

# Wine Madness: 33% off Wines 50+ Sunday & Monday *{holidays excluded}*

## 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 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 to share my passion with you ~ Dean Gold

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## Sangiovese ~ Page 1

de.	Canetta	“Zenit” {Sangiovese, Merlot} San Gimignano	2010	30	
					fFrom the town where Vernaccia is most famous comes a soft, easy drinking red on the medium to light side.
sp.	Le Rote	{Sangiovese, Canaiolo, Malvasia} Chianti Colli Senesi	‘10	36	
de.	San Polo	“Rubio” {Sangiovese +} Montalcino	2010	42	
					Young vines that will eventually go into Brunello are the backbone of this blend with a few other assorted “Estate Varietals” thrown in. San Polo is the newest estate owned by the Allegrini family and it is a great estate on the way to the top. Superb value. Big, rich, fun.
sp.	Coroncino	“Ganzarello” {Sangiovese, Syrah} Rosso Piceno, Marche	‘09	45	
hu.	Perazzeta	“Erio” {Sangiovese, Merlot, Cab, Syrah}	2011	45	
ru.	Sanguineti	“Nessun Dorma” {Sangiovese, Merlot, Syrah} Toscana	2009	45	
					Spicy, earth, racy, a very lovely wine indeed!
el.	Selvole	{Sangiovese} Chianti Classico	2009	50	
					Great chianti from a little known estate that doesn't show the over extraction of so many Chianti these days.
tr.	Montesecondo	“Rosso” {Sangiovese}	2011	50	
					a wonderful traditionalist making superb wines. This is their entry level “Super Tuscan” Superb with our Tuscan specialties: boar pasta, Fiorentina & sirloin steak, pecorino cheese.
el.	Antonelli	“Rosso di Montefalco” {Sangiovese. Sagrantino}	2009	54	
					Rosso di Montefalco is a sangiovese based wine with up to 15% Sagrantino, one of Italy's least known great grape. It makes for an elegant bottle with a bit of heft and ripe berry flavors. Lovely stuff!

## Sangiovese ~ Page 2

de.	San Polo	Rosso di Montalcino	2010	54	
	<p>The Allegrini family now owns this fine estate in MOnalcino and is on their way to making it one of the premier estates of Montalcino. The result is that they have a lot of young vines in spots that are going to be part of their Brunello in the future. The result: spectacular rosso in a style that shows off the rich fruit of the Snagiovese. A great value and perfect with red meats, cured meats and, of course, cinghiale &amp; pork.</p>				
tr.	Salicuti	Rosso di Montalcino	2006	54	
	<p>One of the most traditional, old fashioned Montalcino producers trhere is. Salicuti uses extremely long times on the kind during fermentation resulting not in a tannic wine, but a wine that shows the terrior of this excellent vineyard. Spectacular if you want the real taste of old.</p>				
el.	Altesino	Rosso di Montalcino	2010	58	
	<p>This is an old estate in the northern portion of the Montalcino zone, with additional grapes coming from the south side, that once made fine wines and then fell on hard times. The Fiat owning family, you know, the ones who scraped out the loos coins from their sofa and bought Chrysler, now owns it and they are on a tear. Their vineyards, never in question, now have been matched to a winemaking facility that is as top notch as the grapes they alhve to work with. Altesino is an elegant, rich style of Montalcino. Fabby!</p>				
148a.	Ciacci Piccolomini	Rosso di Montalcino	2010	58	
137.	Ciacci Piccolomini	Rosso di Montalcino	2004	125	
	<p>Huge, ripe Sangiovese from the southern reaches of the zone in a year that will be known for rich ripe wines. This is still classic Montalcino flavors: funk,tar &amp; spice. Superb wine especially with cheese, boar, red meats in general.</p>				
sp.	Le Chiusse	Rosso di Montalcino	2009	59	

## Sangiovese ~ Page 3

- ???. Montesecondo {Sangiovese} Chianti Classico 2010 57  
 Amazingly old fashioned Chianti that will blow you away. Fabulous natural wine with funk, spice, earth and more flavor than in any modernist claptrap Chianti you want to name.
- el. IL Conventino “Vino Nobile” {Prugnolo Gentile} Montepulciano 2009 69  
 IL Conventino is a wine of great gentleness and smoothness. It is the elegant side of Montepulciano. Organically grown grapes, simple wine-making make result in an easy drinking wine that also has a lot of depth and complexity. Proof that there is no need for international style to make an early drinkable wine
40. Calalicchio di Sopra Rosso di Montalcino 2010 70  
 Superb traditional producer whose grapes come from the Montosoli area and other fine sites on the northern side of Montalcino. Positively bursting with berry flavor balanced by tar, funk, spice, earth. What a wine to go with steak or simple grilled meats. Great with our pork and lamb.
- tr. Carpineto Brunello di Montalcino 2007 69\*\*\*  
 At wine madness pricing every day, sorry no further discounts  
 Very traditional producer using old botte for 3 years to make a n old school wine. The ‘07 vintage is ripe and rich yet this is still not a lush wine. Great with our Montalcino specialties: Wild boar, salumi {and charcuterie} steak {especially the Fiornetina} and other hearty foods.
84. IL Conventino “Vino Nobile Riserva” {Prugnolo} Montepulciano 2006 79  
 IL Conventino is a wine of great gentleness and smoothness. It is the elegant side of Montepulciano. Organically grown, this is the selection of the best grapes of the vintage and gets more time in large botte {old large casks in the cellar of their ancient castle, too large to ever be replaced! This is a great wine, in a gentle, supple and suave style. Goes with a great variety of foods, just about anything except fish.

## Sangiovese ~ Page 4

el.	Costanti	Rosso di Montalcino	2010	79
62.	Costanti	Rosso di Montalcino	2009	99

Simply superb wine from my other favorite wine maker in Montalcino. The 2009 is simply stunning. The 2010 is from another one on a string of incredible vintages! These are serious shit! Very elegant with all the traditional flavors of Montalcino: earth, tar, smoke and black berry fruit.

ru.	Le Chiuse	Brunello di Montalcino	2006	99
151.	Collemattoni	Brunello di Montalcino	2005	99
55.	Collemattoni	Brunello di Montalcino	2006	150
29.	Collemattoni	Brunello di Montalcino	2004	165
45.	Collemattoni	Brunello di Montalcino	1999	199

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. It is located at the site of an ancient brick factory & you can taste the red brick dust in the wine. Owner, good friend & fellow food lover Marcello Bucci is one of the great new generation of very young wine makers who is keeping true to the traditions of Brunello. Every visit to his property involves tasting every botte of wine he has! One of the best Brunello!!!!

9.	Prima Terra	“Tonos” {Sangiovese, Canaiolo, Ciliegiole, Merlot, Cabernet, Moscato e Dolcetto}	2008	99
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In the Cinque Terre, there are cliff side vineyards of dizzying steepness that yield incredibly complex & unusual wines. Of course almost all wine labeled Cinque Terre is not made from these grapes, but if plonk worthy crap grown on the other side of the range that forms this beautiful area. Prima Terra, however, makes wonderfully quirky wines from these incredible vineyards in the Cinque Terre itself & ages them in old large oak making for wines of finesse, delicacy and, in this case, an almost salty, umami tang. Simply put, this is a farking incredible wine!!! Don't ask, just drink!

el.	Cecilia	“Imago Riserva Rosso” {Sangiovese, Syrah} Isola d'Elba	2006	99
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Amazing sangiovese spiced up with a touch of syrah all grown on the island of Elba. These clonal selections are very traditional, not the modern sangiovese & syrahs typical of the modernist wine world. Dark, rich, brooding, spicy, freaking incredible! The best non-Brunello steak wine on the list!

## Sangiovese ~ Page 5

150. San Filippo Brunello di Montalcino 2007 110

Unabashedly a modernist in the love of manipulation of the grapes in the winery thru various types of wood and with lots of modern ideas in the vineyard, Robert Giannelli never loses sight of where his wines are grown: Montalcino. Delightful and easy to love example.

146. Ciacci Piccolomini "Annata" Brunello di Montalcino 2004 120

136. Ciacci Piccolomini "Pianrosso" Brunello di Montalcino 2006 120

128. Ciacci Piccolomini "Pianrosso" Brunello di Montalcino 2004 145

69. Ciacci Piccolomini "Pianrosso" Brunello di Montalcino 2003 145

86. Ciacci Piccolomini "Pianrosso" Brunello di Montalcino 1999 195

The Ciacci Piccolomini d'Aragona property dates back to the Piccolomini Popes. The winery itself was founded by the recently deceased G. Bianchini in the late 50's. Ciacci's wines are ripe & extracted, yet full of balance. They are made in an extremely traditional style from exceptionally ripe grapes. The 2004 Pianrosso is superb, big & fat from a great vintage, the Annata is slightly less fat & spicier, from newer plantings. The '06 is tighter & leaner typical of the vintage, but it is still a big gulp of Brunello. The 2003 is surprisingly balanced considering the heat of the vintage & where the property is located. The 99 is just now showing off its adolescent charms. These are yummy wines!

106. Podere Brizio Brunello di Montalcino 2007 120

172. Podere Brizio Brunello di Montalcino 2006 125

A Brunello made with very modern vineyard techniques, not so modern fermentation and a combination of barrique {modern} and large botte {traditional}. The result is a thick, chewy, dark colored Brunello that shows off the spicy fruit that Sangiovese only develops in Montalcino. Top not wine we discovered at a very bad lunch in the piazza in Montalcino. It was worth missing good eats to discover this great winery!

119. Sassetti Pertimali Rosso di Montalcino 2007 125

We had the pleasure of meeting Livio Sassetti November '06. He is a poet, a champion of Brunello & a wine maker 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 Sassetti sangiovese is the terroir which is expressed thru spice & funk. '07 is massive, rich, lush & as huge a wine as the spirit of the man it is named for!

## Sangiovese ~ Page 6

169.	San Polo	Brunello di Montalcino	2006	125
42a.	San Polo	Brunello di Montalcino	2001	199

A fine family estate now owned by the Allegrini family and making wines better than ever. Rich, elegant, with a hint of spice. I really like these wines and, in fact, one of Kay's favorite Brunello producers.

157.	Agostina Pieri	Rosso di Montalcino	2006	129
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When in Montalcino, this is always mentioned as among the best of the Rosso di Montalcino reds. That is because this winery makes a larger percentage of Rosso than is typical. Big & very rich for a Montalcino, it is one of my favorites!

103.	Uccelliera	Brunello di Montalcino	2007	130
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A very lovely, pretty Brunello from vineyards directly in Castelnouve dell'Abbate that once belonged to Ciacci Piccolomini. Lots of supple flavor and textures with a slight touch of wood.

19.	IL Faggeto	“Pietranera” {Prugnolo Gentile} Vino Nobile di Montepulciano	2004	140
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Huge, spicy, rich, amazing example of Montepulciano's wine making that is so often {and so often rightly so} by Montalcino, its Southern Tuscan neighbor 25km away. Made traditionally in large oak casks, this is a wine made in the vineyards where low yields and careful grape growing make for a huge wine, but one that a few years of bottle aging has resulted in supple tannins and eminent drinkability. Montepulciano is at 600m and Montalcino at 603mt so typically Montalcino looks down on Montepulciano, but not in the case!

67.	Altesino	Brunello di Montalcino	2007	140
43.	Altesino	Brunello di Montalcino	2004	165

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, fairly big & full. Nice stylish wines.

## Sangiovese ~ Page 7

36.	IL Conventino	“Organic” {Prugnolo Gentile} Vino Nobile di Montepulciano	2001	145
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Tiny farm making incredibly nice Montepulciano. Their wines are pure, with more of a delicacy & elegance than is typical of the zone. The '07 is an outstanding vintage that drinks really great with red meats & pastas with tomato based sauces. The '01 is a cellar treat that should not be missed! For the price of an average young cab at most restaurants, you can drink a well aged, incredible sangiovese.

183	Agostina Pieri	Brunello di Montalcino	2004	150
124.	Agostina Pieri	Brunello di Montalcino	2000	155
42.	Agostina Pieri	Brunello di Montalcino	2001	199

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 '04 is drinking beautifully for a wine this young!

70.	Costanti	Brunello di Montalcino	2003	150
143.	Costanti	Brunello di Montalcino	2005	150
142.	Costanti	Brunello di Montalcino	2006	160
56.	Costanti	Brunello di Montalcino	2004	175
82.	Costanti	Brunello di Montalcino	2001	195
56a.	Costanti	Brunello di Montalcino	1999	225

Andrea Costanti is one of my favorite people in Montalcino, a good friend as well as a superb wine maker. 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 a superb bargain! 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. Of course, the 2004 is really singing right now and is the best of the bunch. The 05 is surprisingly elegant & drinking well for such a young wine. '06 is spectacular, but very young!

34.	Canalicchio di Sopra	Brunello di Montalcino	2006	150
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## Sangiovese ~ Page 8

57.	Collosorbo	Brunello di Montalcino	2001	170
162a.	Collosorbo	Brunello di Montalcino	2000	170
155.	Collosorbo	Brunello di Montalcino	1999	185

Collosorbo is famous for big, round, ripe & juicy Brunello, very well suited to lovers of ripe wines like the southern Rhones & California cabs.

130.	Salicutti	“Piaggione” Brunello di Montalcino	2004	175
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Salicutti is marching to a totally different drummer. This is Brunello of old with no attention paid to modern convention. These wines are dark, tannic, earthy & funky yet they are full of the fruit components only found in Brunello di Montalcino. You simply have not drunk Brunello in all its glory if you have not had Salicutti.

117.	Sesti	Brunello di Montalcino	2005	175
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Simply stunning wine from one of the top vineyards in all of Montalcino. Dark, rich, spicy as hell. Unreal. Better than most '04s! Usually, long descriptions mean great wine, but words fail me to do this wine justice.

179.	Le Macioche	Brunello di Montalcino	2001	175
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Lean, tightly wound, clear & cutting flavors are the hallmarks of Le Macioche. 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. Another Marc di Grazia Brunello of note!

38.	La Poderina	Brunello di Montalcino	2004	170
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A more modernist style of Brunello in a bigger style.

139.	Monte Vertine	“Le Pergole Torte”	2004	175
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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 Tuscans, this is the wine for you!

## Sangiovese ~ Brunello Riserva ~ Page 9

23.	Sassetti Pertimali	Brunello di Montalcino	2004	175
156.	Sassetti Pertimali	Brunello di Montalcino	2001	195
174.	Sassetti Pertimali	Brunello di Montalcino	1999	225

Full of spice, earthy, full & complex. This is a “real deal” Brunello that benefitted from the perfect location surrounded by so many great vineyards of Brunello: Montesoli, Gianni Brunelli, IL Maronetto all ring Livio Sassetti’s property. The 99 is too young but incredibly yummy still. The 01 is lush & way too young to drink. The 2004 is best & would be a shame to drink, except it is so good it will make you really really addicted to Brunello! It is said of Livio that he is 120% Sangiovese, remember that Brunello is only 100% sangiovese.

63.	Cerbaiona	Brunello di Montalcino	2005	225
141.	Cerbaiona	Brunello di Montalcino	1999	299

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 \$200 a bottle. The 99 is just coming into its own; ‘05 is worthy of infanticide.

75.	Ciacci Piccolomini	“Riserva” Brunello di Montalcino	2004	225
48.	Ciacci Piccolomini	“Riserva” Brunello di Montalcino	1999	275

2004 Ciacci is a stunning wine: made using the most traditional of methods, it is huge & rich for a Brunello from the sighting of the vineyards. Superb. The 99 is 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.

35a.	Canalicchio di Sopra	“Riserva” Brunello di Montalcino	2001	250
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Elegant, full, spicy, fabulous wine from one of the first Brunello producers

## Sangiovese ~ Brunello Riserva ~ Page 10

173.	Collemattoni	“Riserva Fontelontano” Brunello di Montalcino	2004	250
41.	Collemattoni	“Riserva Fontelontano” Brunello di Montalcino	2001	275

I think Marcello Bucci at Collemattoni is one of the great, unheralded wine makers of Italy. This young wine maker is putting out wines of incredible style & strength that reflect the terroir of his vineyards in the Sant'Angelo in Colle district of Montalcino. Made from a single vineyard selection on the hill of Sant'Angelo itself.

129.	Costanti	“Riserva” Brunello di Montalcino	2006	275
134.	Costanti	“Riserva” Brunello di Montalcino	2004	299
165.	Costanti	“Riserva” Brunello di Montalcino	2001	325

Perhaps the best wine of the outstanding 2001 vintage. Not as big & full as some, but incredibly layered & textured. Amazing stuff! The '04 is simply the best Brunello I have ever had from Andrea Costanti.

68.	Sassetti Pertimali	"Riserva" Brunello di Montalcino	2001	325
133.	Sassetti Pertimali	"Riserva" Brunello di Montalcino	1999	325

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...

49.	Valdicava	Brunello di Montalcino	1997	325
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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 traditional Brunello.

## Corvina et al ~ Page 11

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 wine makers like Quintarelli, Dal Forno etc. , Valpolicella has come into its own. Now more exciting developments here than practically anywhere else in Italy.

de.	Degani	{Valpolicella} Veneto	2011	27
st.	Sant'Antonio	"Nanfre" Valpolicella	2010	32
	Soft, gentle, fun, everything you could want in a sipping style of Valpolicella.			
tr.	Begali	"Ripasso" Valpolicella	2010	35
	Earthy, funky, spicy, big, fun!			
el.	Monte Dall'Ora	"Saetti" Valpolicella	2011	38
	Tiny winery devoted to natural production and organic farming. Their wines are a pure expression of Valpolicella with a little more acid backbone and structure than typical. Very elegant wines and this one is perfect with fish & lighter red meats and pasta with sauces. It is superb with cheese.			
hu.	Degani	"Cicilio Ripasso" {Corvina et al} Valpolicella	2010	42
	Big, plummy & spicy. Super small family winery now making incredible wines.			
ru.	Brigaldara	"Ripasso IL Vegro" Valpolicella	2009	59
	Brigaldara is a fine producer who makes big wines with an earthy and lightly tannic edge, yet are eminently drinkable. Their wines are very traditional but the			

hu.	Monte dall'Ora	"Sausto Ripasso" Valpolicella	2007	78	
	Simply stunning "baby Amarone" for natural wine makers Monte Dall'Ora. Natural fermentations, long slow drying of the grapes, great farming make this a big, full wine without the overripe or over extracted flavors so easy to get in Valpolicella. Superb!				
tr.	Brigaldara	Amarone	2008	109	
	Big and rich, with a touch of barrique yet the favors are earthy and spicy in a more traditional vein. Superb big table style of Amarone perfect with game, red meats and heavy pastas. Fabulous with strong cheeses and chocolate.				
???	Monte Faustino	Amarone	2006	120	
	Huge, ripe, spicy, this is everything you could want in an Amarone. Not unusual in Amarone where the extreme ripeness and alcohol levels yield wines that need barrique aging, this wine sees some time in oak and then more in the bottle. 2006 was a superb year for Amarone and this one has the strong spice and raisin flavors typical of great Amarone. Perfect with a steak, game or blue cheese. Lamb is a great foil as well!				
81.	Sant' Antonio	"Campo dei Gigli" Amarone	2005	149	
106a.	Bussola	"TB" Amarone	2004	240	
	Tomasso Bussola is Valpolicella's bad boy. He is an extreme modernist making wines with loads of extraction thru modern wine making techniques. Yet is a man of the Valpolicella & his wines, loaded with gobs of lush, ripe fruit are also a taste of the place where they come. Astounding! Vigneto Alto is from older vines from steep terrain				
113a.	Le Salette	"Pergole Vece" Amarone	1999	200	
14a.	Le Salette	"Pergole Vece" Amarone	2000	250	
	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.				

## Corvina et al ~ The Wines of God ~ Page 13

When we first got an appointment to meet and visit with Romano Dal Forno, I was told the I had an appointment with God. If so, God is a short farmer who had on a dirty tee shirt & work pants and showed the evidence of the amazingly hand labor intensive methods that result in what I think are the best wines on the list! They are ridiculously expensive, but dirt cheap compared to the silliness that are the wines of Burgundy & Bordeaux where you can spend as much for wines with a tenth the heart.

up.	Dal Forno Romano	Valpolicella {1 bottle in stock only}	2000	399
up.	Dal Forno Romano	Valpolicella {1 bottle in stock only}	2001	399
up.	Dal Forno Romano	Valpolicella {1 bottle in stock only}	2002	349

These are simply the best Valpolicella made if you ask me! Bigger & richer than almost any Amarone on the market! No other wine maker 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.	Dal Forno	Amarone {1 bottle in stock only}	1999	775
up.	Dal Forno	Amarone {1 bottle in stock only}	2000	875
up.	Dal Forno	Amarone {1 bottle in stock only}	2002	775

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.

## Zinfandel ~ Page 14

17.	Ridge	"Carmichael"	2007	85	
	Elegant, rich, very minimal wine making, all natural yeast fermentation, all natural malo lactic, mostly old oak.				
21a.	Ridge	"Buchignani"	2007	95	
	Dry Creek zin loaded with spice & earth & bramble. 93% zin & 7 % Carignane.				
101.	Turley	"Cedarman" Howell Mt, Napa	2005	100	
105.	Turley	"Hayne" Napa	2006	125	
	Some people love his wines, some hate them. Some of the most extracted, over the top zins around.				
30.	Ridge	"Lytton Estate"	2007	110	
35.	Ridge	"Lytton Estate"	2006	120	
	Lush, ripe, soft, this is the selection of Lytton grapes too ripe to go into the Lytton Springs Bottling. Mot modern hyper-ripe zin; more of a 70's style treat!				
78.	Ridge	"Mazzoni Home Ranch"	2006	110	
	A wondrous melange of zin, Carignane, petite sirah from the original plantings on the Mazzoni Ranch in Geyserville. Fat, lush, Kay's favorite!				
155a.	Ridge	"Caboose"	2006	120	
	from the historic Nervo plantings... stunning old vine character, fat rich hilltop zin.				
44.	Ridge	"Old School"	2007	110	
	Wondrous ripe, thick zin from the heart of the Geyserville area wines that make up that wonderful wine from Ridge. Very limited!!				
58.	Ridge	"Dusi Late Harvest"	2007	110	
	An amazing late harvest Amarone like selection of Ridge's Paso Robles vineyard made from very old vines of the original Benito Dusi vineyard, Paso Robles first vines!!!				

## Lagrein, Dolcetto & Other Fruity Reds ~ Page 15

- |      |   |  |      |    |
|------|---|--|------|----|
| hu.  | Di Lenardo  | “Vignetti di Lis Maris” {Refosco} Veneto             | 2011 | 27 |
| sp.  | Cascina Corte   | “Camerino” {Dolcetto} di Dogliani                    | 2010 | 41 |
|      | <p>Sometimes when a vendor brings in a winemaker, you can be gunshy to say what you think about their wines. But when you drop your bored look of ennei and say “Holy Crap, this is really good!” it somehow translates into any language! A stunning old school dolcetto made using native yeasta and no wood at all. Amazing! All wines at this price should taste this good.</p> |  |      |    |
| ex.  | Abbazia di Novacella  | {Lagrein} Alto Adige                                 | 2010 | 44 |
|      | <p>Brash, grapey, fun, flairy explodes with fruit balance &amp; minerality. Novacella is a top producer in the area! Lagrein has a blueberry nose &amp; a lively feel on the palate. it is the wine to chose when some are having fish &amp; others red meat. Top notch stuff!!!</p>  |  |      |    |
| st.  | Dal Maso  | “Colpizzarda”<br>{Tai Rosso ~ Grenache} Colle Berici | 2008 | 54 |
|      | <p>This is a bottle of fun! Tastes of strawberry &amp; cherry &amp; spice. It is a very gently red perfect for the "both seafood &amp; meat" conundrum. Delightful.</p>   |  |      |    |
| 28.  | Cappellano  | {Dolcetto} d’Alba                                    | 2009 | 61 |
|      | <p>Rich, round, full, spicy, traditional. One fo the great Dolcetto in my opinion. Very big wine that goes great with charcuterie, salumi, cheeses, red meats. Cappellano is a superb winemaker.</p>  |  |      |    |
| 22.  | Einaudi   | “Vigna Tecc” {Dolcetto} d’Alba                       | 2010 | 65 |
|      | <p>Big, intense, thick dolcetto from Dogliani where dolcettos are dolcettos and the sheep in Alba are scared. Whatever that means. Dolcetto is not a sleazy hedonistic fruitbomb in dogliani, but a great Piemontese red that offers amazing value. Rich berry friut, spice and a hint of tar.</p>  |  |      |    |
| 126. | Cascina Corte   | “Pirochetta Vecchie Vigne {Dolcetto} Dogliani        | 2009 | 65 |
|      | <p>One of the four great Dolcetto’s I have ever tasted! {Cappellano, Marcarini Boschi di Berri, Einaudi Vigna Tecc are the other three.} This is old school dolcetto, made withno wood contact so the intensity of the old vines comes thru. Superb winemaking for those adventurous enough to forgot the higher eschelons of barbera and nebbiolo is favor of greatness.</p>       |  |      |    |

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

- |      |                      |  |      |     |
|------|----------------------|--|------|-----|
| 70a. | Ramian               | "La Mora" {Dolcetto & Nebbiolo} Napa   | 2009 | 89  |
| 79.  | Peter Silva          | "Edizione" {Lagrein} Alto Adige  | 2006 | 120 |
|      |                      | Edizione is the Italian equivalent of "Extra" so this is a stop the presses verusion of one of our favorite grapes. Big, with a surprising amount of tannin for Lagrein. Superb with briased & grilled meats, especially pork. |      |     |
| 88.  | Abbazia di Novecella | "Praeposituus"   | 2005 | 120 |
|      |                      | massive for a lagrein, nicely oaked. Superb treat from one of our favorite producers in the Alto Adige   |      |     |

## Barbera & Other Northern Rustic Reds ~ Page 17

sp.	Giuseppi Bocchino	“Arduine” {Barbera} d’Asti	2011	33	
ru.	Paternina	“Banda Azul” {Tempranillo}, Rioja Espania	2007	36	Spicy, funky, old school tempranillo from one of the oldest names in Rioja. I love this wine!!!
de.	Per Alessandra	{Barbera} d’Alba	2010	39	From the owners of Hilberg comes this delightfully gulpable barbera that is a superb buy. Great with fried foods & foods with tomatoes!
tr.	Cascina Corte	{Barbera} Piemonte	2009	63	Hell yeah! Old vines, no chems, minimal inervention, old large oak. Superb! To repeat: hell yeah!
66.	Podere Elia	“Viveje” {Barbera} d’Alba	2006	67	
ru.	Grillo	{Freisa, Barbera, Dolcetto, Merlot} Monferrato, Piemonte ‘04		69	
25.	Cappellano	“Gabutti” {Barbera} d’Alba	2006	75	Anyone who thinks that barbera is a second rate grape in Piemonte needs to taste this wine. If they still say that, they need to have their tongue examined! Or their head. Gabutti yields barbera and dolcetto of incredible power and elegance without needing hyper ripeness or over made wines to do so. Long slow macerations and years of traditiona dn experience. Fabulous!
32.	Noussan	“Cuve de la Cote” {Field Blend} Val d’Aosta	nv	75	Old traditional grapes, who knows what. Superb wine making
50.	Hilberg~Pasquero	“Superiore” {Barbera} d’Alba	2007	110	
167.	Hilberg~Pasquero	“Superiore” {Barbera} d’Alba	2005	130	Tiny producer with a great reputation for Barbera & Nebbiolo. They make pretty modern feeling wines that have plenty of Terroir, a nice combination of the modern & the tradition. This is a bomb of grapy flavor, spice, good acidity. Perfect with anything with a red sauce, fried seafood, salumi etc. One of our best selling wines ever! 2007 was a fabulous barbera vintage with wines of elegance that are now drinking incredibly. The “Superiore” is bigger, richer & fuller, the “normale is no slouch either. Superb examples of great wine making made greater still with a few years of age {unlike some of us!}
ru.	CUNE	“Imperial Gran Riserva” {Tempranillo} Rioja, Espana	2001	120	Fabulous old school Rioja from the first traditionalist Spanish producer I have ever had. Very limited.

## Montepulciano, Sagrantino & Other Rustic Central Reds ~ Page 18

- |       |   |   |      |     |
|-------|---|---|------|-----|
| st.   | Tres Osos   | {Cabernet, Tempranillo}                                   | 2010 | 27  |
|       | Light, clean, delightful sipper.  |   |      |     |
| hu.   | Vignabaldo  | “L’Olmo” {Sagrantino} di Montefalco                       | 2006 | 54  |
|       | Sagrantino is a superb grape that no one has heard of. It is local and famous only in Umbria and there is can be made into a wide variety of styles. Col Santo’s is big, very rich, with lots of ripe berry fruit offset by a lot of spice and character.   |   |      |     |
| 140.  | Iskra   | Rosso {Montepulciano} Colli Aprutini                      | 2004 | 90  |
|       | Modern to the max & quite yummy. Big fat broad flavors: plummy fruit, delicious!!!  |   |      |     |
| 182a. | Paolo Bea   | "Rosso di Veo" {Sangiovese,<br>Montepulciano, Sagrantino} | 2002 | 95  |
|       | 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 red I have tried from anywhere in Italy. The 2005 is a young vines Sagrantino that is better than almost any sagrantino I have had from anyone else with the exception of Caprai. A bargain.... of sorts! |   |      |     |
| 160.  | Paolo Bea   | “San Valentino”{Sangiovese,<br>Montepulciano, Sagrantino} | 2004 | 109 |
|       | This is not a shy & retiring wine but a powerful wine crafted in old fashioned style by a master of traditional wine making. 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. The 05 is superb, softer & nicely maturing, the ‘04 a stunner!   |   |      |     |
| 169a. | Paolo Bea   | {Sagrantino}  | 2003 | 175 |
|       | Our last bottle of Sagrantino from Paolo Bea. Possibly at, or just a touch past its peak, it is nonetheless a stupendous wine. Fabulous wines don’t fall apart when they pass the absolute peak, but like an old wine grandpa, still have loads of wisdom to impart for those willing to explore and commune. I feel the recent vintages of Paolo’s wines just don’t live up to the earlier wines which is a real shame. Here’s hoping that they rebound              |   |      |     |

## Campania, Sicilia Puglia & the South: Aglianico, Nero d'Avola, Primitivo & Other Rustic Southern Reds ~ Page 19

ex.	Terra Elima	{Nero d'Avola} Sicilia	2010	30
hu.	Verso	{Primitivo} Salento, Puglia	NV	33
ru.	Bisceglia	{Aglianico di Vulture} Terre del Vulcano, Basilicata	2010	33
	Chalky tannings, medium full, spicy with the classic vanilla flavor of the Aglianico. Superb value. Great with cheese and dishes with lots of cheese in it.			
de.	Tami	{Nero d'Avola} Sicilia	2011	38
ex.	Tami	{Frappato} Sicilia	2011	38
	From the fabulous Arianna Occhipinti, two fun glasses of red: The frappato is all tart, cherry and other red fruit, lively, great with cured meats and tomato pastas. The Nero is a darker, richer wine better with tomato sauces. Both are great values and loads of fun			
53.	Massimiliano Calabretta	Etna Rosso {Nerello Mascalese}	2002	59
	I am not sure that Massimiliano knows that time has progressed since he '60's. Back then, Italians made wine and left it in large oak till they thought it was ready to bottle. If it smelled funky, who the "F" cared if it tasted good with food? International styles? Va fa in culo to international styles. This is wine for real wine lovers with an adventurous palate and not for wine wimps who drink merlot and think is yummy. If you love Masetto, and the other massive international styled wines championed by the wine idiots, I mean the Wine Xpexpectator and that guy from Maryland sand his hordes of collector enablers, you won't like this. As it should be!			
ex.	Occhipinti	"SP68" {Nero d'Avola, Frappato} Sicilia	2012	59
	From a set of vineyards "across the road" {the road being SP68} from her main vineyard comes this wonderful wine made according tot eh recipe for Cerusuolo di Vittoria but not from grapes in the zone. The Frappato adds liveliness and bright red fruit, the nero is dark, soft and round. The result is a bottle of really good wine! Fish, red sauces, lighter meat dishes and cheese all go well with this wine.			



## Campania, Sicilia Puglia & the South: Aglianico, Nero d'Avola, Primitivo & Other Rustic Southern Reds ~ Page 21

- sp. Occhipinti {Frappato} Sicilia 2010 79  
 Frappato is a grape grown on only in Sicily known for high acidity and bright tart fruit flavors. When grown by Arianna Inti, the grapes are richer and warmer than usual and the result is a wacky and weird wine that tastes of sour cherry and strawberry. This is a fun wine! For what you would pay in a wine shop for a mundane Burgundy or boring Bordeaux (and aren't most of them that?), you can drink something extremely wonderful! Love it with seafood, tomato based dishes, mushrooms, lighter meats & cured meats.
182. Castellaro "Nero Ossidiana" 2009 79  
 {Corinto, Nero d'Avola, "Other"} Lipari, Sicilia  
 Lipari is more famous for its dessert wine production. Castellaro is a quixotic wine project as their land, while wonderfully sited and with a great climate, has no soil. This red is grown in crushed obsidian. The result is a wine all about lean, mineral flavors and loads of spice. It is crazy good {Kay hates it when I describe a wine as fucking great!!! So I won't} Its fairly spicy, rich, but not soft or round in the least. Great with strong cheeses and red meats.
- ex. Occhipinti {Nero d'Avola} Sicilia 2010 89  
 An amazingly rich, dark, lush wine. Imagine Sophia Loren saying "I owe all this to pasta" and you have an inkling of what an experience a bottle of Arianna Occhipinti's Nero is. Spectacular!
72. Caggiano "Vignetti Macchia dei Goti" {Aglianico} Taurasi 2008 99  
 One huge freaking mouthful of wine from volcanic soils in Campania. The same volcanic actions that led to Vesuvius destroying Pompeii and Ercolano, to the submersion underwater of Baie resulted in volcanic spoils where Aglianico has come into its own. This is an ancient grape, made with some modern techniques including French Barriques. I am not a barriquephobe, not when they are used to make a wine taste of the place they come from rather than make them international. This wine simply screams Campania. Fabulous with tomatoes, steak, other red meats, strong sharp cheeses.
144. De Conciliis "Naima" {Aglianico} di Paestum Campania 2005 115  
 From an area that never made great wines, he is making some of the greatest wines in all of Italy. I love this wine!!! It is a selection of the best Aglianico he grows, in the style of a Taurasi. It is huge, tannic but surprisingly drinkable so young. Fabulous!!!!
113. Frank Cornelissen "Munjabel #7 {Nero Mascalese} 7th edition 120  
 I want what he's smoking! There is no explanation nor frame of reference for the wines of Frank Cornelissen.

## Syrah et. al. Page 22

- |      |  |                                 |      |     |
|------|--|---------------------------------|------|-----|
| 158  | Crivelli “Agoghe”  | {Syrah, Ruche} Monferrato       | 2006 | 72  |
|      | The modern approach is in use here but the result is sure to bring a smile as the tart acidity of Ruche blends with the spice of the syrah to make for a mouthful of flavor.   |                                 |      |     |
| sp.  | Cecilia  | “Oglassa” {Syrah} Elba, Toscana | 2008 | 89  |
|      | Due to the French heritage of Elba, the Syrah grape has a long history here. This syrah is made of old vines syrah grown on Elba. The wine is made in a more modern style but retains an elegant balance of acid to fruit & wood. It is a good choice for seafood especially if in red sauce. Great cheese wine too! |                                 |      |     |
| 178. | Ridge  | {Syrah, Grenache} Lytton Estate | 2006 | 110 |
|      | Ridge’s take on Chateauneuf! Absolutely fantastic, earthy, a little rough in the best sense of the word. This is a dark wine, not a fruit driven one, one that calls for runny cheeses or rich, long slow cooked sauces. Very tiny production.   |                                 |      |     |
| 145. | Ridge  | {Grenache} Lytton Estate        | 2005 | 125 |
| 176. | Ridge  | {Grenache} Lytton Estate        | 2004 | 130 |
|      | From a small bit of grenache planted on the Lytton Estate that is usually blended into the Zin. Here it is on its own & like a Chateauneuf as much as any CA Grenache!   |                                 |      |     |

135.	Ridge	{Syrah, Viognier} Lytton Estate	2006	120
115.	Ridge	{Syrah, Viognier, Grenache} Lytton Estate	2004	130

Each year, Ridge takes select lots from their best vineyards & makes small lots from them. This year, Ridge made a Rhone style blend, mostly syrah. Dark, a little tannic, bridging, just incredible.

116	Arcadian	"Stolpman" {Syrah} Santa Ynez	2005	120
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Joe Davis's wines have been favorites of mine since his days at Morgan winery almost 25 years ago! He approaches syrah not with an Aussie desire to maximize alcohol & ripeness, but with a Burgundian desire to bring out terrior. Superb!

118.	Prima Terra	"Cerico" {Garnaccia, Syrah} Cinque Terre	2007	145
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Unusually, a red grown high up the slopes of the Cinque Terre in Liguria. Huge, rich, spicy & wonderful. Very long macerations & leaving his red "sur Lis" adds to the richness & complexity of the wine. Red meats are called for, or aged cheeses!

st.	Giuseppi Bocchino	“L’Aurelio” {Nebbiolo} d’Alba	2010	40
64.	Sandro Fay	“Ronco del Picchio ~ Sforzato” {Nebbiolo} Valtellina	2007	79

from a much cooler and more elevated area than Piemonte, the usual home of nebbiolo, sforzato are also dried for 3 months before fermentation yielding a wine somewhere between traditional nebbiolo {in the style of Ghemme or Gattianara and not Barolo} and Amarone. Rich, round, with some elegance from the barrel aging this wine undergoes. Odd and wonderful.

159.	Hilberg Pasquero	Nebbiolo d’Alba	2006	99
33.	Produttori del Barbaresco	“Ovello” Barbaresco	2007	120
74.	Produttori del Barbaresco	“Paje” Barbaresco	2005	140
147.	Produttori del Barbaresco	“Rio Sordo” Barbaresco	2005	140

From a tiny producer who eschews Barolo for this amazing vineyard with great exposures. Superb, rich, round, seamless style of Nebbiolo. One of our favorites.

Produttori del Barbaresco is a cooperative whose growers own huge swaths of cru Barbaresco. Under Director Aldo Vacca, they are making stunning wines of the old school. He makes wines for quality and “typicity”, not for ego. For example, in 2005 they made very little cru barbaesco and the result was this fine trio of now well aged reds. Paje is powerful, Rio sordo mineral, and Moccagatta powerful and spicy. I love these wines! 2005 is a more ready to drink vintage than the outstanding 2007! In 2006, the wines were too tannic to make cru wines, they were just too hard and unlovely so they didn’t make crus in a great vintage. In 2007, the softness and ripeness of the vintage made careful selection necessary The result is a fine set of crus, of which Ovello was our usual favorite! Tis Ovello is broad and soft. You can’t go wrong with any of these wines!

## Nebbiolo et al ~ Page 25

134a.	Scarzello	Barolo	2005	133
85.	Scarzello	“Vigna Merenda” Barolo	2001	250

Tiny producer making some of the more traditional Barolos around. Dark, spicy, crazy good! Vigna Merenda is their cru & 2001 is superb vintage drinking beautifully right now but that will age for a long time. The 1996 is from a superb vintage now beginning to show some real complexity, yet still loaded with tannin & having a long way to go. A treat from their cellar to your table. Try with pork & game.

127.	Brovia	“Garblet Sue” Barolo	2004	140
187.	Brovia	“Garblet Sue” Barolo	1999	225

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

26.	Einaudi	“Terlo” Barolo	2006	140
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2006 is a stunning year in Barolo & Einaudi a maker of hugely rich & extracted wines that some call traditional, some modern & me, well I call them yummy. This is a wine to chew on with a lot of youthful tannins. Too bad it will all be gone by the time it is ready to drink, ohhh say 50 years from now.

120.	Roagna	“Paje” Barbaresco	2005	170
148.	Roagna	“La Pira” Barolo	2005	170
89.	Roagna	“Vigna Rionda” Barolo	2005	190

Does barrique use make a wine modern? It certainly is a “new” technique. Roagna confuses the question of if this makes a wine mtraditional or modern. He puts his wines in neutral barrique which is an anathema to most Barolo and Barbaresco purists. But he also uses 80 day macerations which is how Barolo was made when it first was recognized as the King of Italian red wines. What makes a wine traditional is weather you want the wine to show its heritage and place like Roagna does. His use of barrique is not to mask flavors but to soften wines, to fix color so they will taste more of their terroir. These are also totally wacky wines that many a traditionalist might not get at first sip. It takes enjoying a bottle slowly to fully appreciate these wines for what they are: Stunning individualist expressions of stunning places to grow grapes made by a man who just doesn't give a fuck about what anyone thinks of how he does it. A true master and artist of Nebbiolo!

## Nebbiolo et al ~ Page 26

- |      |  |                                      |      |     |
|------|--|--------------------------------------|------|-----|
| 153. | Cappellano   | "Pie Rupestis" Barolo                | 2003 | 180 |
|      | <p>If you order this wine, be prepared for a wild ride! Big, tightly structured, spicy, tarry, rich &amp; more! Cappellano is a superb producer who nailed the difficult 03 vintage! Very smooth &amp; drinkable &amp; well priced for so much flavor &amp; intensity!</p>   |                                      |      |     |
| 20.  | Marcarini  | "Brunate" Barolo                     | 2007 | 180 |
|      | <p>Maneulo Macate is a good friend as well as one of the GREAT Barolo producers in Piemonte. His Brunate is powerful without the midernist wood or over extraction issues. 2007 is a drink early vintage &amp; this wine is superb!</p>  |                                      |      |     |
| 60.  | Brovia   | "Villero" Barolo Castiglione Faletto | 2004 | 195 |
| 52.  | Brovia   | "Villero" Barolo Castiglione Faletto | 2001 | 225 |
|      | <p>Brovia is a traditionalist par excellance 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 01 a little more powerful. the 04 very young. In any case, these are incredible wines!!!!!!</p> |                                      |      |     |
| 161. | Ca Rome  | "Maria di Brun" Barbaresco           | 2006 | 199 |
|      | <p>Ca Rome makes incredible barbaresco &amp; this is the best of the best. Not from a single vineyard, but the best selections from year to year. Maria di Brun was the nickname of their granmother Maria whose picture graces the label. Very supple &amp; beautiful, both the woman &amp; the wine!</p>                                 |                                      |      |     |
| 90.  | Vietti   | "Le Rocche" Barolo                   | 1998 | 199 |
|      | <p>Stunning producer. Great vineyard. Super vintage. Very spicy, earthy and with a lean teacture.</p>  |                                      |      |     |

164.	Einaudi	"Costa Grimaldi" Barolo	2004	199
111.	Einaudi	"Nei Cannubi" Barolo	2006	229
149.	Einaudi	"Nei Cannubi" Barolo	1999	299

I always hate having to say which Cru vineyard Barolo from Einaudi I like better. The Nei Cannubi is a extracted monster of a Barolo with a unique green olive & spice nose when young. The Costa Grimaldi is also big, but more "typico". These wines are rare & stunning!

46.	Giuseppi Mascarello	Barolo "Monprivato"	2000	199
37.	Giuseppi Mascarello	Barolo "Monprivato"	2004	249

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 have 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! The 2004 is a stunning wine from a simply huge vintage. Either way, these wines should be aged for a long long time, but are great to drink now!

61.	Seghesio	"Pajana" Barolo	2004	199
47.	Seghesio	"Pajana" Barolo	1996	299

It is rare to see a gran Riserva Barolo these days, but the Seghesio family is steeped in tradition & they still do it. Dark, brooding, powerful & starting to show some complexity & maturity from long cellaring at the winery. A true wine of meditation.

up.	Giacomo Conterno	Barolo "Monfortino"	2000	950
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Legendary wine that lives up to its hype. I only get 2 bottles of this vintage so please don't buy it! If you have never had a Monfortino you just cannot understad how good it is!

## Pinot Noir ~ Page 28

- |      |   |                               |      |    |
|------|---|-------------------------------|------|----|
| sp.  | Klee  | Wilamette Valley              | 2011 | 39 |
|      | Bright, lively, with good acidity. This is an Oregon pinot that eschews the fat & jammy style so many of its Oregonian siblings display. Great with rich, meats & cured meats, yet the acidity will let it go with fish & tomato sauces. Superb value.                                    |                               |      |    |
| ex.  | Clifton   | Sonoma County                 | 2011 | 45 |
| sp.  | David Noyes   | Sonoma Coast                  | 2009 | 54 |
|      | The first aroma is full of pinot noir funk that is simply addictive: from both great grapes, great wine making & bottle age. This is a pinot for folk looking for something complex & not over extracted. What super wine!  |                               |      |    |
| st.  | Raptor Ridge  | Willamette Valley Oregon      | 2010 | 50 |
|      | Ripe, over the top pinot without being about the alcohol. Great new winery!   |                               |      |    |
| tr.  | Eyrie   | Willamette Valley             | 2009 | 95 |
|      | David Lett was one of the first to recognize the greatness of Oregon. His son carries on today, making the stinky, funky eccentric wines that made his dad a wine hero of so many. DRINK THIS WINE!!!   |                               |      |    |
| 104. | Carabella   | "Chehalem Mtn" OR             | 2006 | 89 |
|      | This is about as much fun as is allowed in a 750 ml bottle of Oregon pinot. It has the pure fruit without high alcohol that makes Chehalem such a good growing area. What a great wine to go with almost everything on our list. Superb tiny producer.                                    |                               |      |    |
| 110. | Ken Wright  | "Carter" Eola~Amity Hills, OR | 2007 | 99 |
| 8.   | Ken Wright  | "McCrone" Yamhill Carlton, OR | 2007 | 99 |
|      | Ken Wright makes either wonderful expressions of Oregon pinot or he doesn't know what he is doing. If you like big out of balance jammy wines, he doesn't know what he is doing. If you are looking for a great bottle of wine that will complement your dinner, then drink a Ken Wright. |                               |      |    |

## Pinot Noir ~ Page 29

100.	Mount Eden Vineyards	"Estate", Santa Cruz Mountains	2006	99
114.	Mount Eden Vineyards	"Estate", Santa Cruz Mountains	2004	119

One of the oldest & best names in pinot & chard in California. This pinot is etherial 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 syrypy 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, & we're allocated only one of the 06!!!

18	Eyrie	"Reserve" Willamette Valley	2009	119
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The late David Lett ineventd {dicovered?} the Oregon wine industry back in the 1960's. This is one of the last wines he touched. It is a spicy gem of a pinot wout the overlyripe claptrap approach that so many Oregon producers display {FU very much Robert Parker!} This is a wine for wine lovers, not for folk whom wine is so many notches on the 100 point list belt. It's great kinky sex, not draft emails left for your lover {and the FBI} to find in your g-mail account!

2.	Littorai	Sonoma Coast	2010	99
138.	Littorai	Sonoma Coast	2008	119
3.	Littorai	Sonoma Coast	2006	139
10.	Littorai	"Cerise" Anderson Valley Mendocino	2006	139
80.	Littorai	"Les Larmes" Anderson Valley	2008	119
123.	Littorai	"Les Larmes" Anderson Valley	2006	139
109.	Littorai	"Les Larmes" Anderson Valley	2005	149
28a.	Littorai	"Hirsch Vineyard" Sonoma Coast	2006	139
59.	Littorai	"Savoy" Anderson Valley, Mendocino	2006	139

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 wine making while showing the skills & sensibility Ted Lemmon developed while a wine maker in Burgundy. These are gems that are among the best pinot ever made in California

15.	Arcadian	"Pisoni" Santa Lucia Highlands	2005	179
102	Arcadian	"Pisoni" Santa Lucia Highlands	2004	189
7a.	Arcadian	"Pisoni" Santa Lucia Highlands	1999	199

Perhaps the most famous vineyard right not for Pinot production in the famed Santa Lucia Highlands. It is certainly one of the most expensive. Is it worth it? Heck if I know but this is a simply superb vineyard & wine maker. Along with Littorai & Mount Eden, stunning pinots!

## Cabernet Sauvignon et al ~ Page 30

120a.	Boxwood	Trellis	2010	50
ru.	Glen Manor	{Cabernet Franc} Virginia	2010	65
	From not having a single Virginia wine on our list, Glen Manor has inspired me to put 4 of their wines on the list. This cab franc is delicate, spicy & very drinkable. Wonderful example of this not well enough known grape. The '07 is leaner, the '09 lusher. The '08 is spicier & lush.			
51.	Castello di Poppiano	“La Historia” {Merlot, Sangiovese}	2009	65
	Very rich and lovely “Super Tuscan” blend that used merlot but is not an international style wine. Grown on the estate of Guicciardini, a famed contemporary of Machiavelli. This is a piece of history from one of the first modern historians of Italy.			
132.	Domaine Eden	{Cabernet Sauvignon} Santa Cruz	2009	70
	From the old Cinnabar estate, this is now joining Mt Eden’s Estate cab as one of the best cabernets in California you have never heard of. Santa Cruz old vines cab struggles to grow where as cult Npa cab vineyards pump out huge crops or, if they are over pruned, huge alcohol. So instead of paying hundreds for Napa crap, drink Santa Cruz!			
el.	Croatto	“Clas” {Merlot} Grave del Friuli	2009	75
83.	Glen Manor	{Cabernet Sauvignon, Merlot, Petite Verdot}	2010	89
	From Jeff White, the best red wine wine maker in Virginia. He is also the best white wine wine maker in Virginia. Huge without being overbearing, this is the real deal.			
131.	Mount Eden	{Cabernet Sauvignon, Merlot, Franc} Santa Cruz	2004	140
ex	One of the great sites to make cabernet, by a winery that has been there since 1973.			
168.	Amistar Peter Solva	" Edizione" {Cabernet Franc} Alto Adige	2005	120
	Don't drink this wine! I want it all for me!			

## Cabernet Sauvignon et al ~ Page 31

166.	Castello di Rampolla	"Sammarco" {Cabernet Sauvignon, Sangiovese}, Panzano, Toscana	2006	120
21.	Castello di Rampolla	"Sammarco" {Cabernet Sauvignon, Sangiovese}, Panzano, Toscana	2004	189
175.	Castello di Rampolla	"Sammarco" {Cabernet Sauvignon, Sangiovese}, Panzano, Toscana	1999	225

You can talk all you want about Sassicaia, Ornellaia, Masseto & the rest of the Super Tuscans. While it is debateable how "Super" they are, they are not very "Tuscan" thanks to the one wine world view of Mr Parker & other wine know nothings like him! Sammarco tastes like Tuscany. It is a stunning wine from one of the best wineries in an incredible zone: Panzano. Very rare, very amazing. Perfect with a bistecca Fiorentina of course! Or with Pecorino.

188.	Ridge	Montebello, Santa Cruz Mountains	2007	240
76.	Ridge	Montebello, Santa Cruz Mountains	2006	270

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.

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! 2006 is another winner from Draper

# Vini Bianchi

## Garganega et al ~ Soave etc ~ Page 32

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! We also have a selection of other white from similar whites

+ = served at cellar temperature or iced to order

re.	Pieropan	{Garganega} Soave, Veneto	2011	33
24.	+Sandro DeBruno	{Durello} Veneto	2008	36
	A lesser known grape grown in the heart of Soave country. Supern earthy & nutty characteristics with a big mouthfeel. Great with seafood, cured meats, cheeses!			
lu.	Inama	{Garganega} Soave	2011	39
	Soave is the perfect spring & summer white. It goes great with green veggies that dominate the market this time of year as well as the summer's bounty of tomato. Inama is a great producer located in the hills of Soave where the best wines come from. One of the great wines on our list and at this price it is a ridiculous value. This is their stainless steel fermented version, a bit lush, rich yet crisp. The perfect asparagus wine!			
tr.	Monte Tondo	{Garganega} Soave	2011	42
	Small estate that makes wonderful, traditional wines. This is their estate soave and they allow the natural wild yeasts to ferment the wine and it sees no oak. It doesn't need it. This is what traditional Soave is all about and we love this wine. One of the great wines on our list and at this price it is a ridiculous value.			
br.	Inama	"Vigneto Foscarino" {Garganega} Soave	2010	54
	The cisper of th two vineyard Soaves from Inama. Old vines from a single hillside make up the grapes for this wine. Fermented in old oak barrels, the steely, flinty almost smoky terrior copmes thru. If you love French Chablis and hate the prices, this is a superb wine for you.			
fb.	Inama	"Vigneto Du Lot" {Garganega} Soave	2010	59
	The fuller and more intense of the two Inama single vineyard wines. The vines selected to go into this wine are picked for their concentration and their excellent exposure. 30% new barrel fermentation and long lees contact make this a rich wine sure to please lovers of the few crisp California chardonnay still being made.			

## Tocai, Ribolla, Pinot Bianco etc ~ Page 33

+ = served at cellar temperature or iced to order

- re. Borgo M {Friulano} Grave del Friuli 2010 33  
 Friulano is the new name for Tocai Friulano. It is one of the world's great wine buys when made well, and this one is indeed! Great with seafood, tomato dishes and light meats. Salumi & charcuterie too!
- tr. Eyrie {Pinot Gris} Oregon 2010 38  
 One of the great wine heroes of Oregon is the late David Lett. He is one of the pioneers of winegrowing in the state and he was the first to grow pinot gris in the US. This is a spicy, rich wine able to stand up to red sauces, tomatoes, most any fish and lighter meats. Do yourself a favor and drink a piece of history!!!!
- at. Movia {Ribolla Giala} Brda, Slovenia 2008 50  
 Cloudy, funky, this is wine making that eschews such modernity as filters, chemicals, sulphur additions etc. The result: wine that is delicious, texturally interesting & like nothing you have ever had. This is real wine!!!
- tr. I Clivi {Friulano} Corno di Rosazzo, Colli Orientali Friuli 2012 62  
 Stunning old school example of how freaking great the wines of Friuli can be. Think of this as the Friulian answer to Raveneau Chablis: Bright and crisp enough with acidity to etch a diamond, or to make your food taste great. This is a wine to throw caution to the wind with when it comes to food matches. Just order it and smile! And think of all those poor folk paying 100+ for overoaked and boring chardonnay when they could be drinking this! Nyah! Nyah! Nyah! Nyah! Nyah!
- fb. Ronco del Gnemiz {Friulano} Colli Orientali del Friuli} 2009 65  
 Rich, round, full wine from the recently renamed Tocai Friulano grape, now called Friulano. Lush with a great mouthfeel, yet very dry. If you love buttery California chardonnay, try this instead!
- at. + Radikon "Oslavje" {PG, Sauv, Chard} Oslavia 2004 500 ml 79  
 Very challenging wine made with very old wine traditions. Not for everybody. But oh my gosh. If you have not had Radikon, you have missed a treat! These are complex wines that go against everything a white wine should be. Fermented & aged on the skins for months, aged on the lees for 36 months in 3000 liter casks

## Wines of the North {and similar styles} ~ Page 34

+ = served at cellar temperature or iced to order

- |  |                      |   |      |    |
|--|----------------------|---|------|----|
| tr.  | La Slina             | “Georgio Cherico” {Gavi} Gavi, Piemonte | 2012 | 36 |
| re.  | Ken Volk             | {Verdelho} Paso Robles                  | 2010 | 40 |
| <p>Sprightly &amp; fun bottle of sipping pleasure from our favorite wine maverick in the Central Coast. Ken Volk used to be wine maker at Fess Parker and now under his own label he goes for oddball grapes. This is a fabulous wine for an assortment of antipasti. The Verdelho is lime &amp; citrus backbone are played against a rich, almost melony flavor to make for a delightful gulp of wine. Superb with pork, cured meats, strong cheeses, fish, veggies. DRINK THESE WINES!!!!</p>  |                      |   |      |    |
| br.  | Abbazia di Novacella | {Kerner} Alto Adige                     | 2011 | 44 |
| <p>Kerner is a hybrid grape that was invnted to create a riesling like white that ripens early &amp; makes for a good bottle of plonk. But in the Alto Adige, it becomes one of the great whites of Italy. It has a racy lime flavor in a dry &amp; crisp style. Superb with cheeses, cured meats and lighter pasta.</p>   |                      |   |      |    |
| 163.   | I Clivi              | {Verduzzo} Colle Orientali Friuli       | 2012 | 65 |
| <p>Fuck yeah!!! Lush, bone dry, razor sharp. Farking unbelievable! Orgasmic with charcuterie &amp; salumi.</p>   |                      |   |      |    |
| lu.  | Vignetti Massa       | {Timorosso} Derthona Piemonte           | 2010 | 69 |
| <p>WHAT?!?!? YOU'VE NEVER HEARD OF TIMOROSSO?!?!?!?!?!?<br/>         Neither did I. It is a tiny production white that was almost lost in Southeastern Piemonte. Of the few producers who do make it, many hide its charms in layers of unnecessary oak. When left alone, this grape develops an incredible tropical, lush nose with a roundness &amp; richness sure to bring a smile to a chardonnay lover's face without the clumsy butter of overoaked chardonnay. This is simply a stunning wine. What should you drink it with. Who the f**k cares as long as you drink it!!!</p> |                      |   |      |    |
| 16.  | + Ronco del Gnemiz   | {Malvasia} Colli Orientali del Friuli   | 2009 | 89 |
| <p>One of the incredible white wines made anywhere. Dry malvasia is rich, round, oily but without the massive fruit of, say, a chardonnay &amp; more body than most Italian whites. It is best with lighter meat dishes, pasta &amp; our brodetto or shellfish dishes. Incredible with cured meats &amp; cheeses. Very ahrd to get, very wonderful!!!!</p>   |                      |   |      |    |

## Central Wines ~ Page 35

re.	Dubбини	{Grecchetto +}	2012	30
	<p>This is orvieto that comes from young vines and wines too light to go into the simply fabulous Orvieto of IL Palazzone owned by the Dubini family. The only problem is that his wine is a super steal that is probably the best Orvieto on the market except for the higher end IL Palazzone. SO take the money all the way to your glass. Super value!</p>			
br.	Sanguinetti	{Vermentino} Toscana	2012	33
fb.	Bucci	{Verdicchio} Castelli di Jesi	2011	42
lu.	Cecilia	{Ansonica} Isola d'Elba, Toscana	2011	51
	<p>Ansonica in Sicily is known as Inzolia and it is a mostly harmless, not offensive little white. But on the Tuscan coast, it comes into its own making a crisp white with lush aromas and flavors. Cecilia uses long cold soaking of the grapes before pressing and a 15 day fermentation to extract the lush flavors. Fish, cheese, olive oil are all great accompaniments.</p>			
tr.	Cecilia	“Zeta del Tucano” {Vermentino} Isola d'Elba, Toscana	2011	57
	<p>Stunningly big and very round, this is a crisp and racy Vermentino from the Island of Elba. I bet you never knew Napoleon had it so good with grapes making wines like these! Superb! One of our best whites!</p>			
br.	Prima Terra	“Carlaz” {Vermentino}	2009	99
	<p>Big, crisp, huge and rich vermentino aged sur lees for over a year in old barrels. Superb!</p>			

## Southern & Island Wines ~ Page 36

- |       |   |   |      |    |
|-------|---|---|------|----|
| lu.   | Librandi  | “Bianco” {Greco} Ciro                                 | 2012 | 30 |
|       | Fresh, rich, round, perfect with seafood and lighter meats.   |   |      |    |
| lu.   | Frentana  | “Terre Valse” {Cococciola} Terre degli Osci           | 2011 | 36 |
|       | Crisp, striking with extreme minerality. Very rare grape variety making wines that sing with seafood & cheese. Great with our chicken as well.  |   |      |    |
| at.   | Occhipinti  | “SP68” {Albanello, Moscato d’Alessandrio} Sicilia ‘11 |      | 54 |
|       | Arianna Occhipinti is a genius of a wine maker and is passionately devoted to natural grape growing and wine making. The results are wines lush and supple, but with the typical non fruit driven character of no interventionist wine making. Most Sicilian white wine is pretty forgettable, but this is a memorable wine.  |   |      |    |
| 65.   | + I Custodi   | Ante {Carricante, Minnella, Grecanico } Etna          | 2010 | 69 |
|       | Stunning crisp, herbal & rich wine from atop Mt Etna, a growing area mostly famed for its reds. The herbal & spice notes scream out. This is not a wine full of fruit and lushness, but a lean, crisp, tart white that comes alive with rich foods. Truly superb wine!  |   |      |    |
| 183a. | + De Conciliis  | “Perella” {Fiano} Paestum, Campania                   | 2008 | 69 |
|       | Fiano is usually nice enough stuff. This is from a shady side of the vineyard where the grapes can hang longer & yet not get overripe. The wine is fermented naturally & allowed extended lees & skin contact. Instead of an extracted tannin bomb, what results is a lush yet bone dry, well balanced food wine of unique character & richness. If you like big oaky chardonnays, you will hate this wine. |   |      |    |

## Off Dry to Sweet ~ Page 37

+ = served at cellar temperature or iced to order

84a. + Paves Ermes "Nathan" {Blanc} Morgex et del La Salle  
Val d'Aosta 2006 70

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

half Littorai "Lemon's Folley {Gewurztraminer,  
Sauvignon Blanc} Sonoma Coast 2008 375ml 65

Made to fill the bill of an Alsatian Vendage Tardive but with Ted Lemmon's delightfully wacked out approach to wines: huge amounts of fruit, tight acid structure & lushness.

## Sauvignon Blanc ~ Page 38

half.	Glen Manor	{Sauvignon Blanc} Virginia	2010 375 ml	25
108.	+ Colterenzio	“Lafoa” {Sauvignon} Alto Adige	2006	75
	Huge oak aged sauvignon loaded with herbal components.			

## Chardonnay ~ Page 39

+ = served at cellar temperature or iced to order

1.	Donkey & Goat	“Brousseau” Chalone	2009	79
----	---------------	---------------------	------	----

Brousseau is an old chardonnay vineyard in the Chalone district of the pinnacles in Monterrey. Donket & Goat gets a specific row {or two} pfarmed and picked tot heir specifications to reduce sugar levels and retain acidity. They pick a few grapes right atverasion {color change} when the grapes are sour as vinegar {the juice thus obtaines is called Verjus and is used in cooking. They keep this til fermentation and if the wine needs any acid adjustment, they use the homemade acidulant rather than reaching for the modern wine makers bags of chemicals. Its attention to natural detail like this that makes their wines so wonderful.

171.	+Mount Eden	“Estate” Santa Cruz Mountains	2006	99
112.	+Mount Eden	“Estate” Santa Cruz Mountains	2005	110
13.	+Mount Eden	“Estate” Santa Cruz Mountains	2004	120
7.	+Mount Eden	“Estate” Santa Cruz Mountains	2001	139

This is one of the GREAT chardonnay made any where in the world. It is not huge & oaky, but ethereal, complex, alluring, wonderful!

12.	+Littorai	“Mays” Russian River	2007	110
71.	+Littorai	“Mays” Russian River	2006	120
6.	+Littorai	“Charles Heintz” Sonoma Coast	2009	90
77.	+Littorai	“Charles Heintz” Sonoma Coast	2007	110
5.	+Littorai	“Charles Heintz” Sonoma Coast	2006	120

Wine genius Ted Lemmon makes freaking incredible wines! The Heintz chard is tight, young, intense but not over the top. The Mays Canyon is much richer but doesn't have the minerality or bite of the Heintz. Both are incredible, take your pick! We only get a case a year of Littorai chard right now!!!

## “La Perfezione dell’Imperfezione” ~ Page 40

### 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 wine making... 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, yet it is today’s holy grail of wine making.

Here are wines that reject that very notion. These wines are made by wine makers in various stages of the rejection of modern technology & tradition in their wine making, 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 wine makers. “Bravi!”

### Vini Bianchi

+ = served at cellar temperature or iced to order

at. +Denavolo “Catavella” {Malavasia} Emilia Lot 11 38

Wacky & wonderful, this is the best introduction to “Orange Wines” we have. It is super friendly and approachable once you get past the fact that it is a strange color, hazy and tastes like no white you have had from Italy. The wine is left on the skins for several days before fermentation to extract character & tannin then allowed to ferment at its own pace on natural yeasts and natural malolactic bacteria. The wine truly makes itself. It is then racked & aged on fairly rough lees till bottling. It is unfiltered, not cold stabilized or anything. This is as close to drinking a barrel sample as you will ever get. Screw pinot grigio, chardonnay & sauvignon blanc, this is one hell of a good wine & a great value!!!

at. Movia {Ribolla Giala} Brda, Slovenia 2008 50

Cloudy, 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 & like nothing else you have ever had. This is real wine!!!

‘La Perfezione dell’Imperfezione ~ Page 41  
The Perfection of Imperfection ~ Vini Bianchi

+ = served at cellar temperature or iced to order

- at. Occhipinti “SP68” {Albanello, Moscato d’Alessandrio} Sicilia ‘11 54  
Arianna Occhipinti is a genius of a wine maker and is passionately devoted to natural grape growing and wine making. The results are wines lush and supple, but wwith the typical non fruit driven character of no interventionist wine making. Most Sicilian white wine is poretty forgettable, but this is a memorable wine.
- at. +Selvadolce {Pignato} Liguria Lot 1/10 54  
Pignato is one of the local grapes in Liguria little seen in the US. This example is nothing like most: the wines see skin contact before fermentation and the natural yeasts are used. Non interventionist wine making results in a rich & supple wine wihtout the antiseptic cleanlines of modern white wine wine making.
65. +I Custodi Ante {Carricante, Minnella, Grecanico } Etna 2010 69  
Stunning crisp, herbal & rich wine from atop Mt Etna, a growing area mostly famed for its reds. The herbal & spice notes scream out. This is not a wine full of fruit and lushness, but a lean, crisp, tart white that comes alive with rich foods. Truly superb wine!
- 183a. +De Conciliis “Perella” {Fiano} Paestum, Campania 2008 70  
Fiano is usually nice enough stuff. This is from a shady side of the vineyard where the grapes can hang longer & yet not get overripe. The wine is fermented naturally & allowed extended lees & skin contact. Instead of an extracted tannin bomb, what results is a lush yet bone dry, well balanced food wine of unique character & richness. If you like big oaky chardonnays, you will hate this wine.
- at. +Zidarich “Prulke” {Sauvignon, Vitovska, Malavasia} 2010 75  
Freaking incredible: a little cloudy, very rich, very big. Fabulous with anything except a red meat.
1. +Donkey & Goat “Brousseau” Chalone 2009 79  
Brousseau is an old chardonnay vineyard in the Chalone district of the pinnacles in Monterrey. Donket & Goat gets a specific row {or two} pfarmed and picked tot heir specifications to reduce sugar levels and retain acidity. They pick a few grapes right atverasion {color change} when the grapes are sour as vinegar {the juice thus obtaines is called Verjus and is used in cooking. They keep this til fermentation and if the wine needs any acid adjustment, they use the homemade acidulant rather than reaching for the modern wine makers bags of chemicals. Its attention to natural detail like this that makes their wines so wonderful.

‘La Perfezione dell’Imperfezione ~ Page 42  
The Perfection of Imperfection ~ Vini Bianchi

at. + Radikon “Oslavje” {PG, Sauv, Chard} Oslavia 2004 500 ml 79

Not for everybody. But oh my gosh. If you have not had Radikon, you have missed a treat! These are complex wines that go against everything a white wine should be. Fermented & aged on skins for months, aged on lees for 36 months in 3000 liter casks

br. Prima Terra “Carlaz” {Vermentino} 2009 99  
at. +Prima Terra “Harmoge” {Vermentino, Bosco, Albarola} 2008 110

Don’t buy these wines if you are looking for a clean, fruit driven white that won’t challenge your ideas of what white wine can be. This is made from grapes really grown in the Cinque Terre. The wines are aged sur lees for a year, leaving it toasty, cloudy, creamy & complex. WHAT WINES!!!!!!!!!!!!!!!!!!!!!!!!!!!!!! The Carlaz is more typical, the Haromge only for the brave drinker!

141a. +Gravner “Bianco Breg” 2001 120

From the master or the “orange wine” non interventionist school of wine making. Taking wine making back 3000 years!

## ‘La Perfezione dell’Imperfezione ~ Page 43 The Perfection of Imperfection ~ Vini Rossi

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 wine making... 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, yet it is today’s holy grail of wine making.

Here are wines that reject that very notion. These wines are made by wine makers in various stages of the rejection of modern technology & tradition in their wine making, 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 wine makers. “Bravi!”

- |     |   |  |      |    |
|-----|---|--|------|----|
| 28. | Cappellano  | {Dolcetto} d’Alba                        | 2009 | 61 |
|     | Rich, round, full, spicy, traditional. One fo the great Dolcetto in my opinion. Very big wine that goes great with charcuterie, salumi, cheeses, red meats. Cappellano is a superb winemaker. |  |      |    |
| ex. | Occhipinti  | “SP 68” {Nero d’Avola, Frappato} Sicilia | 2012 | 59 |
|     | Occhipinti makes unbelievably great wines using minimal intervestions. Earthy, spicy, wonderful. Superb value! Goes great with seafood especially our fish stew.                              |  |      |    |

‘La Perfezione dell’Imperfezione ~ Page 44  
The Perfection of Imperfection ~ Vini Rossi

- ???. Montesecondo {Sangiovese} Chianti Classico 2010 57  
Amazingly old fashioned Chianti that will blow you awy. Fabulous natural wine with funk, spice, earth and more flavor than in any modernist claptrap Chianti you want to name.
53. Massimiliano Calabretta Etna Rosso {Nerello Mascalese} 2002 59  
I am not sure that Massimiliano knows that time has pregressed since he ‘60’s. Back then, Italians made wine and left it in large oak till they thought it was ready to bottle. If it smelled funky,who the “F” cared if it tasted good with food? International styles? Va fa in culo to international styles. This is wine for real wine lovers with an adverturous palate and not for wine wimps who drink merlot and think is yummy. If you love Masetto, and the other massive international styled wines championed by the wine idiots, I mean the Wine Xpsectorator and that guy from Maryland sand his hordes of collector enablers, you won’t like this. As it should be!
54. Frank Cornelissen “Contadino 9” {red & white grapes} Etna, Sicily 2011 64  
Let me start out by saying that Frank Cornelissen if one crazy motherfu... Well his wines are, as Ducke Ellington used to say. “Beyond Category” Nero Mascalese, white grapes, and who knows what else make up this blend which is like nothing you have ever tasted before, silky and spicy and edgy and rustic and a little tannic all at once. If you think Robert Parker is a good judge of wine, you don’t deserve to drink this!
- ru. Grillo {Freisa, Barbera, Dolcetto, Merlot} Monferrato, Piemonte ‘04 69
25. Cappellano “Gabutti” {Barbera} d’Alba 2006 75  
Anyone who thinks that barbera is a second rate grape in Piemonte needs to taste this wine. If they still say that, they need to have their tongue examined! Or their head. Gabutti yields barbera and dolcetto of incredible power and elegance without needing hyper ripeness or over made wines to do so. Long slow macerations and years of traditiona dn experience. Fabulous!
122. I Custodi Randazzo “Aetnus” {Nerello Mascalese, Nerello Cappucino, Allicante} Etna Sicily 2007 75  
Stunningly complex with textures and aromas of smoke, black fruit balaned with abundant tannins yet in an approachable style due to the age. Fermented in stainless, aged 2 years in old barrique, made from vilcanic grapes grown at 750 meters {some of the highest in all of Italy}, this isn’t a wine that will register on the typical norms of wine. It is unique. Wines like these make life worth living the same way a great opera like Turandot does... not because they are easy to get but because they overwealm you with their beauty.

‘La Perfezione dell’Imperfezione ~ Page 45  
The Perfection of Imperfection ~ Vini Rossi

sp. Occhipinti {Frappato} Sicilia 2010 79

Frappato is a grape grown on only in Sicily known for high acidity and bright tart fruit flavors. When grown by Arianna Inti, the grapes are richer and warmer than usual and the result is a wacky and weird wine that tastes of sour cherry and strawberry. This is a fun wine! For what you would pay in a wine shop for a mundane Burgundy or boring Bordeaux {and aren't most of them that?}, you can drink something extremely wonderful! Love it with seafood, tomato based dishes, mushrooms, lighter meats & cured meats.

182. Castellaro “Nero Ossidiana” 2009 79  
{Corinto, Nero d’Avola, “Other”} Lipari, Sicily

Lipari is more famous for its dessert wine production. Castellaro is a quixotic wine project as their land, while wonderfully sited and with a great climate, has no soil. This red is grown in crushed obsidian. The result is a wine all about lean, mineral flavors and loads of spice. It is crazy good {Kay hates it when I describe a wine as fucking great!!! So I won't} Its fairly spicy, rich, but not soft or round in the least. Great with strong cheeses and red meats.

182a. Paolo Bea “Rosso di Veo” {Sangiovese, 2002 95  
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 red I have tried from anywhere in Italy. The 2005 is a young vines Sagrantino that is better than almost any Sagrantino I have had from anyone else with the exception of Caprai. A bargain.... of sorts!

9. Prima Terra “Tonos” {Sangiovese, Canaiolo, Ciliegiole, Merlot, 2008 99  
Cabernet, Moscato e Dolcetto}

In the Cinque Terre, there are cliffside vineyards of dizzying steepness that yield incredibly complex & unusual wines. Of course almost all wine labeled Cinque Terre is not made from these grapes, but if plonk worthy crap grown on the other side of the range that forms this beautiful area. Prima Terra, however, makes wonderfully quirky wines from these incredible vineyards in the Cinque Terre itself & ages them in old large oak making for wines of finesse, delicacy and, in this case, an almost salty, umami tang. Simply put, this is a fucking incredible wine!!! Don't ask, just drink!

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160. Paolo Bea “San Valentino” {Sangiovese, Montepulciano, Sagrantino} 2004 109  
This is not a shy & retiring wine but a powerful wine crafted in old fashioned style by a master of traditional wine making. 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. The 05 is superb, softer & nicely maturing, the ‘04 a stunner!
118. Prima Terra “Cerico” {Garnaccia, Syrah} Cinque Terre 2007 145  
Unusually, a red grown high up the slopes of the Cinque Terre in Liguria. Huge, rich, spicy & wonderful. Very long macerations & leaving his red “sur Lis” adds to the richness & complexity of the wine. Red meats are called for, or aged cheeses!
130. Salicutti Brunello di Montalcino 2004 175  
Salicutti is marching to a totally different drummer. This is Brunello of old with no attention paid to modern convention. These wines are dark, tannic, earthy & funky yet they are full of the fruit components only found in Brunello di Montalcino. You simply have not drunk Brunello in all its glory if you have not had Salicutti.
- 169a. Paolo Bea {Sagrantino} 2003 175  
Our last bottle of Sagrantino from Paolo Bea. Possibly at, or just a touch past its peak, it is nonetheless a stupendous wine. Fabulous wines don’t fall apart when they pass the absolute peak, but like an old wine grandpa, still have loads of wisdom to impart for those willing to explore and commune. I feel the recent vintages of Paolo’s wines just don’t live up to the earlier wines which is a real shame. Here’s hoping that they rebound
153. Capellano “Pie Rupestris” Barolo 2003 180  
If you order this wine, be prepared for a wild ride! Big, tightly structured, spicy, tarry, rich & more! Cappellano is a superb producer who nailed the difficult 03 vintage! Very smooth & drinkable & well priced for so much flavor & intensity!