

# Wine List

Thank you for joining us at The Bedford Village Inn. For your dining enjoyment we have selected a variety of fine wines to accompany our cuisine. Wine Spectator has awarded our list the prestigious Award of Excellence for its depth and range of wines. Should you have any questions on our wines, please do not hesitate to ask us.

Jack Carnevale and The Bedford Village Inn Staff

## Champagne & Sparkling Wines

*Champagne, the quintessential aperitif, is an extraordinary palate cleanser. Vintage champagne, only produced in exceptional years, is wonderful with rich seafood, poultry and veal. Champagne is most often a blend of three different grape types, Chardonnay, Pinot Noir and Pinot Meunier, the blend bringing greater fullness, depth and finesse than any one grape on its own.*

Vintage		Bin #	Half Bottle	Bottle
n/v	Billecart-Salmon Brut, Champagne	807		\$85.00
c/s	Domaine Chandon Brut, California 187ml	923	\$12.00	
2000	Moet & Chandon "Dom Perignon", Champagne	920		\$225.00
n/v	Veuve Clicquot "Yellow Label" Brut, Champagne	811		\$85.00
n/v	Veuve Clicquot Brut Rose, Champagne	813		\$135.00

## Alsace & Germany

*Although Alsace is a French wine growing region, its climate and history dictate that its wines be compared to those of Germany. Though made from classically German grapes like Riesling and Gewurztraminer, they are fermented dry in the French style. The choice in Germany is to leave residual sugar and enjoy the sweet fruit of their labors. Enjoy the wines of Germany with fresh fruit, light desserts or as a refreshing aperitif. In Alsace, the noble Riesling and the Gewurztraminer have the flavor and the acidity to stand up to creamed or heavily seasoned sauces. Pinot Blanc offers a refreshing, lighter touch.*

2014	Dr. Loosen "Dr. L" Riesling, Mosel	020		\$31.00
2010	St. Urbans Hof, Mosel	900		\$46.00

## Domestic Chardonnay

*The Chardonnay grape produces what are generally regarded as the world's finest white wines. Developed in the Burgundy region of France, and well adapted to the California climate, it yields white wines of body, texture and flavor comparable to some reds. The qualities of a good Chardonnay are golden tones of color, a well balanced mix of tart and buttery sensations, a gentle tannic reminder of oak aging, a long, rewarding finish, and the versatility that allows it to complement a wide range of foods.*

2014	Buried Cane "Bedford Village Inn", Columbia Valley	902		\$36.00
2013	Cakebread Cellars, Napa Valley	098		\$79.00
2013	Clos du Bois "Reserve", Alexander Valley	050		\$39.00
2011	Ferrari-Carano, Alexander Valley	903		\$60.00
2013	Frog's Leap, Napa Valley	065		\$78.00
2014	Kendall Jackson "Vintner's Reserve", California	117		\$36.00
2013	Mer Soleil "Silver" Unoaked, Central Coast	088		\$45.00
2013	Orin Swift, "Mannequin", California	086		\$77.00
2012	Ramey, Russian River Valley	078		\$85.00
2010	Robert Mondavi, Napa Valley	102		\$45.00
2010	Sonoma Cutrer "Russian River Ranches", Russian River VI	904		\$45.00
2008	Truchard, Napa Valley	022		\$64.00

## White Wines

Vintage Bin #    Half Bottle    Bottle

### **French Loire**

*Near the coast of Normandy, the Loire River Valley produces delicate white wines that speak of freshness, lemons and anything light. Almost purely seafood wines, they are an ideal product for their region. Two of the wines, from Sancerre and Pouilly-Fume, are 100% Sauvignon Blanc and perfectly illustrate the crisp finish that accompanies fish so well. Muscadet is both the name of the coastal area and the grape that is grown there. Light, dry, refreshing wine, it again is best suited to fresh fish, simply prepared. The wines of Vouvray feature Chenin Blanc, offering well-balanced sensations of tart and sweet. It is a good wine for times when one guest prefers a dry while the other enjoys sweet. Chenin Blanc is also said to bring out the sweetness of shellfish like crab and lobster.*

2014	Alphonse Dolly "Cuvee Silex", Sancerre	047	\$48.00
2014	Domaine Thierry Delaunay, Touraine	076	\$51.00

### **Italy**

*Italy: the shelter and warmth of its best vineyard slopes produce wines of excellent ripeness and acidity. Our Italian whites are refreshing as aperitifs, with light seafood, seafood and pasta, or meatless dishes.*

2013	Gabbiano "Promessa" Pinot Grigio, Italy	911	\$38.00
2012	M. Chiarlo, Gavi	104	\$31.00
2014	Scagliola "Primobacio" Moscato, Asti	063	\$45.00
2014	Zenato Pinot Grigio, Delle Venezie	021	\$36.00

### **New Zealand & South Africa**

*There is no modern precedent for the pace of the wine revolution in this southerly wine growing area. Major wine growing areas include Gisborne on the north island, where Chardonnays provide concentrated flavors and aromas, and Marlborough on the south island, which produces the pungent, intense Sauvignon Blancs. Paired with fish and shellfish, these wines are hard to beat for explosive heady flavors.*

2015	Cloudy Bay, New Zealand	054	\$69.00
2011	Kim Crawford Sauvignon Blanc, Marlborough	906	\$42.00

### **Other Whites**

*Chardonnay is an extraordinary wine, complex, rich, delicious and often first thought of to accompany a meal. We have many wonderful offerings of both domestic Chardonnay and its French counterpart, white Burgundy, with many stylistic nuances, but if you're in the mood for something a little bit different, something to experiment with a little, we would suggest one of the following diversions...*

2015	Domaine De Fontaine Rose, Corbieres	099	\$40.00
2014	La Crema, Pinot Gris, Monterey	068	\$45.00
2012	Miraval Rose, Cotes du Provence	907	\$69.00
2014	Ponzi Pinot Gris, Willamette Valley	074	\$55.00

### **White Zinfandel**

2014	Montevina, Amador County	913	\$32.00
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## Red Wines

Vintage Bin #      Half Bottle      Bottle

### **Domestic Cabernet Sauvignon and Blends**

*California Cabernet remains the premier red wine grape in California; fruity, fragrant, tannic and full-bodied. Capable of great longevity, elegance and finesse, the wines are often blended with Merlot and Cabernet Franc to achieve flavors nuances. Lamb is perhaps the ideal meat to serve with California Cabernets. Its texture and slightly pungent quality marry well with the rich flavors and balance of the wine. Try the younger Cabernets with full flavored beef or veal dishes.*

2014	Buried Cane "Bedford Village Inn", Columbia Valley	901	\$36.00
2013	Caymus, Napa Valley	202	\$145.00
2012	Groth, Napa Valley	368	\$150.00
2012	Hunt & Harvest, Napa Valley	284	\$50.00
2013	Michael & David "Earthquake", California	905	\$69.00
2014	Orin Swift "Palmero, Napa Valley	243	\$115.00
2012	Silver Palm, North Coast	909	\$45.00
2014	The Prisoner, Napa Valley	341	\$95.00

### **Domestic Syrah & Grenache**

2010	Groundwork Grenache, Santa Barbara	211	\$42.00
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### **Italy**

*From Italy's North, come the light, fruity reds of Valpolicella which, like Beaujolais, can be served slightly chilled. In the Tuscan hills surrounding Florence are the most famous vineyards of Italy, those of Chianti. Made primarily from the Sangiovese grape, Chianti is considered ideal with game birds and poultry or full-flavored pasta dishes. The Piedmont, in Italy's northwest corner is home to the Dolcetto grape, a medium weight, soft, fruity red. Furthest south, of course, is the island of Sicily, where sun-drenched days produce warm, clean, satisfying wines.*

2011	Banfi Riserva Chianti Classico, Tuscany	232	\$45.00
2014	Carpineto "Dogajolo", Tuscany	289	\$45.00
2013	Luigi Einaudi, Dolcetto	313	\$46.00

### **Merlot**

*In California, Merlot came into its own as a premium grape varietal in the late 1970's. Originally bottled only as a part of a Cabernet based blend, it is becoming very popular by itself, particularly with new red wine drinkers who enjoy a softer red. In part because most are produced by wineries experienced with making Cabernet Sauvignon, the California Merlots often resemble Cabernets, though softer and earlier maturing. Merlots are wonderful with spicy foods like duck, lamb and pork and their fruitiness enables them to stand up to salty meats like ham.*

2012	Duckhorn, Napa Valley	276	\$105.00
2012	Kendall Jackson, California	237	\$39.00
2012	Robert Mondavi, Napa Valley	210	\$56.00
2012	Teira, California	169	\$43.00

### **Other Reds**

2014	Orin Swift, "Abstract", California	352	\$87.00
2012	Stag's Leap Winery Petite Sirah, Napa Valley	286	\$67.00

## ***Red Wines***

*Vintage* *Bin #*    *Half Bottle*    *Bottle*

### ***Pinot Noir***

*Oregon and cooler regions of California are finally having success with this finicky but worthwhile grape, and its future looks promising in our country. Pinot Noir has a wonderful affinity for food, pairing well with duck and lamb, and even salmon as well. Grilled meats and poultry also are good choices.*

2013	Argyle, Willamette Valley	353	\$48.00
2013	Chateau St Jean, California	206	\$38.00
2013	La Crema, Sonoma Coast	256	\$75.00
2012	Lange "Reserve", Willamette Valley	227	\$72.00
2013	Lemelson "Thea's Selection", Willamette Valley	365	\$75.00

### ***Red Zinfandel***

*The most widely planted red grape in California has a zesty, spicy varietal character, and is loaded with notes of raspberry, plum and red-berry fruit. Winemakers often choose to emphasize one or more of these characteristics. Red Zinfandel are best with full-flavored dishes such as game, lamb, beef and veal.*

2013	Edmeades, Mendocino County	251	\$44.00
2010	Michael & David "7 Deadly Zins", Lodi	207	\$42.00
2013	Rombauer, El Dorado	197	\$55.00
2012	Seghesio, Sonoma	283	\$48.00

### ***Spain***

*For most people, Spanish wine means Rioja, where red wine is more important than white. It is made from a mixture of grapes, in which the best, Tempranillo, is backed up with Garnacha for strength and Carinena for color and acidity. Fragrant and fine with a toasted sweet warmth, these wines pair beautifully with spicier meats like duck and lamb.*

2011	Ramon Bilbao Crianza, Rioja	290	\$31.00
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