



*Mat & Naddie's
Wine and Beer List*

Winner of the

Wine Spectator
Magazine

Award of Excellence

Mission Statement

"Here at Mat and Naddie's, we want you, our diners, to select a wine that will compliment and heighten your enjoyment of your meal."

Our Promise to You:

To this end we have compiled a wine list that combines both popular and unusual, hard-to-find selections from around the world and offer them at very affordable prices.

We have spent countless hours tasting (nice work, if you can get it) and evaluating all the wines presented here. We have even determined the optimum temperature at which to serve each of them. The notes contained herein are our own words and opinions. We don't use any promotional materials from wholesalers or wineries. We just plain enjoy the wines we serve and believe you will too. Please feel free to browse.

Or just ask! We'll be glad to give you a piece of our mind!



White Wines

Chardonnay & Burgundy

Expand your Chardonnay possibilities. We have some great food friendly Champagnes and sparkling wines, many of which contain a significant amount of Chardonnay and in one case, 100% Chardonnay. They are a great alternative. Check them out under "Champagnes and Sparkling Wines."

Copain "Tous Ensemble" Chardonnay, 2012 (Anderson Valley, California) \$39

This Chardonnay from Anderson Valley is a nice "even-keeled" wine: just the right balance of oak and fruit with lovely stony minerality. It a great pairing with a wide range of foods, and we think it's a great bargain as well. Order a bottle for the table. Oak Intensity: MODERATE

Casa Lapostolle Cuvee Alexander Atalayas Vineyard Chardonnay, 2013 (Valle de Casablanca, Chile) \$10/ \$41

Plenty of fruity apple and only a touch of oak characterize this classic Chardonnay from the folks who bring us the incredible, special occasion Clos Apalta.

Sylvaine & Alain Normand Mâcon La Roche-Vineuse, 2013 (Bourgogne, France) \$41

We like to think of this as the perfect crossover wine. Like American and want to enjoy some French Burgundy? Then let us pour you a glass of the Sylvaine. We selected this great Chardonnay as a house pour because we think you'll appreciate its complexity. Oak intensity: MODERATE

Vincent Latour Bourgogne Chardonnay, 2012 (Bourgogne, France) \$41

A fresh and light chardonnay for summer -subtle flavors: red apple, tinge of thyme, peach. This chardonnay has a great acid balance and is perfect for drinking now.

Bachelet-Monnot Bourgogne Blanc, 2012 (Burgundy, France) \$46

If you are looking for smooth and elegant, look no further. This wine has an incredible pear flavor, with a pronounced minerality on the finish, that will make your taste buds quiver with excitement! Oak intensity: MODERATE

Bethel Heights Chardonnay "Estate", 2012 (Willamette Valley, Oregon) \$49

We have an "oakiness scale" here at Mat & Naddie's. This new Oregon Chardonnay on our list is replacing the Cutrer and "oh boy" are we happy about it. Tastes slightly like butterscotch with a good neutrality and lots of fruit. Oak intensity: MODERATE.

Champy St Romain, 2011 (Burgundy, France) \$50

We just had dinner with Pierre Meurgey of Champy who poured beautiful wine all night. The Saint Romain was the first pour; a perfect beginning - try for yourself. Good acidity and a slight mineral finish result in a very Frenchy food friendly wine that will make you jump up and sing "the Marseillaise!" Oak Intensity: LOW.

Daniel Dampf Chablis 1er Cru "Côte de Léchet", 2012 (Chablis, France) \$53

The Dampf from Côte de Léchet exhibits Chablis typicity: minerality, salinity, grassiness, and of course apples as well.

Albert Bichot Mercurey Blanc, 2012 (Cote de Chalonnias, France) \$53

Beautiful light golden tint. The nose is elegant and develops vanilla and fruit aromas with well-blended and discreet oak. Minerally and nervy with an exceedingly pleasant finish.

Domaine Saumaize-Michelin Pouilly-Fuissé Pentracine, 2014 (Pouilly-Fuissé, France) \$53

Didn't all the stars order this one in the movies of the thirties while the rest of the country was out of work? They had good taste then, and they could afford it. Now that times are better, you can too with this wonderful wine from the Pouilly-Fuissé region, which has defined what white Burgundy is for more than a half a century. Oak intensity: VERY LOW.

Trefethen Napa Valley Chardonnay (375 Split), 2013 (Napa, California) \$29

You wine aficionados will of course appreciate the name Trefethen, (the rest of you can fake it.) This Napa chardonnay is all about balance; nice fruit, moderate oak and good acid. Oak intensity: MODERATE.

Pine Ridge Dijon Clones Chardonnay, 2011 (Carneros, California) \$60

Pale straw color yields to flavor of melon and Granny Smith. It's great with simpler seafood dishes. OAK INTENSITY: LOW TO MODERATE

Jean Marc Brocard Vau de Vey Premier Cru, 2010 (Chablis, France) \$62

Another classic and harmonious Chablis by winemaker Julien Brocard. An energetic wine with fleshy minerality, apple and pear, budding citrus, and a gorgeous finish. As Julien says, "Making Chablis well is all about the marriage between the earth and the sun." He could not be more right!

Stony Hill, 2008 (Napa Valley, California) \$66

As the name suggests, this wine has no oak, like our Chablis. But unlike classic French wines, the fruit is still the star. If you want a chance to taste the Chardonnay grape in all its glory, give this wine a try. Full-bodied, focused and elegant. Oak intensity: LOW

Freeman Vineyard Ryo-fu Chardonnay, 2014 (Russian River Valley, California) \$80

Ryo-fu means cool breeze in Japanese - an apt name for this fantastic chardonnay from the Russian River Valley. This wine is rich and full as well as complemented by a crisp finish. Precise and delicious.

Domaine Vincent Latour Mersault Les Grands Charrons, 2012 (Mersault, France) \$89

The parcels for the fruit are situated next to a dry river, imparting lots of minerality. It has finesse and a delicious perfume.

Radio-Coteau Savoy, 2013 (Anderson Valley, California,) \$93

Medium-bodied, refreshing and zesty. Notes of both apple and pear with right amount of acid to keep it lively.

Marc Colin et Fils Chassagne-Montrachet 1er Cru Les Caillerets, 2006 (Chassagne-Montrachet, France) \$100

Marc Colin Montrachet is full, round and delicious beyond what you may remember elegant wine to be. There is limestone minerality with great acid and a very long toasty finish. We say indulge!

Jean-Michel Gaunoux Meursault, 2010 (Meursault, France) \$101

Meursault! What else can we say? 100% chardonnay that exhibits a slight "goût de terroir." Concentrated and stylish with a lasting finish.

Chavy Martin Puligny-Montrachet Les Clavoillons Premier Cru, 2011 (Puligny Montrachet, France) \$113

What a fantastic wine! Les Clavoillons has a solid base of minerality and a palate full of flavor. Should we mention the lingering finish? If you feel like a little splurge, this is the place to do it!

Domaine Vincent Latour Mersault-Charmes 1er Cru, 2011 (Mersault-Charmes, France) \$127

From two parcels situated next to Puligny-Montrachet. The fruit is harvested and pressed the same day. Very feminine, opulent, and racy.

Sauvignon Blanc, Bordeaux Blends and Loire

Eric Chevalier Fié Gris, 2014 (Val de Loire, France) \$31

Looking beyond Sancerre but not out of the Loire? Try Fié Gris a pink-skinned mutation of Sauvignon Blanc. Rich and acidic and incredibly herbaceous.

Three Brooms Sauvignon Blanc, 2015 (Marlborough, New Zealand) \$32

Do you love Sauvignon Blanc, but aren't in the mood for something with too much grapefruit? Well this is the one for YOU. An elegant, soft, clean wine with a slight bit of mineral makes it perfect for pairing with any fish dish. At this price with this flavor, I promise, you'll want to hug you're server (or the woman that orders the wine). It's delicious!

Elizabeth Spencer Special Cuvee Sauvignon Blanc, 2014 (Mendocino, California) \$32

With fresh aromas and flavors of peach and lemon, it's perfect as an apertif. It's crisper than our Semillon blends, but not as tangy as its New Zealand counterparts. Medium to light-bodied with great acidity and a crispy finish.

Soellner Gruener Veltliner, 2012 (Donauland, Austria) \$33

Okay, so we threw this Austrian wine into the Bordeaux section of our list. But before you call us cookoo, consider this: It's easy drinking with a slight minerality and flavors of citrus and stone fruits reminiscent of some sauvignon-semillon blends, and what a bargain!

Saint Glinglin Sauvignon Blanc, 2013 (Bordeaux, France) \$8/\$34

This wine is perfect for those that are looking for an easy drinking Sauvignon Blanc. Soft, with just enough citrus and minerality to go well with food, it also can be thoroughly enjoyed by itself. Try a bottle while you peruse the menu!

Jacky Preys et Fils Cuvee de Fie Gris Vieille Vigne, 2011 (Touraine, France) \$38

We are happy to offer this wine made with Fie Gris - the mother grape to Sauvignon Blanc. Consider it an un-Sancerre. It is bracing and crisp with tarragon, bay leaf, and citrus notes and plenty of minerality too..

Clos Roche Blanche Sauvignon No. 2, 2014 (Touraine, France) \$40

This is great. Super nose. Very smoky and mineral with plenty of pear. Great tension, so far from all the caricatural SB.

Château Gravelle-Lacoste, 2015 (Graves, France) \$41

A classic blend of Sémillon and Sauvignon Blanc. It has a marvelous acidity, without even a hint of harshness. Crisp and round with a fresh finish.

Domaine Delaporte Sancerre Chavignol, 2015 (Sancerre, France) \$42

Honeysuckle on the nose with a nice balance of lemon and chalk - this is essentially adult summertime fun in a glass.

Henry Pelle Menetou-Salon Les Bornes, 2011 (Menetou-Salon, France) \$42

Just miles from Sancerre the small appellation of Mentou-Salon has been quietly producing quality Sauvignon Blanc for generations. Les Bornes, named for the clay soils where it is grown, exhibits crisp citrus is and a fresh well rounded finish.

Henri Bourgeois Sancerre "La Cote des Monts Damnes", 2013 (Sancerre, France) \$53

Citrus flavors abound, making this a great fish wine. But a hint of minerality softens up this 100 percent sauvignon blanc just enough to make it great to enjoy with pâté or just by itself before your meal. Enjoy some on the patio, we hear it's the rage with the Paris café set.

Lucien Crochet Sancerre, 2014 (Bué, Sancerre, France) \$55

So good, we recommend you drink it a little less cold! Very mineral driven with typical hay and citrus.

Loire Chenin Blanc and Muscadet

Marc Bredif Vouvray, 2014 (Vouvray, France) \$35

It took us almost a decade, but we finally found a Vouvray that compares to the Domaine Freslier demi sec (which hasn't been available in years). It has great acid to pair with so many foods, and it's slightly sweet so you can comfortably sip it by itself. This is a versatile wine, and what a price!

Domaine Pichot Vouvray Domaine Le Peu de la Moriette, 2014 (Vouvray, France) \$35

The Pichot is off dry with medium body. It has great acid to pair with so many foods, and it's slightly sweet so you can comfortably sip it by itself. This is a versatile wine, and what a price!

Domaine de la Pépière Muscadet Les Gras Mouton, 2014 (Muscadet Sevre-et-Maine, France) \$35

Bright, crisp and fresh with stony, herbal flavors and a rich texture. Of course delicious on its own or the traditional pairing of oysters but don't let that stop you from trying it with chicken or pasta too.

Domaine Richou Chauvigne, 2015 (Anjou, France) \$38

What a gorgeous Chenin Blanc! On the first sip, be prepared for your tastebuds to come alive! Full and rich with a long lingering finish, one bottle may not be enough.

Domaine Champalou Vouvray, 2013 (Vouvray, France) \$40

The Champalou is like summer in a glass - and in our experience, New Orleans weather makes this a perfect wine to enjoy just about anytime. Apricots and peaches, nicely acidic and vibrant.

Domaine Huet Le Mont Vouvray Sec, 2010 (Vouvray, France) \$46

Crisp and elegant. Another great Chenin Blanc that goes so well with pâte, seafood and even salads.

Domaine du Petit Métris "Les Fougeraies", 2010 (Savennières, France) \$49

Sometimes, it seems with Savennières there is a bit of warm up time to wrap your mind around what is going on in the glass. Keep this in mind - it is fresh and delicate, with pear and apple, salted caramel, and spice. A lot to take in, but take our word for it, you will not mind.

Domaine Freslier Vouvray Sec, 2005 (Vouvray, France) \$54

Crisp, dry and refreshing, and it's 100% Chenin Blanc. If you're a Sauvignon Blanc drinker and want to try something different, try this dry Vouvray.

Domaine des Baumard Quarts de Chaume (375 ml), 2006 \$58
(Loire, France)

Amy says the 100% late harvest Chenin Blanc grapes give way to a Georgia sweet peach flavor that just bursts in your mouth. Because it's very sweet, it's great with dessert, but, because it has the acid backbone to marry well with savory foods, do something crazy and order it with duck or venison and save some for dessert.

**Riesling, Pinot Gris, Pinot Blanc,
Gewürztraminer, Alsatians, Germans,
Austrians**

**Elk Cove Vineyards Pinot Blanc, 2014 (Willamette Valley,
Oregon)** \$31

Another Oregon wine in the Alsatian style - all we know is that it works! With an enticing fruit start and soft mineral finish it is a perfect companion for food. Hints of pear and rhubarb shine through in a delicate manner.

Hermann Moser Grüner Veltliner Kermeliterberg, 2014 \$33
(Kremstal, Austria)

Grüner Veltliner defies description and pronunciation. The smell of this wine will knock your socks off, the intense color will intrigue you, but be prepared, because the taste will confound you. It's like describing your first kiss, possible only if you're telling someone who's had it already. And if you aren't sure how to say the name, just put your finger here and say "I want a bottle of this!"

**Johanneshof Reinisch Rotgipfler, 2015 (Thermenregion,
Austria)** \$35

Doesn't this name sound like a science project? As it stands, Rotgipfler is a grape indigenous to Austria and grown in dwindling quantities - we are not sure why though. Lemony and refreshing, lovers of Pinot Grigio will find a lot to like in this wine.

Albert Mann Pinot Blanc, 2013 (Vin D'Alsace, France) \$37

Enjoy this pretty little pinot blanc from Alsace; we sure have. It's such a versatile wine that can be enjoyed with so many styles of food. Dry but with an Alsatian sweetness that will make you make you feel just right.

**Reinhold Haart Piesporter Kabinett Riesling, 2013 (Mosel,
Germany)** \$10/\$39

We know your Mama taught you that all German Rieslings are cloyingly sweet. But she also taught you not to judge a book by its cover. If Mama's words did indeed keep you away from Riesling, just remember she was just looking out for you! Now that the sweet myth has been dispelled, give the Haart a try - it is so full of minerality & peach - so lively and balanced - it will make a Riesling lover out of you.

Alexana Pinot Gris, 2013 (Willamette Gris, Oregon) \$40

Oregon Pinot Gris is in and Alexana is made in the crisp Alsatian style: goes well with pates, cured meats and smoked fish. But it also makes a great warm weather sipper. Enjoy some on the patio before dinner. "It's dangerously delicious!"

Dr. F. Weins-Prüm Riesling, 2013 (Mosel, Germany) \$40

The estate wine from Dr F Weins-Prüm is feinherb in style. What does that mean? Basically it is a wine that is dry, but with just a touch fruitiness to it that makes it an easygoing, quaffable wine for everyday use. This particular one is loaded with crisp apple and ripe peach, with rounded out minerality and a juicy finish.

Domaine Trapet a Minima, 2013 (Alsace, France) \$43

Aromatic, stony, fresh. One of those wines that only the vigneron of Alsace are able to pull off. A blend of Sylvaner, Pinot Auxerrois, Gewurztraminer, Muscat, Pinot Gris, Riesling.

Thanisch Riesling Spätlese feinherb (semi-dry), 2007 (Mosel-Saar-Ruwer, Germany) \$49

Not the usual Riesling from Germany, this is fermented off-dry, in very limited quantities, and it's surprisingly delicious. Unlike the bone dry wines of Alsace, this still has a little residual sugar, plenty of acid and fruit to stand up to many foods. Try some with the roasted banana, oyster mushrooms, or even the scallop salad.

Rolly Gassmann Rorschwihr Riesling, 2011 (Alsace, France) \$52

Rolly Gassmann Riesling is amber in color with full body, a rich mouthfeel and good acidity to balance its sweetness of fruit. It offers aromas and flavors of pear, apple, peach, honey and brown spice. It is drinking beautifully now. The wine's luscious ripe fruit lingers long on the finish.

Laurent Barth Veilles Vignes Gewurztraminer, 2013 (Alsace, France) \$53

Take a sniff and be prepared for a Proustian moment to transport you elsewhere. The aroma of rose petals is transcendental. For fruit, you will taste not just pear, but that woodiness of the pear skin. Unusual, delightful and a VERY fine example of Gewurz.

Hermann Moser Kellerterrassen Reserve Riesling, 2011 (Kremstal, Austria) \$68

The Kellerterrassen is juicy with a delicate acidity, very long and flattering finish. Stone fruits, minerality, pepper and spice.

Domaine Zind-Humbrect Gewurztraminer Calcaire, 2013 (Alsace, France) \$71

This fantastic Alsatian has flavors of peaches and honey, with a wonderful aroma of roses. You may want to tread lightly though. Like the casino on Canal Street, you'll either love or hate the in-your-face Gewurztraminer; go on, high roller, take a chance on Gewurz!

Viognier & Rhône Style Blends

Château Coupe Roses Champ du Roy, 2012 (Minervois, France) \$34

We never understood why Viognier is not popular here in New Orleans. The floral aroma and taste of tropical fruit really blend well with our flavorful cuisine. To get you to take the Viognier challenge, we're offering the Coupe Roses in low risk by the glass format. C'mon, give it a try!

Tablas Creek Vineyard Esprit de Beucastel Blanc, 2010 (Paso Robles, California) \$58

The Perrin family came through with a California blend that captures the spirit of Château de Beucastel. It will impress you a soft honey-like aroma and subtle tropical fruit flavors. Lovely by itself before you begin your meal, but we also like it with our crispy fried croquettes.

Xavier Châteauneuf-du-Pape Blanc, 2011 (Châteauneuf-du-Pape, France) \$59

White Châteauneuf-du-Pape? What the heck's that all about? It's designed to be consumed early and, we think, often. It's fruity and crisp, with a wonderful floral bouquet, just the ticket for warm weather imbibing.

Neyret-Gachet Chateau-Grillet, 2004 (Chateau-Grillet, France) \$71

In cooking school, Steve's instructor stated that this was the only wine which could be successfully paired with asparagus. Sixteen years later, we have had a chance to find out. Chateau Grillet has great acid while still being incredibly aromatic which is surprising given that it is 100% viognier. A real food wine with hints of almonds and beeswax. This is a true thinking person's wine.

Andre Perret Condrieu, 2009 (Condrieu, France) \$84

Incredibly aromatic viognier fruit conceals the unusually high alcohol content (15%!). Try this with some goat cheese to bring a touch more acid to this beautiful example of what a Northern Rhône wine can be.

Pinot Grigio, Italians, Spanish & Everything Else

Bodegas Naia, 2012 (Rueda, Spain) \$28

This Spanish alternative to Albariño has floral characteristics and crisp acidity that goes great with food. Try it with any of our seafood dishes and enjoy.

Careglio Favorita, 2015 (Langhe, Italy) \$30

This is what we recommend when your refreshment is the order of the day. This wine is zesty and fresh and 100% thirst quenching.

Affinitás Furmint, 2013 (Tokay, Hungary) \$8/ \$31

Pear, melon and dusty stone on the nose: smells soft!
Floral, fresh, and crisp - with pear and melon. A new take on Hungary's favorite varietal - Furmint.

Martínsancho Verdejo, 2011 (Rueda, Spain) \$31

Full bodied, yet very crisp, this smoky wine also has a slight lemon taste that would be a wonderful compliment to any white fish, especially if it's grilled.

Borgo Belvedere Pinot Grigio, 2014 (Venezia, Italy) \$33

Grown at the base of the Alps, this Pinot Grigion tastes exactly how one thinks it should - fresh and bracing.

Tami Grillo, 2014 (Sicily, Italy) \$33

For ya'll who follow Arianna Occhipinti, you probably have already heard of this joint effort between her and her boyfriend. For those of you who have not, Arianna is one of the pioneers of Italian wine presently. This latest effort produces a wonderfully aromatic wine with tropical notes and great minerality.

Herdade do Esporao Verdelho, 2011 (Alentejano VR, Portugal) \$33

Do not confuse this with verdejo, the well-known grape from Rueda, because of its almost identical name. This verdelho is grown on the Island of Madeira and could be considered an unfortified madeira style wine. The aroma of petals and roses is luscious, the finish of stone fruit is uber-fresh. Welcome the summertime with a bottle or two.

Eidosela Albarino, 2012 (Rias Baixas, Spain) \$34

We like to sit in the sun on our M&N patio, and pretend we're in a charming little outdoor café in a Rías Baixas fishing village. You can pretend too.

Señorío de P.Peciña Cosecha, 2013 (Rioja, Spain) \$35

Made from 100-per-cent viura, this displays woody character (as opposed to the vanilla of many other whites aged in oak), with a creamy texture, nutty tang, candied fruit and flowers. Delicious paired with seafood.

Vino Lauria Fontane Bianche, 2014 (Terre Siciliane, Italy) \$36

Another unusual Italian white for your enjoyment. Great for summer drinking - fresh and slightly astringent. Lots of fruit and restrained acidity.

St. Michael-Eppan Anger Pinot Grigio, 2013 (Alto Adige, Italy) \$39

This Pinot Grigio is a crisp little number that has a grand character. Very nice minerality and without that sharp unpleasantness of many other Pinot Grigios. See if you pick up on the of taste white peach and citrus. We think it's just Belleeseemo!

Királyudvar Tokaji Furmint Sec, 2013 (Tokaj, Hungary) \$40

Ever wondered what else they make with Furmint besides the mind altering dessert wine Tokaji? This is it, a dry yet floral wine that even goes with salads! Lush with pear and apple and a mineral finish.

Scarpetta Pinot Grigio, 2015 (Venezia, Italy) \$41

Bobby Stuckey and Lachlan Patterson have continued their partnership and delved into the world of making wine. Inspired by Friuli, all their wines (I have tasted them all) showcase Italian tradition in a very authentic way. Saludo, we say, to these North American dreamers.

Valenti Enrico IV, 2013 (Etna Bianco, Italy) \$41

Although Carricante has been growing on the slopes of Etna for more than a thousand years, somehow we at Mat & Naddie's were not in the know. So here we present Etna Bianco, 100% Carricante. The nose is moderately intense with aromas of fresh cut lemon, green apple and river stones. Medium bodied. Nice acidity. Delicious!

Albarino d Fefinane, 2012 (Rias Baixes, Spain) \$42

The Fefinane family has been pioneers with the albarino grape for more than three generations. The wine is delicate with zesty lime notes and a succulent finish. Enjoy with fish, salads, or on its own.

Tiberio Pecorino, 2014 (Colline Pescaresi, Italy) \$43

Dry with a rich texture as well as being full bodied, Lemon on the nose with a spicy finish.

Occhipinti SP68 Bianco, 2013 (Sicily, Italy) \$43

We liked the red produced by Occhipinti so much we decided to carry the intriguing white as well. Made with two Italian varietals: Albanello and Moscato di Alessandria, the Bianco has a lustrous color and enticing nose. Peach, corriander, lemon and a smart floral yet dry finish.

Avancia Godello, 2013 (Galicia, Spain) \$11/\$44

Some people are saying Godello is the new chardonnay. We aren't sure about that, but it certainly makes for a great alternative. Big and round with lovely pear and apricot notes and bracing minerality on the backend.

Bucci Verdicchio dei Castelli di Jesi Classico Superiore, 2013 (Marches, Italy) \$47

Le Marche region contains so much of what we imagine as Italy: mountains, sea, hills and culture. Bucci Verdicchio offer us something different and very regional in this vintage. Golden in color and offering a range of flavors that will keep you engaged while sipping. A perfect wine for any fish!

Mas de Daumas Gassac Blanc, 2012 (Languedoc, France) \$57

As with all of the Mas de Daumas Gassac wines, this beauty is a blend. Viognier, Chardonnay, Petit Manseng & Chenin Blanc - not to mention a few other varietals - are co fermented in stainless yielding a gorgeous, fleshy crisp wine. Orange blossom, spice, minerality - it's all there people.

Chateau Musar Blanc, 2001 (Bekka, Lebanon)**\$68**

For years we heard that you couldn't even imagine what the Musar Blanc tasted like, you just had to try it for yourself. "CRAZY" is circled on my tasting notes. If you have not had a riveting white wine experience recently, we invite you to order a bottle of Musar. Caramel on the nose, with apple and almond flavors, good acid, and a spice-like finish.

Tiberio Fonte Canale, 2013 (Trebiano d'Abruzzo, Italy)**\$73**

Wonderfully vibrant, spicy nose combines lemony apple, tangerine, powdered stone and white flowers. Densely packed, tight and young, boasting a terrific core of citrus, flinty mineral and delicate herbal flavors. Made from the oldest single vineyard on the property - roughly 30 years old. An excellent alternative to Chablis.

 **Red Wines**

Cabernet Sauvignon, Merlot, Cabernet Franc & Meritage Blends and Bordeaux & Loire

Le Grand Bouqueteau Reserve Chinon, 2011 (Chinon, France) \$35

Chinon is the popular oddball red sipping wine from the Loire made of Bordeaux blending grape, Cabernet Franc. Normally it's thin and easy drinking. We were impressed by its uncharacteristically intense fruit, herby, chili pepper flavors that make it a great sunny weather sipper that goes well alone or with lighter foods. Rumor has it that when Joan of Arc met Charles VII in disguise she got him drunk on Chinon and persuaded him to lend her an army to drive the English out of France. Drink some tonight and think of what you can accomplish.

Chateau Haut-Monplaisir Malbec, 2012 (Cahors, France) \$35

Those of you who were attracted to our old standby Malbec, the Montes, should give this one a try. Okay, you'll have to part with a few extra bucks, but we think you'll appreciate the complexity of both aroma and taste that you won't find in recession wines.

Chateau de Brondeau, 2012 (Bordeaux Superieur, France) \$38

Plum, blackberry & fig combine to create a lively and muscular wine. We just can't get over how smooth and tasty this wine is, take our advice and try some tonight.

Mettler Cabernet Sauvignon, 2013 (Lodi District, California) \$10/ \$42

There are only 1200 cases of this wine produced, so we feel lucky to have it to offer. Wonderful fruit and a spicy kick, (maybe that has something to do with the 15.8% alcohol!), and with just the right amount of tannins, enjoy it with any of our red meats, or on its own if you have the inkling. Either way, you'll be happy to have a little of our luck rub off on you.

Cuvelier Los Andes Malbec, 2013 (Mendoza, Argentina) \$42

My grandfather used to frighten my sisters and I with horror stories like: "when I was a child in the depression, we had to drink South American Malbec." Well this isn't your granddad's Malbec. Give it a try with something off the grill.

Casa Lapostolle Merlot Cuvée Alexander, 2012 (Colchagua Valley, Chile) \$42

Winner of praise by Saveur, Wine Spectator, and virtually every oenophile, Casa's top-of-the-line Merlot is simultaneously concentrated and smooth, and a joy to drink.

Truchard Merlot, 2011 (Carneros Napa Valley, California) \$44

People have begun talking about Merlot again - and without even a slight trace irony I may add. Perhaps the "Sideways" effect has finally worn off. Dark fruit, moderate tannins and a full finish. Try a glass and see what you have been missing these past several years.

Domaine de la Chevalerie les Galichets Bourgueil, 2011 (Bourgueil, France) \$46

This is not your Aunt Trudy's simple Bourgueil. Yeah, it's a little pricey, but that's because it's much more complex than the typical 100% Cabernet Franc we see from this region. It's supple and elegant, with floral aromas and bramble fruit flavors. Smooth enough so you can drink some at our wine room temperature before the meal, but just enough fruit, tannin and acid to compliment many red meats.

Chakana Estate Selection Malbec, 2013 (Mendoza, Argentina) \$48

Another wine from the Southern hemisphere that will not disappoint. Big and elegant with both dark fruit and some soft bell pepper flavors you might find in a Cahors. We say, Disfrute!

Chateau Tour des Termes Cru Bourgeois, 2008 (St. Estephe, France) \$48

Sharp and plump with a beautiful garnet-red color; the nose is fruity and very mature, associated with fine woody aromas. On the palate the structure is both velvety and vigorous, offering an ample impression with forward tannins and grilled notes at the finish.

Chateau du Vieux-Guinot Grand-Cru, 2010 (Saint-Emilion, France) \$52

The Vieux-Guinot has a thick, rich texture and a spicy aroma and finish that will keep you coming back for more. The whole is greater than the sum of the parts when you're tasting this blend of Merlot and Cabernet. This wine really brings out the best of both grapes.

Frog's Leap Rutherford Merlot, 2013 (Napa Valley, California) \$57

Taste the flavor of dark fruit flavor with a tannic edge, and just enough earthiness to give you the feeling of Bordeaux. This merlot is elegant and very expressive. It is aged in french oak and is a perfect food wine.

Seven Hills "Seven Hills Vineyard" Cabernet Sauvignon, 2012 (Walla Walla, Washington) \$62

This very appealing wine from Washington State is a change of pace from many California cabs. The Seven Hills Vineyard is the oldest in Walla Walla. Cassis, figs, herbal notes and firm tannins. Let us decant a bottle for you.

**Reynolds Family Winery Merlot, 2009 (Stags Leap,
California, USA) \$79**

This is not Paul Giamatti's Merlot. Supple tannins, herbaceous notes and lots of berry fruit and a long spicy finish give this a complexity not found in many Merlots. Truly elegant.

**Reynolds Family Winery "Persistence", 2009 (Napa Valley,
California) \$81**

No, "Persistence" is not Calvin Klein's new scent for men. It's a blend of Cab, Merlot, Cab Franc, Syrah, and Petite Verdot that yields more intoxicating aromas of currants, blackberry and plum. The presence of Syrah precludes this from being classified as a Meritage, but it also provides a black pepper finish not found in Alliance wines. It's a great foil for rich red meats like lamb and filet.

**Ehlers Estate Cabernet Sauvignon, 2010 (St. Helena, Napa
Valley, California) \$83**

Your first sip might suggest a simple zinfandel: blackberry jam, moderately low tannins, almost port-like. But the complex finish of clove, cinnamon and fennel goes on and on, making this a cab that the whole table can enjoy with a variety of dishes.

Ségla, 2008 (Margaux, France) \$84

The second label of Château Rauzan-Ségla. Medium-bodied and we are happy to say, a not over-extracted Margaux. In this wine you will detect hints of green pepper, cedar, black fruit and violet. With 62% Cabernet and 38% Merlot, this wine has a lovely texture.

**Chappellet "Signature" Cabernet Sauvignon, 2013 (Napa
Valley, California) \$90**

Balanced with a lovely herbaceous component, as well as blackberry and tannins. What more could you ask for? (Let's not get started, alright?)

**Cliff Lede Cabernet Sauvignon, 2012 (Napa Valley, Stags
Leap District, California) \$98**

This is an exceptional wine, a superb blend of RICH berry fruit, sage and cedar, fantastic spiciness, and perfect tannins. Add a lingering finish, and you've got a complete package, deliciously wrapped and delivered to your taste buds!

**Mt. Brave Cabernet Sauvignon, 2010 (Mt. Veeder, Napa
Valley) \$102**

High elevation, sunshine and winemaker Chris Carpenter's passion yield this large scale Cabernet. If you have anything at all to celebrate or are just in the mood to experience the sublime, please order a bottle to enjoy.

RdV Vineyards Lost Mountain, 2009 (Delaplane, Virginia) \$111

Our purveyor had us blind taste the RdV; she said we would never believe where it came from and boy was she right! If you were looking to enjoy Bordeaux class, order a bottle of Lost Mountain. An elegant, beautifully made wine.

Casa Lapostolle Clos Apalta, 2008 (Colchagua Valley, Chile) \$112

When a customer offered us a glass of this Chilean beauty, we immediately sought it out - in the spirit of the greater good - so that everyone could enjoy what we had. We detected cinnamon, hints of vanilla, and ripe blackberries. This voluptuous wine has a distinctly engaging finish.

Palmaz Cabernet Sauvignon, 2010 (Napa, California) \$156

One look at the Palmaz family's facility and you can see that the folks at there take their product pretty seriously. This Cabernet is another great example of wine maker Mia Klein's craft. Supple and balanced with excellent texture and balance.

Pinot Noir & Gamay, Burgundy & Beaujolais**Domaine Chasselay Quatre Saisons Beaujolais, 2014 (Beaujolais, France) \$39**

Everything we like about Beaujolais is expressed in the Quatre Saisons. Great fruit, fine minerality, gorgeous color. Summer sipping at its best.

Clos de la Roilette, 2014 (Fleurie, France) \$39

A superb cru Beaujolais, it has undertones of cherries and raspberries and is great to sip. Like a Now & Later, have a glass now while you peruse the menu but save a glass for later with dessert.

Lemelson Vineyards Thea's Selection Pinot Noir, 2012 (Willamette Valley, Oregon) \$42

An "E & A" wine - both expressive and approachable. Earthy, minerally and fruit forward, this is a declassified pinot to savor. Don't let the nice price put you off, this new staff favorite might become one of yours as well.

FEL Pinot Noir, 2012 (Anderson Valley, California) \$44

This is a wonderfully rich pinot, with classic fruit flavors, pomegranate and black cherry, and a little wild mint and thyme. It is a great sipper, so why not enjoy a glass while you wait? What the heck! Go for a glass with your meal too!

Bachelet-Monnot Bourgogne Rouge, 2013 (Bourgogne, France) \$11/\$44

It is possible that we have found the quintessential porch sipping wine here. Bachelet-Monnot's pinot noir is a bright cherry bomb with a pepper finish.

Thevenet & Fils Bussières "Les Clos", 2014 (Bourgogne, France) \$45

Single vineyard Burgundy for this price? Drink up folks! Soild driven with a excellent aromas, beautiful fruit, and a long savory finish.

Domaine du Pavillon de Chavannes, 2013 (Cote de Brouilly, France) \$48

If I was on a picnic, I would drink the hell out of this wine ALL DAY LONG! Bright and firm, this wine is very juicy with fresh blueberry and plum like notes. Do not worry if you can't pronounce the name, just ask your waiter for the picnic wine.

Albert Bichot Fixin, 2011 (Fixin, France) \$52

Another fantastic Pinot by Albert Bichot that we offer to you. Foxy, earthy, and robust.

Domaine Petitot Terres Burgondes, 2013 (Côte de Nuits-Villages, France) \$53

Berries and cherries with a hint of tannin. Great by itself or with lighter meats. Relatively low acid and high fruit make this one of the few reds that pairs well with vinaigrettes. Check it out with your salad course.

Bachelet-Monnot Maranges 1er cru Clos de La Boutière, 2011 (Maranges, France) \$59

Be the first on your block to experience Maranges! It's Burgundy's newest appellation in the Côte de Beaune. This is bolder than most Burgundies with a nice white pepper surprise.

Emeritus Hallberg Ranch, 2012 (Russian River Valley, California) \$60

Smooth and lovely. Deep ruby color, moderate tannin, berries and sage. The finish is long and there is an earthy focus to this Pinot that is a departure from the predominant California style. We love this wine!

Joseph Voillot Pommard 1er cru Les Pezerolles, 2011 (Volnay, France) \$84

An exceptionally fresh nose of red raspberry, kirsch, wet stone and iron-inflected earth gives way to intense, precise and highly energetic medium-bodied flavors that exude a fine minerality. There is a saline character to the firm and mouth coating finish that displays seamless balance and a lovely sense of harmony. In a word, this is terrific.

Freeman Vineyard Gloria Pinot Noir, 2013 (Russian River Valley, California) \$90

A wonderfully concentrated pinot noir! Black cherry, blood orange peel, currant, and spice. Our favorite from the Freeman lineup.

Elk Cove Vineyards Five Mountain Pinot Noir, 2013 (Willamette Valley, Oregon) \$91

Old World meets New with this rich pinot from Willamette Valley. The style is based in Burgundy with a nod to classic Oregon wine making. Expect dark fruit with earthy undertones.

Albert Bichot Gevrey Chambertein "Les Evocelle", 2012 \$97
(Gevrey Chambertein, France)

This wine has a deep ruby red tint. The nose has lightly toasted notes and a subtle blend of concentrated red fruit which evolve on to light vanilla and liquorice notes. Fine and mineral, the mouth has a well-balanced structure and a good persistent finish.

Bouchard Pere & Fils Vigne de L'Enfant Jesus 1er Cru, 1998 \$102
(Beaune Grèves, France)

This pinot is a bit more masculine in character than its other French counterparts on the list. Its cinnamon aroma and complex palate are sure to please.

Domaine Serene Evenstad Reserve, 2010 (Willamette Valley, Oregon) \$102

At this point you may be asking, "Why in tarnation do these folks have so many of them pinots?" Well, it's very simple: versatility, baby, and this one just adds to the mix. Domaine Serene Pinot is different from all others on our list. It's slightly richer in character, with currant and cherry flavors, baking spices and a bold palate.

Domaine Trapet Père & Fils Ostrea Gevrey-Chambertin, 2010 (Gevrey-Chambertin, France) \$129

This Gevrey-Chambertin is made from the oldest vines planted in 1913. Layers of fruit and minerality with a hint of earthiness.

Dujac Fils & Pere Chambolle-Musigny, 2012 (Chambolle-Musigny, France) \$129

Spicier than the Morey, the Chambolle is dark and powerful, rich and sumptuous. We only have this wine in limited quantity so if you have any doubts about trying it, buy it today because it might not be here tomorrow! This is a fantastic burgundy!

Zinfandel

Jammy, Smooth or Tannic? Zins are as diverse in style as the Americans who produce them. We tasted all the ones we offer recently (jealous?). To aid you in selecting the zinfandel that best matches your tastes and food, we have classified them for you. Read on...

Norman Zinfandel "The Monster", 2008 (Paso Robles, California) \$43

We don't know why it's named "The Monster." Perhaps they thought the initial burst of bright, juicy fruit would scare you. But the long, smooth finish will soothe you until your next sip. SMOOTH AND MODERATELY JAMMY.

Heitz Napa Valley Zinfandel, 2012 (St. Helena, California) \$50

Heitz has crafted their Napa Valley Zinfandel in the Bordeaux style. You will taste pepper and spice without the usual heavy jam overtones. We like to think of it as a zinfandel for cabernet lovers.

Veedercrest Vintners Select Zinfandel, 2007 (Napa Valley, California) \$58

This is a stunning example of how excellent zinfandel can be when it has been aged! It has exceptional fruit (plum) and mildly herbal (rosemary), with moderate tannins and a velvety feel on the palate. I wish I were you, and could be drinking a bottle right now! VERY SMOOTH AND MODERATELY TANNIC

Ridge Benito Dusi Ranch Zinfandel, 2014 (Paso Robles, California) \$60

Burnished ruby in color, a heady aroma of raspberry, silky smooth on the palate with, in addition to the berries, a touch of eucalyptus, cinnamon and vanilla. Moderate tannins make this both a great food wine and a sipper. SMOOTH WITH MODERATE TANNINS.

Syrah, Shiraz, and Rhône Style Blends

Vina Siegel Reserva 1234, 2013 (Colchagua Valley, Chile) \$31

What makes this red stand out is that it forgoes the easy softness and sweet, intense fruit that's typical of affordable Chilean reds in favor of savory complexity, firm tannins and real structure. Syrah driven, with Carmenère, Cabernet Franc, and Petit Verdot.

Saint-Damien La Bouveau Côtes-du-Rhône, 2013 (Côtes-du-Rhône, France) \$33

A nose of blackberries and licorice give way to moderate tannins that match well with all red meats and, you heard it here first, chocolate. Try a glass with a slice of truffle cake for dessert.

Saint Cosme, 2015 (Cotes-du-Rhône, France) \$9/ \$35

It's bold and subtle at the same time. Syrah as it is in the Rhone, earthy and spicy: plum, blackberry, white pepper, herbs.

Sentiers de Bagatelle Colline, 2012 (Saint-Chinian, France) \$37

Rustic in the best way; or rather, the Colline possesses the appealing variety of rustic. Fruity, generous, spicy - a winning blend of Grenache, Syrah, and Carignan.

Mas de Daumas Gassac Rouge, 2011 (Languedoc, France) \$57

Cabernet Sauvignon drives this wine; however, as with all Gassac wines a whole cast of other varietals contribute real interest to the wine. The 2011 offers dark fruit and a powerful structure.

Pierre Jean Villa Saint Joseph Preface, 2013 (Vigneron, France) \$61

Modern and elegant, the Preface is a lighter style of Syrah showcasing light tannins and spicy fruit.

Chateau de Saint Cosme Gigondas, 2013 (Gigondas, France) \$74

We LOVE this wine. If you like its more expensive cousin, Châteauneuf-du-Pape, you will love it to. Exquisite fruit, a spicy kick and a complex finish.

Château La Nerthe Châteauneuf-du-Pape, 2012 \$79
(Châteauneuf-du-Pape, France)

About his favorite wine, Frasier Crane pontificates, "This ruby colored wine possesses a black cherry and herb nose with great body and richness. It's approachable now, but could be kept for another ten years." You don't have to wait: have it with your dinner tonight.

Robert Michel Cuvée des Coteaux Cornas, 1990 (Cornas, France) \$96

This was so delicious. Only were able to purchase six bottles. Melissa sold three and bought one, Shannon bought another and Steve took the last. The story would have ended there except for our good fortune in receiveing another half case. 100% syrah, this wine has evolved over the past 20 years to be supple, elegant, and complex. Don't miss out on this one!

Boekenhoutskloof Syrah, 2013 (Coastal Region, South Africa) \$112

Ample tannins paired with dark fruit create robust medium bodied syrah that will stand up to any red meat on our menu. This wine is produced in very small batches and we are excited to be one of the few places in the region you can find it.

Famille Perrin Château de Beaucastel Châteauneuf-du-Pape, 2012 (Châteauneuf-du-Pape, France) \$138

Full bodied and decadent. Black fruit, leather, garrigue. Simply put, a wine that will make you smile.

Italians

G.D. Vajra Dolcetto d'Alba, NV (Langhe, Piemonte, Italy) \$35

Lovely herbal berry notes characteristic of good Dolcetto. Red, black and blueberries with a touch of dried summer herbs such as marjoram and thyme follow through to the palate where the solid tannic structure of this variety gives structure and weight to the berry fruit character.

Vino Lauria Zio Paolo Nero d'Avola, 2012 (Sicily, Italy) \$36

A firm and fresh wine made from nero d'avola -the grape of Sicily. A nice blend of fruit - cherry and plum with some sage coming through mid palate. We think it is delicious with the pork.

Giovanni Rosso Donna Margherita, 2013 (Barbera d'Alba, Italy) \$42

Looking for a medium-bodied alternative to Pinot Noir? With bright fruit and good acidity, the Giovanni Rosso might become your new weekday favorite.

Grandi e Gabana Pucinum, 2006 (Venezia, Italy) \$42

A beautiful blend of Merlot, Cabernet Sauvignon with Cab Franc and Refosco to balance. A rich aroma of mature fruit with hints of tobacco and vanilla.

Occhipinti Rosso Sicilia SP68, 2013 (Sicily, Italy) \$42

Italian winemakers grow around one thousand indigenous grape varieties. Mark two of them off the list: Nero d'Avola and Frappato, with a bottle of the Occhipinti Rosso. Vines are planted and harvested by the very young and talented Arianna Occhipinti whose unique vision have earned her a cult-like following. Herby and zesty with a dry finish, this medium bodied wine would pair well with many different foods.

Fattorie Romeo des Castello Allegracore, 2013 (Etna Rosso, Italy) \$45

Rosanna Romeo and her daughter Chiara Vigo are the winemakers here. A Burgundy style wine with wild strawberry fruit, fresh with a sweet core.

Coreglio Nebbiolo, 2010 (Roero, Italy) \$46

Only certain Italian wines show this alluring orange-tinged rim. Rich balsamic nose, spice. And of course the typical floral bouquet. Like most Nebbiolos, you can count on a good balance of acid and tannins - a food wine all the way.

Vietti Nebbiolo Perbacco, 2012 (Langhe, Italy) \$48

An everyday Barolo? That is part of the philosophy behind this Vietti offering. Most New Orleanians will appreciate that Perbacco translates to Bacchus; however, the real hook is how very good it is. Herbal with focused fruit, hard candy and orange peel. Let us decant this for you.

Casaloste Chianti Classico Riserva, 2007 (Panzano, Italy) \$13/\$50

Incredibly intense fruit flavor and a little more tannin than most Chiantis make this very complimentary to any of our hearty dishes. If you happen to be ordering venison, lamb, pork or duck with a fruitless sauce, this Chianti will add another dimension to your dish. This is one of those wines that is truly enhanced if let it have a few moments to breathe.

L'Arco Valpolicella Ripasso Classico Superiore, 2010 (Veneto, Italy) \$61

Luca Fedrigo the winemaker behind L'Arco began working in his teens for the legendary Giuseppe Quintarelli, first sweeping and ultimately as the vineyard foreman and assistant to Giuseppe himself. Luca then set out with Quintarelli's help to start L'Arco. If you want something out of the ordinary, this wine is for you. This classic wine of Italy has an auburn hue and a lovely concentrated flavor brought about by the sun-dried grapes used in its making.

Valdisanti Tolaini, 2009 (Tuscany, Italy) \$64

A wonderfully smooth and dry 75% Sangiovese, Cabernet and Cab Franc blend, your taste buds will not believe how fabulous this wine is featuring aromas spice, dark fruit and smoked cedar. Lush layers of red berry fruit and dark chewing tobacco back a dusty mineral dryness in the finish. The mouthfeel is polished and tight, with beautifully integrated tannins.

Michele Chiarlo Tortoniano Barolo, 2010 (Barolo, Italy) \$70

Tortoniano is named for the tortonian-era soils in which the vines are planted, which contain a high percentage of magnesium and manganese. Red fruit, spice, and even some truffle - just delicious.

Ceretto Barbaresco Asij, 2008 (Alba, Italy) \$72

This is a power house of flavor, although, it has a soft edge and finish. A very dry Italian red, this wine would go great with the venison or any grilled meat. Luckily for you, you don't have to be part of "the family" to enjoy this little bit of Italy.

Giovanni Rosso Barolo, 2010 (Serralunga D'Alba, Italy) \$78

Some say that 90% of taste is smell. Take a whiff of this mature, elegant Piemontese answer to Châteauneuf-du-Pape, and you'll detect the unmistakable aroma of plums and truffles. When the weather cools off and the leaves start falling from the trees, try a bottle with game meats such as duck and venison.

Baricci Colombaio Montosoli Brunello, 2011 (Brunello di Montalcino, Italy) \$93

Powerful and concentrated with a long spicy finish, the Brunello di Montalcino is like drinking to your health and reaping the benefits sip by sip. Restorative in every way.

La Spinetta Vigneto Garretti Barolo, 2010 (Barolo, Italy) \$95

This captivating Barolo is graced with crushed flowers, berries, spices, mint and flavors of macerated cherry, medicinal herbs, and hints of orange peel. Elegant and lively with a firm tannin backbone,

Giuseppe Quintarelli Primofiore, 2010 (Veneto, Italy) \$98

Velvety smooth for such a young wine, and it's made to be consumed without aging. The grapes are Corvina, Rodinella, and Molinara. Quintarelli laces 'Primofiore' with some of his world renowned Amarone, (before it's been aged) to provide aromas of chocolate and leather and rich flavors of cherry and oak. Try some with game meats or mushroom dishes.

L'Arco Rubeo, 2008 (Veronese, Italy) \$112

A wine inspired by Quintarelli's Alzero - half Amarone and half Cabernet Franc. Not made in all vintages as the Cab Franc does not always get ripe enough, but the 2008 vintage makes the waiting worth while.

Giuseppe Quintarelli Valpolicella Classico Superiore, 2005 (Veneto, Italy) \$134

Incredible corvina blend from a great Valpolicella producer. The look: a slightly burnished hue, very pretty. The aroma: sweet spices and dried cherries, but not overpowering. The taste: soft, supple and a long finish of fennel, red fruits and earth. This is a splurge you won't regret. And the label's really cool to boot.

Spanish and Portugese

Camino de Navaherreros, 2014 (San Martin de Valdeiglesias, Spain) \$31

Displaying an impenetrable, deep magenta hue, this concentrated wine offers aromas of ripe red berries, and spices. Grenache grown at the highest elevation for the region yields a juicy wine with lacy tannins. A great red to have with fish.

Bodegas Volver Single Vineyard, 2012 (La Mancha, Spain) \$9/ \$35

Another Spanish wine from Jorge Ordenez that we could not pass up on. Old vine fruit that yields a wine with nice tension, some pleasant garrigue, leather and dried fruit on the finish. 100% Tempranillo.

Baron de Ley Reserva Rioja, 2008 (Rioja, Spain) \$39

Remember those wild breezes blowing in your window as you drove by the hillside farms overlooking the Ebro? Your first whiff of this affordable crianza will bring back those wonderful memories. The spicy, berry fruit and moderate tannins that mate well with so many red meats and rich, hearty dishes.

Vina Real Rioja Crianza, 2011 (Rioja, Spain) \$39

Light bodied and refreshing - yes, we are talking about rioja.

Jose Antonio Garcia Unculin, 2014 (Bierzo, Spain) \$40

100% Mencia - kind of like beaujolais on steroids. Bright and brambly. Wild raspberry and dark cherry. Unoaked.

Campo Viejo Rioja Reserva, 2009 (Rioja, Spain) \$42

Remember those wild breezes blowing in your window as you drove by the hillside farms overlooking the Ebro? Your first whiff of this affordable reserva will bring back those wonderful memories. The spicy, berry fruit and moderate tannins that mate well with so many red meats and rich, hearty dishes.

Condado de Haza, 2011 (Ribera del Duero, Spain) \$42

Masculine and wild, meaty style, offering sweet, focused cherry compote and bitter chocolate flavors and a touch of allspice. Finishes very long, with lingering smokiness, fine-grained tannins and a kick of peppery spices."

Ardevol Anjoli, 2011 (Priorat, Spain) \$50

The Ardevol family has been producing wine since the 13th century. We say, why stop a good thing? Medium bodied with an attractive blend of saturated red fruit, plum, licorice, and tobacco.

O. Fournier "Spiga", 2007 (Ribera del Duero, Spain) \$53

This "Spiga" has a great perfume of cedar, mocha, and blackberry. Great concentration and a spicy long finish. 100% Tempranillo. 13 months in French oak.

Marqués de Cáceres Rioja Gran Reserva, 2005 (Rioja, Spain) \$61

There aren't enough "o's" in smooth to describe this one. Spaniards make sure there's plenty of oak and bottle age on their grand reserves before they let us try them. For those of us who don't get a chance to try fine, aged wines, try a bottle of our grand reserve Rioja.

Alvaro Palacios "Les Terrasses", 2013 (Priorat, Spain) \$63

A waiter here at Mat & Naddie's recently asked, why do we offer more than one Priorat. It's the old vine Grenache! The Alvaro has the more traditional composition of the two - no Merlot in this blend - and all the racy intense flavors one expects in a Priorat wine. Rich yet energetic.

Guelbenzu Evo, 2000 (Navarra, Spain) \$68

Rich and rustic, this wine is a tribute to those poor, displaced French peasants who found themselves on the opposite side of the Pyrenees. Quaff this with your favorite hearty, no-nonsense dish and you'll taste why.

Quinta do Crasto Reserva, 2011 (Douro, Portugal) \$72

It's baaack!!! Putty says this one reminds him of his days sitting out on the veranda overlooking the steep terraces of the Douro Valley. It's concentrated and fruity, and perfect to sip on a pleasant evening on the patio at Mat and Naddie's overlooking the levee.

Alion, 2012 (Ribera del Duero, Spain) \$132

Elegant and polished. Alion is a very successful marrying of Bordeaux & Ribera del Duero. A super vintage and something to savor. 100% tempranillo from cuttings taken from Vega Sicilia Unico.

Something entirely different...?

Chateau Musar Hochar, 2009 (Bekaa Valley, Lebanon) \$45

A great wine to become introduced to the unique flavor profile of Serge Hochar's wines. From the famed Musar Estate, we offer the Hochar which is a bit less demanding than the esoteric Musar. Nice spice, some laurel, good acid and a concentrated finish.

Domaine Skouros Synoro, 2010 (Peloponnese, Greece) \$50

Synoro means borders in Greek, signifying the 3 vineyards which source the Cabernet Franc, Merlot, and St. George that make up this delicious wine. If you only drink Greek wine in May at Greek Fest, make an exception and try this wine which shows tense acidity, ripe tannins, and a full flavor .

Chateau Musar, 2002 (Bekaa Valley, Lebanon) \$90

A wine from Lebanon?! Two thousand years ago maybe, but now? Remarkably strong cherry flavors and an extremely long, smooth finish make it more than just a curiosity. It truly is a great wine, not to mention, the winner of several international wine awards.



Rosé Wines

Stift Göttweig Messwein Rosé, NV (Niederösterreich, Austria) \$35

Made by monks & blessed by God, this Rosé from Austria can do no harm. Refreshing with raspberry, watermelon, cherry and spice. 100% pinot noir.

Ameztoi Ruebntis Txakolina, 2015 (Getariako Txakolina, Spain) \$36

We were initially reluctant to place this gem of a wine on our list as not so much of it ends up in New Orleans. It is a blend of the indigenous hondarrabi beltza and hondarrabi zuri grapes: who knew? It is slightly effervescent and so refreshing of a drink you might want a second bottle chilled just, in case.

Château de Ségriés Rosé, 2014 (Tavel, France) \$37

Here's the definitive dry rosé from the Rhône that outclasses all rosés we've tasted. Refreshing, with a hint of cherry and lavender, but none of the cloying sweetness prevalent with many American rosés.

Banshee Rosé of Pinot Noir, 2015 (Sonoma, California) \$10/\$39

This 100% pinot noir rose has a deceptive aroma - a hint of apricot blossom followed by a beautiful dry wine. Hints of strawberry and a mint on the palate makes for a refreshing, bright wine that is great as a sipper. With a fine acid balance, enjoy some with your food too.

Domaine de la Mordorée "La Dame Rousse", 2015 (Tavel, France) \$57

Our only single vineyard rose! Very precise and delicious, but what would you expect? Lovely candied orange on the nose with stony notes and bitter cherry on the palate. 60% Grenache, 20% Syrah, 20% Cinsault.



Sparkling Wines

Champagne: it's not just for celebrating anymore. Compliment each taste of your meal by integrating a sip of champagne with each bite. We offer a great selection of hard-to-find sparklings that will change what you expect out of bubbly. Read on...

White Sparkling Wines and Champagnes

Gruet Blanc de Noirs, NV (Albuquerque, New Mexico, USA) \$34

Sparkling wine from New Mexico? The Gruet house of Champagne sent, (or exiled?) their kids to the Southwest to start a new line (nice work if you can get it.) Be the first on your block to try this little gem. French in style, creamy and toasty.

Chateau Moncontour Vouvray Brut, NV (Vouvray, France) \$35

100% Chenin Blanc. Aromatic with a flinty nose. Light spice and a semi-dry finish.

Suriol Reserva Brut Nature, 2012 (Cava, Spain) \$9/ \$36

If you are waiting for a special occasion to drink a little bubbly, the Suriol Cava will make you wait no longer. While it is not champagne, like all good cava, it is made like one and hence, tastes pretty good by our account. Fresh and minerally.

Borgoluce Valdobbiadene Prosecco Superiore, NV (Treviso, Italy) \$39

Light and refreshing, with a fresh apple flavor and tiny, tiny bubbles, this Italian sparkling is the favorite of the café set in the gentle, sunny hills of northeastern Italy. Enjoy it all the way through your meal from appetizers through dessert.

Gruet Brut (375 ml), NV (New Mexico, USA) \$20

Our New Mexico sparkling wine's been selling so well in the 750ml size, we've decided to offer it to you in splits too!

Domaine Huet Vouvray Pétillant, 2005 (Vouvray, France) \$47

Pétillant denotes a slight effervescence in contrast to a traditional Champagne or sparkling. We can't get enough Vouvray here at Mat & Naddie's and we think you'll be just as excited to try this gem. Its subtle yet zingy carbonation is enhanced by tastes of honey and lemon. Have a bottle with any seafood dish.

Jean-Baptiste Adam Crémant d'Alsace Emotion Brut, NV, NV (Alsace, France) \$48

Crafted using Chardonnay, this rich Cremant pairs well with many foods. Flavors of ripe apples and toasted nuts.

Albert Boxler Cremant D'Alsace, 2007 (Alsace, France) \$50

Elegant bubbles are not the only element that make this sparkling wine well balanced and delicious. This cremant blends pinot blanc and reisling yielding wine both rich and fresh at the same time.

Iron Horse Classic Vintage Brut, 2008 (Green Valley of Russian River Valley, California) \$54

First served at a White House dinner for Mikhail Gorbachev, this Russian River sparkling is well deserving of its iconic status. Crisp, clear with a fine bead. Don't wait for an invitation to a state dinner to savor Joy Sterling's lovely domestic Brut.

Michel Mailliard Cuvée Grégory Brut, NV, NV (Vertus, Champagne, France) \$71

Cuvée Grégory, named after Michel's son, makes me think how WONDERFUL it would be to have a parent making champagne this good & on top of it all - giving it your name! Fine bubbles with engaging minerality!

Champagne Jean-Marc Sélèque Solesence Brut, NV (Pierry, Champagne, France) \$73

Besides offering a TON of complexitiy, this wine is fresh and delicious. Pure, elegant and well balanced with red fruits and a slight salinity, it is a must try for all Champagne lovers.

Gaston Chiquet Tradition Champagne - 1er Cru, NV \$81 (Champagne, France)

This Champagne is produced from 100% Pinot Meunièr that gives it a different taste than the Jean Milan, but just as fabulous. Great acid and the most marvelous bubbles that are almost creamy in nature. Please enjoy a bottle with your meal, as it goes well with a large variety of foods.

Pierre Gimonnet & Fils Cuis 1er Cru Blanc de Blancs, NV \$81 (Champagne, France)

We have one word for you: "Apples." One hundred percent chardonnay from predominantly grand cru vineyards, (a small percentage of premier cru grapes mandates its classification,) give this sparkling the aroma and taste of Granny Smiths.

Barnaut Grand Cru Blanc de Noirs, NV, NV (Bouzy, \$82 Champagne, France)

Life is intense, cherie. Choose a wine to stand up to the trails and tribulations of the daily grudge.

Geoffroy Empreinte 1er Cru, 2008 (Vallée de la Marne, \$93 Champagne, France)

Stylish, classy, beautiful. It's a blend of 76 % pinot noir, 13%chardonnay, and 11% Pinot Meunier that were all fermented in large oak foudres. Red apples, plums, and crisp with mineral notes.

Vilmart & Cie Grand Cellier D'or, 2010 (Rilly la Montagne, \$129 Champagne, France)

This is 85% Chardonnay and 15% Pinot Noir from a single old vine plot in Rilly. No malolactic fermentation here. Complex nut brioche with rich pear and a bit of peach. Very bold and at the same time in perfect balance. If you are eating alone - treat yourself! If you want to celebrate with someone you love - order this wine! If you happen to be dining with your nemesis - toast with Vilmart and become friends!

Rosé and Red Sparkling Wines and Champagnes

Is there no end to the crazy things we'll offer you? Pink champagne ain't no white zin, baby. Try these for a truly unique experience:

Ca'Vittoria Rose Prosecco, NV (Veneto, Italy) \$35

Grown on steep hillsides, this estate grown prosecco is medium bodies with nice mineral notes and hints of citrus.

Mas des Daumas Gassac Rose Frizant, NV (IGP Pays \$39 d'Herault, France)

Summer tip: beat the humidity and heat with thirst quenching sparkling wine. Fine bubbles, fresh fruit and fizz. The perfect wine with charcuterie!

90% Cabernet Sauvignon 10% Petit Manseng

Raventos i Blanc de Nit, 2009 (San Sadurni d'Anoia, Spain)

\$44

Does sparkling go with everything, really? This beautiful Cava will at the very least make you want to believe this is true. With a beautiful salmon hue, fine bead, and fresh aroma this wine may become your new Spanish go to drink.

 **Mat & Naddie's Brews****Local Beer****Abita Beers (Abita Springs, LA)**

\$5

Served in a bottle, ask your waitperson which Abita brews we are serving today.

Imported Beer**Guinness Stout (Ireland)**

\$5

Served by the bottle, we carry it special for all you Guinness lovers.

Specialty**Kaliber (Ireland)**

\$4

From Guinness, we think this one's the best non-alcoholic available.

 **Bottled Waters****Sparkling Water****Green Mountain Valley Sparkling**

\$7

Still Water**Tap Water (New Orleans, LA)**

The Mighty Mississippi's finest, try the best tasting tap water in the nation. We offer it at no cost to you. Ask for it by name.

Green Mountain Valley Spring

\$7



Aperitifs and Digestifs

Dessert Wines

Malvira' Birbet (Piedmont, Italy) \$39

We like to think of this as adult soda pop. Made from 100% Brachetto, it has a pretty pink color, medium sized bubbles, and has a fabulous aroma of dried strawberries and roses.

M. Chiarlo Nivole Moscato d'Asti (375 ml) (Asti, Italy) \$22

This is the wine they had in mind when they came up with the saying "nectar of the gods." Tiny bubbles and flavors of pear predominate this exceptional little desert wine. If you need more of a recommendation, chances are good that your waitperson has a bottle stashed at home, so ask them.

Domaine de Durban Muscat de Beaumes de Venise (375ml) \$29 (Muscat de Beaumes de Venise, France)

A 375 ml split of this incredible French dessert wine has rich flavors of apricot and honey and a touch of acidity to give it balance.

Evoluvio Late Harvest (Tokaj, Hungary) \$6/ \$32

An elegant and lighter style of Tokaji. Crisp with peach and apricots. 100% Furmint.

Errazuriz Late Harvest Sauvignon Blanc (Casablanca Valley, Chile) \$6/ \$32

A delicious dessert wine with enough acid to enjoy more than just one glass.

Mad Cuvee Late Harvest Tokaji (Mad, Hungary) \$7/ \$35

Its honey-like sweetness and elegance and its fresh acidity make this a special treat with, or just plain for dessert.

Fortified Wines

Dry Sack Sherry (Xeres, Spain) \$5

If you haven't acquired a taste for sherry, this lovely medium (dulce) sherry made in the amontillado style is a great introduction.

Fonseca Bin 27 Port (Portugal) \$5

Ferreira L. B. V. Port, 2000 (Portugal) \$7

Ferreira's late bottle vintage is the port of choice in Portugal. Less time in the barrel means the grapes are the stars here.

Lustau East India Solera Sherry (Jerez, Spain) \$8

Taylor Fladgate 10 Year Tawny Port (Portugal) \$8

Pierre Ferrand Pineau des Charentes (Pineau des Charentes, France) \$8

A late-harvest wine blended with cognac, you'll experience honey and nectar in the nose and the taste. Served chilled or over ice, enjoy it as an aperitif or with dessert.

Taylor Fladgate 20 Year Tawny Port (Portugal) \$12

Brandies

St. Remy Brandy XO (U.S.A) \$5

Courvoisier V. S. (Cognac, France) \$8

Bache Gabrielson (Cognac, France) \$11

Courvoisier V.S.O.P. (Cognac, France) \$12

Kelt V. S. O. P. (Cognac, France) \$16

Calvados "Le Pertyer" Hors D'Age (France) \$16

Single & Pure Malt Scotch

Glenlivet 12 Year (Scotland) \$10

Cardhu 12 Year (Speyside, Scotland) \$10

Dalwhinnie 15 year (Highland, Scotland) \$14

Caol Ila 12 year (Islay, Scotland) \$15

Talisker 10 year (Skye, Scotland) \$17

Glenkinchie (Lowlands, Scotland) \$17

Johnnie Walker Green (Scotland) \$18

Oban 14 Year (Scotland) \$20

Lagavulin 16 Year	\$22
Single Barrel Bourbon	
Woodford Reserve Distiller's Select	\$8
Basil Hayden's	\$9
Booker's	\$13
Aperitif & Digestifs	
Rothman & Winter Crème de Violette (Steyr, Austria)	\$6
Pernod	\$6
Kahlúa	\$6
Lazzaroni Sambuca	\$7
Lazzaroni Amaratto	\$7
Luxardo Maraschino	\$7
Aperol	\$7
Baileys Irish Crème	\$7
Nocello	\$7
St. Elizabeth Allspice Dram (Austria)	\$8
Fernet-Branca	\$8
Campari	\$8
Amaro Averna	\$8

Frangelico	\$8
Chambord	\$9
Drambuie	\$9
Cointreau	\$10
B & B	\$10
Grand Marnier	\$10
Aggazzotti Nocino Riserva (Italy)	\$12
Lorenzo Inga Grappa di Gavi di Gavi	\$14
Green Chartreuse	\$14
Yellow Chartreuse	\$14