



### **This is My Wine List**

I have selected each of these wines myself and most are wines that harmonize well with my cooking: lighter, lower alcohol, and well balanced with minimal oakiness. In a phrase, I have chosen wines of finesse over wines of the sledgehammer.

Locality matters. We're located in Virginia wine country and so this list, like our menu, gives preference to the highest quality products of our beautiful home.

Winemaking matters. In addition, I ask that a wine be true to its region or grape variety. If you order a Cab Franc from this list, it will taste like one of the many expressions of Cab Franc. It will not be a generic red wine.

Price matters. Drinking wine should be affordable, so I search for unique and interesting (and perhaps less well known) wines that are solid values relative to their category.

I invite you to browse this list and above all, to please ask questions. Your servers and I are here to help you find a great wine.

Salud, Santé, Salute, and Cheers,

Ed Matthews  
Chef/Owner/Sommelier/Janitor

## **Sparkling Wines**

### France

Dom Pérignon **Champagne** Brut 1998, \$195

*Consistently the best Champagne in the world; I would pour this as an aperitif and not try to pair it with food*

Trouillard **Champagne** Brut NV, \$60

*My home Champagne for 15 years, as solid as any on the market; pairs well with most food except red meat*

Wolfberger **Crémant d'Alsace** Brut Rosé NV, \$35/\$11

*Strawberries and cherries in the glass, spectacular dry Pinot Noir; appetizers, salads, spicy food, fruit desserts*

### Italy

Adami **Prosecco** Brut NV, \$36/\$11

*Joy in a glass! Light, fruity and unpretentious; great aperitif wine, salads, spicy food, most appetizers*

### Spain

Castillo Perelada **Cava** Brut Rosado Reserva NV, \$28/\$7

*Lovely pink bubbly; appetizers, cold meats, poultry, pork, seafood*

## White Wines

### France

Jean-Claude Bessin **Chablis Grand Cru** Valmur 2001, \$60

*Crisp and mineral, has seen no oak; shellfish; almost any seafood*

Wolfberger **Pinot Blanc** Alsace 2008, \$28/\$7

*Lovely, pale, fruity, hints of peach; excellent with Mini Thai Crab Cakes, smoked duck, gravlax, salads*

Domaine de la Croix Senaillet, **Saint-Véran** (Mâconnais) 2007, \$33/\$8

*100% stainless Chardonnay, crisp with round middle; seafood, cream sauces, shellfish, poultry*

Jean Reverdy **Sancerre** "La Reine Blanche," 2008, \$37/\$9

*Classic Sancerre, lemony and mineral, rich finish; oysters, shellfish, goat cheese, lemony dishes, seafood*

### Germany & Austria

Hugel **Grüner Veltliner** 2008 , \$28/\$7 (1 liter bottle)

*Light and pale with crisp apple flavors; delicious aperitif wine, great with salads, seafood, excellent patio wine*

Karl Erbes **Riesling** Kabinett, Ürziger Würzgarten, Mosel-Saar-Ruwer 2007, \$31/\$8

*Typical Mosel, melons, tropical fruit, nice acid; spicy dishes, ham, smoked dishes, almost anything but red meat*

Lucashof **Riesling** QbA, Pfalz 2008, \$28/\$7

*Delicious dry Riesling with notes of honey, melons, peaches; a bargain; pair with anything spicy or sweet*

### Italy

Di Lenardo **Friulano** "TOH!" 2008, \$28/\$7

*Formerly known as Tocai Friulano; pleasant dry aperitif wine, good with all manner of light appetizers, salads*

La Slina **Gavi** 2008, \$30/\$8

*Tuscany's best white wine, from the Cortese grape; minerally like a Chablis; excellent seafood and shellfish wine*

Di Lenardo **Pinot Grigio** 2007, \$28/\$7

*Extremely clean, light, unmistakably Pinot Grigio; great aperitif wine, appetizers, salads, light seafood dishes*

### New Zealand

Spy Valley **Sauvignon Blanc**, Marlborough 2008, \$33/\$8

*Very crisp, grapefruity and tropical, typical Marlborough SB; fruit salads; seafood; shellfish*

### Spain & Portugal

Feffiñanes **Albariño**, Rias Baixas 2007, \$35/\$9

*This is one of our go-to seafood wines, crisp and lemony; shellfish; white fish; pairs well with lemon*

Broadbent **Vinho Verde** NV, \$28/\$7

*A vivacious and delicious barely sparkling wine with green apple and minerals. Staff favorite.*

## United States

Waterbrook **Chardonnay**, Columbia Valley 2007, \$28/\$7

*buttery with moderate oak; grilled fish; poultry; cream sauces*

## Virginia

Linden **Chardonnay** Virginia 2006 \$39/\$10

Linden **Chardonnay** "Hardscrabble," Virginia 2007 \$55

*Burgundian in style; balanced oak and acid; roasted poultry; cream sauces; salmon*

White Hall **Pinot Gris**, Virginia 2007, \$33/\$8

*Rich, ripe full bodied; white fish; crab cakes*

Glen Manor **Sauvignon Blanc** Virginia 2008, \$41/\$10

*These grapes used to go into Linden Sauvignon Blanc; crisp acidity, excellent seafood wine*

Linden **Sauvignon Blanc** "Avenius," Virginia 2007, \$42/\$11

*The Avenius vineyard produces laser sharp SB in the Loire style; shellfish; white fish; oily fish; goat cheese*

Linden **Seyval Blanc**, Virginia 2008, \$37/\$9

*Similar to a Sauvignon Blanc; very crisp; outstanding food wine; shellfish; white fish; oily fish*

White Hall **Viognier**, Monticello 2008, \$31/\$8

*This is Virginia's white grape, ripe, mouth filling with peach notes; salads, light seafood, fruit, appetizers*

## **Red Wines**

### Australia & New Zealand

Jip Jip Rocks **Shiraz**, Limestone Coast 2007, \$28/\$7

*Big, juicy Syrah fruit; duck, wild boar, quail, smoked meat, ham*

Thorn-Clarke **Shiraz** "William Randell," Barossa, \$72

*Huge jammy fruit; one of the greatest Aussie wines made; duck, wild boar, caribou, elk, venison*

### France-Beaujolais

Manoir du Carra **Beaujolais-Villages** 2007, \$28/\$7

### France-Bordeaux

Château Léoville Barton, **Saint-Julien** 2001, \$113

### France-Burgundy

Domaine Château de Chorey **Bourgogne** Vieilles Vignes 2006, \$49

*More typical of Oregon than Burgundy, fruit forward, lower acid, dark prune and leather mid-palate*

Maurice Ecard **Bourgogne** "Les Perrières" 2006, \$30

*Light in color and body with red cherry fruit, spicy, strong acidity*

Domaine Heresztyn **Bourgogne** 2005, \$49

*Dark wine with big wild cherry fruit, cotton candy, a touch of leather, licorice, spice, and beeswax; long finish*

Domaine Thierry Mortet **Bourgogne** 2006, \$44

*Light ruby colored, hints of tobacco, more red fruit than dark fruit*

Domaine Geantet-Pansiot **Gevrey Chambertin** 2004, \$83

*Strawberries, raspberries, and a touch of smoke. Good structure, long finish*

Maurice Ecard **Savigny-lès-Beaune** "Les Narbantons" 2005, \$65

*Classic Burgundy nose, concentrated, lots of dark fruit, spice, and vanilla*

### France-Rhône

Domaine Grand Veneur **Châteauneuf du Pape** 2007, \$67

Joël Champet **Côte-Rôtie** "La Viallière" 2005, \$95  
Domaine du Colombier **Crozes-Hermitage** 2005, \$44  
Alain Jaume **Gigondas** 2007, \$42  
Alain Jaume **Vaqueyras** "Grande Garrigue" 2003, \$35/\$9

### Italy-Piedmont

Gaja **Barbaresco** 2004, \$295  
Vietti **Barbera d'Alba** "Tre Vigne" 2006, \$53  
Vietti **Barbera d'Alba** "Scarrone" Vigna Vecchia 2005, \$135  
Vietti **Barolo** "Castiglione" 2005, \$85  
Sylla Sebaste **Barolo** 2000, \$78  
Orsolani **Carema** (Nebbiolo) "Le Tabbie" 2003, \$55  
Vajra Langhe Rosso (Nebbiolo/Barbera/Dolcetto/Pinot Noir) 2007, \$28/\$7  
*A lot of wine for a little price; cherry nebbiolo fruit with barbera earthiness;*

### Italy-Tuscany

Tenuta Vitanza **Brunello di Montalcino** 2001, \$99  
Poppiano **Chianti Colli Fiorentini** "Il Cortile" 2006, \$30/\$8  
Poppiano **Sangiovese** "Tosco Forte" 2006, \$39/\$10  
Poppiano **Syrah di Toscana** 2007, \$43/\$11

### Italy-Veneto

Corte Lenguin **Amarone della Valpolicella** "Coeta" 2001, \$94  
*Deep, sweet, dark fruit; wild boar, pork, duck with fruit sauces*

### South America

Cousiño-Macul **Cabernet Sauvignon** "Antiguas Reservas," Maipo Valley, Chile 2007, \$28/\$7

Gouguenheim **Malbec**, Mendoza, Argentina 2007, \$28/\$7

Cono Sur **Pinot Noir**, Colchaugua Valley, Chile 2006, \$28/\$7

### Spain

Tres Ojos Old Vines **Garnacha**, Calatayud 2007, \$28/\$7

Finca La Emperatriz **Rioja** Crianza 2003, \$35

*Light bodied, lightly oaked, orange peel notes; mixed grill, pork, grilled game birds*

Castillo Perelada **Tinto** Crianza, Empordà 2004, \$28

*Pleasant blend of Carignan, Grenache, Tempranillo, Cab & Merlot; grilled meats*

Finca Sobreño Crianza (Tempranillo), **Toro** 2005, \$30/\$8

### United States-California

Livingston Moffet **Cabernet Sauvignon** "Stanley's Selection" Napa 2005, \$63

Joseph Phelps Insignia 2002 (**Cab-Merlot**), Napa 2002, \$325

Opus One, Napa 2003, \$300

Storrs **Merlot**, Central Coast 2004, \$35/\$9

Clifton Springs **Pinot Noir**, Sonoma Coast 2007, \$40

Martin Ray **Pinot Noir**, Santa Barbara County 2006, \$39

Dashe Cellars **Zinfandel**, Dry Creek 2007, \$48

### United States-Oregon

A to Z **Pinot Noir**, Oregon 2007, \$40

Coelho **Pinot Noir**, "Paciência," Willamette Valley 2006, \$69  
Patton Valley **Pinot Noir**, Willamette Valley 2007, \$69  
Patton Valley **Pinot Noir**, "Lorna Marie Cuvée," Willamette Valley 2006, \$125  
Rex Hill **Pinot Noir**, Willamette Valley 2007, \$53  
Roots **Pinot Noir**, Leroy Vineyard, Willamette Valley 2007, \$50  
Cristom **Syrah**, Willamette Valley 2005, \$53

### Virginia-Blends

Barboursville **Octagon V**, Virginia 2001, \$85  
Barboursville **Octagon VII**, Virginia 2004, \$75  
Boxwood Cellars **Boxwood**, Virginia 2007, \$48  
*Classic Cabernet Sauvignon- Dominant Bordeaux Blend*  
Boxwood Cellars **Topiary**, Virginia 2007, \$48  
*Classic Merlot- Dominant Bordeaux Blend*  
Fabboli Cellars **Tre Sorelle**, Virginia 2007, \$44  
*65% Merlot, 20% Cab, 15% Petit Verdot*  
Jefferson **Meritage**, Monticello 2006, \$50  
Linden **Claret**, Virginia 2005, \$39/\$10  
Linden **Red** "Hardscrabble," Virginia 2004, \$39 half bottle  
Linden **Red** "Hardscrabble," Virginia 2005, \$55  
Linden **Red** "Hardscrabble," Virginia 2006, \$63  
Pearmund **Ameritage**, Virginia 2006, \$41

### Virginia-Cabernet Franc

Fabbioli Cellars **Cabernet Franc**, Virginia 2007, \$35/\$9

White Hall **Cabernet Franc**, Monticello 2007, \$29/\$7

### Virginia-Other Red Varietals

Fabbioli Cellars **Chambourcin**, Virginia 2007, \$30/\$8

*Chambourcin does well in Virginia; full-bodied fruity red; sweeter meats such as duck, pork, and wild boar*

White Hall **Merlot**, Monticello 2007, \$30/\$8

Chrysalis **Norton**, Virginia 2005, \$35/\$9

Swedenburg **Pinot Noir**, Virginia 2008, \$41/\$10

Jefferson **Petit Verdot**, Virginia 2007, \$37

Linden **Petit Verdot**, Virginia 2005, \$55

Linden **Petit Verdot**, Virginia 2006, \$51

White Hall **Petit Verdot**, Monticello 2008, \$35/\$9

## **Dessert Wines** (by the glass only)

### France

Château Suau **Cadillac** 2005, \$7

### Italy

Di Lenardo Late Harvest **Verduzzo** 2008, \$6

Poppiano **Vin Santo** 1998, \$6

### Virginia

Chrysalis **Petit Manseng** Virginia 2007, \$8

Fabbioli Cellars **Pear Wine** Virginia NV, \$9

*Fortified to 18%, delightfully dry with essences of honey and pear; best with (non-goat) cheese*

Fabbioli Cellars **Raspberry Merlot** Virginia NV, \$8

*Delightfully raspberry; the perfect choice with dark chocolate*

Fabbioli Cellars **Rosa Nera** Black Raspberry Wine Virginia NV, \$9

*Big Port-style fortified, nearly dry wine with gobs of earthy black raspberry fruit; enjoy with chocolate or cheese*

Linden Late Harvest (**Vidal**) Virginia 2005, \$8

Rockbridge **V d'Or** (Eiswein) Virginia 2007, \$10

Veritas Kenmar (**Traminette**) Monticello 2005, \$10

White Hall **Soliterre** (Eiswein) Virginia 2006, \$7

## **Port** (by the glass only)

Graham's 6 Grapes **Ruby** NV, \$6

Ferreira **Late Bottled Vintage** 2000, \$6

Romariz Reserva Latina **10-year old Tawny** NV, \$6

Warre's Otima **10-year old Tawny** NV, \$9

Graham's **20-year old Tawny** NV, \$12

## **Madeira** (by the glass only)

Blandy's **Verdehlo** 5-year NV, \$6

Broadbent Colheita 1996, \$9

## **Sherry** (by the glass only)

Lustau **Manzanilla** Papirusa NV, \$6

Lustau **Amontillado** Escuadrilla NV, \$6

Lustau **Oloroso** Don Nuño NV, \$6

Lustau **Palo Cortado** Peninsula NV, \$6

Lustau **Cream** East India Solera NV, \$6

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