

FREEMANS

WINES

Champagne

Gaston-Chiquet Brut “Tradition,” Champagne Dizy NV \$64 **375ml Half Bottle**
Silken and fine, it has the exceptional grace and detail of a top grower Champagne.

Joël Falmet Brut “Tradition,” Aube NV \$85
“Fresh, lively and elegant with flavors of flowers, minerals, citrus and anise.” - NY Times

Vilmart & Cie Brut “Grand Cellier,” Reims NV \$156
This cult producer ferments its organically grown grapes in antique oak barrels.

Billecart-Salmon Brut Rose, NV \$175
Elegant hints of strawberry, tangerine, flowers, with lively pink bubbles.

Billecart-Salmon Brut, Mareuil-sur-Aÿ NV \$250 **1.5L Magnum**
Lightly toasted brioche, lemon curd, evaporating soft bubbles.

Krug “Grande Cuvée,” Reims MV \$350
Intense, beautiful bubbly from the premier house in the region.

Salon Blanc-de-Blanc, Mesnil-Sur-Oger 1997 \$480
Layered in complexity with well aged notes of lemon zest folded into the creaminess of brioche.

Burgundy Whites

Bourgogne “Les Sétilles,” Olivier Leflaive 2009 \$48
A balanced blend of Meursault and Puligny-Montrachet with a creamy texture and brightness.

Chablis, Domaine Vocoret & Fils 2009 \$50
Expressions of winter citrus; hints of mandarin orange and tangerine, with a long mineral finish.

Bourgogne, Domaine Tolle - Beaut 2008 \$60
Green apple, white flowers, hay with juicy acidity.

Chablis 1er Cru “Vau de Vey,” Romain Bouchard 2009 \$72
Organically grown, soft, and expressive - honeyed nectarines, creamy minerality, balanced by acidity.

Chassagne Montrachet, Olivier Leflaive 2009 \$100
Marly limestone, green apple, young peach, white roses.

Nuits Saint Georges 1er Cru “Clos de L’Arlot,” Domaine de L’Arlot 2006 \$110
From the young vines of this esteemed estate, apple, pear – crisp and direct.

Nuits Saint Georges 1er Cru “La Gerbotte,” Domaine de L’Arlot 2005 \$115
Soft oak and textured wine with well incorporated acidity - lemon and grapefruit notes.

Meursault “En La Barre,” Jobard 2005 \$125
A stellar, linear, crisp and mineral Burgundy from the best vintage in over a decade.

Chassagne-Montrachet 1er Cru “Les Chaumées,” Philippe Colin 2007 \$128
Balanced oak and acidity. Honeysuckle and green pear on the nose with a clean, crisp finish.

Puligny-Montrachet, Louis Carillon, 2007 \$140
Classic in style with a nose of white flowers, hints of peach, and developed minerality.

Chassagne-Montrachet 1er Cru, “Boudriotte,” Domaine Ramonet 2008 \$150
Ripe and luscious with notes of mint, orange blossom, lemon curd.

Chassagne-Montrachet 1er Cru “Clos Saint-Jean,” Domaine Michelle Niellon 2004 \$164
Delicious silky texture with hints of rosemary, apricot, ripe peach & white pear provide a long finish.

Loire Whites

Sancerre “La Croix du Roy,” Lucien Crochet 2009 \$28 **375ml Half Bottle**
Elegant, round Sauvignon Blanc that’s both forward and fresh.

Pouilly-Fume “Les Cris,” Domaine Cailbourdin 2010 \$40
Picked on limestone and full of elegance, releases fruity then mineral tones.

Vouvray “La Cuvee des Fondraux,” Champalou 2009 \$42
Chenin Blanc with notes of peach, pear, and honey with a delicate balance between sweetness and acidity.

Sancerre, Lucien Crochet 2009 \$51
An elegant, rounder Sauvignon Blanc, from one of the finest producers in the region.

Muscadet Vieilles Vignes “Sur Lie,” Marc Olivier 2005 \$80 **1.5L Magnum**
Stone fruit with exotic notes of guava and honeyed star fruit with lingering minerality and acidity.

Sancerre “Clos La N’eeore,” Edmond et Anne Vatan 2009 \$135
Zesty, light and focused on purity, depth and expression of terroir.

Rhône Whites

Condrieu “La Petite Cote,” Yves Cuilleron 2009 \$120
Ripe apricot and peach aromas are complimented with notes of violet and mild spices

Alsatian Whites

Riesling “Tradition,” Kuentz-Bas 2009 \$36
Dry, rich, and strong with nuances of flowers and fresh acidity.

Auxerrois Vieilles Vigne, Albert Mann 2009 \$42
Orange blossom, coconut, mint with bright acidity and a quick finish.

Pinot Blanc “Barriques,” Domaine Ostertag, 2008 \$47
White flowers with a deft touch of oak spices on the nose this wine is concentrated and well-focused.

Riesling Grand Cru “Altenberg de Bergheim,” Charles Kohly, 2005 \$75
Round body with stoney minerality, hints of star fruit and white flowers.

Austrian Whites

Grüner Veltliner, Nigl, Kremstal, Austria 2010 \$39
An aromatic wine with notes of green apple, fresh hay, and honey.

Italian Whites

Falaghina, Cantine del Taburno, Campania 2012 \$30
Mediterranean minerality filters on the tongue highlighted by tangerine citrus.

Arneis, Malvira, Piedmont 2010 \$36
Stone fruit minerality, star fruit acidity, lemon cream on the finish.

Kerner, Abbazia di Novacella, Alto Adige 2010 \$42
Crisp minerality with hints of melon, pear and white flowers.

“Marea,” Bisson, Cinque Terre 2010 \$57
Blend of bosco, vermentino, and albarola; notes of dried pineapple, sage, almond.

Vermentino “Carco,” Antoine Arena, Patrimonio 2008 \$92
A very rare and complicated wine from Corsica with a range of expression from banana to bacon to honey.

New World Whites

Pinot Gris, Robert Sinskey Vineyards, Carneros 2009 \$48
Honeydew, pear, peach, and granite minerality with a long linger.

Viognier, K Vintner, Columbia Valley 2010 \$55
A lovely bouquet of acacia, lemon, lime with undertones of passion fruit.

Chardonnay, Shea Vineyards, Yamhill-Carlton, Oregon 2008 \$75
Tree fruit; quince and pear, balanced with flinty minerality.

Chardonnay, Hirsch Vineyards, Sonoma Coast 2009 \$110
Apricot, pear, roasted nuts with a spine of acidity.

Chardonnay “La Carrière,” Peter Michael, Sonoma 2009 \$175
Named for its rocky soil; tangerine blossoms, brioche, apricot & hazelnuts.

Rosé Wine

Chinon, Jean-Maurice Raffault, Loire, France 2010 \$42
100% Cabernet Franc with perfectly balanced fruit and acidity.

Burgundy Reds

Saint Aubin 1er Cru "Les Friennes," Henri Prudhon & Fils 2007 \$55

With some bottle age on the '07 vintage this wine has autumnal aromas of soft red fruit, mushrooms and game.

Gevrey-Chambertin Vieilles Vignes, Domaine Fourrier 2006 \$69 **375ml Half Bottle**

Forest fruits of damson plums and black currants with big structure, soft acidity and a long finish.

Bourgogne, Hubert Lignier 2009 \$72

From old vines in the Morey; small yields, destemmed, open tank fermentation, natural yeast outstanding concentration.

Morgon "Côte du Py," Jean Foillard 2010 \$80 **750ml / \$160 1.5L magnum**

Techy Beaujolais; bright fruit layered with minerality and sanguine terroir.

Morgon "Cuvee Corcelette," Jean Foillard 2010 \$90

Black cherries, iron, and pine needles give this a good frame of complexity to drink young.

Chambolle-Musigny "Vielle Vigne," Domaine Fourrier 2008 \$125

Garnet with aromas of cherry, smoke, mocha, and earthy spices - unexpected minerality and firm acidity.

Volnay 1er Cru, Domaine Marquis D'Angerville 2008 \$135

Plump and structured with a feminine expression that drinks well young.

Chambolle-Musigny, Domaine Ghislane Barthod 2007 \$138

Raspberry, roasted game, black licorice, with graveled minerality and lively acidity.

Morey St. Denis, Hubert Lignier 2008 \$140

Bursting with classic black fruits, dense and plush with extended tannin structure.

Nuits-St-Georges, Domaine Forey Pere & Fils 2005 \$145

Hand harvested and bottled unfiltered, with notes of licorice and dark berries on the nose, gives way to soft tannins.

Nuits-St-George 1er Cru "Clos De L'Arlet," Domaine De L'Arlet 2004 \$175

A little barnyard on the nose with bright red cherry and raspberry hues, light in body, floral elements and supple tannins.

Pommard 1er Cru "Les Croixes Noires," Domaine Louis Boillot & Fils 2005 \$185

From 60 year old vines; aromas of raspberries and blueberries, silky texture with a smooth herbal finish.

Vosne-Romanée "Les Hautes Maizières," Domaine Robert Arnoux 2005 \$205

Ripe black fruit with dusty violets and hints of bitter chocolate - herbaceousness highlighted by ripe acidity.

Loire Reds

Chinon "Les Granges," Domaine Bernard Baudry 2010 \$40

Fresh, lively Cabernet Franc, well balanced and spicy.

Sancerre Rouge "La Croix Du Roy," Lucien Crochet 2007 \$66

Dusty with a nose of wet roses, young plum, a sophisticated tannin structure and bright acidity.

Bordeaux Reds

St. Emilion, Château Croix de Jaugue 2008 \$50
80% Merlot, 20% Cabernet Franc; roses, plum, clay minerality.

St. Emilion, Château Grand Pey Lescours 2006 \$55
From the right bank where merlot flourishes – a subtle charmer.

Pomerol, Le Seuil de Mazeyres 2008 \$60
Silky in texture, dried red fruits, feminine tannin structure.

Saint Estephe, Château La Peyre 2004 \$70
Bright raspberry, savory fine-grained tannins and a strong finish.

Margaux, Château Les Barrailots 2007 \$74
Wet stone minerality with red fruit and a silky texture.

St. Julien, Château Léoville Barton 2006 \$130
Black fruits, graphite, touch of chocolate, licorice, and tobacco.

St. Julien, Château Léoville Poyferré 2006 \$150
Concentrated body of black raspberries and cassis with undertones of leather, cedar and damp earth.

Saint Estephe, Château Phélan Ségur 2006 \$200
A cousin wine to Lafite and Latour, with gentle character, structured tannins and barrel nuttiness.

Rhône Reds

Côtes de Ventoux, La Ferme Saint Pierre 2008 \$30
100% Syrah, a velvety texture with good tannin structure and balanced acidity.

Côtes du Rhone “Périphérique,” Anne Pichon 2008 \$38
Mouth watering, balanced juice and acidity, dark berries and szechuan pepper.

Vacqueyras “Arabesque,” Domaine Montvac 2008 \$42
Old vine Rhone with a perfumed nose of lavender.

Syrah “Les Candives,” Yves Cuilleron 2010 \$50
Concentrated, well-structured; fleshy dark fruit flavors with layers of mineral and fresh spice.

Gigondas “Cuvée Tradition,” Domaine du Gour de Chaulé 2004 \$56
Female producer; berry Compote on the nose with a rustic and earthy finish.

Châteauneuf-du-Pape, Château Maucoil 2009 \$82
70 year old vines, hand harvested, clay and limestone soils; licorice, pepper and kirsch.

Cornas, Domaine du Tunnel 2006 \$105
Floral nose offers cassis, licorice and cracked pepper with vibrant berry and anise flavors.

Saint-Joseph, J.L. Chave 2007 \$112
A sanguine wine with a silky texture-- notes of iron, black olive, black raspberry and cassis.

Châteauneuf-du-Pape “La Crau,” Vieux Télégraphe 2006 \$147
Notes of tobacco and chestnut weaved through a core of dark currant and fig.

Côte-Rôtie “Bassenon,” Yves Cuilleron 2008 \$150
Notes of dark berries, spice, subtle smoke and a revisit to pepper on the finish.

Italian Reds

Dolcetto d'Alba, Comm. G.B. Burlotto, Piedmont 2010 \$36
Wild strawberry, grated cinnamon, dried roses and supple tannins.

Cannonau Di Sardegna, Sella & Mosca 2007 \$40
Cherry fruit framed with light tannins and a sophisticated profile.

Rosso di Montepulciano, Villa Santa Anna, Tuscany 2008 \$44
Sangiovese, exactly what it should be, from a traditional producer—broad-shouldered & rustic.

Dolcetto Di Dogliani “Vigna Del Pilone,” San Romano, Piedmonte 2007 \$46
Bold fruit and concentration with notes of country bread and dark red raspberries.

Rosso di Montalcino, Ciacci Piccolomini, Tuscany 2009 \$59
Sangiovese Grosso with flavors of dark cherries, sweet spices and a light touch of oak.

Rosso Toscana, “Le Cupole,” Trinoro, Tuscany 2008 \$70
Dark Cherry, silky texture, medium bodied wine, subtle acidity and mild tannins.

Barbera d'Alba, Eraldo Viberti, Piedmont 2001 \$72
Silky texture with mellowed tannins; cherry, leather and sweet tobacco.

Barbaresco, Renato Fenocchio, Piedmont 2006 \$85
Small production, husband and wife team; cherry pie, light and pure body, balanced tannins and acidity.

Nerello Mascalese, Passopisciaro, Sicily 2008 \$90
Wild flowers, stewed plums, volcanic minerality, subtle spice and earthiness.

Barbera d'Alba “Cascina Francia,” Giacomo Conterno, Piedmonte 2009 \$99
Vibrant dark fruit, notes of smoke, iron, and tar – a knockout wine.

Brunello di Montalcino, Ciacci Piccolomini, Tuscany 2006 \$110
Endowed Brunello from the estate's oldest vineyard with nuances of dark fruit and earth.

Barolo, “Briccho Brochis,” Cavolotto, Piedmont 2005 \$120
Perfumed with hits of violet, raspberry, strawberry and cherry, medium in body with still bright acidity.

Barolo “Vina Margheria,” Pira, Piedmont 2004 \$132
Garnet in color, layered red fruit, focused structure, ripe bananas.

Barbaresco, Sori' Paitin, Piedmonte 2000 \$195
Smoky kirsch fruit, mineral notes, and tar on the nose – finishes warm and intense on the palate.

Barolo, Monprivato, Giuseppe Macarello, Piedmonte 2005 \$240
A particular vintage in which only 50% was bottled; classic notes of geraniums, roses and spice.

Spanish Reds

Monastrell, Castillo Del Baròn 2009 \$32
100% unoaked Mourvedre. An explosion of fresh, ripe red and black fruits, with a spicy, earthy twist.

Viña Rufina Reserva “Alta Gama,” Santa Rufina, Cigales 1999 \$48
100% Tempranillo - A full-bodied wine with notes of ink, earth, cooked raspberries and a refined finish.

Priorat Tinto “Font de la Figuera,” Clos Figueres 2008 \$84
This high elevation Catalan wine begins with intense aromas of minerals and finishes with black cherries and spice.

“PSI,” Domino de Pingus, Ribera Del Duero, 2009 \$85
100% Tempranillo; a mouthful of tannins followed by releases layers of graphite and dark fruit.

Rioja Gran Reserva “904,” Alta 1998 \$105
A mature, gamey nose from perfect cask aging with an elegant feminine finish.

Ribeira Sacra “Lacima,” Dominio Do Bibei 2003 \$115
A blend of Mouraton and Garnacha, soft yet structured and gorgeously elegant.

New World Reds

Syrah "Le Pousseur," Bonny Doon, Santa Cruz 2008 \$36
A blend of five Syrahs, medium-bodied with notes of anise, violet, and spice.

Zinfandel, Dashe Cellars, Dry Creek Valley, Sonoma 2009 \$46
Jammy & fun, with balanced red fruit and earth.

"Rocks and Gravel," Edmunds St. John, Dry Creek Valley, 2010 \$50
A Rhone style blend of Syrah, Grenache and Mourvedre. Only 200 cases produced.

Pinot Noir "Nevermore," Gothic Wine, Willamette Valley 2010 \$55 **750ml / \$110 1.5L magnum**
Vibrant high tones of raspberry, cranberry, and bing cherry complimented by delicate spices.

Zinfandel "Cedarman," Turley, St. Helena, 2009 \$65
Wet forest, chai tea spices, tobacco gives way to this funky wine.

Cabernet Sauvignon "Bucklin," Old Hill Ranch, Sonoma Valley 2008 \$72
Notes of mint and anise spice permeate this organically grown wine.

Pinot Noir "Bohan-Dillon," Hirsch, Sonoma Coast 2010 \$74
This wine displays flavors of plum, tea and tobacco supported by firm minerality.

"Rána," Wind Gap, Sonoma 2008 \$80
Savory blend of Grenache, Syrah, Mourvedre; mushroom, olives, black pepper.

Syrah, Gramercy Cellars "Lagniappe" Columbia 2007 \$85
Floral notes give way to gravel, dark fruit, and grilled meat.

Pinot Noir "Freemans Cuvée," Hirsch Vineyards, Sonoma Coast 2009 \$88
Only 50 cases of this wine were specially blended for Freemans, notes of roses, game, barbecue and black fruits.

Pinot Noir "Hyland Vineyard," Gothic Wine, Willamette Valley 2009 \$90
Dark fruit, savory hints of thyme and vanilla bean.

Pinot Noir, Shea Wine Cellars, Willamette Valley 2009 \$92
Estate grown fruit; layers of black cherry, dried roses, and soft spice.

Syrah, Dumol, Russian River Valley 2007 \$120
Full bodied with sweet oak, chocolate, and dark berries.

Cabernet Sauvignon, Cathy Corison, Napa 2007 \$145
Elegantly structured Cabernet with precision and poise.

Pinot Noir "Maresh Vineyards" Gothic Wine, Willamette Valley 2009 \$150
Wild roses on the nose, silky in texture with a feminine expression.

Penner-Ash, Willamette Valley 2008 \$240 **1.5L Magnum**
Raspberry, dried fruit aromas complimented by refined tannins.

Cabernet Sauvignon, Continuum, Napa 2008 \$258
Black cherry, bitter chocolate, tobacco and graphite.

Cabernet Sauvignon, Rudd Estate, Oakville, 2006 \$260
Lush color, black fruit flavor, with a long, well integrated finish.

Cabernet Sauvignon "Paradise Hills Vineyard," Blankiet Estate, Napa 2004 \$385
This super-rich, full-bodied cult cab displays a Graves-like, volcanic, hot stone flavor.

Cabernet Sauvignon "Montebello," Ridge, Santa Cruz 2004 \$484 **1.5L Magnum**
Cedar, cherry and black licorice, black olive, smooth on the palate with long lasting tannins.