

March 7

## Wines By the Glass

**Donkey & Goat Sparkling 2012, Anderson Valley** 11 44  
*This is the Brandt's second vintage of petillant naturel. It is 100% organically farmed Chardonnay from a very cool foggy site. No dosage. It fermented naturally with native yeast in stainless steel and has just a touch of sweetness to enliven the palate. On the lighter side of sparkling and absolutely delicious.*

**Ameztoi Txakolina 2012, Basque, Spain** 10 42  
*If you want bright, lean, crisp and dry, this is your wine. Perfect for oysters with all that zip, tang and mineral liveliness on the palate.*

**Tendu White 2012, California** (liter) 7  
42  
*A joint project between vineyard manager/winemaker Steve Matthiasson and our good friend Matthew Plympton. Mostly Vermentino with Cortese and Arneis. Beautifully dry and thirst quenching. At first I mistook it for a Gruner Veltliner with all those pretty green apple notes. You might drink the whole liter.*

**Wind Gap 'Fanucchi' Trousseau Gris 2011, Sonoma, Ca** 10 40  
*Pax makes wines from cool climate sites. This is the only known parcel of Trousseau Gris in California. It ferments in concrete eggs and shows lovely light citrus notes with undertones of savory spice.*

**Scholium Project 'Midan-al-Tahrir' 2010, Suisun Valley, Ca** 9  
38  
*We love Abe Schoener's wines. This is mostly Verdelho -- skin fermented with some Chardonnay, SB and a touch of Gewurz. As always, minimal intervention winemaking and all indigenous yeast. It is dry yet weightier on the palate with a lovely burnished hint of nuttiness hovering in the background.*

**Cep Rosé 2012, Sonoma Coast** 9  
38  
*This is the second label for the Peay's. Made entirely of Pinot noir. It is dry with bright notes of grapefruit, kiwi, and summer time strawberries.*

**Broc Carbonic Carignane 2011, Alexander Valley, Ca** 11 46  
*Working out of a tiny winery in Berkeley, Chris Brockway is making a number of lovely small production wines. This one, with it's snappy red fruit and touch of dusty asphalt, gets us every year. Elegant & spicy.*

**NPA Red 2011, Mendocino, Ca** 12 48  
*Kevin Kelly is SF's old fashioned milk-man but for wine. Each week he fills these klean kanteens to order and hand delivers crates of wine to our door, picking up our empties. This is a co-fermented blend of 10 grapes, half white, half red (think Chateaufneuf du Pape from CA). Plump juicy bramble-berry loveliness.*

**J.P. Brun Terre Dorres Côtes de Brouilly 2011, Beaujolais, Fr** 9 39  
*This is not a shy little Gamay. Jean Paul Brun is a master of terroir and produces lovely, dark and structured wines. We would drink this all year round if only it would stay available.*

### **Our Ever Evolving Bottle List Please allow 10 minutes to chill the white wines.**

Gobelsburger Riesling 2011, Kamptal, Austria	39
Roland Schmitt Sylvaner 2011, Alsace, France	38
Nikolaihof 'Hefeabzug' Grüner Veltliner 2011, Wachau, Austria	55
Dönnhoff 'Kreuznacher Krottenpfuhl' Riesling Kabinett 2011, Nahe, Ger	54
Cowhorn 'Spiral 36' Marsanne/Roussanne/Viognier) 2011, Applegate, Or	49
Easkoot Pinot Noir 2011, Marin, California	66
Punta Crena 'Isasco' Rossesse 2011, Liguria, Italy	45
Domaine du Pas de L'Escalette 2011, Côteaux du Languedoc, France	46

La Caudrina Moscato D'Asti 2011, Italy (500ml)

28

**Corkage is \$25 per 750 ml**