

EST
PANORAMA
1990

Wine Flights

A PERSONAL WINE TASTING FLIGHT OF FIVE 1.5oz TASTES OF WINE WITHIN A SELECT GROUP (see reverse side for glass & bottle pricing)

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WHITE, ROSÉ & SPARKLING

FLIGHT #401 The White Stuff \$21.75

- 73 Grenache 90 / Macabeu 10 “l’Effet Papillon-Côtes Catalanes” Gallet ’17 (France)
- 55 Traminer “Thracian Valley” Domaine Boyar ’15 (Bulgaria)
- 20 Albariño “Rias Baixas-Etiqueta Verde” Granbazan ’17 (Spain)
- 68 Vermentino “Plinio-Maremma,Toscana” Bruni ’17 (Italy)
- 57 Chardonnay “Stellenbosch” Rustenberg ’15 (South Africa)

FLIGHT #402 Ripe & Rich \$23.75

- 9 Viognier “Lazio-650 cs prod” Casale del Giglio ’17 (Italy)
- 55 Traminer “Thracian Valley” Domaine Boyar ’15 (Bulgaria)
- 75 Chardonnay “Russian River Valley” Folie à Deux ’17 (CA)
- 58 Riesling “Eroica-Columbia Valley” Chateau Ste. Michelle & Dr. Loosen ’16 (WA)
- 52 Viognier 49 / Sauv Blanc 23 / Verdelho 20 / Vermentino 8
“White 4-Paso Robles” Vina Robles ’15 (CA)

FLIGHT #403 Burgundy Bound \$44.00

- 43 Chardonnay “Macon-Villages-300 cs prod-Biodynamic” Domaine des Gerbeaux ’16
- 49 Chardonnay “Pouilly-Fuissé” Domaine Jean-Pierre Sève ’13
- 54 Chardonnay “Viré Clessé-Vieilles Vignes” Domaine André Bonhomme ’17
- 1 Chardonnay “Rully 1er Cru-Rabourcé” Marc Morey ’15
- 72 Chardonnay “Chassagne-Montrachet” Louis Jadot ’15

FLIGHT #404 Fresh & Fruity \$24.00

- 41 Sauv Blanc “Südtirol, Alto Adige” Bolzano ’16 (Italy)
- 63 Riesling “Mosel-Feinherb HalbTrocken” Heddesdorff ’15 (Germany)
- 73 Grenache 90 / Macabeu 10 “l’Effet Papillon-Côtes Catalanes” Gallet ’17 (France)
- 7 Vermentino “Maremma,Toscana” Tenuta Le Colonne ’17 (Italy)
- 59 Viognier “Reserve” Penns Woods Winery ’16 (PA)

FLIGHT #405 Bottlings for Beer Lovers \$31.00

- 200 Hard Cider “Frizzante-Organic Apples-400 cases prod” Wm Penn Cidery ’16 (PA)
- 10 Carricante “Etna Bianco” Benanti ’15 (Italy)
- 4 Savagnin “Arbois, Jura-Auréoline-100 cs prod” Domaine Dugois ’15 (France)
- 62 Jacquère 100 “Savoie-Apremont-Cuvée Lisa” Jean-Claude Masson ’16 (France)
- 47 Dry Furmint “Tokaj-Mandolás” Oremus ’15 (Hungary)

FLIGHT #406 Alitalia Bianco \$26.00

- 80 Pinot Grigio “Terre Siciliane” Lc Villa ’17
- 79 Catarratto “Unoaked-Organic-Sicilia-Colomba Bianca” Vitese ’17
- 15 Malvasia del Salento “12 E Mezzo” Veraglione ’15
- 9 Viognier “Lazio-650 cs prod” Casale del Giglio ’17
- 68 Vermentino “Plinio-Maremma,Toscana” Bruni ’17

FLIGHT #407 A Rosé by Any Other Name \$24.00

- 123 Garnacha / Bobal “Castilla” Boyal ’16 (Spain)
- 56 Ramato Pinot Grigio “Friuli” Attems ’17 (Italy)
- 67 Ramato Pinot Grigio “Friuli” Scarbolo ’17 (Italy)
- 201 Cuvée Rosé “Marche-Vernaccia Nera-Metodo Classico” Fontezoppa ’15 (Italy)
- 12 Aglianico “Irpinia, Campania-Rosænovæ” Terredora DiPaolo ’17 (Italy)

FLIGHT #408 Chards of Class \$34.00

- 50 Chardonnay “Friuli” Scarbolo ’16 (Italy)
- 49 Chardonnay “Pouilly-Fuissé” Domaine Jean-Pierre Sève ’13 (France)
- 44 Chardonnay “Reserve” Penns Woods Winery ’15 (PA)
- 57 Chardonnay “Stellenbosch” Rustenberg ’15 (South Africa)
- 53 Chardonnay “Arroyo Grande” Talley ’15 (CA)

FLIGHT #906 Bubbles for Your Troubles \$34.75

- 206 Prosecco “Argeo-Treviso DOC” Ruggeri nv (Italy)
- 201 Cuvée Rosé “Marche-Vernaccia Nera-Metodo Classico” Fontezoppa ’15 (Italy)
- 224 Brut Champagne “Cuvée 1785” Piper-Heidsieck nv (France)
- 204 Brut Champagne “Impérial” Moët & Chandon nv (France)
- 249 Brut Champagne “Cordon Rouge” Mumm nv (France)

MIXED

FLIGHT #601 East Coast Style \$24

- 200 Hard Cider “Frizzante-Organic Apples-400 cases prod” Wm Penn Cidery ’16 (PA)
- 59 Rkatsiteli “Finger Lakes” Dr Konstantin Frank ’16 (NY)
- 44 Chardonnay “Reserve” Penns Woods Winery ’16 (PA)
- 108 Pinot Noir, Penns Woods Winery ’16 (PA)
- 243 Late Harvest Merlot “Lacrima Dolce” Penns Woods Winery nv (PA)

FLIGHT #602 Biodynamic Beauties \$34.00

- 203 Grüner Veltliner “Pet-Nat-Kampal-Biodynamic” Hager Matthias ’16 (Austria)
- 61 Insolia “Sicilia-Cert Organic-1200 cs prod” Baglio di Pianetto ’16 (Italy)
- 5 Grenache Blanc “Paso Robles-170 cs prod-Organic” Ledge Vineyards ’16 (CA)
- 120 Blaufränkisch “Kalkstein-Biodynamic-Burgenland” Claus Preisinger ’16 (Austria)
- 87 Petit Verdot “Lazio-650 cs prod” Casale del Giglio ’16 (Italy)

FLIGHT #603 Future Cult Classics - Super Limited Production \$36.00

- 13 Biancolella “Ponza Island, Lazio-200 cs prod-Organic” Casal del Giglio ’16 (Italy)
- 65 Grüner Veltliner “Eichberg-Südtirol, Alto Adige-580 cs prod” Klaus Lentsch ’15 (Italy)
- 67 Sangiovese Rosato “Toscana-Organic-150 cs prod” Vigliano / Marchionni ’17 (Italy)
- 87 Petit Verdot “Lazio-650 cs prod” Casale del Giglio ’15 (Italy)
- 24 Zinfandel “Rutherford Dust-Napa Valley-691 cs prod” Neal Family Vnyds ’14 (CA)

FLIGHT #604 Wines “Of a Certain Age” \$40.00

- 49 Chardonnay “Pouilly-Fuissé” Domaine Jean-Pierre Sève ’13 (France)
- 42 Riesling “The Lodge Hill Vineyard-Clare Valley” Jim Barry ’07 (Australia)
- 109 Nebbiolo “Barbaresco” Cascina Bruciata ’13 (Italy)
- 35 Aglianico “Taurasi-Fatica Contadina” Terradora Di Paolo ’11 (Italy)
- 94 Tempranillo “Ribera del Duero Reserva-Organic-800 cs prod” Díaz Bayo ’11 (Spain)

FLIGHT #606 “Weed” Wines - Aromatic & Herbal...and Totally Legal \$29.75

- 16 Grüner Veltliner “Niederösterreich” Von Donabaum ’16/17 (Austria)
- 74 Sauv Blanc “Marlborough” The Crossings ’17 (NZ)
- 32 Ruché di Castagnole Monferrato “Tradizione” Montalbera ’17 (Italy)
- 88 Cinsault 50/Syrah 30/Cab Sauv 20 “Musar Jeune-Bekaa Valley” Chât. Musar ’15 (Lebanon)
- 131 Carmenère “Colchagua Valley” Root I ’17 (Chile)

RED

FLIGHT #801 Varietal Variations \$24.75

- 110 Pinot Noir “Tikves Region, Macedonia” Stobi Winery ’16 (Macedonia)
- 119 Barbera d’Asti “I Suori” Roberto Ferraris ’17 (Italy)
- 118 Merlot “Terre Siciliane” Vitese ’17 (Italy)
- 132 Sangiovese “Chianti” Piccini ’17 (Italy)
- 101 Cabernet Sauvignon “Three Vineyards-Dry Creek, Sonoma” Pedroncelli ’16 (CA)

FLIGHT #802 Pinot Envy \$32.00

- 108 Pinot Noir, Penns Woods Winery ’16 (PA)
- 107 Pinot Noir “Willamette Valley” Oregon Trails Wine Co ’16 (Wash St)
- 110 Pinot Noir “Tikves Region, Macedonia” Stobi Winery ’16 (Macedonia)
- 33 Pinot Noir “Willamette Valley” Trousse-Chemise ’17 (OR)
- 31 Pinot Noir “Santa Barbara County” Lyric / Étude ’15 (CA)

FLIGHT #803 Piemontese Power \$35.00

- 32 Ruché di Castagnole Monferrato “Tradizione” Montalbera ’16 (Italy)
- 90 Brachetto “Maté-Organic” Braida ’15 (Italy)
- 119 Barbera d’Asti “I Suori” Roberto Ferraris ’17 (Italy)
- 113 Nebbiolo “Bricco Magno-Langhe” Villadoria ’14 (Italy)
- 109 Nebbiolo “Barbaresco” Cascina Bruciata ’13 (Italy)

FLIGHT #804 Tuscan Treats \$32.00

- 132 Sangiovese “Chianti” Piccini ’17 (Italy)
- 99 Sangiovese “Toscana-Rossovigliano-Organic” Marchionni ’16 (Italy)
- 83 Sangiovese “Chianti Colli Senesi” La Lastra ’16 (Italy)
- 21 Brunello di Montalcino “Sangiovese 100%” Piancornello ’13 (Italy)
- 22 Cab Sauv 70/Petit Verdot 15/Merlot 15 “Bolgheri-Volpolo” Podere Sapaio ’16 (Italy)

FLIGHT #805 The Un-Usual Suspects \$32.00

- 108 Pinot Noir, Penns Woods Winery ’16 (PA)
- 116 Nielluciu 50 / Syrah 35 / Grenache 15 “Corsica” Domaine Petroni ’15 (France)
- 90 Brachetto “Maté-Organic” Braida ’15 (Italy)
- 87 Petit Verdot “Lazio-650 cs prod” Casale del Giglio ’15 (Italy)
- 88 Cinsault 50/Syrah 30/Cab Sauv 20 “Musar Jeune-Bekaa Valley” Chât. Musar ’15 (Lebanon)

FLIGHT #806 Killer B’s \$39.00

- 102 Beaujolais “Gamay-Cru Juliéna” Laurent Perrachon ’15 (France)
- 119 Barbera d’Asti “I Suori” Roberto Ferraris ’17 (Italy)
- 109 Barbaresco “Nebbiolo” Cascina Bruciata ’13 (Italy)
- 40 Brunello di Montalcino “Sangiovese 100%” Fossacolle ’13 (Italy)
- 21 Brunello di Montalcino “Sangiovese 100%” Piancornello ’13 (Italy)

FLIGHT #807 Cab Fare \$29.00

- 104 Cabernet Sauvignon “CA-Craftsman’s Collection” Josh Cellars ’16 (CA)
- 101 Cabernet Sauvignon “Three Vineyards-Dry Creek, Sonoma” Pedroncelli ’16 (CA)
- 111 Cabernet Sauvignon “Max’s-South Australia” Penfolds ’16 (Australia)
- 89 Cab Sauv 70/Petit Verdot 28/Merlot 2 “Napa Valley-East Side Cuvée” Carl Roy ’16 (CA)
- 22 Cab Sauv 70/Petit Verdot 15/Merlot 15 “Bolgheri-Volpolo” Podere Sapaio ’16 (Italy)

FLIGHT #808 Winter Warmers \$37.00

- 93 Syrah 80 / Grenache 20 “Costières de Nimes” Saveurs du Temps ’16 (France)
- 96 Grenache 80 / Syrah 10 / Mourvedre 5 / Cinsault 5 “Châteauneuf-du-Pape”
Reine Jeanne / Domaine Ogier ’14 (France)
- 100 Syrah “Les Voisins-Yorkville Highlands” Copain ’16 (CA)
- 98 Tempranillo “Ribera del Duero-Crianza” Emilio Moro ’15 (Spain)
- 105 Shiraz “Barossa-Patchwork-Samuel’s Garden Collection” Yalumba ’14 (Australia)

FLIGHT #809 Blendelicious \$34.00

- 86 Grenache 50/Merlot 30/Marselan 20 “Panorama” Domaine Usseglio ’15 (France)
- 93 Syrah 80 / Grenache 20 “Costières de Nimes” Saveurs du Temps ’16 (France)
- 116 Nielluciu 50 / Syrah 35 / Grenache 15 “Corsica” Domaine Petroni ’15 (France)
- 95 Merlot 60 / Cab Sauvignon 40 “Haut-Medoc” Château Haut Plantey DeClercq ’14 (Fr)
- 88 Cinsault 50/Syrah 30/Cab Sauv 20 “Musar Jeune-Bekaa Valley” Chât. Musar ’15 (Lebanon)

FLIGHT #810 Northern Italian Nights \$34.00

- 118 Merlot “Terre Siciliane-Organic” Vitese ’16
- 32 Ruché di Castagnole Monferrato “Tradizione” Montalbera ’17
- 82 Raboso “Piave” Villa Bruneca ’13
- 109 Nebbiolo “Barbaresco” Cascina Bruciata ’13
- 23 Merlot/Cab Sauv/Carmenere “Vigneti delle Dolomiti” Terre di San Leonardo ’13/15

FLIGHT #811 California Dreamin’ \$29.00

- 31 Pinot Noir “Santa Barbara County” Lyric / Étude ’15
- 114 Zinfandel “Contra Costa County” Three Wine Co ’14
- 112 Zinfandel “Old Vine-Lodi” Boneshaker ’16
- 101 Cabernet Sauvignon “Three Vineyards-Dry Creek, Sonoma” Pedroncelli ’16
- 89 Cab Sauv 70 / Petit Verdot 28 / Merlot 2 “Napa Valley-East Side Cuvée” Carl Roy ’16

FLIGHT #812 M & M’s \$28.75

- 118 Merlot “Terre Siciliane-Organic” Vitese ’16 (Italy)
- 130 Malbec “Mendoza” Trilogie / Fabre Montmayou ’17 (Argentina)
- 106 Malbec “Mendoza” Achaval Ferrer ’17 (Argentina)
- 95 Merlot 60 / Cab Sauvignon 40 “Haut-Medoc” Château Haut Plantey DeClercq ’14 (Fr)
- 26 Merlot 80 / Cab Sauvignon 20 “Graves” Château Laroche-Jaubert ’15 (France)

FLIGHT #813 Heavy Hitters \$48.00

- 88 Cinsault 50/Syrah 30/Cab Sauv 20 “Musar Jeune-Bekaa Valley” Chât. Musar ’15 (Lebanon)
- 94 Tempranillo “Ribera del Duero-Riserva-Organic” Diaz Bayo ’11 (Spain)
- 22 Cab Sauv 70/Petit Verdot 15/Merlot 15 “Bolgheri-Volpolo” Podere Sapaio ’16 (Italy)
- 24 Zinfandel “Rutherford Dust-Napa Valley-691 cs prod” Neal Family Vnyds ’14 (CA)
- 36 Corvina/Corvinone/Rondinella “Amarone Valpolicella Classico” Montecariano ’12 (IT)

FLIGHT #814 Southern Stars \$32.00

- 130 Malbec “Mendoza” Trilogie / Fabre Montmayou ’17 (Argentina)
- 106 Malbec “Mendoza” Achaval Ferrer ’17 (Argentina)
- 105 Shiraz “Barossa-Patchwork-Samuel’s Garden Collection” Yalumba ’14 (Australia)
- 111 Cabernet Sauvignon “Max’s-South Australia” Penfolds ’16 (Australia)
- 131 Carmenère “Colchagua Valley” Root I ’17 (Chile)