



THE ALBANY CLUB

## WINE BY THE GLASS LIST

### WHITE

 FONTE MARINA, PINOT GRIGIO *DOC*  
Venezia, Italy, 2018

 L'INSTANT, SAUVIGNON BLANC,  
CLEMENT & FLORIAN  
Loire Valley, France, 2018

 LES DÉESSES MUTES, CHARDONNAY  
Saint-Guilhem-le-Desert, 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

 ITINERA, PROSECCO, *DOC*, BRUT  
Prosecco di Treviso, Italy, NV

### ROSÉ

 ROSEWOOD, LE PROVACATEUR  
GAMAY ROSÉ  
Creek Shores, Canada, 2017

## 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**