

# t h e o t h e r l i s t

- ingrid groiss <sup>2024</sup> **gemischter satz**, austria 59  
“citrus, ripe pear & stone fruit flavors; fresh acidity, a silky texture & clean finish”
- groundwork <sup>2023</sup> **grenache blanc**, paso robles, ca 64  
“lively nose of jasmine, honeysuckle, snap pea, thai sweet basil & belgian farm ale spicing; a luxurious, viscous palate”
- famille hugel <sup>2023</sup> gentil, alsace 56  
noble grape blend of spicy gewurztraminer, pinot gris body, riesling finesse, muscat grapiness & the refreshing character of pinot blanc and sylvaner
- famille hugel <sup>2023</sup> ‘cuvée les amours’ **pinot blanc**, alsace 56  
“an elegant dry white with delicate candied citrus, pomelo & fresh nut aromas on the silky, medium-bodied palate;” full of character & well built
- cà gialla <sup>2023</sup> **nebbiolo**, langhe 61  
“elegant & lovely with notes of flowers, strawberry & cherry”
- fabulas <sup>2022</sup> ‘farae’ **montepulciano** d’abruzzo 60  
“nose of blackberry preserve, bitter chocolate & fresh coffee with notes of almond; balanced tannins & acidity; lots of minerality in a very long finish”
- natte valleij <sup>2022</sup> coastal **cinsault**, western coast, south africa 55  
“wonderful cherries on the nose, with a violet-like floral bouquet & hints of orange rind; on the palate: lashings of cherries and savory plums