



THE ALBANY CLUB

## WINE BY THE GLASS LIST

### WHITE

 BODEGA ARGENTO, PINOT GRIGIO,  
*SELECCION*  
Mendoza, Argentina, 2017

 KEW VINEYARDS, CHARDONNAY  
*OLD VINE*  
Beamsville, Ontario, 2016

 CONDAMINE BERTRAND, SAUVIGNON  
BLANC  
Coteaux-du-Languedoc, France, 2015

### RED

 BODEGA ARGENTO, MALBEC, *RESERVA*  
Mendoza, Argentina, 2017

 SILVER TRAIL, CABERNET SAUVIGNON  
Lodi, California, United States, 2015

 SERPRIMO, TOSCANO ROSSO, ITALY *IGT*  
Cabernet Sauvignon, Merlot, Sangiovese, 2016

 MELDVILLE, PINOT NOIR  
Niagara Peninsula, Ontario, 2016

### SPARKLING

 SPUMANTI, PORTA, MONTICANO  
Veneto, Italy, 2017

### ROSÉ

 GÉRARD BERTRAND, CÔTE des ROSES  
Midi, France, 2016

OR

 *"FOLLOW THE WHITE RABBIT"*  
(90% Chardonnay / 10% Pinot Grigio)

 *"BE PROVOCATIVE"*  
(100% Gamay Rose)

## HALF BOTTLES

### CHAMPAGNE

 CUPERLY, BRUT  
Grand Cru, Champagne,  
France, NV

 WILLIAM SAINTOT,  
BLANC de NOIR  
Champagne, France, NV

### WHITE

 DOMAINE LOUIS MOREAU  
Chablis 1er Cru, France, 2015

 J LOHR, RIVERSTONE  
CHARDONNAY  
Monterey, California, 2016

### RED

 J LOHR, HILLTOP  
CABERNET SAUVIGNON  
Paso Robles, California, 2012

 PRINCIPE CORSINI,  
LE CORTI  
Chianti Classico, Italy, 2015

### SOMMELIER'S MENU PAIRING GUIDE

Fresh, Fruity  
Unoaked



LIGHT

Earthy &  
Approachable



Aromatic &  
Flavorful



Oaked &  
Powerful



ROBUST

Club Sommelier, Gianmarco Zentena, has matched every menu item with a style of wine. Simply match the symbols on the wine list with your food choice! Blue = White & Red = Red