

WINES AT DEVI

The most important consideration that was made in our selection of wines was the pairability with our cuisine – eschewing wines with high levels of alcohol and tannin, or a strong presence of wood. These qualities can negatively impact your enjoyment of our food. All important to us is very small, handcrafted production from winemakers who believe that wine is made in the field. Some of these producers make as little as a couple of hundred cases of wine a year – juxtaposed to the larger houses that often make cases in the millions, striving for a style that's the same year in and year out. Some varietals may not be familiar to all, but they were carefully chosen. We also support winemakers who are farming soundly and sustainably. And, we have great admiration for the women of wine and they are also represented on this list. You'll see listings that point out these considerations: 🌿 B for biodynamic, 🌿 O for organic, 🌿 S for sustainable and W representing the women winemakers. We love wines that speak of where they come from, winemakers who are hands-on, and wines that are artisanal and food-friendly.

Farmers in India through the Vedic period applied techniques that we see in the science of biodynamics today.

Bacchus may be a form of the Sanskrit word Bhâga, the special emblem of maternity.


The most famous part of his wanderings in Asia in his expedition to India.

S'iva as Somnâth, is Lord of the Soma, the earliest intoxicant.


Wine is exhilarating, nourishing removes fear, grief and fatigue, provides boldness, energy imagination, satisfaction, corpulence and strength. (From Caraka-Samhita: Sutra-Sthana, 27.193-195)

WHITE BY THE GLASS


Sparkling

-  O **2008 Raventós I Blanc L'Hereu, Penedès, Spain** 14
Two wine families' descendants are part of this winery. Hereu means heirs. The first Cava was created by Josep. Macabeo, Xarello, and Parellada grapes each contribute to the profile. Tart apple, white flowers, and acidity. The light mousseaux and these varietals make this a wine for our cuisine.



White

-  B **2009 Hirsch Grüner Veltliner #1, Kamptal, Austria** 12
Austria's principal grape that is a relative of Traminer. This one has zingy acids, some minerality, lemon-lime citrus and slatiness.
-  OW **2009 H. Pellé Menetou-Salon Morogues, Loire** 13
This appellation is just alongside of Sancerre. Ann Pellé produces the most well-known of the area's wines from her family estate. More acid and terroir, than most New World counterparts.
-  O **2009 Theo Minges Riesling Halbtrocken, Pfalz, Germany** 10
Comparatively dry Riesling than what the name makes you think of! Compact minerality along with signature lees. Ripe fruit with measured residual sugar. A very approachable Riesling.
- W **2010 Crios de Susana Balbo Torrontés, Salta, Argentina** 11
Susana is the most revered women winemaker in South America. Considered the best Torrontés. And though it's vinified dry, there is a ripeness that's compelling. Fruit expressiveness along with orange blossom.
-  S **2008 Tolosa Chardonnay, Edna Valley** 14
This comes from estate vineyards and is simply straightforward expression of Chardonnay, without wood and without butter that comes from a secondary fermentation.

Rosé



-  OW **2010 Torre dei Beati Cerasuolo, Abruzzo, Italy** 12
Named for a nearby fresco, the Tower of The Blessed, which is thought to have influenced Dante. It is made from montepulciano, it is a more structured rosé owing to the use of two musts. One for acidity and the other a saignée, for body. Rose petals, strawberry, a bit of pomegranate and ripe sour cherries.

RED BY THE GLASS

-  OW **2008 Stoller JV Pinot Noir, Dundee Hills, Oregon** 15
The Stollers converted their family's turkey farm into prized vineyards: Members of LIVE (low input viticultural area), LEED, and the first gold member for the green building organization; and Salmon Safe (certifying fish-friendly farms). A food wine with late summer bing cherries. Made by Melissa Burr.
-  S **2008 Descendientes de Jose Palacios P'etalos, Bierzo, Spain** 14
Mencia is the grape for this Spanish wine. It's the Cabernet Franc of Spain. A dark fruit and mineral aspect is offered.
- 2009 Bodega Benegas Malbec Juan Benegas, Mendoza, Argentina** 14
Juan Benegas Malbec 2009 is made with 100% Malbec grapes from Araoz in Lujan de Cuyo, Mendoza. The wine exudes an array of flavors which are mostly composed of dark fruits, plums, figs and cherries. Silky mouth-fill with very lively acidity and a very sustained finish.
- 2009 Teira Merlot, Sonoma County** 13
From husband and wife team comes this small production (450 cases) handcrafted Cab-lover's Merlot. The Teira Merlot actually drinks like a right bank Bordeaux with a touch of Cabernet Sauvignon and Cabernet Franc added, and smart use of oak to round the wine. It's craftsmanship might be considered traditional, but the big fruit screams California.

CHAMPAGNE

We offer wines from grower-producers, small houses that grow and vinify their own wines. Contrasting this to the large houses that purchase fruit from all of Champagne and blend to a house style. They indeed can be impressive, but we we've chosen to offer two of these "récoltant-manipulant" producers. We are reminded that they are wines, not simply something with carbonation to be enjoyed on special occasions.

-  O **Vilmart & Cie Grand Cellier, Rilly-la-Montagne, France** 165
50% 2007 and the balance 25% each '06 and '05; 70% CH 30% PN. There is widespread veneration for the wines of this producer. He uses all wood but he does it well.
-  S **René Geoffroy Volupté, Vallée de Marne, France** 175
75% Chardonnay et 25% Pinot Noir from 2005. A Tête De Cuvée. A little more than half vinified in old foudres. Frais du bois floral notes, dry citrus, toast and an earthiness. A very structured wine with a great mousseaux. René is a member of Ampelos, whose principals are lute rasionée, which are sustainable farming practices.

SPARKLING

- Gobelsburg Brut Reserve, Kaptal, Austria** 65
Grand Cru fruit, 15% each of Riesling and Pinot Noir, the rest Grüner. Unlike other sekts. Offers floral and bread notes as it does lemon and apple notes. All well integrated. Mostly 2004, with some '02 and '03.

WHITE

Pinot


All are progeny Of Pinot Noir. The belief is that the plantings for the upper class Pinot Noir, planted higher than those of the lesser class, which was Gouais decided that they fancied each other. They then crossbred (quelle horreur!) and produced the offspring below, as well as Chardonnay, Aligoté and Gamay (quelle chance!)



-  **OB 2010 Belle Pente Pinot Gris, Willamette, Oregon** 52
One of the oldest and most renowned wineries in Oregon. The fruit comes from selected vineyards. Apple and apricot with a rich expression, Alsatian in style.
-  **W 2009 Elena Walch Pinot Bianco, Alto-Adige, Italy** 48
Elena is a member of Le Donne del Vino. The two estates are in Tramin and Caldaro, where the two cultures converge. That of the German and the Italian. The wine reflects the place where it is produced. Wonderfully crisp, with a more pronounced profile than is usually found in this varietal.

The Difficult To Pronounce, But Very Easy To Drink...

One is Riesling, a great noble variety that offers superb balance between ripeness and acids. The vines have to reach deep for their sustenance, which benefits the grapes. There may be no better food wine. To illustrate its prestige, in 1808, a case of Hock sold at Christie's for the highest amount of any wine sold between 1766 and 1880. In 1890, a case of Bernkasteler Doctor cost more than a case of Lafite. Then there is a Sheurebe, (pronounced shoy ray bey) whose parent is Riesling. And from Austria, Grüner Veltliner (groo-ner), another vine that digs deep for nutrients. It has distinct floral aromas, some say meadow flowers, stone and citrus fruit profiles. It is a wine that will meet the challenge of those foods that seem impossible to match.

Helmut Dönnhoff had reached a status that few in the world could attain. From Terry Theise who says this – “No other wine, anywhere, exceeds the clarity, polish, complexity and sheer beauty of flavor of this grower's finest wines.” And a striking quote from Helmut Dönnhoff – “All the real work of the vintage happens before the pressing” and “winemaking alone cannot bring quality, it can only retain the available quality.”


-  **O 2009 Dönnhoff Estate Riesling Nahe, Germany** 50
He is considered by most one of if not the best producers. Salinity, minerality, sweetness in Harmony. Wonderfully rich. “All the real work of the vintage happens before the pressing” And “winemaking alone cannot bring quality, it can only retain the available quality”-Helmut Dönnhoff.

	2010 Dönnhoff Kreuznacher Krotenpfuhl Riesling Kabinett, Nahe, Germany	58
	2010 Dönnhoff Norheimer Kirschheck Riesling Spatlese, Nahe, Germany Considered an Erste Lage, a First Growth vineyard.	80
	2009 Jakob Schneider Neiderhäuser Klamm Riesling Kabinett, Nahe, Germany The Schneiders are receiving much deserved praise. The wine is fleshy, sleek, and with a dominant citrus profile and along with orchard fruit nuances... the soil lends a bene factum.	58
 O	2010 A J Adam Dhroner Riesling, Mosel, Germany A young winemaker reviving his grandfather's holdings. Symmetry is the right word to use for his wines. Young Andreas and his grandfather's old cellars. Ungrafted 60 year old vines, and his youthful approach. As the word implies, proportionally balanced wines.	70
	2009 Müller-Catoir Riesling Trocken, Pfalz, Germany A dry Riesling from one of Germany's best producers.	86
	2010 Kruger-Rumpf Münsterer Rheinberg Riesling, Nahe, Germany Stefan, a young winemaker who has brought attention with his earnestness. In truth closer to a Spatlese. Ripe apple and some yellow fruit.	54
 B	2010 Nikolaihof Muskateller, Wachau, Austria This varietal is one of the oldest, the house the oldest in Austria. 2010 has produced an exceptional wine.	92
	2009 Darting Durkheimer Spielberg Scheurebe Spatlese, Pfalz, Germany As with Hiedler, and all great winemakers, Darting believes "The choice of grape variety, adapted to the natural environment is critical to the development of the grapes. His sheu is typically noted for the sage and ginger.	45
	2009 Carl Loewen Klostergarten Riesling Kabinett, Mosel, Germany The Loewens adhere to their principles of wine making. Tradition is important, old fuder, extended lees contact. The soil is blue and grey late and vines are old. Mosel perfume with backbone.	52


Johannes Selbach says he wants soul in his wine, he succeeds. Tradition that dates back to 1660. His parcels are some of the most priced in the Mosel, indeed in all of Germany. His wines speak for themselves.

2009 Selbach-Oster Zeltinger Schlossberg Riesling Spatlese, Mosel, Germany	79
2009 Selbach-Oster Graccher Domprobst Riesling Spatlese, Mosel, Germany	70
2009 Selbach-Oster Zeltinger Schlossberg Riesling Schmitt, Mosel, Germany	100

The French




 OW	2010 H. Pellé Menetou-Salon Les Borées, Loire	54
	This appellation is just alongside of Sancerre. Ann Pellé produces the most well known of the area's wines from her family estate. More acid and terroir, than most New World counterparts.	
	2009 P. Piuze Montée de Tonnerre Chablis 1er Cru, Burgundy	95
	From a spirited, terroir driven winemaker comes 1er cru, a complex wine with lemon and white flowers and that shows what is referred to as "gout de la pierre fusil" or gunflint. He has spent time with Brocard, Verget, and LeFlaive, before venturing on his own. He harvested earlier than most in order to maintain acidity. We are always pleased to show new talent, and expect his star to rise.	

The West Coast

	2006 Kistler Les Noisetieres Chardonnay, Sonoma Coast	105
	Finesse is what this wine is about. They create wine that rivals Burgundy. Orchard fruits, honey, anise, superbly balanced. Not a fruit forward wine, rather a wine with minerality and acidity as well as fruit. An American Cru.	
	2008 Kesner Chardonnay, Carneros	98
	Jason also makes wine Kistler. Less than 22 cases were made. Rich with tropical, citrus and stone fruits... No manipulation, filtering or fining.	
 S	2008 Tolosa Chardonnay, Edna Valley, California	52
	This comes from estate vineyards and is simply a straightforward expression of Chardonnay, without wood and without the butter that comes from a secondary fermentation.	

RED

The Pacific Northwest

- 2008 Quilceda Creek Cabernet Sauvignon, Washington** 275
Speaks for itself.
- 2008 Betz Père de Famille Cabernet Sauvignon, Columbia Valley, Washington** 120
Most of the fruit comes from Ciel du Cheval and Klipsun Vineyards in the Red Mountain AVA. Cassis, black and red fruits, a full, compact intense wine that has a long finish. Kathryn House is the assistant.
-  **S** **2008 Bryce Pinot Noir, Ribbon Ridge, Willamette, Oregon** 125
Oregon's Pinot Noirs feature a synthesis of ripe fruit, ripe structure, and transparency that draws on the strengths of both. The wines tend to have a touch of earthiness and a sense of transparency that many Pinots from California lack yet the fruit profile, full of dark berries, is decidedly warm climate in nature. This is the last Bryce that will be produced!
-  **O** **2008 Domaine Serene Yamhill Cuvée, Pinot Noir, Yamhill-Carlton, Oregon** 88
They believe that great wines begin with great vineyards. Dundee and Eola Hills offers the fruit for this structured, elegant Pinot Noir.
- 2006 Belle Pente Pinot Noir Estate Reserve Yamhill-Carlton, Oregon** 90
A cuvee from their best fruit that is structured and elegant with cherry and plum. Yamhill-Carlton is in Willamette valley. Belle Pente means 'beautiful slope'.
-  **OW** **2008 Stoller JV Pinot Noir, Dundee Hills, Oregon** 67
The Stollers converted their family's turkey farm into prized vineyards. Members of LIVE (low input viticultural area), LEED, and the first gold member for the green building organization; and Salmon Safe (certifying fish-friendly farms). A food wine with late summer bing cherries. Made by Melissa Burr.
- 2007 Arteberry Maresh Pinot Noir, Dundee Hills Oregon** 130
One of the oldest vineyards in Oregon. The fruit is well sort after by the elite producers. Dried cherries and raspberry, some spice and flowers, with an element of citrus.

DESSERT WINES

Often dismissed, wines with residual sugar and fortified wines with a balance of sweetness, acidity, and viscosity can be sublime. Dry wines are actually a recent phenomenon. Until the early 19th century, many wines were still vinified with some degree of sweetness.

- 2005 W. Schaefer Graacher Himmelreich Riesling Auslese #9, Mosel, Germany** 18
Thought to be to be the best Himmelreich Auslese ever bottled here.
-  **O 2010 La Spinetta, Bricco Quaglia Moscato D'Asti Piemonte, Italy** 10
Giorgio Rivetti is a star winemaker in Piemonte. Frizzante, a slight carbonation is achieved in the vinification. This is a single vineyard moscato, and in 1977, it was the first one ever created.
- Rare Wine Company Historic Series Madeira NY Malmsey, Portugal** 14
An extraordinary effort was made to recreate what was up to the early 19th century, the wine that that rivaled Bordeaux. No less than the signing of the Declaration and our first Inauguration was toasted with it. Nutty, rich, luscious, it is splendid.
- Rare Wine Company Historic Series Madeira Boston Bual, Portugal** 14
This wine is slightly less sweet than the Malmsey, but it is as well rich and nutty, redolent of maple and burnt orange peel.
- 2005 Niepoort LBV Port, Douro, Portugal** 12
Late Bottled Vintage Port (LBV) is actually matured in wood longer than Vintage Port allowing earlier enjoyment. The 2005 produced much less tannin than previous year. The fruit is blackberry, the floral note is violets. Perhaps less muscular than other vintages, but a great choice for dessert.