "Kolbenhof" {Gewurztraminer} Alto Adige 2005 69**  
 Hofstatter is one heck of a winery, & this is the wine I first tasted that turned me on to that fact. Just off dry, the balance between the fruit & spice is just perfect. It is a great sipping wine for an assortment of antipasti & nothing goes better with pork than this wine. It is superb with a cheese course as well.
- 167. Zilliken "Spatlese" {Riesling} Tedesco 2007 60**  
**Saarburger Rausch**  
 While having residual sugar, its Saar location makes for super high acidity. This is a perfect wine for seafood and pasta.
- 157. +Kuntsler "Kabinett" {Riesling} 2004 50**  
**Hochheimer Reichstal**  
 Kuntsler is a major league producer in Hochheim, the easternmost town in the Rheingau region. His wines are concentrated yet always balanced. This Kabinett is riper than many a spatlese. Try it with strong cheeses & you will be in heaven. German wines today are the best food wine bargain!

## Sauvignon Blanc - Page 51

- |             |                                                                                                                                                                                                                                                                                                                                                                                           |                                                                        |             |           |
|-------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------|-------------|-----------|
| <b>br.</b>  | <b>Di Lenardo</b>                                                                                                                                                                                                                                                                                                                                                                         | <b>{Sauvignon} Vieris Friuli</b>                                       | <b>2007</b> | <b>24</b> |
|             | <p>Very dry and great acidity. Strong nose with what the German's refer to as "katzenspis". If you love New Zealands sauvignon blanc this is a great one for you!</p>                                                                                                                                                                                                                     |                                                                        |             |           |
| <b>fb.</b>  | <b>Foradori</b>                                                                                                                                                                                                                                                                                                                                                                           | <b>"Myrto" {Sauvignon, Incrocio Manzoni}<br/>Vignetti del Dolomiti</b> | <b>2007</b> | <b>50</b> |
|             | <p>Take aggressive sauvignon and a local grape that no one has ever heard of, barrique age it and you would think it is the last thing you would see on my list at Dino. But I really do like some modern wines: those with a sense of where they come from and ones where you still get the grape. That's this wonderful wine. If you love chardonnay from California, try this one!</p> |                                                                        |             |           |
| <b>lu.</b>  | <b>Pieropaolo Peccorari</b>                                                                                                                                                                                                                                                                                                                                                               | <b>"Kolaus" {Sauvignon} Isonzo del Friuli</b>                          | <b>2006</b> | <b>57</b> |
|             | <p>Huge style of Sauvignon Blanc, loaded with lush fruit and body.</p>                                                                                                                                                                                                                                                                                                                    |                                                                        |             |           |
| <b>108.</b> | <b>Colterenzio</b>                                                                                                                                                                                                                                                                                                                                                                        | <b>"Lafoa" {Sauvignon} Alto Adige</b>                                  | <b>2006</b> | <b>75</b> |
|             | <p>Huge oak aged sauvignon loaded with herbal components.</p>                                                                                                                                                                                                                                                                                                                             |                                                                        |             |           |

## Chardonnay

+ = served at cellar temperature or iced to order

- |             |                                                                                                                                               |                                      |             |            |
|-------------|-----------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------|-------------|------------|
| <b>tr.</b>  | <b>Mount Eden</b>                                                                                                                             | <b>"Estate" Santa Cruz Mountains</b> | <b>2003</b> | <b>75</b>  |
| <b>112.</b> | <b>+Mount Eden</b>                                                                                                                            | <b>"Estate" Santa Cruz Mountains</b> | <b>2005</b> | <b>120</b> |
| <b>13.</b>  | <b>+Mount Eden</b>                                                                                                                            | <b>"Estate" Santa Cruz Mountains</b> | <b>2004</b> | <b>130</b> |
| <b>7.</b>   | <b>+Mount Eden</b>                                                                                                                            | <b>"Estate" Santa Cruz Mountains</b> | <b>2001</b> | <b>150</b> |
|             | <p>This is one of the GREAT chardonnay made anywhere in the world. It is not huge &amp; oaky, but ethereal, complex, alluring, wonderful!</p> |                                      |             |            |
| <b>20.</b>  | <b>+Littorai</b>                                                                                                                              | <b>"Mays" Russian River</b>          | <b>2005</b> | <b>150</b> |
| <b>12.</b>  | <b>+Littorai</b>                                                                                                                              | <b>"Mays" Russian River</b>          | <b>2006</b> | <b>150</b> |
| <b>71.</b>  | <b>+Littorai</b>                                                                                                                              | <b>"Mays" Russian River</b>          | <b>2007</b> | <b>150</b> |
| <b>5.</b>   | <b>+Littorai</b>                                                                                                                              | <b>"Charles Heintz" Sonoma Coast</b> | <b>2006</b> | <b>160</b> |
| <b>77.</b>  | <b>+Littorai</b>                                                                                                                              | <b>"Charles Heintz" Sonoma Coast</b> | <b>2007</b> | <b>160</b> |

Wine genius Ted Lemmon makes freaking incredible wines! This chard is tight, young, intense but not over the top. We only get a case a year of Littorai chard right now!!!

## "La Perfezione dell'Imperfezione" - Page 52

### The Perfection of Imperfection

In today's wine world, making a technically perfect wine is easy. There are labs all over the world that will chemically analyze your wines {and your grapes as they grow} to give you the chemical secrets of high wine reviewer scores. If a wine isn't technically perfect these days, it is due to careless winemaking.... or a different view on what makes a wine great. Technical perfection is a modern ideal. It was not the source or cause of the great, legendary vintages collectors pay so much for {Bordeaux '61 or '45, California Cab '74, Brunello '83, Barolo '64 or '71}. Yet it is today's holy grail of winemaking.

Here is a page of wines that reject that very notion. These wines are made by winemakers in various stages of the rejection of modern technology & tradition in their winemaking, who lust after broader ranges of flavor & complexity they feel have been stripped away by today's international style & quest for technical perfection. If you chose one of these wines, please check your prejudices & preconceived notions at the door. These are wines meant to challenge, that demand attention. Not from an over the top ripeness or huge tannins, but from true complexity & an ever changing character. These wines will be like nothing you have ever experienced from these grapes before. They are unique, personal expressions of great risk taking winemakers.  
"Bravi!"

### Vini Bianchi

+ = served at cellar temperature or iced to order

- fb. Movia** {Ribolla Giala} Brda, Slovenia 2007 50  
Coudy, funky, this is wine making that eschews such modernity as filters, chemicals, sulphur additions etc. The result is a wine that is delicious, texturally interesting and like nothing else you have ever had. This is real wine!!!
- 129. +Paolo Bea** "Santa Chiara" {Gchetto, Malvasia, Chard, Sauvignon, Garganega} Umbria 2006 68  
Yikes! What a wine! Where past vintages of Santa Chiara were interesting blends in a modern style, that is no longer the case. These wines are hugely flavorful, but it is an oxidative styled wine in the school of Gravenor. The wine is fermented on the skins & aged on the lees till bottling. No sterile filtration here. Do not order this wine if you are looking for something refreshing & cold. Have it at cellar temperature & enjoy its power & ever changing flavors!

**'La Perfezione dell'Imperfezione - Page 53**  
**The Perfection of Imperfection - Vini Bianchi**

+ = served at cellar temperature or iced to order

**1fb. Pavés Ermes "Nathan" {Blanc} Morgex et del La Salle 2006 70**  
**Val d'Aosta**

Made from a blend of normally harvested grapes and some that are late harvest, this is lush, soft, round and wonderuff. Val d'Aosta makes really great wines!!!

**25. +Due Terre "Sacrisassi Bianco" 2002 89**  
**{Ribolla & Tocai, Sauvignon}**

Due Terre's wines will revolutionize your view on wine or you will hate them! As you can tell, they are my favorites!!! This wine is made with very limited technology & is very minimally processed. Ribolla, tocai & sauvignon combined in another rendition of one of the Gravner disciples. Coffee, spice, huge layers of flavor make this a great introduction to the wonder of non technological wine making.

**186. +Gravner Breg "Bianco - Amphora" 2001 150**

Simply the most unusual white wine I have ever tasted. It has much to do with a glass of good single malt scotch as any white wine you have ever tasted. They are cloudy & dark gold or amber. Josko Gravner is trying to get back to wine making as he thinks the Romans did it 2000+ years ago. These are not wines for the faint of heart, or for those who want a wine to show all it has in the first sip. You must approach Gravner with a sense of wild abandonment of all preconceived notions. Every bottle is different. The Bianco Breg is a blend of sauvignon, chardonnay pinot grigio&riesling italico. It is huge & rich.

## 'La Perfezione dell'Imperfezione - Page 54 The Perfection of Imperfection - Vini Rossi

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"Bravi!"

**st**      **Corte St.Aala**                      **"Ca' Fiui" Valpolicella**                      **2006**                      **37**

Corte St Alda is devoted to making natural wines. They eschew such modern necessities as temperature control and pumping of their wines. Theirs os a mostly hands off approach making wines of incredible mouthfeel with wild, racy overtones. This is their entry level Valpolicella and it has touches of balsamico notes, fresh berries & spice.

**st.**      **COS**                                      **"Pithos" {Nero d'Avola, Frappato} Sicilia**      **2005**                      **72**

Perhaps the greatest innovation in the last few thousand years of winemaking is the rediscovery of the Amphora. These unglazed clay pots make for the most incredible winemaking possibilities. Gravner in Friuli uses them for whites of incredible complexity & longevity. COS uses the Amphora for this wine, a intensely approachable & yet wildly rustic red like no other Sicilian red I have had. It is concentrated, rich, loaded with spice, touched with a balsamico edge to the nose & quite yummy indeed. THIS IS FANTASTIC WINE!!!!

## 'La Perfezione dell'Imperfezione - Page 55 The Perfection of Imperfection - Vini Rossi

**ru. Paolo Bea "Rosso di Veo" {Sangiovese, Montepulciano, Sagrantino} 2002 86**

In the difficult 2002 vintage, Paolo Bea put all their grapes together. By picking very selectively & parcel by parcel, they were able to craft this very fine, very drinkable wine. It is huge, spicy & delightful to drink. Perhaps the best 2002 vintaged I have tried from anywhere in Italy.

**53. Paolo Bea "San Valentino" {Sangiovese, Montepulciano, Sagrantino} 2004 99**

OMFG! Its that simple. This is not a shy & retiring wine but a powerful wine crafted in old fashioned style by a master f traditional winemaking. This is why I hate hate hate Robert Parker & wine journalists with a passion. This is just not the kind of wine that they champion.

**110. Corte St Alda Amarone 2003 150**

I first had this wine in Verona at a small wine bar. The wine guy there was super excited about this property. We now have sourced it here, & what a wine it is! Corte St Alda raises their grapes organically & makes their wines without chemical intervention & temperature control. The resultant wines smell a bit like incredible Balsamico with a wild characteristic that is somewhat unique in Valpolicella. This is one hell of a stunning Amarone! Typical of the vintage, the 2003 is fat & lush but is in no way flabby, a defect all too common in 2003. The 2000 is huge & powerful: one of the great Amarone available today.

**61. Paolo Bea "Secco Pagliaro" {Sagrantino} di Montefalco Umbria 2003 160**

Bea is a major wine hero to me. His Sagrantinos are impossibly full of flavor & fruit yet are easy to drink. They are the Amarone equivalents of Umbria: alcoholic, made from a local grape, amazing wines. 2003 is a short vintage with only 5 cases coming into DC for the entire market!