

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 with a distinct, slightly bitter flavor & dry finish.

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 Il Carlino Prosecco Extra Dry, Valdobbiadene, Veneto, Italy \$10

Light-bodied, clean & refreshing; crisp apple & citrus aromas and a touch of delicate minerality

2009 Elio Perrone "Sorgal" 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 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

MV Drappier Brut Rosé, Urville, Champagne, France \$25

Exceptionally smooth & dry with rich aromas reminiscent of strawberry muffin mix; hints of lemon peel & soft minerality marked by subtle chalk & pencil shavings notes; long flavorful finish, with spiced fruit flavors; predominantly Pinot Noir

House Wine of the Moment

2006 Pennautier "l'Orangerie" Chardonnay, Languedoc, France \$ 5

Light-medium bodied, clean & very smooth; a slight minerality, subtle spice and fennel seed notes from just a hint of oak: perfect "anytime".

2007 Domaine Vallon du Chêne, Costières de Nîmes, France (organic) \$ 6

80% Syrah & 20% Mourvèdre; quite dry with soft tannins; aromas & flavors of ripe blueberry & boysenberry compote with notes of fresh peppercorn, leather, iron & bayleaf.

* 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 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.
- 2009 Pichot "Domaine le Peu de la Moriette" Vouvray**, Loire, France \$10
Crisp, juicy & slightly 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!
- 2008 St Ürbanshof "Ockfener Bockstein" Kabinett Riesling**, Mosel, Germany (*organic*) \$11
Light-bodied, fruity; flavors & aromas of green apple, apricot, honey & tropical fruit with classic steely mineral notes.
- 2008 Paul Cluver Chardonnay**, Elgin, South Africa \$11
Very smooth texture; aromas of grilled pineapple, oak and a lovely, toasty nuttiness with smoky notes; complex flavours that are the perfect combination of true Burgundy and California-style Chardonnay. The aftertaste is long, elegant and lingering.
- 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 yet refreshing finish.
- 2009 Domaine du Salvard Cheverny**, Loire, France (*organic*) \$12
Sauvignon Blanc with a touch of Chardonnay; crisp, dry & mouthwatering; classic lime zest, gooseberry & fresh grass aromas and flavors; brilliant clean mineral notes and a long juicy mouthwatering finish.
- 2007 Benziger "San Giacomo" Chardonnay**, Carneros, California (*biodynamic*) \$13
Rich and creamy, with a wealth of fresh pear & zingy pineapple flavors and creamy banana pudding & vanilla bean aromas; supple texture with a long toasty & delicately spiced oak finish.

Rosé

- 2008 Domaine de la Barbinière "Les Silex"**, Vendée, Loire, France \$ 9
Blend of 50% Pinot Noir with Gamay & Cabernet Sauvignon; vibrant dry rose; flavors & aromas of cranberry, tart cherry, strawberry-watermelon liqueur with beautiful crisp mouthwatering acidity and lovely mineral notes.

Red

- 2008 La Gravelière "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 \$10
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 .
- 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 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.
- 2008 Nobilo "Icon" Pinot Noir**, Marlborough, New Zealand \$13
Light bodied & soft, moderately dry; bright red cherry aromas & flavors with spice notes & a touch of ripe raspberry.
- 2004 Taurino "Notarpanaro"**, Salento, Puglia, Italy (*organic*) \$14
Very dry, medium bodied & elegant; medium tannins; highly aromatic, dominated by rich leather, dried fruit, moist, loamy earth & porcini mushroom aromas that follow through to the flavors; 85% Negroamaro, 15% Malvasia Nera.
- 2006 Abadia Retuerta "Selección Especial"**, Sardon del Duero, Spain \$15
Blend of Tempranillo, Cabernet Sauvignon & Merlot; dry full-bodied with soft, silky texture; robust aromas of ripe blackberry & black cherry offset by notes of spice and vanilla; long smooth finish.

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2007 Giornata “*Gemallia*”, Paso Robles, California

\$16

Blend of Sangiovese, Merlot & Petit Verdot; full bodied with soft, velvety texture; wild jammy blackberry flavors accentuated by roasted coffee with spice flavors of sage, nutmeg, mocha, cedar sweet pipe tobacco and toasty oak aromas.