

Red Wine

2006 Shiraz <i>Coriole (McLaren Vale)</i>	half bottle	42.00
2001 Cabernet Sauvignon <i>Goulburn Terrace (Nagambie, Victoria)</i>	half bottle	57.00
2005 Cabernet Sauvignon <i>'Phoenix' Penley (Coonawarra)</i>		60.00
2004 Sangiovese <i>'I - Range' Gary Crittenden (Victoria)</i>		64.00
2005 Shiraz <i>'Hyland' Penley (Coonawarra)</i>		66.00
2002 Bordeaux Blend <i>'Olmo's Reward' Frankland Estates (Frankland River)</i>		76.00
2005 Shiraz <i>Brick Kiln (McLaren Vale)</i>		88.00
2004 Mourvedre/Grenache/Shiraz <i>'Hand-picked MGS' Yalumba (Barossa Valley)</i>		88.00
2005 Pinot Noir <i>Pirie Estate (Tasmania)</i>		91.00
2005 Cabernet Sauvignon <i>Balnaves (Coonawarra)</i>		92.00
2005 Shiraz <i>'Testament' Kilikanoon (Barossa Valley)</i>		100.00
2003 Cabernet/Shiraz <i>'The Signature' Yalumba (Barossa)</i>		103.00
2003 Shiraz <i>'Calliope' R.L. Buller (Rutherglen, Victoria)</i>		110.00
2005 Cabernet Sauvignon <i>'Serpico' Mitolo (McLaren Vale)</i>		115.00
2005 Shiraz <i>'Lloyd Reserve' Coriole (McLaren Vale)</i>		118.00
2005 Shiraz <i>'Graveyard' Brokenwood (Hunter Valley)</i>		153.00
1999 Shiraz <i>'The Octavius - Edition X' Yalumba (Barossa Valley)</i>		185.00
2002 Shiraz <i>'Black Pepper' E & E (Barossa Valley)</i>		205.00

SOUTH AFRICA

2003 Cabernet Sauvignon <i>'Grande Reserve' Delheim (Stellenbosch)</i>		78.00
* 2004 Pinotage <i>Kanonkop (Simonsberg-Stellenbosch)</i>		105.00
2003 Cabernet/Shiraz/Merlot <i>'Estate' Rust en Vrede (Stellenbosch)</i>		107.00
1999 Syrah <i>Stellenzicht (Stellenbosch)</i>		132.00
1998 Syrah <i>Stellenzicht (Stellenbosch)</i>		132.00

NEW ZEALAND

2006 Pinot Noir <i>Voss Estate (Martinborough)</i>		108.00
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* 2004 Pinotage *Kanonkop (Simonsberg-Stellenbosch)*

Kanonkop's winemaker, Beyers Truter, is a star in South Africa, crafting the country's best Pinotage almost every year without fail. The 2004 won the Decanter Gold Trophy for its category this winter. Truter's wines have power and density but, like so many of South Africa's best, tend to be almost classically European in their make-up. Rich blackberry and blueberry aromas mingle with earthy leather and licorice tones and on the palate, the juicy fruit is fleshed out with mineral and chocolate and an intriguing savoury note.

Red Wine

CALIFORNIA

2006 Pinot Noir <i>'Testarossa' Palazzio</i>	half bottle	56.00
2003 Opus One Proprietary Red Mondavi/Rothschild (Napa)	half bottle	249.00
2005 Zinfandel <i>'Mother Clone' Pedroncelli (Sonoma)</i>		46.00
2003 Petite Sirah <i>Madrigal (Napa)</i>		50.00
2004 Cabernet Sauvignon <i>'R Collection' Raymond Estates (Napa)</i>		65.00
2004 Merlot <i>Benziger (Sonoma)</i>		68.00
2004 Tempranillo <i>Artesa (Carneros)</i>		69.00
2006 Pinot Noir <i>Artesa (Carneros)</i>		70.00
2004 Petite Sirah/Zinfandel/Mourvèdre <i>'Phantom' Bogle (Lodi & Amador)</i>		75.00
2004 Merlot <i>Whitehall Lane (Napa)</i>		108.00
2005 Zinfandel/Petite Sirah/Carignan <i>'Lytton Springs' Ridge (Dry Creek)</i>		109.00
2004 Syrah <i>'Page-Nord Vineyard' Novy Cellars (Napa)</i>		125.00
2005 Merlot <i>Plumpjack Winery (Napa)</i>		148.00
2004 Dominus <i>Moueix (Napa)</i>		175.00
2005 Cabernet Sauvignon <i>'Estate' Plumpjack (Napa)</i>		175.00
2001 Meritage <i>'Cinq Cepages' Chateau St. Jean (Sonoma)</i>		175.00
2003 Dominus <i>Moueix (Napa)</i>		192.00
2004 Cabernet Sauvignon <i>Etude (Napa)</i>		225.00
2004 Merlot <i>Pablmeyer (Napa)</i>		225.00
2002 Cabernet Sauvignon <i>'Estate' Château Montelena (Napa)</i>		225.00
2001 Cabernet Sauvignon <i>Tom Eddy (Napa)</i>		240.00
2004 Cabernet Sauvignon <i>'Special Selection' Caymus (Napa)</i>		275.00
2001 Dominus <i>Moueix (Napa)</i>		280.00
1992 Dominus <i>Moueix (Napa)</i>		285.00
1996 Cabernet Sauvignon <i>'Private Reserve' Beringer (Napa)</i>		295.00
2002 Meritage <i>'Verité' La Joie (Sonoma)</i>		305.00
1994 Dominus <i>Moueix (Napa)</i>		325.00

OREGON & WASHINGTON

2005 Merlot <i>'Seven Hills Vineyard' Seven Hills (Walla Walla)</i>		92.00
2006 Pinot Noir <i>'Reserve' Westrey (Willamette, Oregon)</i>		97.00
2005 Meritage Blend <i>'Artist Series #5' Soos Creek (Columbia Valley)</i>		97.00
2005 Pinot Noir <i>'Yamhill' Domaine Serene (Willamette, Oregon)</i>		130.00
2006 Pinot Noir <i>'Estate' Shea Wine Cellars (Willamette, Oregon)</i>		135.00

AUSTRALIA

Ø OUT OF STOCK

Red Wine

ITALY — PIEDMONT

2000 Barolo <i>Famiglia Anselma (Piedmont)</i>	114.00
1999 Barolo Massara <i>Castello di Verduno (Piedmont)</i>	125.00
1998 Barolo Bricco Luciani <i>Silvio Grasso (Piedmont)</i>	144.00
1999 Barolo San Rocco <i>Azelia (Piedmont)</i>	150.00
2000 Barolo Le Gramolere <i>Riserva Manzone (Piedmont)</i>	170.00
2002 Barbaresco <i>La Spinetta (Piedmont)</i>	198.00
1996 Barbaresco Camp Gros <i>Martinenga Marchesi di Gresy (Piedmont)</i>	225.00

ITALY — OTHER REGIONS

2005 Montepulciano d'Abruzzo <i>Masciarelli (Abruzzi)</i>	49.00
2001 Sassella <i>Riserva Nera (Valtellina Superiore, Lombardy)</i>	56.00
2004 Aglianico Castel del Monte <i>'Bocca di Lupo' Tormaresca (Apulia)</i>	87.00
2003 Sangiovese/Merlot [IGT] <i>'Campoleone' Lamborghini (Umbria)</i>	110.00
* 2003 Sangiovese Rubicone [IGT] <i>'Tauleto' Umberto Cesari (Emilia Romagna)</i>	118.00

ONTARIO & BRITISH COLUMBIA

2005 Gamay <i>'Escarpment' Malivoire (Niagara)</i>	41.00
2006 Red Conception <i>Fielding Estate (Niagara)</i>	44.00
2005 Cabernet Franc <i>'Unfiltered Reserve' Fielding Estate (Niagara)</i>	64.00
2005 Cabernet/Merlot <i>'Reserve' Henry of Pelham (Niagara)</i>	69.00
2004 Merlot <i>'S.L.C.' Mission Hill (Okanagan Valley)</i>	93.00
2004 Cabernet Sauvignon <i>Stratus (Niagara)</i>	110.00

* 2003 Sangiovese Rubicone [IGT] *'Tauleto' Umberto Cesari (Emilia Romagna)*

This wine is one of the stars of the emerging region of Emilia Romagna, a province of Italy long associated with some of the finest foods produced on the peninsula. Crafted with the same kind of care that the finest SuperTuscan wines receive, this blend of 90% Sangiovese and 10% Bursona Longanesi, a rare, almost forgotten indigenous grape, has garnered rave reviews on both sides of the Atlantic. Rich, ripe and polished by 24 months in new French oak, it is delicious with grilled and braised red meats.

Red Wine

ITALY — VENETO

2003	Amarone 'Capitel di Roari' Luigi Righetti (Veneto)	half bottle	39.00
2003	Amarone della Valpolicella Classico 'La Marega' Le Salette (Veneto)	half bottle	65.00
2004	Amarone della Valpolicella Classico Luigi Righetti (Veneto)		69.00
* 2004	Valpolicella Ripasso Musella (Veneto)		72.00
2001	Amarone della Valpolicella Classico 'Il Bosco' Cesari (Veneto)		124.00
1999	Valpolicella Classico Superiore Giuseppe Quintarelli (Veneto)		139.00
2000	Amarone della Valpolicella Classico 'Bosan' Cesari (Veneto)		160.00
1999	Amarone della Valpolicella Classico Bertani (Veneto)		185.00
1995	Amarone della Valpolicella Classico 'Campolongo di Torbe' Masi (Veneto)		240.00
1998	Amarone della Valpolicella Classico Giuseppe Quintarelli (Veneto)		725.00

ITALY — TUSCANY

2005	Rosso di Montalcino Il Poggione (Tuscany)	half bottle	38.00
2004	Mormoreto di Nipozzano [IGT] Frescobaldi (Tuscany)	half bottle	60.00
2004	Tignanello [IGT] Antinori (Tuscany)	half bottle	94.00
2003	Chianti Rufina Prunatelli (Tuscany)		54.00
1999	Vino Nobile di Montepulciano Riserva Il Conventino (Tuscany)		91.00
2003	Chianti Classico Riserva 'Vigna Il Poggiale' Castellare (Tuscany)		96.00
2001	Cavaliere [IGT] Michele Satta (Tuscany)		105.00
1995	Chianti Classico Riserva Carpineto (Tuscany)		114.00
2001	Brunello di Montalcino La Fortuna (Tuscany)		115.00
2003	Flaccianello della Pieve [IGT] Fontodi (Tuscany)		129.00
2003	Vito Arturo [IGT] Le Fonti (Tuscany)		130.00
2004	Sassicaia [IGT] Tenuta San Guido (Bolgheri, Tuscany)		299.00

* 2004 Valpolicella Ripasso Musella (Veneto)

This soft, silky medium-to-full-bodied red is made in a forward, modern style with a hint of French oak and lovely plummy fruit that hangs on for a long time. This wine was chosen with food in mind and especially with the calf's liver in the Pasta Bar. Fegato alla veneziana is the local dish of note in the Veneto region where the wines come from and so Valpolicella makes an almost surreally perfect match with liver - and other red meats and pastas, too.

Red Wine

BORDEAUX — THE RIGHT BANK

2003 Château Pipeau <i>Grand Cru Classé (St.-Emilion)</i>		94.00
2003 Château Rauzan Despaigne <i>'Grande Reserve' Bordeaux Superieur</i>		97.00
2003 Château Moulin Pey-Labrie [<i>Biodynamic</i>] (<i>Fronsac</i>)		100.00
2000 Château La Vieille Cure (<i>Fronsac</i>)		117.00
2001 Château d'Aiguilhe (<i>Côtes de Castillon</i>)		122.00
2001 Château Bourgneuf (<i>Pomerol</i>)		127.00
1999 Château Moulin Saint-Georges <i>Grand Cru Classé (St.-Emilion)</i>		144.00
1999 Château Le Bon Pasteur <i>Rolland (Pomerol)</i>		168.00
2003 Château Pipeau <i>Grand Cru Classé (St.-Emilion)</i>	magnum	200.00
2000 Château Pipeau <i>Grand Cru Classé (St.-Emilion)</i>	magnum	225.00
1999 Château La Croix St. Georges (<i>Pomerol</i>)		225.00
1998 Château Grand Mayne <i>Grand Cru Classé (St.-Emilion)</i>		230.00
1998 Château Beauséjour Duffau-Lagarosse <i>Grand Cru Classé (St.-Emilion)</i>		239.00
1995 Château Troplong Mondot <i>Grand Cru Classé (St.-Emilion)</i>		345.00
1998 Château Pavie Macquin <i>Grand Cru Classé (St.-Emilion)</i> [<i>Organic</i>]		350.00
1995 Château Trotanoy (<i>Pomerol</i>)		475.00

SPAIN & PORTUGAL

2003 Douro Reserva <i>Porca de Murça (Douro, Portugal)</i>		46.00
2003 Douro Tinto Reserva <i>Quinta de Ventozelo (Douro, Portugal)</i>		57.00
2001 Rioja Reserva <i>'Viña Salceda' Conde de la Salceda (Rioja)</i>		112.00
1998 Rioja Tinto Gran Reserva <i>Bodegas Hermonos Pecina (Rioja)</i>		118.00
2001 Priorat <i>'Costers de Mas Igneus' Mas Igneus (Priorat)</i>		145.00
2004 Priorat <i>'Finca Dofi' Alvaro Palacios (Gratallops, Priorat)</i>		160.00
1989 Unico <i>'Gran Reserva' Vega-Sicilia (Ribero del Duero)</i>		595.00

CHILE & ARGENTINA

2005 Cabernet Sauvignon <i>'Reserva' Echeverria (Molina, Chile)</i>		48.00
2006 Cabernet Sauvignon <i>'Cocodrilo' Viña Cobos/Paul Hobbs (Mendoza, Argentina)</i>		78.00
2003 Malbec Crianza <i>Tierras Altas (Mendoza, Argentina)</i>		85.00
2004 Malbec Gran Reserva <i>Humberto Barberis (Mendoza, Argentina)</i>		86.00
2001 Malbec Crianza <i>'Founder V.V.V.' Vargas Arizu (Mendoza, Argentina)</i>		102.00

Red Wine

LOIRE RED

2006 Bourgueil 'Trinch' [Organic] Catherine Breton	57.00
2002 Chinon 'Clos de la Dioterie' Charles Joguet	129.00

BORDEAUX — GRAVES & MEDOC

2003 Château Liviersan <i>Cru Bourgeois (Haut-Medoc)</i>	60.00
* 2001 Château La Tour Carnet <i>4e Cru Classé (Haut-Medoc)</i>	125.00
2000 Château La Louvière (<i>Pessac-Léognan</i>)	145.00
2002 Château Pichon-Baron <i>2e Cru Classé (Pauillac)</i>	185.00
2001 Château Cos d'Estournel <i>2e Cru Classé (St. Estephe)</i>	295.00
1995 Château Calon-Ségur <i>3e Cru Classé (St. Estephe)</i>	345.00
1998 Château Léoville-Las-Cases <i>2e Cru Classé (St.-Julien)</i>	365.00
1996 Château Ducru-Beaucaillou <i>2e Cru Classé (St.-Julien)</i>	390.00
1999 Château Léoville-Las-Cases <i>2e Cru Classé (St.-Julien)</i>	415.00
1995 Château Palmer <i>3e Cru Classé (Margaux)</i>	475.00
1989 Château Cos d'Estournel <i>2e Cru Classé (St. Estephe)</i>	495.00
1995 Château Pichon-Lalande <i>2e Cru Classé (Pauillac)</i>	595.00
1996 Château Haut-Brion <i>1er Grand Cru Classé de Graves (Pessac-Léognan)</i>	725.00
1982 Château Ducru-Beaucaillou <i>2e Cru Classé (St.-Julien)</i>	975.00

* 2001 Château La Tour Carnet *4e Cru Classé (Haut-Medoc)*

This estate has turned into one of the new leading lights of the Médoc since its purchase by the dynamic Bernard Magrez. The wine has a polished, ripe fruit density to it that can be attributed to its high - for the Médoc - percentage of Merlot, yet the focussed aromas and flavours of the two Cabernets give it a classic cedar pencil and cassis quality that is purely Médocain. Rich and substantial, the benchmark La Tour Carnet is showing beautifully and will prove a delicious foil to all kinds of red meats, especially lamb.

Red Wine

BURGUNDY

2006 Bourgogne Pinot Noir 'Memoire du Terroir' Joseph Burrier	58.00
2004 Bourgogne Rouge Hubert de Montille	62.00
2003 Pommard Bouchard Père & Fils	108.00
2004 Beaune 1er Cru 'Bressandes' Albert Morot	111.00
2003 Savigny-Les-Beaune 1er Cru 'Marconnets' Domaine de la Vougeraie	112.00
2002 Monthelie 1er Cru 'Les Duresses' Paul Garaudet	112.00
2002 Fixin 'Clos Marion' Fougeray de Beauclair	115.00
2004 Morey-Saint-Denis Domaine Dujac	129.00
2004 Pommard 1er Cru 'Rugiens' Bouchard Père & Fils	136.00
2003 Gevrey-Chambertin 'Les Evocelles' Domaine de la Vougeraie	143.00
2005 Volnay 1er Cru 'Les Caillerets-Ancienne Cuvée Carnot' Bouchard Père & Fils	153.00
2002 Volnay 1er Cru 'Les Brouillards' Hubert de Montille	155.00
2001 Pommard 1er Cru 'Les Pézerolles' Hubert de Montille	175.00
2004 Le Corton Grand Cru Bouchard Père & Fils	175.00
2003 Corton-Clos des Maréchaudes Grand Cru Domaine du Pavillon	179.00
2005 Beaune 1er Cru 'Grèves - Vigne de l'Enfant Jésus' Bouchard Père & Fils	185.00
2004 Nuits-Saint-Georges 1er Cru 'Les Argillières' Patrice Rion	195.00
2003 Nuits-Saint-Georges 1er Cru 'Les Perdrix' Domaine des Perdrix	205.00
1999 Vosne-Romanée 1er Cru 'Les Beaux Monts' Domaine Jean Grivot	379.00
2001 Romanée-St-Vivant Grand Cru J.J. Confuron	555.00

BEAUJOLAIS

2006 Beaujolais Domaine Dupeuble	51.00
2006 Côte de Brouilly Cru Beaujolais [<i>Biodynamic</i>] Christophe Pascalet	64.00

* Organic and Biodynamic Wines at Scaramouche

The organic movement in viticulture is growing and the wines of France continue to lead the way. For a long time, wines labelled organic seemed to be perennial under-achievers - a nice idea not fully realized or, worse, mishandled clumsily. That is increasingly a thing of the past as young winemakers and grape growers are sharing information and forging new possibilities in the pursuit of pure, unadulterated wines of quality. At Scaramouche, we've always tried to have a few organic specialties on the winelist but thankfully it is getting less difficult finding decent wines made without pesticides, fungicides and other scary things. Look for the listings with parentheses containing the words [*Organic*] and [*Biodynamic*] and support their efforts.

Red Wine

R H Ô N E

2006 Châteauneuf-du-Pape <i>Chante-Perdrix</i>	half bottle	50.00
2005 Côtes du Rhône Villages 'Cuvée Genest' Domaine Guicharde		48.00
2004 Châteauneuf-du-Pape <i>Château La Gardine</i>		85.00
2005 Châteauneuf-du-Pape <i>Domaine de Côte de l'Ange</i>		86.00
2004 Cornas 'Empreintes' Eric & Joel Durand		103.00
2005 Châteauneuf-du-Pape 'À la Gloire de Mon Grand-Père' Bousquet des Papes		115.00
2004 Châteauneuf-du-Pape <i>Domaine du Vieux Télégraphe</i>		140.00
2003 Hermitage 'Gambert de Loche' Cave de Tain l'Hermitage		145.00
2005 Châteauneuf-du-Pape 'Cuvée Reservée' Domaine du Pegau		158.00
2003 Hermitage 'Le Méal' Ferraton		165.00
2003 Côte-Rôtie René Rostaing		195.00
2003 Côte-Rôtie 'La Barbarine' Mathilde et Yves Gangloff		200.00

S O U T H W E S T F R A N C E & P R O V E N C E

2006 Côtes du Roussillon 'Mas las Cabes' Gardiès (Languedoc)		45.00
2005 Côtes de Provence 'Cuvée Carolle' [Organic] Domaine de la Sauveuse (Provence)		53.00
* 2005 VdP des Pyrénées Orientales 'Petaillat' [Organic] Domaine Jorel (Languedoc)		60.00
2005 Cariñu 'Old Vine Carignan' Domaine Cabezac (Languedoc)		61.00
2005 La Clape 'Les Chailles' Mas du Soleilla (Languedoc)		72.00
2004 Minervois 'Cuvée Arthur' Château Cabezac (Languedoc)		79.00
2005 La Clape 'Les Bartelles' Mas du Soleilla (Languedoc)		79.00
2003 Cahors 'Prince Probus' Clos Triguédina (Sud-Ouest)		105.00
2005 La Clape 'Réserve - Clot de l'Amandier' Mas du Soleilla (Languedoc)		115.00
2004 La Clape 'L'Hospitalitas' Gérard Bertrand (Languedoc)		115.00

* 2005 VdP des Pyrénées Orientales 'Petaillat' [Organic] Domaine Jorel (Languedoc)

When Ian and I first tasted this wine, we both immediately were reminded of the dense, concentrated Grenache wines of Priorat, a Spanish region not that far away from Domaine Jorel, as the crow flies. Indeed, even the soils of the French foothills around Jorel echo the famous licorella schists of Priorat where the vines seem to grow out of living rock almost without the benefit of soil. Dense and delicious, with a dark hint of mystery, this overachieving black organic wine goes well with most red meats, especially lamb and game.