

A SPECIAL SELECTION OF FINE WINES ***Available By The Glass***

Wine Notes from Elise -

One of the most frequent comments I hear in regards to the wine list at F. Scott's is: "I don't recognize a single thing on this list"... to that I say "great...let's have some fun!"

While it is not my intention to challenge or confuse our guests, it certainly is my goal to introduce people to some of the more unusual wines which I have the opportunity to taste.

I make a concerted effort to select wines for the list that are appropriate for each season's menu, and the chef's creations.

I also try to find wines that are artisanally crafted.

You may also notice that I give special mention to wines that are produced with sustainable efforts, whether it be with organic or even biodynamic methods.

I believe that most of our guests, whether locals who frequent our restaurant, or out-of-town visitors who are dining with us for the first time, come to F. Scott's for an unique, individualized experience and I hope to present you with a selection of wines that is equally as unique & exciting.

We invite you to take this opportunity to try something you may never have tasted before, whether it be an unusual varietal or a wine from a region you have never considered before. ~ Cheers!

Apéritifs

Lillet Blanc, Bordeaux, France	\$ 8
Floral nose, honey, candied orange, lime, fresh mint & pine leaves accents with a distinct, slightly bitter flavor & dry finish. Terrific over ice with an orange slice.	
Niepoort Dry White Port, Douro, Portugal	\$10
Golden brown in color; delightful aroma of nuts & almonds which follows through on the palate with a concentrated finish	
Dolin "Blanc" or "Rouge", Chambéry, France	\$12
Elegant & light wines of Savoy blended with botanicals from the Alpine meadows; subtle floral aromas mingle with rich spiced fruit, sage, anise & tarragon flavors; terrific on ice or blended in your favorite cocktail; please select red or white.	
Emilio Lustau "Peninsula" Palo Cortado, Jerez, Spain	\$15
Richness & spiciness of Oloroso on the nose combined with the finesse & dry elegance of amontillado on the palate; superb intensity.	
Rare Wine Company "Charleston" Sercial Special Reserve, Madeira, Portugal	\$16
Special bottling by Barbeito; nutty & tangy, with notes of raw hazelnut, lemon & fresh baked sourdough bread; relatively dry; perfect with our Foie Gras.	

Champagne & Sparkling

MV Sofia "Blanc de Blancs", California (187ml can)	\$ 8
Fun, fresh & lively bubbly in a perfect little pink can.	
MV Antonini Ceresa Prosecco Frizzante, Valdobbiadene, Veneto, Italy	\$10
<i>Semi</i> -sparkling; light-bodied, clean & refreshing; crisp apple & citrus aromas and a touch of delicate minerality.	
2009 Elio Perrone "Sourgal" Moscato d'Asti, Piedmont, Italy	\$12
Lightly sparkling, very sweet, fresh & fun; dramatically floral, with lovely peach, apricot & honeysuckle aromas & flavors; delicious with fruit, cheese, or all by itself.	
MV Gloria Ferrer Blanc de Noirs, Carneros, California	\$14
Lively bubbles with bright strawberry and black cherry aromas with subtle vanilla biscuit and sweet citrus highlights.	
MV Marc Hebrart Brut Premier Cru, Mareuil-sur-Äy, Champagne, France	\$20
An F. Scott's classic: elegant & dry with notes of fresh-baked bread, vanilla, ripe pome fruit and honey; delightful finish, made with a blend of Pinot Noir & Chardonnay	

* vintages, availability & price subject to change *

*3 ounce ½ glasses are available – please inquire with your server *

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White

- 2008 Loredona Viognier, Lodi, California** \$ 8
Rich & creamy; aromas & flavors of ripe juicy pineapple & peach nectar, with subtle honeysuckle accents; long smooth finish.
- 2009 Broadbent Grüner Veltliner, Niederösterreich, Austria** \$ 9
Smooth, dry; aromas of sweet muskmelon and white pepper fold into spiced peach-like flavors with hints of powdered ginger.
- 2009 Bottega Vinaia Pinot Grigio, Trentino, Italy** \$10
Fresh, dry & flavorful; floral & herbal nuances layered over a fresh-fruit core of pears & melon with a bit of tangerine.
- 2007 Karl Erbes "Urziger Wurzgarten Kabinett Riesling, Mosel, Germany (*organic*)** \$10
Light-bodied, fruity; flavors & aromas of green apple, apricot, honey & tropical fruit with classic steely mineral notes.
- 2009 Pichot "Domaine le Peu de la Moriette" Vouvray, Loire, France** \$11
Crisp, juicy & off-dry; Chenin Blanc with classic aromas & flavors of lanolin or wet wool, chamomile blossoms, & ripe honey-touched pear with a dash of fresh lemon juice; a perennial F. Scott's favorite!
- 2009 Spy Valley Sauvignon Blanc, Marlborough, New Zealand** \$11
Intensely zesty & mouthwatering; classic gooseberry, grapefruit & grass aromas with undercurrents of cilantro & fresh jalapeno pepper notes that follow through on the palate.
- 2007 Château Roquefort, Bordeaux, France (Sauvignon Blanc-Semillon blend)** \$12
Very dry; white grapefruit, citrus zest flavors with aromatic accents of chalky gravel and fresh cut grass; crisp & refreshing.
- 2009 Giornata "il Campo", Central Coast, California** \$12
Blend of Malvasia, Chardonnay & Pinot Gris; rather intense aromas & flavors of tangerine blossom, cracked pepper, spiced peaches with hints of orange peel; long spicy finish.
- 2008 Vina Robles Chardonnay, Monterey, California** \$13
Rich and creamy, with a wealth of buttery oaky aromas opening into grilled pineapple, ripe pear & butterscotch flavors; lovely, toasty nuttiness with smoky notes on the finish.

Red

- 2009 La Gravière "Tete de Cuvée" Cotes-du-Rhone, Rhone, France** \$ 8
80% Grenache, blended with Cinsault, Syrah & Mourvèdre; dry & soft textured with very low tannins; an excellent example of the traditional style wines of the Rhone; soft and round with flavors of cherry, spice & dried herbs.
- 2007 Brazin "Old Vine" Zinfandel, Lodi, California** \$ 9
Full throttled flavor yet not too heavy; medium-bodied; spicy, jammy dark berry & plum flavors mingled with rich sweet spice notes of star anise and clove with hints of rootbeer & dried orange peel aromas .
- 2006 Artesa "Elements", Napa/Sonoma, California** \$11
Unique blend of Cabernet Sauvignon, Tempranillo, Merlot, Malbec, Garnacha, Petite Sirah, Petit Verdot, Graciano, & Cabernet Franc; aromas and flavors of dusty dark cherry & cassis ice cream with kirsch liqueur & unsweet cocoa powder.
- 2005 Small Gully "The Formula" Shiraz, Adelaide, South Australia** \$11
Big & full flavored; produced from 40 year old vines; intense port-like aromas; spiced jammy black cherry flavors with notes of cocoa dust & black licorice, wood shavings & fresh mulch; long flavorful finish with soft tannins.
- 2008 Elio Perrone "Tasmorcan" Barbera d'Asti, Piedmont, Italy** \$12
Soft tannins; ripe black cherry & black plum flavors with a hint of sweet pipe tobacco aromas; delicious with Beef Cheeks.
- 2008 Montes "Apalta Vineyard" Cabernet-Carmenère, Colchagua Valley, Chile** \$12
Medium-bodied, Bordeaux-style; aromas & flavors of ripe black currants with dry gravel aromas, tobacco, dusty ash & rich green cedar notes.
- 2005 Las Acequias Malbec, Mendoza, Argentina** \$12
Dry with medium tannins that linger through the finish; sun-baked black cherry & dark raisin aromas with dark mocha & chocolate cherry liqueur flavors with rich spicy oak notes; 90pts, Wine Adv
- 2009 Nobilo "Icon" Pinot Noir, Marlborough, New Zealand** \$13
Light bodied, soft & dry; cranberry, red & black cherry aromas & flavors with spice and teaberry notes on the finish.
- 2009 Broc Carignan, Alexander Valley, Sonoma, California** \$14
Very light & silky body similar to Pinot Noir; aromas & flavors of milk-chocolate cherry bon bons or cherry tootsie pops; Perfect with the House Cured Ham Trio & the Pork Roulade!

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