

Our wine list focuses on wines with minimal intervention by humans both in the vineyards and in the cellar. Vineyards farmed organically, biodynamically or naturally are our preference. Spontaneous fermentation without added yeasts. Avoiding the use of any chemicals or enzymes. Low or no sulfur additions. No fining or filtering. Just grapes. Nothing added, nothing taken. Most of our wines are available by the glass, so please ask.

BUBBLES – WHITE

Christophe Mignon – Extra Brut (Pinot Meunier) <i>NV Champagne – France</i>	850,-
Marie Thibault-Cabrit – La roue qui tourne <i>2012 Loire Valley – France</i>	500,-
Strohmeier – Schilcher Sekt (<i>Blauer Wildbacher</i>) ☞ <i>N/V Weststeiermark – Austria</i>	525,-
Vittorio Graziano - Ripa di Sopravento (<i>Trebbiano blend</i>) <i>2008 Emilia Romagna – Italy</i>	450,-
Camillo Donati - Il Mio Malvasia Rosa (<i>2 days on skins</i>) <i>2010 Emilia Romagna – Italy</i>	525,-
Camillo Donati - Il Mio Trebbiano (<i>2 days on skins</i>) <i>2011 Emilia Romagna – Italy</i>	525,-
Hitomi Winery – San Soufre Rurale Dela Blanc (<i>Delaware</i>) ☞ <i>2010 Shiga Prefecture – Japan</i>	525,-

BUBBLES – RED

Camillo Donati – Il Mio Lambrusco <i>2010 Emilia Romagna – Italy</i>	500,-
Camillo Donati – Rosso della Bandita <i>2011 Emilia Romagna – Italy</i>	475,-

SAKE

Terada Honke – Daigo No Shizuku ☞ <i>Katori, Chiba Prefecture – Japan</i>	500,-
Terada Honke – Katori 90 MAGNUM <i>Katori, Chiba Prefecture – Japan</i>	1000,-
Mukai Shuzo – Ine Mankai <i>Ine, Kyoto Prefecture – Japan</i>	500,-

Jean-Pierre Robinot, Loire Valley – An energetic marathon runner, Jean-Pierre's wines reflect his spirit. Each year his wines express the best that his grapes can offer in that vintage. This means that every year there are new surprises in the form of new cuvée's. Each wine boasting a unique label, Jean-Pierre's very own photo or painting. He does no treatments or interventions in the vineyards and makes absolutely no additions during any part of the winemaking process & bottling. His wines are not fined, filtered nor sulfured. Nothing taken, nothing added. Simple. Logical

bubbles.....

☞ 2010 Fête Em Bulles (<i>Chenin Blanc</i>)	525,-
☞ 2010 Les Années Folles (<i>Chenin blend</i>)	525,-
☞ 2011 Les Années Folles (<i>Pineau d'Aunis blend</i>)	525,-
☞ 2011 Cuvée P (<i>Pineau d'Aunis</i>)	650,-
☞ 2011 Les Années Folles (<i>Pin. D'Aunis blend</i>) MAG	1050,-

white.....

☞ 2011 Bistrologie (<i>Chenin Blanc</i>)	600,-
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red.....

☞ 2011 Concerto d'Oniss (<i>Pineau d'Aunis</i>)	650,-
☞ 2010 Le Regard du Loir (<i>Pineau d'Aunis</i>)	675,-
☞ 2010 Concerto d'Oniss (<i>Pineau d'Aunis</i>) MAG	1300,-
☞ 2010 Le Regard du Loir (<i>Pineau d'Aunis</i>) MAG	1350,-

WHITE WINE

Pierre Frick – Riesling ☞ <i>2010 Alsace – France</i>	525,-
Pierre Frick – Gewurtztraminer ☞ <i>2011 Alsace – France</i>	550,-

Sébastien Riffault, Loire Valley

2010 Sancerre Quarterons	550,-
☞ 2010 Sancerre Auksinis «golden»	675,-
☞ 2010 Sancerre Akméniné «rocky»	675,-
☞ 2010 Sancerre Skeveldra «pieces of stone»	675,-
☞ 2010 Sancerre Saulétas «sunlit»	675,-

Domaine Mas Nicot – La Valière (<i>Viognier</i>) <i>2011 Coteaux du Languedoc – France</i>	450,-
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Battenfeld-Spanier – Riesling Eisbach <i>2011 Rheinhessen – Germany</i>	450,-
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Rita & Rudolf Trossen – Schieferstern PUR'US ☞ <i>2012 Mosel – Germany</i>	695,-
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Rita & Rudolf Trossen – Pyramide PUR'US ☞ <i>2012 Mosel – Germany</i>	695,-
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Meinklang – Grüner Veltliner «Wörth» <i>2012 Kremstal – Austria</i>	425,-
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Meinklang – J10 (<i>Juhfark</i>) <i>2010 Somló – Hungary</i>	675,-
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Angiolino Maule – Masieri <i>2011 Veneto – Italy</i>	425,-
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Angiolino Maule – Pico (<i>Garganega</i>) ☞ <i>2011 Veneto – Italy</i>	750,-
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COS – Pithos Bianco (<i>Grecanico</i>) <i>2010 Sicilia – Italy</i>	600,-
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Donkey & Goat – Improbable Chardonnay <i>2012 El Dorado - California</i>	500,-
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ORANGE WINE

Orange wine is made from «white» grapes where the juice & skins are allowed to ferment in contact with each other (maceration) for days, weeks or months after crushing, like a red wine. Extended maceration gives nutrients to the wine allowing the winemaker to use less sulfur, or none at all.

Dario Prinčič – Jakot (<i>10 days</i>) <i>2007/2009 Friuli-Venezia Giulia – Italy</i>	550,-
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Dario Prinčič – Trebez (<i>10 days</i>) <i>2007 Friuli-Venezia Giulia – Italy</i>	550,-
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Paraschos – Ponka (<i>10 days</i>) ☞ <i>2007 Friuli-Venezia Giulia – Italy</i>	550,-
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Bressan - Verduzzo Friulano (<i>14 days</i>) ☞ <i>2006 Friuli-Venezia Giulia – Italy</i>	600,-
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Bressan - Verduzzo Friulano (<i>14 days</i>) MAGNUM ☞ <i>2007 Friuli-Venezia Giulia – Italy</i>	1200,-
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Edi Kante – eXtrò (<i>7-12 days</i>) <i>NV Friuli-Venezia Giulia – Italy</i>	700,-
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Foradori – Nosiola (<i>8 Months</i>) MAGNUM <i>2011 Trentino – Italy</i>	1400,-
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ORANGE WINE

Stefano Legnani – Ponte di Toi (14 days)	650,-
2012 Liguria – Italy	
Bodegas Bruno Ruiz – de Sol a Sol (11 months)	475,-
2009 Castilla – Spain	
Pradarolo – Bianco Pradarolo (20 days)	475,-
2008 Emilia Romagna – Italy	
Denavolo – Catavela (4 days) 2011	425,-
Denavolo – Dinavolo (8 months) 2008	600,-
Emilia Romagna – Italy (Malv/Ortugo/Marsanne)	
La Stoppa – Ageno (40 days)	600,-
2007 Emilia Romagna – Italy	
Dettori – Renosu Bianco (4 days)	450,-
(Vermentino/Moscato)	
Multi Vintage ('03-'07) Sardegna – Italy	
Klinec – Malvazija (10 days)	650,-
Klinec – Jakot (8 days)	650,-
2007 Medana Brda – Slovenia	
Marjan Simčič – Rebula Selekcija (10 days)	650,-
2006 Goriška Brda – Slovenia	

ROSÉ WINE

Bressan – Rosantico	600,-
2011 Friuli-Venezia Giulia – Italy	

RED WINE

Jean-Marc Brignot – Vin d'été	525,-
Jean-Marc Brignot – Envol de la Fille	550,-
Jean-Marc Brignot – Chi Wa Wa	550,-
2010 Beaujolais – France	
Château Le Puy	
2008 Bordeaux – France	650,-
Château Le Puy Barthélemy	
2008 Bordeaux – France	1200,-
Domaine Peyra – Crépuscule 2004	550,-
Domaine Peyra – Sarlieves 2004	550,-
Domaine Peyra – Vieilles Vignes 2004/2005	550,-
Auvergne – France (Gamay)	
Domaine de la Gramière – Cuvée des Artistes 2008	475,-
Domaine de la Gramière – La Gramière 2006 MAGNUM	950,-
Southern Rhône – France	
Domaine du Possible – C'est pas la mer a Boir	625,-
(Grenache, Carignan & Syrah)	
2011 Languedoc-Roussillon – France	
Sébastien Riffault – Sancerre Raudonas «red»	675,-
2010 Loire Valley – France	
Carussin - Barbera d'Asti Asinoi	425,-
2012 Piemonte – Italy	
Carussin - Barbera d'Asti Lia Vi MAGNUM	950,-
2011 Piemonte – Italy	
Non Dos – Felice (Nebbiolo)	600,-
2011 Piemonte – Italy	
Erbaluna – Atto	625,-
2002 Piemonte – Italy	
Foradori – Teroldego 2010	550,-
Foradori – Granato 2009	800,-
Trentino – Italy	

Bressan – Schioppettino MAGNUM	1200,-
2006 Friuli-Venezia Giulia – Italy	
Dettori – Tuderi	525,-
2007 Sardegna – Italy	
Agrícolas Aquaza – Sarada (Garnacha Tintorera)	450,-
2011 Castilla – Spain	
Bodegas Bruno Ruiz – Pampaneo Natural	450,-
2012 Castilla – Spain	
Bodegas Bruno Ruiz – Villanueva (Tempranillo)	450,-
2010 Castilla – Spain	
Soagranorte – 7 Fuentes (Listan Negro)	425,-
2011 Tenerife – Spain	
Belford – Bobar (Syrah)	550,-
2010 Yarra Valley – Australia	

Frank Cornelissen, Sicilia – A Belgian-born winemaker on Mt. Etna who produces profoundly interesting wines without the use of any additives both in the vineyards and in the winemaking. He does no treatments or interventions in the vineyards and makes absolutely no additions during any part of the winemaking process & bottling. His wines are not fined, filtered nor sulfured. Nothing taken, nothing added. Simple. Logical

2011 Munjebel Bianco 8 (10 weeks)	725,-
2012 Susucaru 5	575,-
2011 Rosso del Contadino 9	575,-
2008/2009 Munjebel Rosso 6	800,-
2009/2010 Munjebel Rosso 7	900,-
2010/2011 Munjebel Rosso 8	900,-
2010 Munjebel Rosso 7 VA	950,-
2010 Munjebel Rosso 7 10 th Anniversary	950,-
2011 Munjebel Rosso 8 VA	950,-
2011 Munjebel Rosso 8 MC	950,-
2011 Susucaru 4 MAGNUM	1150,-
2012 Susucaru 5 MAGNUM	1150,-
2010 Rosso del Contadino 8 MAGNUM	1150,-
2011 Rosso del Contadino 9 MAGNUM	1150,-
2010 Munjebel Rosso 7 VA MAGNUM	1900,-
2011 Munjebel Rosso 8 VA MAGNUM	1900,-

SWEET WINE & SHERRY

Angiolino Maule - Recioto 50cl	650,-
2008 Emilia Romagna – Italy	gl 95,-
Ca' de Noci – Aresco 50cl	650,-
2008 Emilia Romagna – Italy	gl 95,-
Vincenzo Toffoli – Passito di Refrontolo 37,5cl	570,-
2005 Veneto – Italy	gl 95,-
Caravaglio – Malvasia delle Lipari Passito 50cl	570,-
2010 Sicilia – Italy	gl 95,-
Bodegas Robles – Piedra Luenga Bio Fino 50cl	300,-
N.V. Montilla-Moriles – Spain	gl 50,-

ALCOHOL FREE CHOICES

Spildegarden Apple Juice – Hardanger, Norway	125,-
Fresh apple juice with no added sugar	gl 45,-