

Red Wine

AUSTRALIA & NEW ZEALAND

2007 Shiraz 'Omrab' Plantagenet (Western Australia)	53
2008 Pinot Noir <i>Te Kairanga</i> (Martinborough, New Zealand)	59
2008 Cabernet Sauvignon 'Phoenix' Penley (Coonawarra)	61
2005 Petit Verdot Pirramimma (McLaren Vale)	65
2007 Shiraz 'Hyland' Penley (Coonawarra)	67
* 2006 Shiraz 'Six Partners' Reserve' Brick Kiln (McLaren Vale)	89
2007 Shiraz 'Reiver' Mitolo (Barossa Valley)	106
2004 Cabernet Sauvignon 'Reserve' Penley (Coonawarra)	109
2004 Grenache 'The Duke' Kilikanoon (Clare Valley)	114
2006 Cabernet Sauvignon 'Brookman' Clarendon Hills (McLaren Vale)	132
2003 Shiraz 'Black Pepper' E & E (Barossa Valley)	185

CHILE & ARGENTINA

2008 Merlot 'Reserva' Vina Porta (Maipo, Chile)	47
2006 Cabernet Sauvignon 'Reserva' Echeverria (Molina, Chile)	49
2006 Malbec/Cabernet/Syrah 'Amauta' El Porvenir (Cafayate, Argentina)	69
2006 Malbec Tierras Altas (Mendoza, Argentina)	73
2007 Bonarda/Malbec 'Patriota' Tikal (Mendoza, Argentina)	75
2006 Malbec/Cabernet/Petit Verdot 'Beso de Dante' Luca (Mendoza, Argentina)	89
2006 Malbec 'Judas' Sottano (Patagonia, Argentina)	150

ONTARIO & BRITISH COLUMBIA

2007 Cabernet/Merlot 'Winemakers' Red' Thirty Bench (Niagara)	58
2007 Gamay Stratus (Niagara)	65
2007 Pinot Noir 'Village Reserve' Le Clos Jordanne (Niagara)	65
2006 Barbera 'Small Lot' Sandhill (Okanagan, B.C.)	72
2006 Sangiovese 'Small Lot' Sandhill (Okanagan, B.C.)	75
2007 Cabernet Franc Stratus (Niagara)	85
* <u>2006 Shiraz 'Six Partners' Reserve' Brick Kiln (McLaren Vale)</u>	

One of Australia's best and oldest regions, McLaren Vale is close to Adelaide and just in from the coast, where cool ocean breezes keep the vineyards from getting too hot during the day. Garry Watson, a good and loyal patron of Scaramouche, is a partner in the winery and always makes sure we get a good allotment. The 2006 Reserve is lovely and rich, but not too jammy, and has some nice aromas of mint and black pepper swirled in with the fat black fruit. The palate is structured but not too tannic, with glycerin adding viscosity. Lamb, venison and steak all go well with this broad-shouldered Shiraz.

Red Wine

CALIFORNIA

2007 Pinot Noir <i>Schug (Carneros)</i>	half bottle	56
2006 Zinfandel 'Mother Clone' <i>Pedroncelli (Dry Creek)</i>		51
2007 Zinfandel 'Old Vines' <i>Bogle Vineyards</i>		54
NV Old Vine Red 'Lot Number 51' <i>Marietta (North Coast)</i>		59
* 2006 Syrah/Mourvèdre/Grenache 'Tête-à-Tête' <i>Terre Rouge (Sierra Foothills)</i>		63
2005 Cabernet Sauvignon 'R Collection' <i>Raymond Estates (Napa)</i>		70
2006 Merlot <i>Benziger (Sonoma)</i>		74
2006 Petite Sirah/Zinfandel/Mourvèdre 'Phantom' <i>Bogle (Lodi & Amador)</i>		76
2006 Syrah <i>Robert Hall (Paso Robles)</i>		76
2005 Cabernet Sauvignon <i>Waterstone (Napa)</i>		80
2008 Pinot Noir <i>La Crema (Sonoma Coast)</i>		88
2007 Pinot Noir 'Twelves Clones' [Organic] <i>Morgan (Santa Lucia Highlands)</i>		93
2005 Cabernet Sauvignon <i>Freemark Abbey (Napa)</i>		95
2006 Pinot Noir 'Nugent Vineyard' <i>Robert Stemmler (Russian River)</i>		108
2005 Cabernet Sauvignon 'Crossbarn' <i>Paul Hobbs (Napa)</i>		131
2001 Cabernet Sauvignon <i>Phelan Vineyards (Napa)</i>		135
2003 Cabernet Sauvignon 'Napa' <i>Dunn Vineyards (Napa)</i>		182
2007 Cabernet Sauvignon <i>Plumpjack (Napa)</i>		199
1998 Cabernet Sauvignon 'Howell Mountain' <i>Dunn Vineyards (Napa)</i>		279
2002 Meritage 'Verité' <i>La Joie (Sonoma)</i>		295

OREGON & WASHINGTON

2007 Pinot Noir 'Mount Jefferson Cuvée' <i>Cristom (Willamette, Oregon)</i>	half bottle	52
2008 Pinot Noir <i>Argyle (Willamette, Oregon)</i>		80
2006 Cabernet Sauvignon 'Helix' <i>Reininger (Columbia Valley, Washington)</i>		80
2007 Pinot Noir 'Mount Jefferson Cuvée' <i>Cristom (Willamette, Oregon)</i>		99

* 2006 Syrah/Mourvèdre/Grenache 'Tête-à-Tête' *Terre Rouge (Sierra Foothills)*

What a pleasant surprise to find a Californian version of a classic European wine, Côtes-du-Rhône, that avoids the stereotypical Yankee pitfalls of nothing but fruit-and-oak-to-the-eyeballs. In a blind tasting, I would unhesitatingly call this Rhône, with its perfect nuances of cherry, blackberry, red licorice and garrigue herbs. Made as it should be, from Grenache, Syrah and Mourvedre, this is great with lamb and goat cheese.

Red Wine

ITALY — PIEDMONT

2004 Barolo <i>Cascina Adelaide</i>	half bottle	69
2007 Dolcetto d'Alba <i>Virna</i>		62
* 2006 Barbera d'Asti 'Nobbio' Roberto Ferraris		71
2004 Gattinara <i>Travaglini</i>		73
2006 Barbera d'Asti 'La Madrina' Costa Olmo		75
2005 Barbaresco <i>Basarin Marco & Vittorio Adriano</i>		88
2005 Barolo <i>Brunate Marcarini</i>		120
2005 Barolo '35 Annata' Parusso		133
2005 Barolo <i>Cannubi Cascina Adelaide</i>		158
2002 Barbaresco <i>La Spinetta</i>		199
2003 Barolo <i>Monprivato Mascarello</i>		215

SPAIN & PORTUGAL

2005 Cabernet Sauvignon Reserva 'Gran Coronas' Torres (Catalunya, Spain)	half bottle	23
2005 Dao Tinto <i>Callabriga (Dao, Portugal)</i>		49
2005 Tinto Reserva <i>Conde de Caralt (Catalunya, Spain)</i>		52
2007 Priorat <i>Cesca Vicent (Priorat, Spain)</i>		59
1999 Cabernet/Merlot/Mencia 'Reserva' Luna Beberide (Bierzo, Spain)		62
2006 Tinto Crianza <i>Condado de Haza (Ribera del Duero, Spain)</i>		70
2003 Rioja Gran Reserva <i>Bodegas Lan (Rioja, Spain)</i>		70
2001 Rioja Vendimia Seleccionada Reserva <i>Hermanos Pecina (Rioja, Spain)</i>		115
2005 Priorat <i>Dits del Terra [Organic] (Priorat, Spain)</i>		214

AUSTRIA

2008 St. Laurent 'Reserve' Zabel (Vienna)		70
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* 2006 Barbera d'Asti 'Nobbio' Roberto Ferraris (Piedmont)

Modern viticulture has 'renovated' the Piemonte dark horse, Barbera. Until recently, its ruddy tannins could be overwhelming in a good vintage and, yet, its bright acidity would dominate the less than perfect years. Finally, Barbera is now getting the attention it deserves, both in terms of canopy management in the vineyard and careful destemming in the winery. Roberto Ferraris makes rich, savoury, unoaked wines with a core of vital juicy black fruit from seventy year old vines. Delicious with winter braises, mushroom dishes and the peppercorn fettuccine.

Red Wine

ITALY — VENETO

2005 Amarone 'Capitel di Roari' Luigi Righetti	half bottle	43
2004 Amarone della Valpolicella Classico 'La Marega' Le Salette	half bottle	76
2007 Breganze Pinot Nero Cantina Beato Bartolomeo		48
* 2006 Valpolicella Ripasso Musella		76
2006 Amarone della Valpolicella Classico Luigi Righetti		79
2001 Amarone della Valpolicella 'Bosan' Cesari		169
1998 Amarone della Valpolicella Classico Giuseppe Quintarelli		698

ITALY — TUSCANY

2005 Rosso di Montalcino Il Poggione	half bottle	43
2007 Chianti Classico Castello di Verrazzano	half bottle	43
2005 Brunello di Montalcino Il Poggione	half bottle	69
2007 Rosso di Altesino [IGT] Altesino		49
2004 Montescudaio Rosso 'Rosso delle Miniere' Fattoria di Sorbaiano		79
2006 Sassoalloro [IGT] Jacopo Biondi-Santi		88
2006 Montecucco Riserva [Organic] Campi Nuovi		96
1998 Chianti Classico Riserva 'Ventesimo' Montiverdi		99
2003 Brunello di Montalcino La Fortuna		124
2004 Brunello di Montalcino Il Poggione		132
2004 Brunello di Montalcino 'La Togata' Tenuta Carlina		135
2005 Fontalloro [IGT] Felsina		155
2005 Sassicaia [IGT] Marchesi Incisa della Rocchetta		335

ITALY — SOUTHERN REGIONS

2003 Aglianico Riserva del Molise 'Contado' Di Majo Norante (Molise)		48
2007 Montepulciano d'Abruzzo 'Zero' Collefrisio (Abruzzi)		52
2006 Syrah [IGT] Icone (Sicily)		53
2004 Castel del Monte 'Bocca di Lupo' Tormaresco (Puglia)		81
2003 Taurasi 'Campore' Terredora (Campania)		96

* 2006 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 - or calf's liver Venetian-style - is the local dish of note in the Veneto and so Valpolicella is a perfect match with liver - and other red meats and pastas, too.

Red Wine

BORDEAUX

2005 Château Faizeau 'Vieilles Vignes' (Montagne-St.-Emilion)	69
2005 Château La Croix Canon (Canon-Fronsac)	74
2000 Château La Vieille Cure (Fronsac)	125
2001 Château La Tour Carnet 4e Cru Classé (Haut-Medoc)	127
2001 Château Fombrauge Grand Cru Classé (St.-Emilion)	135
2003 Château Langoa Barton 3e Cru Classé (St.-Julien)	142
1996 Château Lafon Rochet 4e Cru Classé (St. Estephe)	159
2001 Château Branaire-Ducru 4e Cru Classé (St.-Julien)	160
1998 Château Malescot St-Exupéry 3e Cru Classé (Margaux)	182
2002 Château Pichon-Baron 2e Cru Classé (Pauillac)	185
2004 Château La Conseillante (Pomerol)	193
1999 Château Gazin (Pomerol)	198
2001 Château Calon-Ségur 3e Cru Classé (St. Estephe)	200
2001 Château Ducru-Beaucaillou 2e Cru Classé (St.-Julien)	230
1999 Château Ducru-Beaucaillou 2e Cru Classé (St.-Julien)	248
2004 Château Cos d'Estournel 2e Cru Classé (St. Estephe)	255
2001 Château Pape-Clément Grand Cru Classé de Graves (Pessac-Léognan)	259
1995 Château Pavie Macquin Grand Cru Classé (St.-Emilion) [Organic]	265
1998 Château Pichon-Lalande 2e Cru Classé (Pauillac)	295
1996 Château Calon-Ségur 3e Cru Classé (St. Estephe)	325
1995 Château Troplong Mondot Grand Cru Classé (St.-Emilion)	345
1998 Château Léoville-Las-Cases 2e Cru Classé (St.-Julien)	365
1999 Château Léoville-Las-Cases 2e Cru Classé (St.-Julien)	415
2003 Château La Mission Haut Brion Cru Classé de Graves (Pessac-Léognan)	475
2004 Château Mouton Rothschild 1e Cru Classé (Pauillac)	695

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

BURGUNDY

2006 Pommard <i>Bouchard Père & Fils</i>	half bottle	66
2007 Bourgogne Rouge <i>Louis Jadot</i>		62
2006 Bourgogne Rouge <i>Frédéric Magnien</i>		64
2006 Givry <i>1er Cru 'Les Bois Chevaux' Domaine Thenard</i>		66
2006 Beaune <i>1er Cru 'Bressandes' Domaine Besancenot</i>		79
2006 Chorey-Les-Beaune <i>'Les Beaumonts' Domaine Charles Allexant</i>		84
2007 Nuits-Saint-Georges <i>'Les Grandes Vignes' Daniel Rion</i>		102
2006 Pommard <i>Michel Rebourgeon</i>		104
2006 Beaune <i>1er Cru David Butterfield</i>		132
2006 Volnay <i>1er Cru 'Clos des Chênes' Bouchard Père & Fils</i>		166
2006 Chambolle-Musigny <i>Robert Arnoux</i>		180
2006 Nuits-Saint-Georges <i>1er Cru 'Les Cailles' Bouchard Père & Fils</i>		219
2001 Romanée-St-Vivant <i>Grand Cru J.J. Confuron</i>		555

BEAUJOLAIS

2008 Julienas <i>Cru 'La Trinquée' Georges Duboeuf</i>		48
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LOIRE RED

2007 Saumur-Champigny <i>'Clos des Meuniers' La Giraudière</i>		58
2007 Chinon <i>'Beaumont' [Biodynamic] Catherine & Pierre Breton</i>		70
* 2006 Sancerre Rouge <i>'La Croix du Chêne' Lucien Crochet</i>		95

* 2006 Sancerre Rouge 'La Croix du Chêne' Lucien Crochet

Everyone knows Sancerre, the template New Zealand used to fashion their style of juicy Sauvignon Blanc. Sancerre is one of the most obvious successes of the French appellation system, in the sense that its name has become a reliable 'brand' one can depend on, a perfect Gallic instance where soil trumps grape variety. But how many people know the other side of that coin, Sancerre Rouge? Seldom exported, red Sancerre is almost more of a trivia question on this side of the Atlantic, but when made carefully with the benefit of an excellent vintage, it can be a sublime surprise. This is one of those instances. Lucien Crochet has fashioned a lovely Pinot Noir, Sancerre's only legal red grape, almost in the style of a very good Monthelie or Beaune. Delicious with chicken and fowl, this would also be a great red to go with many fish dishes, especially salmon.

Red Wine

R H Ô N E

2006 Gigondas <i>Domaine du Trignon</i>	half bottle	46
2007 Châteauneuf-du-Pape <i>'Cuvée de Baron' Château Fortia</i>	half bottle	51
2007 Côtes du Rhône Villages <i>'Cuvée Genest' Domaine Guicharde</i>		52
2007 Côtes du Rhône <i>Domaine la Millière</i>		56
2008 Costières de Nîmes <i>'Les Galets' Mourgues de Grès</i>		59
2007 Lirac <i>'La Dame Rousse' Domaine de la Mordorée</i>		60
2007 Crozes-Hermitage <i>Domaine Etienne Pochon</i>		60
* 2008 Vacqueyras <i>'Deux Frères' Château de Montmirail</i>		73
2006 Châteauneuf-du-Pape <i>Mont Redon</i>		89
2007 Châteauneuf-du-Pape <i>Domaine la Millière</i>		106
2006 Châteauneuf-du-Pape <i>'Les Gallimardes' Domaine Giraud</i>		129
2006 Hermitage <i>Philippe & Vincent Jaboulet</i>		160
2003 Hermitage <i>Guigal</i>		178

LANGUEDOC & SOUTHWEST FRANCE

2008 Minervois <i>'Tradition' Domaine du Roc (Languedoc)</i>		53
2008 Côtes du Roussillon Rouge <i>'Mas las Cabes' Jean Gardiés (Languedoc)</i>		55
2006 Cahors <i>'Cuvée Pierre le Grand' Château Eugénie (SW France)</i>		56
2008 Côtes du Roussillon-Villages <i>'Les Millères' Jean Gardiés (Languedoc)</i>		71
2008 Côtes du Roussillon-Villages <i>'Les Calcinaires' [Biodynamic] Gauby (Languedoc)</i>		81
2007 VdP des Côteaux de Narbonne <i>'Terre du Vent' Mas du Soleilla (Languedoc)</i>		94
2007 La Clape <i>'Les Bartelles' Mas du Soleilla (Languedoc)</i>		98

* **2008 Vacqueyras** *'Deux Frères' Château de Montmirail*

Justly elevated from Rhône-Villages status in 1990, Vaqueyras represents great value for those who love their Rhône wines. Led by Grenache, the savoury blend of grapes delivers Châteauneuf-like flavours of blackberry, cherry and black raspberry with red licorice notes and that trademark scent of herbes de Provence that goes so well with lamb and even chèvre or tomato dishes. As well, Vacqueyras tends to be an unoaked wine which means you get honest, unfiddled-with flavours that have more than enough character to stand on their own and give great pleasure, especially with food.