

White Wine

* ALSACE

2005 Pinot Gris 'Hengst' Grand Cru [Organic] Albert Mann	half bottle	54.00
2004 Gewürztraminer 'Furstentum' Grand Cru [Organic] Albert Mann	half bottle	58.00
2001 Pinot Gris 'Altenbourg - Cuvée Laurence' [Biodynamic] Weinbach	half bottle	95.00
2006 Pinot Blanc Paul Zinck		47.00
2004 Chasselas [Biodynamic] Pierre Frick		51.00
2006 Pinot Gris 'Reserve' Lucien Albrecht		54.00
2006 Gewürztraminer [Organic] Mittnacht-Klack		55.00
2002 Pinot Blanc 'Rosenberg de Wettolsheim' [Biodynamic] Barmès-Buecher		56.00
2003 Gewürztraminer 'Cuvée Selectionné - Clos Ste. Apolline' Bollenberg		68.00
2004 Gewürztraminer 'Furstentum' Grand Cru [Organic] Albert Mann		91.00
2005 Riesling 'Schlossberg' Grand Cru [Organic] Albert Mann		98.00
2004 Riesling 'Schlossberg' Grand Cru [Biodynamic] Weinbach		116.00

BORDEAUX BLANC, SOUTHWEST & THE MIDI

2007 VdP des Côtes Catalanes Blanc Mas las Cabes (Languedoc)		52.00
2004 Château Cruzeau André Lurton (Pessac-Léognan)		54.00
2006 Château Reynon Denis Dubordieu (Bordeaux)		68.00
2006 VdP des Côtes Catalanes Blanc Clot de l'Oum (Languedoc)		79.00
2004 Château Brown (Pessac-Léognan)		89.00
2005 Château Carbonnieux (Pessac-Léognan)		107.00
2003 Château Smith Haut Lafitte (Pessac-Léognan)		180.00

* Alsatian White Wines

If there is a region on this planet whose wines — across the board — go as well with food as those of Alsace, I haven't heard of it! Think of these wines as 'red wine-drinkers' whites', rich, nuanced and powerful. And capable of amazing adaptability. And, as you can see, the vignerons of Alsace have harnessed their enviably dry climate to become one of the cornerstones of the burgeoning French organic wine industry. Reward that altruism with your patronage.

Try a Pinot Blanc with curry or Thai food sometime. Or, even better, try the excellent Schlossberg Grand Cru Riesling from Albert Mann and see what Ontario Riesling-makers can only dream about.

White Wine

BURGUNDY

2006 Chablis <i>1er Cru 'Vau de Vey' Château de Maligny</i>	half bottle	48.00
2006 Macon-Fuissé <i>Domaine Thibert</i>		60.00
2006 Chablis <i>Gilbert Picq</i>		68.00
2005 Pouilly-Fuissé <i>Domaine Beauregard</i>		96.00
2005 Chablis <i>Grand Cru 'Bougras' William Fèvre</i>		116.00
2005 Auxey-Duresses <i>Comte Armand</i>		118.00
2004 Beaune Blanc <i>1er Cru 'Clos Saint Landry' Bouchard Père & Fils</i>		118.00
2005 Chablis <i>Grand Cru 'Les Clos' Christian Moreau</i>		120.00
2006 Chassagne-Montrachet <i>Michel Niellon</i>		135.00
2005 Meursault-Genevrières <i>1er Cru Bouchard Père & Fils</i>		160.00
2004 Chassagne-Montrachet <i>1er Cru 'Les Champs Gain' Marc Colin</i>		168.00
2006 Chassagne-Montrachet <i>1er Cru 'La Maltroie' Michel Niellon</i>		195.00
2004 Meursault-Les Cras <i>1er Cru Henri Boillot</i>		198.00
2004 Corton-Charlemagne <i>Grand Cru Bouchard Père & Fils</i>		275.00

* RHÔNE BLANC

2005 Crozes-Hermitage Blanc <i>'Les Gravières' J-L Colombo (Northern Rhône)</i>		64.00
2007 VdP des Collines Rhodaniennes <i>Viognier Yves Cuilleron (Northern Rhône)</i>		76.00
2006 Côtes du Rhône Blanc <i>'Coudoulet de Beaucastel' Château Beaucastel (South Rhône)</i>		80.00
2006 Châteauneuf-du-Pape Blanc <i>Domaine de Fontavin (Southern Rhône)</i>		96.00
2006 Hermitage Blanc <i>'Au Coeur des Siècles' Cave de Tain l'Hermitage (Northern Rhône)</i>		118.00
2006 Condrieu <i>'La Petite Côte' Yves Cuilleron (Northern Rhône)</i>		145.00
2005 Châteauneuf-du-Pape Blanc <i>'Roussanne Vieilles Vignes' Beaucastel (S. Rhône)</i>		245.00

* The White Wines of the Rhône Valley

Over the past twenty years, where white wines are concerned, there may not be a more improved French region for them than the Rhône Valley. However, they have remained out of the spotlight because, unlike Burgundy where Chardonnay alone is king, the average consumer has no idea of what grapes are used in Rhône whites. Condrieu is the ancestral home of fleshy, peachy, sexy Viognier. Hermitage Blanc tends to be a rich blend of local grapes Marsanne and Roussanne, often with a kiss of oak. The Roussanne Vieilles Vignes from Beaucastel is considered by Robert Parker to be the grape's apogee. Southern Rhône whites do tend to be more of a mystery blend but chosen carefully can provide epiphanies. Try something a little different tonight.

White Wine

LOIRE

2006 Pouilly-Fumé 'Cuvée de Boisfleury' Domaine Cailbourdin	half bottle	37.00
2007 Sancerre 'La Croix au Garde' Henry Pellé	half bottle	42.00
2006 Muscadet 'Batonnage des lies' [Organic] Château de la Fessardiere		48.00
2006 Vouvray Sec Château Gaudrelle		58.00
2007 Sancerre Domaine Cherrier & Fils		66.00
2007 Pouilly-Fumé 'Cuvée de Boisfleury' Domaine Cailbourdin		72.00
1997 Vouvray Demi-Sec 'Clos de l'Avenir' Prince Poniatowski		85.00
2006 Sancerre 'Ultimus' Domaine Thomas		90.00
2006 Sancerre 'Le Chêne' Lucien Crochet		93.00
1999 Vouvray 'Le Marigny' Domaine des Arbuisières		95.00
1997 Vouvray Demi-Sec 'Reserve de l'Automne' Domaine d'Orfeuilles	3oz gl. 12.00	96.00
2005 Savennières 'Les Vieux Clos' [Biodynamic] Nicolas Joly		100.00
2005 Pouilly-Fumé 'Tryptique' Domaine Cailbourdin		105.00

ITALY

2006 Catarratto Bianco 'Munir' [Organic] Tomas & Giesen (Sicily)		46.00
2007 Gavi di Gavi 'La Giustiniana' Lugarara (Piedmont)		59.00
2006 Greco Sannio 'Vigna Fontanella' Mustilli (Campania)		63.00
2005 Sauvignon Blanc 'Ronco' Venica & Venica (Collio, Friuli)		68.00
2006 Pinot Grigio 'Jesera' Venica & Venica (Collio, Friuli)		69.00
* 2007 Malvasia Venica & Venica (Collio, Friuli)		79.00

SPAIN

2006 Verdejo Valdrinal de Santamaria (Rueda)		44.00
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* 2007 Malvasia Venica & Venica (Collio, Friuli)

Not on the A list, seldom invited to the dance and, quite frankly, in this day and age of overprecocious fruitiness, not for everyone. Nevertheless, Malvasia is an ancient grape variety brought to Italy by the Greeks several centuries before the birth of Christ. The Italians must be keeping it for themselves because it is seldom exported except unnamed in blends and yet there are over 120,000 acres of it under vine in Italy.

This version has a haunting nose of straw and honey with a whiff of bay laurel. On the palate it is a midweight, dry white built perfectly, as if by destiny, for Mediterranean fish dishes. Try this with the wild Halibut or the ragout of fresh fish and shellfish. Like a trip to the Amalfi coast in a glass.

White Wine

CALIFORNIA

2006 Conundrum 'Proprietary White Blend' Caymus	half bottle	40.00
2006 Chardonnay 'Silver - Unoaked' Mer Soleil (Santa Lucia Highlands)	half bottle	53.00
2006 Chardonnay Castle Rock		52.00
2005 Chardonnay Belvedere (Russian River Valley)		57.00
2005 Sauvignon Blanc 'Bennett Valley' Tin Barn (Sonoma)		58.00
2005 Rhône Blend 'Côtes de Tablas Blanc' Tablas Creek Vineyard (Paso Robles)		60.00
* 2006 Viognier 'Kathy's Cuvée' Rosenblum		64.00
2003 Pastiche 'Proprietary White Blend' Joseph Phelps		65.00
2006 Conundrum 'Proprietary White Blend' Caymus		69.00
2006 Grenache Blanc/Roussanne 'Le Cigare Blanc' Bonny Doon Vineyards		69.00
2006 Pinot Grigio Palmina (Santa Barbara)		69.00
2006 Chardonnay MacRostie (Carneros)		71.00
2006 Viognier Calera (Mount Harlan)		84.00
2005 Viognier 'Stolpman Vineyard' Kunin (Santa Ynez Valley)		102.00
2005 Chardonnay 'Cuvée Alice' Walter Hansel (Russian River Valley)		115.00
2005 Roussanne Jaffurs (Santa Barbara)		115.00
2005 Chardonnay 'Les Noisetiers' Kistler (Sonoma)		164.00

OREGON

2006 Pinot Blanc A to Z (Oregon)		54.00
2006 Pinot Gris Adelsheim (Willamette, Oregon)		58.00
2005 Chardonnay 'Anden Vineyard' St. Innocent (Willamette, Oregon)		89.00

* 2006 Viognier 'Kathy's Cuvée' Rosenblum

Forty years ago, there were just 35 acres of Viognier vines left in the world, according to a 1968 French agricultural report. The vine was in palpable danger of extinction - few people had ever heard of the noble Rhône white wine called Condrieu, let alone the grape that went into it - and fewer cared. But thanks to the lionization of this great wine and the Viognier grape by a few notable writers, Viognier is back in vogue and there are now at least ten thousand acres of this lovely, lush grape planted all over the world.

The Rosenblum 'Kathy's Cuvée' is classic Californian Viognier with a ripe, spiced peach core of luscious fruit with hints of vanilla bean and tropical notes. Try it with rich seafood dishes, especially shellfish, or white meats like chicken or pork.

White Wine

ONTARIO

2004 Chardonnay Malivoire (Niagara)	half bottle	32.00
2005 Chardonnay 'Cave Spring Vineyard Estate' Cave Spring Cellars (Niagara)		52.00
2007 Pinot Gris Pink 'Rock Pile' Fielding Estate (Niagara)		52.00
2002 Riesling 'Reserve' Henry of Pelham (Niagara)		54.00
2006 Gewürztraminer 'Estate' Malivoire (Niagara)		57.00
2006 Fumé Blanc 'Rosomel Vineyard' Hidden Bench (Niagara)		62.00
2006 Riesling 'Picone Vineyard' Charles Baker (Niagara)		75.00
2004 Riesling 'CSV Reserve' Cave Spring Cellars (Niagara)		76.00
2006 Chardonnay 'Moira Vineyard' Malivoire (Niagara)		78.00
2005 Stratus White Stratus (Niagara)		92.00
2005 Chardonnay 'Tete de Cuvée' Hidden Bench (Niagara)		105.00

AUSTRIA

2006 Gruner Veltliner 'Spiegel' Rabl (Kamptal)		49.00
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GERMANY

2005 Gewürztraminer Kabinett Dürkheimer Nonnengarten Kurt Darting (Pfalz)		45.00
2004 Riesling Spätlese Lieser Niederberg Helden Schloss Lieser (Mosel)		61.00
1999 Riesling Spätlese Erbacher Marcobrunn Schloss Reinhartshausen (Rheingau)		65.00
* 2005 Riesling Kabinett Wehlener Sonnenuhr Wegeler (Mosel)		69.00

* 2005 Riesling Kabinett Wehlener Sonnenuhr Wegeler (Mosel)

Germany makes superb wines but, in a world infatuated with alcoholic red monsters more suited to your Zippo than to high-end cuisine, they tend to get lost in the shuffle. Pity. Wines like this lightly off-dry Kabinett marry so well with an incredibly diverse range of foods. The Sonnenuhr vineyard is one of the most famous sites in the Mosel and this superb example delivers racy mandarin citrus notes and white peach fruit with that classic hint of wet slate one gets from top Mosel Rieslings. Try it with salads, game birds, rabbit, and anything smoked.

White Wine

A U S T R A L I A

2006 Chardonnay 'Koonunga Hill' Penfolds	36.00
2004 Marsanne 'Limited Release' R.L. Buller (Indigo Valley, Rutherglen, Victoria)	65.00
2006 Riesling 'Polish Hill' Grosset (Clare Valley)	80.00
2004 Riesling 'Julius' Henschke (Eden Valley)	87.00

N E W Z E A L A N D

2006 Sauvignon Blanc <i>Staete Land</i> (Marlborough)	62.00
2006 Pinot Gris <i>Mount Rosa</i> (Central Otago)	70.00
* 2007 Sauvignon Blanc <i>Cloudy Bay</i> (Marlborough)	82.00
2006 Chardonnay 'Reserve' <i>Voss Estate</i> (Martinborough)	87.00

S O U T H A F R I C A

2006 Chardonnay <i>Jardin</i> (Stellenbosch)	54.00
2003 Semillon 'Reserve' <i>Stellenzicht</i> (Stellenbosch)	90.00

Still Rosé Wine

F R A N C E

2007 Tavel Rosé <i>Château D'Aqueria</i> (Rhône)	52.00
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* 2007 Sauvignon Blanc *Cloudy Bay* (Marlborough)

Once again, it's that time... This year's version of the ever-popular Cloudy Bay Sauvignon has just arrived in the province. For the past few years, it had seemed to be moving slightly towards a riper Sancerre model of Sauvignon Blanc, something I attributed to maturing vineyards, but apparently this year it's back in that classic Marlborough mold that features bright grassy, gooseberry flavours with a crisp grapefruit-lime spine that is so refreshing. Get it while it lasts and raise a glass to summer.