

# The Best of 2009



**Refectory**

For over 30 years, we at the Refectory established our reputation by offering the finest French cuisine paired with an innovative and award-winning wine selection. We were the first restaurant in central Ohio to offer tasting flights, wine dinners and wine tastings, and we are proud to continue our tradition of innovation. This, our last feature of the year, is an eclectic assemblage of wines that emerged as the most popular selections from our many tastings, features and other wine events of 2009.

*Take our top ten home with you this evening. They are available individually or as a gift set at retail pricing.*



## **Allan Scott Sauvignon Blanc 2008** New Zealand

*2oz taste \$3.00 glass \$8.95 bottle \$35.95*

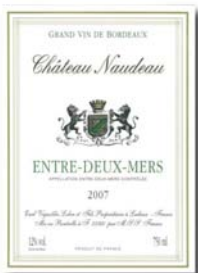
This stunner from New Zealand wowed diners last summer, as part of a Southern Hemisphere feature. Allan Scott Sauvignon offers an intense mélange of pineapples and passion fruit, with a zesty citrus finish.



## **Bethel Heights Pinot Gris 2008** Oregon

*2oz taste \$3.50 glass \$9.95 bottle \$39.95*

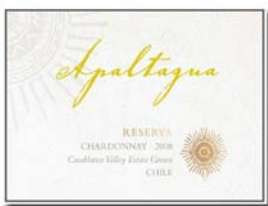
Our Oregon feature was the most popular of 2009, and Bethel Heights Pinot Gris was a huge hit. The palate is defined by a firm core of acidity, with layers of apricot, white peach, and pear.



## **Château Naudeau 2007** France

*2oz taste \$2.50 glass \$6.95 bottle \$25.95*

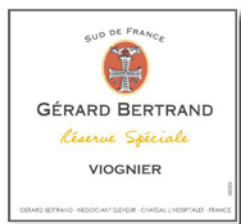
A classic blend of Semillon, Sauvignon Blanc and Muscadelle, the Château Naudeau had most patrons coming back for seconds and thirds at our October Bordeaux tasting. The delicate floral aroma does not prepare you for its full, opulent palate.



## **Apaltagua Chardonnay 2008** Chile

*2oz taste \$2.75 glass \$7.95 bottle \$31.95*

Last June, as part of our focus on South America, the Apaltagua Chardonnay showed why Chile is fast becoming the go-to place for incredible value and high quality. It offers ripe fruit flavors, great body, and a perfect acid balance... truly an exceptional Chardonnay.



## **Gerard Bertrand Viognier 2007** France

*2oz taste \$2.75 glass \$7.95 bottle \$31.95*

At our Magic of Wine Dinner, Mark Fine, Bertrand National Sales Manager (and professional magician), stunned attendees with both his prestidigitation and fantastic selection of wine, including this Viognier from the south of France. It's wonderfully balanced showing classic flavors of honey, flowers and stone fruit.

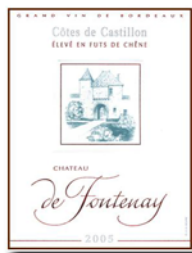
*The Whites*

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## Winemaker Highlight

### Andre Brunel

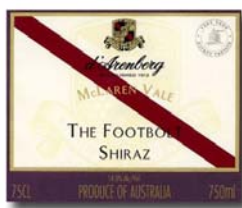
Considered by most experts to be one the most progressive and brilliant proprietors in the Rhône Valley, Andre Brunel has always had a place on our wine list. After teaching mathematics for years, he came home in 1978 to manage his family's rural Domaine in the South of France. Immediately, he began experimenting in both the vineyard and the winery and was one of the early advocates of destemming grape clusters and bottling the finished wine without filtration. Today, many wine growers in the Rhône Valley have followed his lead, making France's Rhône wines now some of the most highly sought after wines in the world.



### Château de Fontenay 2005 France

2oz taste \$2.75 glass \$7.95 bottle \$31.95

This petite Bordeaux became an instant favorite of John Saunders, long-time server. It was also a hit with patrons who followed his recommendation! Fontenay is a well executed Merlot, reminiscent of Pomerol, showing ripe black fruit, game and subtle herbs.



### D'Arenberg Footbolt Shiraz 2006 Australia

2oz taste \$2.95 glass \$8.95 bottle \$35.00

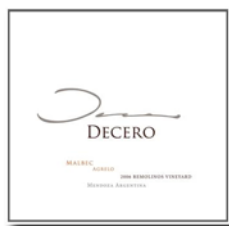
Given its wide appeal among our entire staff, the D'Arenberg Footbolt Shiraz was featured in our January Australian tasting, and by popular demand was promptly added to our list. It's wonderfully balanced with blueberry and mulberry fruits mingling with a bit of savory spice.



### Andre Brunel Côte du Rhône 2006 France

2oz taste \$2.50 glass \$6.95 bottle \$25.95

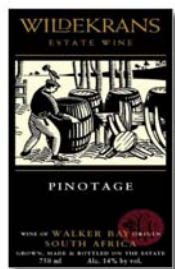
Our spotlight on the iconic importer, Bobby Kacher included this gem from a collection of stunning Rhône wines made by Andre Brunel. A blend of Grenache, Syrah and Cinsault, this classic Côte du Rhône shows ripe red fruit, blackcurrant and cherries, with a touch of spice.



### Decero Malbec 2007 Argentina

2oz taste \$3.35 glass \$9.95 bottle \$39.95

Because of its impeccable quality, Decero Malbec found its way on to both our Southern Hemisphere feature and our South American tasting. This wine represents Argentine Malbec at its best, with pure black fruit flavors, balanced acidity, and just enough tannic structure to keep things lively but well ordered.



### Wildekrans Pinotage 2007 South Africa

2oz taste \$2.75 glass \$7.95 bottle \$31.95

This wonderful cool-climate red has been turning heads and many minds regarding South Africa's own grape, Pinotage. The Wildekrans is soft and rich with ample black fruit and a hint of *garrigue* on the nose.