

# Wine List

## Sparkling

## Case

**Les Allies Sparkling Brut, Vin de Pays, France**

*Juicy citrus and yellow peach flavors*

\$264

**La Marca Prosecco, Veneto, Italy**

*Fresh citrus with hints of honey, lemon, and green apple*

\$288

**Ruffino Prosecco, Veneto, Italy**

*Peach and golden apple flavors*

\$312

**Varichon & Clerc Privilège Blanc de Blancs Brut, Bourgogne, France**

*Gently aromatic with scents of orchard fruits and white flowers; fresh and subtle*

\$348

**Juve y Camps Cava, Penedas, Spain**

*Aromas of flower blossoms, honey and green melon*

\$396

**Mumm Napa Brut Prestige, Napa County, California**

*Bright citrus, red apple, stone fruit and creamy vanilla with hints of toast, honey, and gingerbread spice*

\$432

**JCB Crémant de Bourgogne Brut # 21, Burgundy, France**

*A fresh, fruity nose with almond and white flower aromas*

\$456

**Gloria Ferrer Brut, Sonoma, California**

*On the palate, lively citrus, toast and apple flavors are overlaid with persistent effervescence, a creamy mid-palate and a toasty finish*

\$504

**Domaine Chandon Brut, Napa Valley, California**

*Complex apple and pear characteristics accented by citrus spice over notes of almond and caramel in the bouquet*

\$564



All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.

[Field Museum](https://www.fieldmuseum.org) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)

# Wine List

## Champagne

## Case

**Canard Duchene Cuvee Leonie, Champagne, France**

\$864

*Tropical fruits, dry flowers, and notes of gingerbread*

**Ayala Brut Majeur, Champagne, France**

\$996

*Fresh and creamy with lemon pith, apples, almonds, oats and hints of honey*

**Heidseck Monopole Blue Top Brut, Champagne, France**

\$1,080

*Yellow fruits with a hint of honey and floral notes; Fresh and elegant*

**Besserat de Bellefon Grande Tradition Brut, Champagne, France**

\$1,116

*Crisp interior that gives apple freshness to the richness with bright acidity at the end*

**Moet & Chandon Brut Imperial, Champagne, France**

\$1,284

*Apple, pear, and peach notes with a smooth, elegant finish*

**Taittinger Brut La Francaise, Champagne, France**

\$1,356

*Peach, white flowers, vanilla pod, and brioche on the nose and flavors of fresh fruit and honey on the palate*

**Henriot Brut Souverain, Champagne, France**

\$1,416

*Brioche, vanilla, Morello cherry and candied plum notes; clean, refreshing finish marked by citrus fruit aromas*

**Veuve Clicquot Brut, Champagne France**

\$1,512

*Intense, pleasant fragrance with fruit and brioche notes*



All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.

[Field Museum](https://www.fieldmuseum.org) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)

# Wine List

## Pinot Grigio

## Case

### **LaVis Pinot Grigio, Trentino, Italy**

\$276

*Deep golden-yellow color, rich, warm and inviting aroma of ripe fruits and honey*

### **Erath Pinot Gris, Willamette Valley, Oregon**

\$336

*Refreshing fruit flavors; made to accompany food*

### **Ponzi Vineyards, Pinot Gris, Willamette Valley, Oregon**

\$396

*Lightly spicy, this crisp young wine delivers just-ripe mixed citrus fruit*

### **Santa Margherita Pinot Grigio, Alto Adige, Italy**

\$480

*Straw yellow color, clean intense aroma, and dry golden apple taste*

### **Terlato Pinot Grigio, Friuli, Italy**

\$528

*Aromas of white peach, pear and spring flowers*

### **Movia Sivi Pinot Grigio, Brda, Slovenia**

\$636

*Apple and pear flavors, with layers of honey, dark flower, caramel and tea*



*All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.*

[Field Museum](https://www.fieldmuseum.org/events) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)

# Wine List

## Sauvignon Blanc

Case

**Sand Point Sauvignon Blanc, Central Valley, California**

\$240

*White pepper, thyme and lemon balanced by bright acidity*

**Hacienda Araucano Sauvignon Blanc Colchagua, Chile**

\$312

*Tropical fruit wrapped in aromatic white florals with a hint of lemongrass*

**Rodney Strong Sauvignon Blanc, Sonoma County, California**

\$396

*Fruit-forward flavors of green apple, baked pineapple and passion fruit with just a hint of oak*

**Crossings Sauvignon Blanc, Marlborough, New Zealand**

\$420

*Generous tropical fruit flavors with hints of citrus and fresh herbs*

**Kim Crawford Sauvignon Blanc, Marlborough, New Zealand**

\$480

*Fresh, zingy and lingering flavors of pineapple, passionfruit, and stone fruit*

**Sager & Verdier Sancerre, Loire, France**

\$540

*Lemon/lime, elderflower, verbena, tropical fruits, peach, gooseberry, and distinctive minerality*

**Groth Sauvignon Blanc Napa, California**

\$576

*Fresh, vibrant aromas of grapefruit and tangerine, white peach, tropical mango, kiwi, and a hint of lemon blossom throughout*

**Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand**

\$660

*Lemon meringue, ruby grapefruit, lime sherbet and dried pineapple notes*

**Delaporte Sancerre, Loire, France**

\$756

*Very expressive, intense, and complex nose with boxwood, rhubarb, blackcurrant, kiwi fragrances, and a light vegetal touch*



All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.

[Field Museum](https://www.fieldmuseum.org) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)

# Wine List

## Chardonnay

## Case

**Matchbook Chardonnay, Dunnigan Hills, California**

\$252

*Tropical fruit aromas with layers of creamy honey flavors*

**Alexander Valley Vineyards Chardonnay, Alexander Valley, California**

\$324

*Apple, pear, pineapple, and vanilla mixed with floral notes and a kiss of oak*

**Simi Chardonnay, Sonoma County, California**

\$396

*Expressive notes of baked apples, spritz of citrus and a touch of shortbread*

**Louis Latour Macon-Villages Chameroy, Bourgogne, France**

\$456

*Fresh and floral, revealing a charming and round mouth with citrus notes on the finish; beautiful minerality.*

**Walt Chardonnay, Sonoma Coast, California**

\$552

*Vibrant aromas of ripe lemon, fresh cream, slate, and subtle, spicy oak*

**Duckhorn Vineyards Chardonnay, Napa, California**

\$600

*Zesty acidity and an underlying silkiness, with French oak-inspired hints of vanilla, sweet dough, and clove framing the generous fruit*

**William Fevre Champs Royaux Chablis, Chablis, France**

\$732

*Unoaked Chardonnay with notes of citrus and white-fleshed fruit; fresh and supple with mineral notes; light and easy drinking*

**Jordan Chardonnay, Russian River Valley, California**

\$816

*Elegant palate with flavors of lemon, Asian pear, and kumquat*

**Flowers Chardonnay, Sonoma Coast, California**

\$876

*Expressive aromas of citrus zest and lime-blossom, highlighted by honeysuckle*

All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.

[Field Museum](https://www.fieldmuseum.org) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)



# Wine List

## Interesting Whites

## Case

### **Prum Essence Riesling, Mosel, Germany**

\$300

*An aromatic wine with scents of apricot and peach and a flavor of fresh fruit balanced by racy acidity and mineral character*

### **Senda Verde Albariño, Galicia, Spain**

\$324

*Opens with aromas of apple, pear, peach, and melon, while tangy orange and pineapple echo on a brief but clean finish*

### **Surrau Limizzani Vermentino Di Gallura, Sardegna, Italy**

\$348

*Aromas of elderflower and peach with apricot and Meyer lemon on the palate*

### **Conundrum White Blend, California**

\$420

*Ripe, complex array of flavors, focusing on pear, peach and melon*

### **Cambria Tepusquet Vineyard Viognier, Central Coast, California**

\$600

*Poached pear, lemon curd, baking spices, and floral notes of orange blossom*



*All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.*

[Field Museum](https://www.fieldmuseum.org/events) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)

# Wine List

## Rosé

## Case

**Perrin Reserve Rosé, Côtes Du Rhône, France**

\$252

*Wild strawberry, red berry, citrus zest, fine herbs*

**Charles Smith Band of Rosés Rosé, Washington**

\$276

*Pure, fresh perfume giving way to lilac, guava, tangerine, and passion fruit*

**Le Charmel Rosé, Loire Valley, France**

\$312

*Aromas of raspberries and wild flowers; the palate is bright and fresh with notes of strawberry and pear*

**Fleurs de Prairie Rosé, Languedoc, France**

\$360

*Delicate flavors of red fruit and lemon and a subtle note of tropical fruits*

**Bieler Rosé Cuvee Sabine, Provence, France**

\$408

*Aromatics of peach, white cherry and wild raspberry that are balanced by summer flowers, white tea and Provence herbs*

**M de Minuty Rosé, Provence, France**

\$504

*Fruity and with distinct pepper and spice flavors; full of lightness and poise*

**By Ott Rosé, Provence, France**

\$540

*Notes of white peach and apricot mixed with passion fruit and mango*

**Pascal Jolivet Sancerre Rosé, Loire Valley, France**

\$612

*Delicate and elegant with layers of herb, strawberry and a clean, crisp finish*

**Domaine Serene Rosé, Willamette Valley, Oregon**

\$720

*Blooming lilacs, exotic fruit, and hints of watermelon and hibiscus notes*



All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.

[Field Museum](https://www.fieldmuseum.org) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)

# Wine List

## Pinot Noir

## Case

### **Bernier Pinot Noir, Loire Valley, France**

\$264

*Violet, raspberry, blueberry, cherry, red plum, and sage aromas*

### **Dashwood Pinot Noir, Marlborough, New Zealand**

\$336

*Plush red berries quietly backed by savory spice*

### **Matthew Fritz Pinot Noir, North Coast, California**

\$372

*Ripe wild strawberry and rose petal with scents of tea leaf and cardamom*

### **Banshee Pinot Noir, Sonoma County, California**

\$408

*Aromas of macerated tart cherries, pomegranate and notes of earth of pine*

### **Mohua Pinot Noir, Central Otago, New Zealand**

\$492

*A lovely soft palate with raspberry & redcurrant & a hint of thyme*

### **Van Duzer Pinot Noir, Willamette Valley, Oregon**

\$540

*Rhubarb and strawberry flavors with an ample proportion of earthy, stem flavors*

### **Argyle Pinot Noir, Willamette Valley, Oregon**

\$576

*Aromas of crisp, fresh pomegranate with a prominent herbal note*

### **Charles Krug Pinot Noir, Napa Valley, California**

\$660

*Brown sugar, pomegranate molasses, bay leaf, strawberry and a touch of white pepper*

### **Walt 'La Brisa' Pinot Noir, Sonoma Coast, CA**

\$756

*Earthy, with notes of ripe red fruit, raspberry pie, and cherry*

### **Gary Farrell Pinot Noir, Russian River Valley, CA**

\$948

*Cherry, raspberry, and strawberry aromas with dark berry flavors and spicy oak elements*



All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.

[Field Museum](https://www.fieldmuseum.org) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)



# Wine List

## Merlot

## Case

<b>Castle Rock Columbia Valley Merlot, Columbia Valley, Washington</b> <i>Aromas of dark cherry, blueberries and mocha spice with a slight earthiness, ending in a long harmonious finish, highlighted by fresh blackberry notes</i>	\$288
<b>14 Hands Merlot, Columbia Valley, Washington</b> <i>Expressive flavors of cherries and berries are joined by subtle nuances of mocha and spice</i>	\$312
<b>Hogue Genesis Merlot, Columbia Valley, Washington</b> <i>Plum, wild strawberry, cherry, cinnamon, vanilla, and hints of cocoa</i>	\$384
<b>Decoy Merlot, Sonoma County, California</b> <i>Leather, earth, clove and toasted oak accent a core of black cherry, cranberry and plum, with a lasting note of chocolate on the finish</i>	\$420
<b>Clos Pegase Merlot, Napa Valley, California</b> <i>Ripe red fruits and a touch of dried fennel</i>	\$504
<b>Rutherford Hill Merlot, Napa Valley, California</b> <i>Aromas of blackberry, cassis and black currant with hints of black tea leaves, followed by layers of blueberry, spiced boysenberry and mocha</i>	\$600
<b>Matanzas Creek Merlot, Alexander Valley, California</b> <i>Red cherries, blackberries, cranberries, plums and hints of mountain shrub and black licorice</i>	\$780

All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.

[Field Museum](https://www.fieldmuseum.org) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)



# Wine List

## Cabernet Sauvignon

Case

**Scattered Peaks Cabernet Sauvignon, Napa Valley, California**

\$276

*Black cherry, ripe plum and wild berry coupled with cassis, violet and dark cocoa*

**Rodney Strong Cabernet, Sonoma County, California**

\$336

*Aromas of blackberry, cocoa and currant lead to black cherry, cedar, and cassis*

**Bonanza Cabernet Sauvignon, California**

\$456

*Flavors of dark berry, vanilla, cassis and toast*

**Bear Flag Cabernet Sauvignon, Sonoma County, California**

\$456

*Notes of black raspberries, red cherry jam and dried fruit*

**Arrowood Sonoma Estates Cabernet Sonoma County, California**

\$528

*Layers of red fruit, with aromas of black cherry pie, currants, and hints of clove*

**Obsidian Ridge Cabernet Sauvignon, Lake County, California**

\$600

*Aromas of coffee nibs, blueberries, and black pepper with flavors of dark chocolate, coffee and fresh blackberry*

\$756

**Bound + Determined Cabernet Sauvignon, Napa Valley, California**

*Perfume of black currant and bing cherry; black cherry, vanilla, and oak flavors*

**Louis M. Martini Cabernet, Napa Valley, California**

\$900

*Flavors of jammy blackberry, cherry, dark chocolate and sweet herbs*

**Mount Veeder Cabernet Sauvignon, Napa Valley, California**

\$960

*Aromas of black plum, fig, ripe cherry and caramel with tastes of blackfruit, dark berry, baking spice, and mocha*

**Freemark Abbey Cabernet Sauvignon Napa Valley, California**

\$1140

*Red fruit, cedar, and oak with elements of cherry, currant, cassis, and tobacco*

All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.

[Field Museum](https://www.fieldmuseum.org) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)



# Wine List

## Interesting Reds

## Case

### **Padrillos Malbec, Mendoza, Argentina**

\$300

*Floral aromas and flavors of plum, cherries, dried berries, and an aftertaste of white peppercorns*

### **Bodegas Tridente Tempranillo , Castilla y León, Spain**

\$336

*Ripe fruit, complex, sweet spices, aromatic coffee with a balanced and full palate*

### **E. Guigal Côtes du Rhône Rouge, Rhone Valley, France**

\$348

*Sweet red and blue fruit preserve flavors with a bright mineral element and a cherry and spice finish*

### **Château Recougne Bordeaux Rouge, Bordeaux Supérieur, France**

\$372

*Ripe black fruit with hints of bramble and smoky notes. Cheerful, succulent, black raspberry that pops on the palate*

### **Castelvecchio Cabernet Franc, Carso Giulia, Italy**

\$480

*Herbaceous hints of the Mediterranean scrub, sage and bay leaf, pepper and tomato, black pepper, cinnamon and tobacco*

### **Allegrini Palazzo della Torre, Veneto, Italy**

\$600

*A savory palate offering dried black cherry, vanilla and licorice alongside polished tannins*

### **Ex Post Facto Syrah, Central Coast, California**

\$756

*Notes of peppercorn, black cherry, and raspberry; firm, dry and persistent*

### **The Prisoner Red Blend, California**

\$960

*Bright aromas of ripe raspberry, vanilla, and coconut give way to flavors of fresh and dried blackberry, pomegranate, and vanilla*



All wines sold by the case. All products are subject to change due to availability due to recent supply chain and distribution challenges. Substitutions will be of comparable value and quality.

[Field Museum](https://www.fieldmuseum.org/events) | [fieldmuseum.org/events](https://www.fieldmuseum.org/events) | [events@fieldmuseum.org](mailto:events@fieldmuseum.org)