

THE RESTAURANT TOP 50

Guests at America's top restaurants value these wines for their consistency and staying power

The wine list arrives. If there's a sommelier on hand, maybe you ask for a recommendation and land on something new and delicious. On the other hand, maybe you order the same bottle you drank two weeks ago. Experimentation gives one kind of pleasure, but loyalty gives another: getting to really know a producer or a particular bottling, learning how a single wine changes with age or shifts its personality in the presence of a new dish.

The wines in our Top 50 list are the bottlings that restaurant guests return to again and again, not because they're the hottest new thing on the market, but because they're trusted benchmarks. To compile the restaurant Top 50, we ask restaurants to list the ten wines that sold best during the fourth quarter of 2015. We then rank wineries by the number of mentions they receive. The average price includes all bottlings that restaurants listed, using the prices they reported.

At the top of the list, you'll see many California cabernet and chardonnay specialists, brands like Cakebread, Jordan, Duckhorn and Caymus. Some of these brands have been the country's most popular restaurant wines ever since we published our first restaurant poll report in 1990.

On the other hand, the appearance of Merry Edwards in the number three spot speaks to the surging popularity of pinot noir in the last decade. One trend, driven, perhaps, by the strong dollar: a spike in the popularity of Spanish wines (see p. 80), particularly in Rioja (traditionalists La Rioja Alta and R. López de Heredia both made the top 20, and Muga appears farther down the list). And Marchesi Antinori, long a denizen of the Top 50, moves to its highest rank ever.

To some, those wines will be new discoveries, but like all of the wines on this list, quite a few American wine drinkers think of them as old friends.

W&S Restaurant Top 50

The Most Popular Wines in America's Top Restaurants

1	Cakebread Cellars	\$95	25	Produttori del Barbaresco	\$92
2	Jordan Vineyard & Winery	\$111	27	La Crema	\$49
3	Merry Edwards	\$84	28	Flowers	\$107
4	La Rioja Alta	\$90	29	Argyle	\$66
5	Marchesi Antinori	\$124	30	Angelo Gaja	\$151
6	Duckhorn Vineyards	\$100	31	Ridge Vineyards	\$159
7	Lucien Crochet	\$72	32	Frank Family	\$79
8	Caymus Vineyards	\$159	33	Louis Martini Winery	\$56
9	Justin	\$76	34	Calera	\$59
10	Silver Oak Wine Cellars	\$163	35	Ladera Vineyards	\$72
11	R. López de Heredia	\$79	36	Ramey	\$93
12	The Prisoner Wine Co.	\$93	37	Faust	\$112
13	Stags' Leap Winery	\$77	37	Ferrari-Carano	\$57
14	Stag's Leap Wine Cellars	\$110	39	Bastianich	\$77
15	Catena	\$37	39	Chateau Montelena	\$94
16	Sonoma-Cutrer Vineyards	\$55	41	Frescobaldi	\$61
17	Frog's Leap Winery	\$73	41	Veuve Clicquot	\$130
18	Billecart-Salmon	\$133	43	Do Ferreiro	\$61
19	Heitz Wine Cellars	\$88	44	Joel Gott	\$37
19	Chateau Ste. Michelle	\$41	45	Mark West	\$36
21	Columbia Crest	\$30	46	Muga	\$55
21	Hess Collection	\$47	46	Rombauer Vineyards	\$69
23	Cristom Vineyards	\$82	48	Patrick Piuze	\$75
24	Franciscan Estate	\$61	48	Soter Vineyards	\$80
25	Kistler Vineyards	\$128	48	Unti Vineyards	\$49

27th ANNUAL RESTAURANT POLL

MOST POPULAR WINES BY VARIETY AND COUNTRY

When we conduct our research for this feature, we ask restaurateurs to list their ten top-selling wines in order of popularity. We then assign point values to the listed wines—from ten points for the most popular wine on the list, to one point for the tenth most popular. We use the total number of mentions a brand accumulates to determine its placement on the lists that follow, and then use the total points to break ties. The average restaurant-wine-list price for individual bottlings appear in the far-right column of each chart.

SAUVIGNON BLANC

For the last ten years, sauvignon blanc has accounted for around seven percent of the most popular wines poured at US restaurants. France accounts for nearly half of the sauvignons on respondents' lists of top-selling wines, with the Loire—specifically Sancerre—leading the charge. Regarding Sancerre, Michaël Engelmann of NYC's *The Modern* notes, "People know the style, they drink it, they love it."

The US follows France, accounting for a quarter

of the most popular sauvignon blancs, driven by perpetual favorites Merry Edwards and Duckhorn. The "opulent, ripe and lush" style of Napa Valley sauvignon blanc is a draw for diners at Santa Fe's *315 Restaurant and Wine Bar*, reports owner Louis Moskow, who lists Frog's Leap (number 8) among his top sellers.

New Zealand rounds out the list with six of the top-20 placements, mostly from Marlborough.

"Sauvignon blanc is so versatile on every level, whether Italian, French, Slovenian. It's very food friendly."

—John Aranza,
Autre Monde, Berwyn, IL

MOST POPULAR SAUVIGNON BLANCS

Rank	Brand	Bottling	Avg. Price
1	Lucien Crochet	Sancerre La Croix du Roy Sancerre La Chêne	\$71 \$73
2	Merry Edwards	Russian River Valley	\$68
3	Domaine Vacheron	Sancerre	\$78
4	Kim Crawford	Marlborough	\$44
5	Craggy Range	Martinborough Te Muna Road	\$51
6	Whitehaven	Marlborough	\$41
7	Foucher-Lebrun	Sancerre Le Mont	\$61
8	Frog's Leap Winery	Rutherford	\$43
9	Duckhorn Vineyards	Napa Valley	\$65
10	Hippolyte Reverdy	Sancerre	\$69

	Lieu Dît	Santa Ynez Valley	\$62
11	Michel Girard	Sancerre	\$66
	Pascal Jolivet	Sancerre Sancerre Château du Nozay	\$44 \$60
	Domaine Chotard	Sancerre	\$60
14	Villa Maria	Marlborough	\$36
	Bailly-Reverdy	Sancerre Chavignol	\$55
16	Heitz Wine Cellars	Napa Valley	\$51
	Delaporte	Sancerre Sancerre Chavignol	\$56 \$60
19	Brancott	Marlborough	\$38
	Cloudy Bay	Marlborough	\$70
20	Henri Bourgeois	Sancerre	\$58

RIESLING

"Tasting flights are the best way to sell riesling," says Jeff Berlin at *A Côté* in Oakland. "But even today, people have a huge reluctance to drink something they think will be sweet." Although it's a sommelier favorite, riesling still receives the fewest mentions of any major white variety in our poll. This year saw an uptick, however, with the most mentions going to Chateau Ste. Michelle's Eroica and J.J. Prüm. Tina Vaughn at NYC's *The Simone* noted, "For the first year that we were open, I couldn't give riesling away. This year, I featured the Prüm by the glass with the cheese course and sold through it so quickly. To be honest, it's that Prüm name; he has a reputation."

MOST POPULAR RIESLINGS

Rank	Brand	Bottling	Avg. Price
1	Chateau Ste. Michelle & Dr. Loosen	Washington Eroica	\$39
	Joh. Jos. Prüm	Mosel Kabinett Graacher Himmelreich Mosel Spätlese	\$40 \$98
3	Peter Lauer	Saar Unterstenberg Saar Barrel X	\$93 \$50
	Selbach-Oster	Mosel Kabinett Mosel Spätlese Zellinger Schlossberg	\$45 \$65

SPARKLING WINES

It was only last year that sparkling wine saw a sudden jump in mentions on respondents' list, after a decade or more of gradual growth. It now accounts for 6.4 percent of the most popular wines in US restaurants, with Champagne taking four of the top five spots. Changes are afoot in the category, though, as Billecart-Salmon dislodged Veuve Clicquot from its 19-year lock on the top spot, and growers continued to surge, with Chartogne-Taillet coming in at number five. Sommeliers are offering a wider range of choices and it's resonating with their customers. "People's experience with Champagne so often is Veuve Clicquot or Moët Chandon, which tend to be more expensive and not like a wine," says Jack Mason of *Marta* in NYC. "When they have something

that's less expensive with more interesting flavors, they get it."

Gains among other sparklers show a broadening of the category beyond Champagne and Prosecco. Oregon makes its first appearance in a decade, and Cava's two top-ten placements reflect Spain's strong showing in this year's poll results.

In follow-up interviews, many sommeliers talked up *petillant naturel* wines, or "pét-nats." Bryan Flewelling of *Eventide Oyster Co.* in Portland, Maine, is just one fan: "Pét-nats go well with our cuisine because they tend to be simple, crisp and fresh," he notes. "They don't get to the table and demand all the attention. They are one player in the drama of the meal."



"I'm really happy selling more and more Champagne. We've had high sales for years, and it's only gotten better."

—Henry Beylin, *Gjelina*, Venice, CA

MOST POPULAR SPARKLING WINES

Rank	Brand	Bottling	Avg. Price
1	Billecart-Salmon	Champagne Brut Réserve	\$111
		Champagne Brut Rosé	\$164
		Champagne Extra Brut	\$130
2	Veuve Clicquot	Champagne Brut Yellow Label	\$131
		Champagne Brut Rosé	\$125
3	Argyle	Willamette Valley Brut	\$62
		Willamette Valley Rosé	\$70
4	Krug	Champagne Grand Cuvée	\$192
5	Chartogne-Taillet	Champagne Cuvée Ste-Anne	\$99
6	Raventós i Blanc	Conca del Riu Anoia Brut L'Hereu	\$60
		Conca del Riu Anoia De Nit	\$65
7	Schramsberg Vineyards	Napa Valley Blanc de Blancs	\$75
8	Avinyo	Cava	\$35
		Cava Rosat	\$60
9	Bérèche et Fils	Champagne Brut Réserve	\$124
		Bruno Paillard	Champagne Première Cuvée
10	Cima di Conegliano	Prosecco Conegliano Extra Dry	\$68
12	Domaine Ste. Michelle	Columbia Valley Brut	\$28
13	Naveran	Cava Brut Nature	\$43
		Cava Reserve Blanc de Blanc	\$43
14	Roederer Estate	Anderson Valley Brut	\$49
15	Laurent Perrier	Champagne Brut	\$95
		Pol Roger	Champagne Brut
17	J. Lassalle	Champagne 1er Cru	\$100
		Drusian	Prosecco
19	La Marca	Prosecco	\$23

PINOT GRIS & GRIGIO

Pinot grigio's popularity continued to slide this year, accounting for less than two percent of the most popular restaurant wines. In Denver, Ryan Fletter at *Barolo Grill* finds that "it's almost as if pinot grigio is like merlot. People ask, 'Do you have anything like that, but not that?'"

Even when customers do ask for pinot grigio, many sommeliers are less inclined to offer it. At *Amali* in NYC, Francine Mace offers Terradora Fiano di Avellino instead. "It's not pinot grigio at all, but it has a lot going on, and guests just see 'Italian white.'"

The push-back is clear in the Most Popular list: After 18 years leading the category, Santa Margherita is now at number five, while Jermann's full-bodied Friulian pinot grigio rose to the top.

MOST POPULAR PINOT GRIS & GRIGIO

Rank	Brand	Bottling	Avg. Price
1	Jermann	Friuli	\$51
2	Cielo	Toscana	\$28
3	Alois Lageder	Alto Adige	\$42
4	Scarpetta	Friuli	\$36
5	Santa Margherita	Alto Adige	\$60

CHARDONNAY

“Chardonnay is hard to sell. Even the hundred-dollar white Burgundies that used to fly off the shelf on a weekly basis are far less popular,” says Louis Moskow at *315 Restaurant and Wine Bar* in Santa Fe. Our poll results echo his observation: For the first time since we started keeping track in 1989, chardonnay accounted for less than 10 percent of the most popular restaurant wines. Still, a Ramey chardonnay was one of Moskow’s ten best sellers, and he observed a continued allegiance to Sonoma-Cutrer, which over the last decade has vied with Cakebread for the top spot on our most popular chardonnay list.

“There are certain people who aren’t afraid to say: ‘Hey, I like oak, I like tropical, flashy chardonnays,’” he continues. “And then there’s the person who wants the lean Chablis.”

This bifurcation of the chardonnay market was a common theme as we spoke to wine buyers around the country, and several Burgundy producers nipped at the heels of the top-selling California wines. At *Town Hall* in San Francisco, Haley Guild Moore split the difference, offering both a luxe California chardonnay and a leaner Drouhin Mâcon-Villages by the glass. She found success with both styles, though Drouhin sold the best.

“Chardonnay is suffering from what merlot suffered in the ’90s and early 2000s. It became so popular and then it became uncool,” concludes Erik Liedholm of *Seastar* in Bellevue, Washington. But he sees a light at the end of the tunnel, especially as US producers find a stylistic middle ground. “It will have its resurgence,” he predicts. “Merlot is already on its way back.”

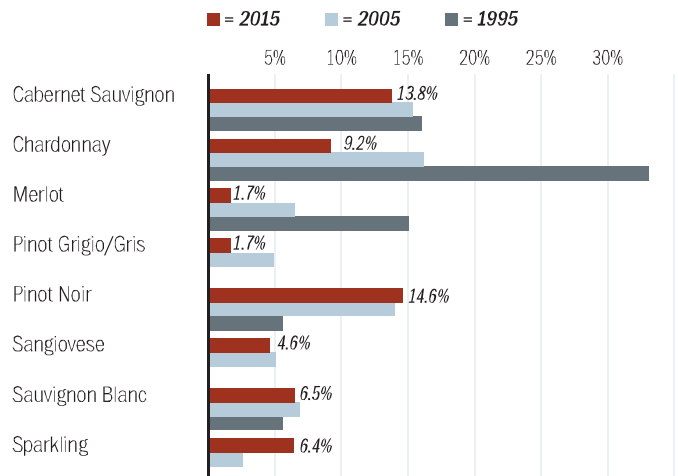
MOST POPULAR CHARDONNAYS

Rank	Brand	Bottling	Avg. Price
1	Cakebread Cellars	Napa Valley	\$88
2	Sonoma-Cutrer	Russian River Valley Russian River Ranches	\$51
		Sonoma Coast	\$50
		Sonoma County The Cutrer	\$67
3	Kistler Vineyards	Sonoma Coast Les Noisetiers	\$131
		Russian River Valley Vine Hill	\$145
4	Rombauer Vineyards	Carneros	\$69
5	Patrick Piuze	Chablis Terroir de Fye	\$62
		Chablis 1er Cru Butteaux	\$120
6	Patz & Hall	Russian River Valley Dutton Ranch	\$78
		Sonoma Coast	\$60
7	Ramey	Russian River Valley	\$68
		Sonoma Coast	\$87
8	Calera	Central Coast	\$48
9	Maison Joseph Drouhin	Mâcon-Villages	\$42
		Chablis 1er Cru	\$95
10	Raymond Vineyard	California R Collection	\$40
		Napa Valley	\$55
	Sandhi	Santa Barbara	\$73
12	Chateau Montelena	Napa Valley	\$100
13	Frank Family	Napa Valley	\$56
	Cambria Vineyard	Santa Maria Valley Katherine’s	\$59
14	Kendall-Jackson Vineyards	California Vintner’s Reserve	\$31
	William Hill Winery	Napa Valley	\$48
17	Pierre Yves Colin-Morey	St-Aubin 1er Cru En Remy	\$145

Wine Varieties

AS A % OF TOP-SELLING BOTTLES

Chardonnay was the dominant variety when the poll began in 1989. Merlot came on strong with reports of the health benefits of red wine in the early 1990s, then faded as pinot noir began to rise in our poll results in the early 2000s. Pinot noir is now the most popular variety, in an increasingly diverse field.



“Overall, the interest in chardonnay has petered out. Except for Sonoma-Cutrer, which is still a benchmark for people.”

—Louis Moskow,
315 Restaurant & Wine Bar, Santa Fe



“People don’t drink chardonnay here, even when it’s good chardonnay. I’m more likely to sell a Ribiera Sacra white than a chardonnay; [guests] are more willing to try whatever weird thing I

put in front of them.”

—Kurt Heilemann,
Davenport, Portland, Oregon

PINOT NOIR

“Pinot noir continues to be the hottest variety,” says Arthur Hon at *Sepia* in Chicago, reflecting our poll data as well. After cabernet snuck ahead last year, pinot noir has regained its position as the most popular varietal wine in America’s top restaurants. This year its share of respondents’ top-selling wines crept up by a tenth of a percentage point, to 14.7 percent, while cabernet’s share fell by 2.8 percent.

The style of restaurant doesn’t really matter, according to Ryan Fletter of *Barolo Grill* in Denver. “It really just stands on its own. I find that for most guests ordering a glass of pinot noir, it tees up the night, and then they decide to just drink a bottle of it. It’s not too light and not too heavy; it’s hard to compete with that category.”

For the most part, when people drink “pinot,” they are drinking US pinot: While Burgundy is in demand, most bottlings from individual producers are too scarce to accumulate significant mentions in the

poll. Instead, Merry Edwards, the Sonoma Coast and Russian River stalwart, leads an impressive list of US producers. She’s joined by several other Russian River producers—Emeritus, Gary Farrell, La Crema and Thomas George—in the Top 20.

This year, California brands placed evenly with wineries from Oregon. It’s one of the Willamette’s strongest ever showings, with Cristom leading the pack. “I think people are looking at Burgundy and California and Oregon, and thinking, what will I get for my money?” says Maximillian Kast at *Ferrington House Inn* in Pittsboro, North Carolina. “If you spend \$80 on a bottle, you’ll get better quality in Willamette than in a village-level Burgundy, particularly for wines that are drinking younger, between the 2010 and 2013 vintages. There is an earthiness and subtlety that you get, like in Burgundy, but also more fruit. Willamette is the area right now.”



“Even my mother thinks that there’s not a bad pinot.”

—Dominique Henderson,
Rich Table, San Francisco

MOST POPULAR PINOT NOIRS

Rank	Brand	Bottling	Avg. Price
1	Merry Edwards	Russian River Valley Sonoma Coast	\$99 \$85
2	Cristom	Willamette Valley Ml. Jefferson Cuvée Willamette Valley Jessie's Willamette Valley Sommer's Reserve	\$75 \$115 \$95
3	La Crema	Sonoma Coast Monterey Sonoma County	\$53 \$35 \$56
4	Mark West	California	\$36
5	Soter	Willamette Valley Willamette Valley Oregon North Valley	\$81 \$78
6	Flowers	Sonoma Coast	\$98
7	Ken Wright Cellars	Willamette Valley	\$64
8	Melomi	California	\$49
9	Belle Pente	Willamette Valley Murto Reserve Willamette Valley	\$83 \$73
10	Belle Glos	Sonoma County Santa Lucia Highlands Las Alturas Vineyard	\$75 \$74
11	Emeritus	Russian River Valley Halberg Ranch	\$83
12	Copain	Anderson Valley Tous Ensemble Anderson Valley Les Voisins	\$78 \$60
13	Maison L'Envoyé	Willamette Valley Two Messengers	\$59
14	Thomas George	Russian River Valley Russian River Valley Cresta Ridge	\$68 \$80
15	Stoller	Dundee Hills JV Estate	\$54
16	Patricia Green Cellars	Chehalem Mountains Lia's Vineyard Willamette Valley Freedom Hill	\$48 \$78
17	St. Innocent	Willamette Valley Villages Cuvée Willamette Valley Momtazi	\$58 \$75
18	Gary Farrell	Russian River Valley	\$86
19	Torii Mor	Willamette Valley	\$56
20	Yamhill Valley Vineyards	McMinnville	\$58
21	Arterberry Maresh	Willamette Valley Dundee Hills	\$32 \$48
22	Mouton Noir	Willamette Valley OPP	\$67
23	MacMurray Ranch	Russian River Valley Sonoma Coast	\$58 \$52
24	Erath	Oregon Willamette Valley Estate Collection	\$38 \$70
25	Littorai	Sonoma Coast Anderson Valley Les Larmes	\$98 \$145
26	Crowley	Willamette Valley Willamette Valley Entre Nous	\$53 \$60
27	Angela	Yamhill-Carlton	\$78
28	Failla	Sonoma Coast Sonoma Coast Pearlescence	\$59 \$115
29	Adelsheim Vineyard	Willamette Valley	\$63
	DeLoach	California California Heritage Reserve	\$36 \$54
30	Domaine Drouhin	Dundee Hills	\$92
	Elk Cove	Willamette Valley Willamette Valley La Sirene	\$64 \$42
	Domaine Serene	Willamette Valley Yamhill Cuvée	\$102
33	Hartford Family Winery	Russian River Valley Hartford Court	\$78
35	Angeline	California California Reserve	\$36 \$48

CABERNET SAUVIGNON

America's thirst for cabernet has remained remarkably consistent, while the demand for most other varieties has waxed and waned in the past two decades. This year cabernet accounted for 13.8 percent of the most popular restaurant wines, compared to 16.6 percent last year, an erosion likely due to a surge in imported wines in the poll responses. But anecdotally, wine buyers at numerous restaurants reported that the demand for cabernet remained strong.

The most popular cabernet this year was Jordan from Alexander Valley, a brand that regularly lands in the top spot, followed closely by Caymus, which shot to the top of the cabernet list last year as diners gravitated to that wine's rich, ample style.

For Bordeaux affordable enough to sell in any volume, wine buyers told us they found more success this year with merlot- and franc-dominant Right Bank wines, though Raj Vaidya at *Daniel* in NYC listed the 1997 Potensac from the Médoc (around 40 percent cabernet) as his biggest new success: "It's not a grand chateau, not a complex wine, but it's priced in a sweet spot. We picked up a ton of cases and blew through it."

Many wine buyers reported that the market for high-end California cabernet remains strong. At *Binkley's* in Phoenix, one of Rob Sargent's top ten wines was the 2012 Odette, a new single-vineyard project in

Stags Leap—he sold bottle after bottle at \$280. Ambitiously priced cabernets also moved by the glass, many sommeliers said. When Tonya Pitts of San Francisco's *One Market* served the '89 Caymus Special Selection at \$75 a glass, the bottle didn't last a week.

To a large extent, however, sommeliers report that high-octane cabernets are on the wane. "We try to have those iconic names on the higher end: Dunn, Araujo, producers that are making benchmark styles of wine. We're not offering that [overextracted] style anymore," says Haley Guild Moore of *Town Hall* in San Francisco. And Raphael Ginsburg of *Ai Fiori* in New York sold plenty of the 2012 Frog's Leap Rutherford Cabernet: "It's more herbaceous and restrained, and I was concerned it wouldn't have broad appeal, but I underestimated people's palates; they don't always need the richest thing."

Given cabernet's strong performance at so many restaurants, why did it have a somewhat weaker showing in this year's poll? Ben Teig of *Redbird* in Los Angeles offers a generational explanation: "The 'millennial' kids, they're coming in and asking, 'Do you have wine from Jura? Do you have grüner? Do you have any nebbiolo that I can afford?' They don't want to drink cabernet, especially from the New World. And definitely not Napa, because that's what their parents drink."

MOST POPULAR CABERNET SAUVIGNONS

Rank	Brand	Bottling	Avg. Price
1	Jordan Vineyards	Alexander Valley	\$114
2	Caymus Vineyards	Napa Valley	\$159
3	Silver Oak Wine Cellars	Alexander Valley Napa Valley	\$155 \$197
4	Justin	Paso Robles Paso Robles Isosceles	\$67 \$110
5	Louis Martini Winery	Sonoma County Alexander Valley Reserve	\$52 \$62
6	Ladera Vineyards	Napa Valley	\$72
7	Stag's Leap Wine Cellars	Napa Valley Artemis Stags Leap District Fay	\$111 \$195
8	Columbia Crest	Horse Heaven Hills H3 Columbia Valley Grand Estates	\$34 \$30
9	Faust	Napa Valley	\$112
10	Heitz Wine Cellars	Napa Valley	\$108
11	Franciscan Estate	Napa Valley	\$62
12	Avalon	California Napa Valley	\$36 \$42
13	Stags' Leap Winery	Napa Valley Stags Leap District The Leap	\$79 \$115
14	Frog's Leap Winery	Napa Valley Rutherford Estate	\$78 \$115
15	Dariouh	Napa Valley	\$181
16	Duckhorn Vineyards	Napa Valley	\$129
17	Honig	Napa Valley	\$84
18	Oberon	Napa Valley	\$66
19	Frank Family	Napa Valley	\$101
	Hess Collection	California Hess Select	\$39
	J. Lohr	Paso Robles Seven Oaks	\$37
21	Pied à Terre	Napa Valley	\$52
	Joel Gott	Napa Valley Napa Valley Blend No. 815	\$39 \$33
24	Cakebread Cellars	Napa Valley	\$144
25	Chateau Ste. Michelle	Columbia Valley Indian Wells	\$42
26	Educated Guess	Napa Valley	\$58
27	Round Pond	Napa Valley Kith & Kin Napa Valley	\$68 \$123
28	Chappellet	Napa Valley Mountain Cuvée Napa Valley Signature	\$54 \$150
29	Chateau Montelena	Napa Valley Napa Valley Calistoga Cuvée	\$100 \$98
30	Robert Sinskey Vineyards	Carneros Napa POV	\$82
	Smith & Hook	Central Coast	\$57
32	Alexander Valley Vyds.	Alexander Valley	\$48
33	Chiarello Family Vineyards	Napa Valley Bambino	\$75
	Corison	Napa Valley	\$131
35	Nickel & Nickel	Oakville CC Ranch Rutherford Napa Valley Quicksilver Vineyard	\$200 \$140
36	Amapola Creek	Sonoma Valley	\$98
	Newton Vineyard	Sonoma County Red Label	\$80
37	Simi Winery	Sonoma County	\$56
	ZD Wines	Napa Valley	\$95
40	Fisher Vineyards	Napa Valley Unity	\$77

Sometimes I think people just want zin, and they probably just throw a dart at it—and with the exception of Broc, they tend to be full-bodied



styles. Younger drinkers are starting to become really familiar with Unti, in the same way younger drinkers have embraced Sinskey over in Napa. And Unti is the Dry Creek equivalent. Dry

Creek Valley is an area that gets plenty of sunshine, but they find a great way to balance that out. You don't notice its richness, you notice how textural it is and how lively it is. Which is how nice Southern Rhône wine is made, right?

—Lulu McAllister,
Nopa, San Francisco

ZINFANDEL

Zinfandel tends to find its most enthusiastic audience in California—it is, after all, the state's most traditional red wine grape. “People ask for zin all the time,” says Gianpaolo Paterlini, the wine director for *1760* in San Francisco. At *Nopa*, across town, not one but two zins made Lulu McAllister's top ten list: Unti and Green & Red. This year it was Ridge, the steward of two major old-vine sites in Sonoma County, that turned out to be the most popular zin producer in US restaurants.

MOST POPULAR ZINFANDELS

Rank	Brand	Bottling	Avg. Price
1	Ridge Vineyards	Sonoma County Three Valleys Sonoma County Geyserville Sonoma County Lytton Springs	\$60 \$81 \$105
2	Unti	Dry Creek Valley	\$51
3	Turley	California Juveniles Howell Mountain Cederman	\$71 \$69
4	Green & Red	Napa Valley Chiles Mill Vineyard Napa Valley Chiles Canyon	\$50 \$54
5	Broc Cellars	Sonoma County Vine Starr	\$58

MERLOT

Merlot's share of the most popular wines shrank yet again—falling below two percent for the first time since we began tracking the variety. Still, some sommeliers were optimistic: “I find that people are less rude about merlot,” says Jay Beaman of *Firefly* in San Francisco, “especially merlot blends.” The average price of merlot in the poll spiked due to mentions of cult wines like Ornellaia's Masseto, and high-end bottlings like Miner Family's Stagecoach Merlot (the occurrence of a \$5,000 bottle of Pétrus was not included in the average). But the popular bottlings continue to be more moderately priced. And no surprise: The Duckhorn Merlot is number one.

MOST POPULAR MERLOTS

Rank	Brand	Bottling	Avg. Price
1	Duckhorn Vineyards	Napa Valley	\$89
2	Il Fauno di Arcanum	Toscana	\$60
3	Shafer Vineyards	Napa Valley	\$85
4	14 Hands	Columbia Valley	\$29



The US market has been a challenge for syrah. People love big, jammy cabs, but when you try to turn them on to something different, like from Australia, they all go, ‘No! It's too sweet, too jammy.’ We need a sequel to *Sideways* about syrah, and in the alley Miles can say, ‘I'm not

drinking any fucking cabernet!’

—Ben Teig,
Redbird, Los Angeles

RHONE REDS

“Everyone loves the Rhône, especially *Châteauneuf-du-Pape*,” says Martin Sheehan-Stross of *Michael Mina* in San Francisco. All the top Rhône varietal wines for 2015 were from *Châteauneuf-du-Pape*, in fact, in part because the region has cachet. Sheehan-Stross also notes, however, that *Châteauneuf*'s central player, grenache, is slowly gaining some recognition on its own. And it's easy to see why: “The natural structure of grenache makes it a crowd pleaser,” notes Arthur Hon of *Sepia* in Chicago. “It works for a large table that wants something bigger like a cabernet but softer like a pinot noir.”

MOST POPULAR RHONE REDS

Rank	Brand	Bottling	Avg. Price
1	Famille Perrin	Côtes du Rhône Coudet de Beaucastel Châteauneuf-du-Pape Château de Beaucastel	\$88 \$165
2	E. Guigal	Châteauneuf-du-Pape Crozes-Hermitage	\$110 \$49
3	Domaine Bois de Boursan	Châteauneuf-du-Pape	\$94
4	J.L. Chave	St-Joseph Offerus Crozes-Hermitage Cuvée Silène	\$74 \$52

FRENCH WINES

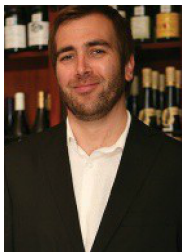
French wines spiked in popularity in 2014, rising to 21.9 percent of the top-selling bottles on respondents' lists, and then lost a little ground this year, falling 1.5 percentage points.

Much of France's standing in the poll is tied to the wild popularity of Sancerre, which makes up nearly half of the most popular French pours. "If you put Sancerre on the list, people will order it and there's no point in fighting it. It's just super popular," says Raphael Ginsburg at NYC's *Ai Fiori*. Lucien Crochet continues to lead the list: "Crochet is in an easy price range and it's much more readily available than Vacheron," notes Aldo Sohm at *Le Bernardin* in Manhattan. "People are willing to spend money on Sancerre. If you go to Pabiot, across the river [in Pouilly-Fumé], nobody cares about it—the wine is half the price and delicious. For Crochet, we put three-case orders in nonstop."

Chablis may be the biggest trend in French wine this year, with Patrick Piuze rising to second place on the list. Price is a definite factor, says Jason Jacobeit at *Bâtard* in NYC: "You can drink really good Chablis for the price of basic Sonoma pinot." It also might have to do with the rise of the vegetable-centric menu, as at *Little Park* in NYC, says sommelier Lindsay Gulics. "Chablis goes fantastically well with our menu. When people ask for chardonnay and don't want to go \$80, I push them toward Piuze; it's got that minerality, without being overbearing."

That's not to say high-end Burgundy doesn't sell—guests are not necessarily looking for deals. "Côte de Nuits: Guests go for it not for the value but because it's Nuits," says John Aranza at *Autre Monde*, just outside Chicago. "Bordeaux, Burgundy: These are things they've always associated with quality and class."

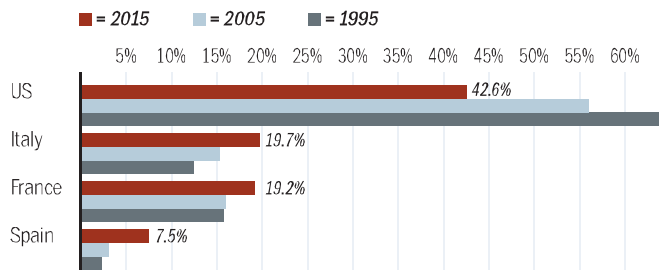
But price sensitivity has opened up a new market for wines once thought of as "lesser," like Beaujolais, where many sommeliers saw a spike in sales. At *Chez Panisse* in Berkeley, Jonathan Waters reports he's even selling through generic *vin de France* wines with ease. "Now, so much good wine is being made off that chart that vin de France doesn't bother them so much any more."



We've always had the philosophy of choosing producers; it's important to have our commitment on display to individuals who are making the right choices. We buy every wine from Roulot. We buy every wine from Raveneau. When we buy de Montille, we buy a case of everything. It might be considered the easy way out—not making choices, just buying by number on pre-arrival. But we know these producers. We've visited them. And we do no grey market at all. We keep those channels open, and people know who we are back in Europe. There are plenty of great wines we can't buy, but it adds clarity in terms of the scope of a list that's so big. If you look at any appellation, you see verticals. When Etienne de Montille is in town, we go down to the cellar and check it out—how's this wine's tasting, how's that wine's tasting? We're not there to cherry pick with our partners; we're there to take a stand and stick with it. The greatest thing about wine is that it was here before us and will be here after us as well. If we're not buying wines that will age, what the hell are we doing?

— Ian Becker, *Absinthe*, San Francisco

Most Popular Wines by Country AS A % OF TOP-SELLING BOTTLES



MOST POPULAR FRENCH WINES

Rank	Brand	Bottling	Avg. Price
1	Lucien Crochet	Sancerre La Croix du Roy	\$71
		Sancerre La Chêne	\$73
2	Patrick Piuze	Chablis Terroir de Fye	\$62
		Chablis 1er Cru Butteaux	\$120
3	Maison Joseph Drouhin	Mâcon-Villages	\$42
		Chorey-lès-Beaune	\$60
4	Château Margaux	Margaux de Château Margaux	\$153
5	Foucher-Lebrun	Sancerre Le Mont	\$61
6	Famille Perrin	Côtes du Rhône Coudelet de Beaucastel	\$88
		Châteauneuf-du-Pape Château de Beaucastel	\$165
7	Domaine Vacheron	Sancerre	\$78
8	Domaine Bois de Boursan	Châteauneuf-du-Pape	\$94
9	E. Guigal	Châteauneuf-du-Pape	\$110
		Crozes-Hermitage	\$49
10	Henri Bourgeois	Sancerre	\$58
		Sancerre Rouge Les Baronnes	\$58
10	J.L. Chave	St-Joseph Offerus	\$74
		St-Joseph Blanc	\$67
12	Hippolyte Reverdy	Sancerre	\$69
13	Michel Girard	Sancerre	\$66
		Pascal Jolivet	Sancerre
		Sancerre Château du Nozay	\$60
	Domaine Chotard	Sancerre	\$60
15	Paul Chapelle	Puligny-Montrachet 1er Cru Champ Gain	\$148
		Santenay Gravières	\$77
	Yann Bertrand	Beaujolais Fleurie Folie	\$51
18	Bailly-Reverdy	Sancerre Chavignol	\$55
		Sunier	Fleurie
20	Delaporte	Sancerre Chavignol	\$60
21	Catherine & Pierre Breton	Bourgueil	\$49
		Vouvray La Dilettante	\$70
	François Chidaine	Montlouis-sur-Loire Les Choisilles	\$63
	Pierre Yves Colin-Morey	St-Aubin 1er Cru En Remilly	\$145
	Stéphane Tissot	Arbois Les Gravières Chardonnay	\$95
		Crémant du Jura	\$54

ITALIAN WINES

Italy regained its lead over France this year, commanding nearly 20 percent of wines on the top-ten lists, its strongest showing in the history of the poll.

Tuscany leads the pack, with more than double the mentions of Piedmont, the next most mentioned appellation. Much of that popularity has to do with Super Tuscans, says Rachael Lowe at *Spiaggia* in Chicago. “With a New World style, some new oak and a comfortable price point, it’s a wine we sell.” Ryan Fletter at *Barolo Grill* in Denver finds that they’ve taken the place of Napa cabernet for many diners. “Now Super Tuscans are a comfort zone.”

When it comes to Piedmont, “People have Barolo tastes but they don’t want the Barolo price tag,” says Sally Kim of *Delfina Restaurant Group*. But they’ll take their nebbiolo from many places. “I’m always shocked by how much people like nebbiolo,” says Allegra Angelo at *AQ*. “If they don’t want to spend \$100 on a Barolo, there’s Alto Piemonte—Vallana, or Cantalupo from Ghemme. They’re super dry, but there’s some delicacy to them. You take a little bit of

that tannin out and people love it.”

At *La Ciccia* and *La Nebbia* in San Francisco, Floribeth Kennedy advises, “If you want to drink Burgundy or Piemonte but you don’t have the wallet, then Valtellina is the place.” Others must agree: Ar.Pe.Pe. came in at #16 on the Most Popular list this year.

Sommeliers are enthusiastic about several other regions appearing in this year’s poll.

“I’ve been shocked at how well Lambrusco does by glass and bottle,” says Karin Lawler of *The Truffle Table* in Denver, echoing a sentiment we heard last year as well. “The people drinking it don’t remember bad Lambrusco; they just think, ‘I love Italian wines; I love sparkling.’”

And we heard a lot of interest in the south. “Etna is still doing really, really well,” reports Jeff Kellogg, who has an all-Italian list at *Maialino* in NYC. “People are now familiar with the reds. The whites, they require some explaining, but they are really good, undervalued and a popular category for us.”

“Brunello and Tuscany continue to dominate. A lot of Italian reds offer structure but not richness, and that’s where Super Tuscans come in. If people usually drink American reds, that’s where you can bridge the gap with something Italian.”

—Ryan Fletter,
Barolo Grill, Denver

MOST POPULAR ITALIAN WINES

Rank	Brand	Bottling	Avg. Price
1	Marchesi Antinori	Bolgheri Guado Al Tasso Il Bruciato Toscana Tignanello Umbria Cervaro della Sala	\$63 \$268 \$125
2	Produttori del Barbaresco	Barbaresco Barbaresco Riserva Ovello	\$80 \$121
3	Angelo Gaja	Bolgheri Ca' Marcanda Promis Bolgheri Ca' Marcanda	\$123 \$150
4	Frescobaldi	Chianti Rufina Riserva Nipozzano Toscana Luce Lucente	\$57 \$68
5	Scarpetta	Friuli Pinot Grigio Barbera del Monferatto	\$36 \$50
6	Tenuta dell'Ornellaia	Toscana Le Serre Nuove Toscana Le Volte	\$175 \$54
7	Isole e Olena	Chianti Classico	\$52
8	La Mozza	Maremma Aragone Morellino di Scansano I Perazzi	\$87 \$52
9	Avignonesi	Vino Nobile di Montepulciano Vino Nobile di Montepulciano Riserva Grandi Annate	\$62 \$240
	COS	Cerasuolo di Vittoria Classico Sicilia Pithos Rosso	\$68 \$64
11	Monsanto	Chianti Classico Chianti Classico Riserva Il Poggio	\$52 \$36
	San Fereolo	Dogliani Valdiba Langhe Austri	\$45 \$65
	Fontodi	Chianti Classico	\$85
13	Bastianich	Friuli Vespa Rosso Colli Orientali del Friuli Vespa Bianco	\$72 \$82
	Masciarelli	Montepulciano d'Abruzzo Marina Cvetic	\$64
16	Ar.Pe.Pe.	Valtellina Valtellina Grumello Buon Consiglio	\$68 \$212
17	Caparzo	Brunello di Montalcino	\$89
18	Gianni Brunelli	Brunello di Montalcino Rosso di Montalcino	\$138 \$64
19	Punta Crena	Colline Savonesi Vigneto Reine Matalòssu Riviera Ligure di Ponente Rossese	\$80 \$54
20	Jermann	Friuli Pinot Grigio	\$51
21	Cleto Chiarli	Emilia-Romagna Vecchia Modena Lambrusco di Sorbara Grassaparossa di Castelvetro Lambrusco	\$43 \$44
22	Venica & Venica	Collio Jesera Pinot Grigio Friuli Sauvignon Blanc	\$72 \$54
23	Brogli	Gavi	\$64
	Banfi	Toscana Fontanelle Chardonnay Chianti Classico Riserva	\$55 \$60
24	Casanova di Neri	Rosso di Montalcino Brunello di Montalcino	\$48 \$108
	Masi	Amarone della Valpolicella Costasera Valpolicella Ripasso Campofiorin	\$125 \$52
	Arianna Occhipinti	Sicilia Frappato Sicilia SP68	\$78 \$62
27	Marchesi Incisa della Rocchetta	Monferrato Rosso Marchese Leopoldo Pinot Nero Piemonte Futurosa Rosato	\$56 \$36
	Cima di Conegliano	Prosecco Conegliano Extra Dry	\$68
29	Cielo	Toscana Pinot Grigio	\$28
	Lombardo	Gavi di Gavi San Martino	\$60
	Badia a Coltibuono	Chianti Cetamura Chianti Classico	\$32 \$49
	Calabretta	Etna Rosso	\$46
	Campriano	Chianti Classico	\$64
32	Fattoria del Cerro	Vino Nobile di Montepulciano	\$45
	Inama	Veneto Carmenere	\$45
	Marion	Valpolicella	\$80
	Villa La Selva	Morellino di Scansano	\$42

SPAIN

This year, **La Rioja Alta** rose to fourth place in the Restaurant Top 50, the first time a Spanish winery has reached the highest echelons in our poll results. With the dollar surging, Rioja's stock of well-aged wines looked remarkably attractive to restaurant-goers in 2015. Juliette Pope at NYC's *Gramercy Tavern* says her sales of La Rioja Alta Reserva Viña Ardanza are an ongoing phenomenon: "We've had it on all year solid by the glass and that drives the bottle sales. People know Rioja, and people who know Rioja better know that 2005 is a great vintage. It's ten years old and well priced and delicious."

"Rioja has been shining" for Yana Volfson at NYC's *Cosme*, as well, particularly R. López de Heredia's 2003 Viña Tondonia. "It's so juicy and bright, with much more acidity than I'd expect from that vintage. Watching people go \$100 on Rioja instead of \$100 on Burgundy has been fun." Commenting on the range of popular wines, from mencia in Bierzo to garnacha in Montsant, Arthur Hon at *Sepia* in Chicago told us, "I love Spain for the American palate. With riper fruit, more showy and supple, it's a good transition to drinking something with an Old World perspective."

Cava helped drive Spain's leap to 7.5 percent of the most popular wines in the poll this year, as did more esoteric wines. Jeff Berlin at Oakland's *À Côté* has seen "an explosion of smaller artisanal farmer wines from Spain. One of my top sellers was the 2012 La Zorra Salamanca Rufete—from steep, rugged, granite mountains west of Madrid. It's the red rufete—it spent a bit of time in new French wood but was not by any means overoaked. Man, that was a great find."

MOST POPULAR SPANISH WINES

Rank	Brand	Bottling	Avg. Price
1	La Rioja Alta	Rioja Gran Reserva 904	\$115
		Rioja Reserva Ardanza	\$76
		Rioja Reserva Vina Alberdi	\$50
2	R. López de Heredia	Rioja Reserva Vina Tondonia	\$96
		Rioja Vina Gravonia Blanco	\$72
		Rioja Crianza Vina Cubillo	\$75
3	Do Ferreira	Rias Baixas Albariño	\$64
		Rias Baixas Rebisaca Blanco	\$48
4	Muga	Rioja Reserva	\$55
5	Hermanos Peciña	Rioja Señorío de P. Peciña Crianza	\$54
		Rioja Señorío de P. Peciña Reserva	\$68
6	Gorronzona	Txakoli de Vizcaya	\$44
7	Ameztoi	Getariako Txakolina	\$51
		Getariako Txakolina Rubentis Rosé	\$45
8	Raventós i Blanc	Conca del Riu Anoia Brut L'Hereu	\$60
		Conca del Riu Anoia De Nit	\$65
9	Marqués de Riscal	Rioja	\$54
		Rioja Reserva	\$36
10	Avinyo	Cava	\$35
		Cava Rosat	\$60
11	Granbazán	Rias Baixas Albariño	\$52
12	Ramírez de la Piscina	Rioja Reserva	\$68
13	Sierra Cantabria	Rioja	\$69
		Rioja Reserva	\$60
14	Beronia	Rioja Gran Reserva	\$78
15	Naveran	Cava Brut Nature	\$43
		Cava Reserve Blanc de Blanc	\$43
16	Cillar de Silos	Ribera del Duero Crianza	\$38
		Ribera del Duero Torre Silos	\$65
	Pardevalles	Tierras de Leon Albarin Blanco	\$37

GREECE

Greece hit an all-time high this year, earning just under 2 percent of the wines in respondents' top-selling lists. That places it fifth in overall popularity by country, just behind Argentina (which is a fraction above 2 percent). And while Santorini still draws the most mentions, there's a vast amount of diversity in this Top 10 list. Part of this has to do with increased familiarity, but, as David Schneider at Taxim in Chicago points out, it's also because they are getting easier to find in more markets. "I brought a lot of new wines in this year," he says. "It's been good for the consumer, to have this wonderful array of options—real options."

MOST POPULAR GREEK WINES

Rank	Brand	Bottling	Avg. Price
1	Domaine Sigalas	Santorini	\$52
2	Alpha Estate	Amyndeon Hedgehog Xinomavro	\$59
		Florina Malagousia	\$52
3	Tselepos	Mantinia Brut Amalia Moschofilero	\$52
		Nemea Driopi Agiorgitiko	\$40
4	Domaine Costas Lazaridi	Drama Oenodea Cabernet Sauvignon-Agiorgitiko-Syrah	\$40
		Macedonia Amethystos Sauvignon Blanc	\$52
5	Gala Estate	Nemea Agiorgitiko	\$89
		Santorini Wild Ferment	\$80
6	Mercouri	Ilias Foloji	\$52
		Letrini Domaine Mercouri	\$60
7	Domaine Skouras	Nemea St. George	\$32
		Nemea Grand Cuvée Agiorgitiko	\$82
8	Thymiopoulos Vineyards	Naoussa Uranos Xinomavro	\$68
9	Kourtaki	Attica Retsina	\$26
10	Boutari	Greece Elios Red	\$28
		Naoussa Grand Reserve	\$60
10	Lafkiotis	Mantinia Archaes Kleones Moschofilero	\$32
		Nemea Agiorgitiko	\$32

NEW ZEALAND

Whether listing sauvignon or chardonnay, sommeliers who count New Zealand wines among their top sellers cite value, as Jin Ahn from NYC's *Nor-eetuh* states: "The Kumeu River 2014 Chardonnay speaks for itself. It drinks like a Chablis—a great alternative to a California chardonnay and it costs a lot less." New Zealand reached a high point of 2.5 percent of the most popular wines in the poll in 2007, and has dropped back to 1.3 percent this year.

MOST POPULAR NEW ZEALAND WINES

Rank	Brand	Bottling	Avg. Price
1	Craggy Range	Martinborough Te Muna Road Sauvignon Blanc	\$51
		Martinborough Te Kahu Red	\$64
2	Kim Crawford	Marlborough Sauvignon Blanc	\$44
3	Whitehaven	Marlborough Sauvignon Blanc	\$41
4	Villa Maria	Marlborough Sauvignon Blanc	\$36
5	Brancott	Marlborough Sauvignon Blanc	\$38
6	Cloudy Bay	Marlborough Sauvignon Blanc	\$70

ARGENTINA

Both Argentina and its flagship red, malbec, saw an uptick in sales this year, making up some of the ground they lost last year. Adriana Camacho includes Luigi Bosca's Reserva Malbec among her top-selling wines this year at The Palm Las Vegas and chalks it up to the price point. "They're still getting a really great wine and at a good price. I tried to put on a few of the higher-priced malbecs and they didn't do as well." At the same time, woe to the malbec priced too low: At The River Café in Brooklyn, the Bosca flies off the shelf, but a less expensive bottling that buyer Joe DeLissio prefers doesn't move. "People still won't buy the least expensive wine," he says. "They're buying in the sweet spot."

MOST POPULAR ARGENTINE WINES

Rank	Brand	Bottling	Avg. Price
1	Catena	Mendoza Alamos Malbec	\$36
		Mendoza Malbec	\$44
2	Luca	Mendoza Malbec	\$74
3	Luigi Bosca	Mendoza Reserva Malbec	\$68
		Mendoza Finca La Linda Malbec	\$35
4	Bodegas Esmeralda	Mendoza Tilia Malbec	\$33
		Tikal	\$48
6	Clos de los Siete	Mendoza	\$50
7	Doña Paula	Mendoza Malbec	\$68
8	Tinto Negro	Mendoza Malbec	\$40

CHILE

From Chile, Louis Antoine Luyt's pipeños continued to gain traction on restaurant lists, where sommeliers are looking for a distinctive taste from a country best known for its cabernet. Dominique Henderson at *Rich Table* in San Francisco piqued guests curiosity with an affordable glass. "I think people were interested to see what a nine-dollar, 2015 vintage wine tastes like. And nobody had heard of the mission grape," she says. "So many of our regular guests would just take a liter."

AUSTRALIA

Sommeliers talked up more esoteric wines, even while Penfolds and Molydooker earned the most mentions for brands from Australia. Tim Kweeder at *Kensington Quarters* in Philadelphia finds his guests are jazzed by Domaine Lucci Noir de Florette, a pinot noir from Anton Van Klopper in the Adelaide Hills. "It reminded me of Overnoy in the Jura. So much going right: It's herbal and floral and hazy (it isn't filtered). But I tell my staff to warn a guest when they order this willy-nilly. We have to give background on it."

AUSTRIA

There's plenty of sommelier catnip in Austria, where Francesca Maniace of San Francisco's *Commonwealth* talks up the wines for their "minerality, fruit and spice. I like wine that makes me want to eat—when it makes my mouth water, when it's balanced and pure, when it has a soulful energy, presence and class." She lists grüner veltliner from Alzinger, Gobelburg, Bründlmayer and Nigl— "Really any grüner we put by the glass, it sort of took off."

POPULAR BARGAINS

"Most people are more comfortable trying something unknown at a lower price point," says Jen Fields of Cambridge's *Alden & Harlow*. American wine continues to deliver value, with Columbia Crest and Chateau Ste. Michelle representing Washington State as two of the most popular brands for \$50 or less on respondents' lists. Argentina's Catena vaulted ahead from the fifth spot last year. And inexpensive sparklers gained traction, as guests explore both Lambrusco and Txakoli, while Prosecco holds strong. "I fly through Prosecco," Rachael Lowe of Chicago's *Spaigga* reports. "Three to four cases each week between the café and the dining room."

MOST POPULAR WINES FOR \$50 OR LESS

Rank	Brand	Bottling	Avg. Price
1	Columbia Crest	Horse Heaven Hills H3 Cabernet Sauvignon	\$34
		Columbia Valley Grand Estates Cabernet	\$30
2	Catena	Mendoza Alamos Malbec	\$29
		Mendoza Malbec	\$35
3	Chateau Ste. Michelle	Columbia Vly. Indian Wells Cabernet	\$42
		Washington Eroica Riesling	\$39
4	Joel Gott	Napa Valley Cabernet Sauvignon	\$39
		California Unoaked Chardonnay	\$30
	Mark West	California Pinot Noir	\$36
6	Hess Collection	California Hess Select Cabernet Sauvignon	\$39
		California Hess Select Chardonnay	\$32
7	Avalon	California Cabernet Sauvignon	\$36
		Napa Valley Cabernet Sauvignon	\$42
	Kim Crawford	Marlborough Sauvignon Blanc	\$44
9	Whitehaven	Marlborough Sauvignon Blanc	\$41
10	Gorronдона	Txakoli de Vizcaya	\$44
11	J. Lohr	Paso Robles Seven Oaks Cabernet Sauvignon	\$37
		RRV Russian River Ranches Chardonnay	\$46
13	DeLoach	Sonoma Coast Chardonnay	\$42
		California Cabernet Sauvignon	\$40
13	Scarpetta	California Pinot Noir	\$36
		Friuli Pinot Grigio	\$36
15	Angeline	Friuli Timido Spumante	\$48
		California Pinot Noir	\$36
15	Frog's Leap Winery	California Reserve Pinot Noir	\$48
		Rutherford Sauvignon Blanc	\$43
17	Elk Cove	Willamette Valley Pinot Gris	\$39
		Willamette Valley La Sirene Pinot Noir	\$42
19	Untl	Dry Creek Valley Zinfandel	\$49
		Dry Creek Valley Barbera	\$44
19	Coppola	California Diamond Series Merlot	\$36
		California Black Label Claret Cabernet	\$38
20	Marchesi Antinori	Toscana Santa Cristina Sangiovese	\$36
		Chianti Classico Riserva Villa Antinori	\$45
21	Calera	Central Coast Chardonnay	\$45
		Emilia-Romagna Vecchia Modena Lambrusco	\$43
21	Cleto Chiarli	Lambrusco Grassaparossa di Castelvetro	\$44
		Columbia Valley Merlot	\$29
23	14 Hands	Columbia Valley Cabernet Sauvignon	\$36
		Getariako Txakolina	\$48
23	Ameztoi	Getariako Txakolina Rubentis Rosé	\$45
		Sonoma Coast Chardonnay	\$44
25	La Crema	Sonoma Coast Pinot Noir	\$45

AFTER DINNER

“People are skipping dessert and asking for dessert wine,” says Kamal Kouiri at NYC’s Molyvos. “We lost dessert wine sales in 2008, during the crisis. Now I’m seeing a jump again. It’s fantastic!” When people ask him for Port, the category that remains the powerhouse in our poll results, he steers them toward Mavrodaphne, a dark red fortified wine from Greece’s Peloponnese.

At *Gjelina* in Venice, California, Henry Beylin reports growing sales of Barolo Chinato, while Martin Sheehan-Stross at San Francisco’s *Michael Mina* hand-sells plenty of Huet 2009 Vouvray Moelleux with foie gras or the cheese course.

The category that may gain the most from sommeliers’ attention, however, is Madeira. For Joseph DeLissio at Brooklyn’s *River Café*, “Madeira is one of the personal stamps of the list. I don’t think there’s anyone in New York that sells as much Madeira as we do. It’s overtaken Port to some degree. But it’s because I’m behind it and my staff knows I’m behind it. And so I get them to taste it. You can’t taste

Madeira and not understand it. And talk about real value. You can still get some aged wines—25-year-old Madeiras—for \$200.”

At *Loyal Nine* in Cambridge, Massachusetts, Rebecca Theris has been working to get her guests interested in Madeira. “Our food is based on colonial New England. We have this one dessert—a chocolate *brewis* (a colonial word)—which is like sourdough bread pudding. It’s such a simple and delicious dessert and works so well with Madeira.”

Overall, it’s Taylor and Graham’s, with their 10- and 20-year-old Tawny Portos, that lead the calls for a glass after dinner, but a number of smaller brands make the list as well.

“I really love Niepoort,” says Rob Sargent at *Bin-kley’s* in Cave Creek, Arizona. “Their 10-year Tawny drinks like a 20-year and their 20-year drinks like a 30. Even the Ruby overdelivers for the price.” His after-dinner sales are all based on wine pairings. “If they’re getting cheese,” he says, “they’re getting Port.”

Port is number one.

Moscato d’Asti and Asti are really big. As is Brachetto—fresh and fruity, low in alcohol and it lifts your palate. It’s just one sentence—“Can I get you a glass of dessert wine?”—and 65 to 70 percent of the time people will say yes.

—Francesca Maniace,
Commonwealth,
San Francisco

MOST POPULAR FORTIFIED & DESSERT BRANDS

Rank	Brand	Appellation
1	Taylor Fladgate	Porto
2	Dow	Porto
3	Graham's	Porto
4	Warre	Porto
5	Fonseca	Porto
6	Niepoort	Porto
7	Sandeman	Porto
8	Rare Wine Company	Madeira
9	Ramos Pinto	Porto
10	Donnafugata	Passito di Pantelleria
11	Dolce Far Niente	Napa Valley
12	Blandy's	Madeira
13	Château Suduiraut	Sauternes
14	Ferreira	Porto
15	Smith Woodhouse	Porto
16	Kopke	Porto
17	Vietti	Moscato d'Asti
18	Royal Tokaji	Tokaj
19	Elio Perrone	Brachetto d'Acqui
20	Churchill	Porto
21	Broadbent	Porto
22	Château Dolsy-Vedrines	Sauternes
23	Quinta do Noval	Porto
24	Chateau d'Yquem	Sauternes
25	Cappellano	Barolo Chinato
26	Quinta do Infantado	Porto
27	Michele Chiarlo	Moscato d'Asti
28	Fêlsina	Vin Santo

MOST POPULAR FORTIFIED & DESSERT BOTTLINGS

Rank	Winery	Bottling
1	Taylor Fladgate	Porto 20 Year Tawny
2	Graham's	Porto 20 Year Tawny
3	Taylor Fladgate	Porto 10 Year Tawny
4	Warre	Porto 10 Year Tawny Olima
5	Dow	Porto 20 Year Tawny
6	Fonseca	Porto 20 Year Tawny
7	Graham's	Porto 10 Year Tawny
8	Fonseca	Porto Bin 27
9	Niepoort	Porto 10 Year Tawny
10	Dow	Porto 10 Year Tawny
11	Sandeman	Porto 20 Year Tawny
12	Rare Wine Company	Madeira Historic Series New York Malmsey
13	Ferreira	Porto 20 Year Tawny
14	Cappellano	Barolo Chinato
15	Graham's	Porto Six Grapes
16	Warre	Porto 20 Year Tawny Olima
17	Château d'Yquem	Sauternes 2001
18	Martini & Rossi	Moscato d'Asti
19	Niepoort	Porto Colheita 2005
19	Tintero	Moscato d'Asti Sori Gramella 2014
21	Kopke	Porto 10 Year Tawny
21	Vietti	Moscato d'Asti Cascinetta 2014
21	Ferreira	Porto 10 Year Tawny
24	Rare Wine Company	Madeira Historic Series Boston Bual
24	Donnafugata	Passito di Pantallaria Passito Ben Rye 2012
24	Blandy's	Madeira Malmsey 15 Year
27	Ramos Pinto	Porto 10 Year Tawny
28	Château Dolsy-Vedrines	Sauternes 2008
29	Château Giraud	Sauternes Petit Giraud 2011
30	Dow	Porto Vintage Qta. do Bomfim 2001

RESTAURANT DIRECTORY

Here are the 250 restaurants that participated in our 27th Annual Restaurant Poll. *Wine & Spirits* contacted wine directors at 2,952 restaurants, inviting them to fill out the poll. We've listed respondents by state and then by city.

ARIZONA

Binkley's Restaurant

Cave Creek, 480-437-1072
binkleysrestaurant.com

Christo's

Phoenix, 602-264-1785
christos1.com

Greekfest

Phoenix, 602-265-2990
thegreekfest.com

CALIFORNIA

Chez Panisse

Berkeley, 510-548-5525
chezpanisse.com

The Bazaar by José Andrés

Beverly Hills, 310-246-5555
sbe.com

Bouchon

Beverly Hills, 310-271-9910
thomaskeller.com

Spago

Beverly Hills, 310-383-0880
wolfgangpuck.com

Raya at the Ritz-Carlton

Dana Point, 949-240-5050
ritzcarlton.com

Sbicca

Del Mar, 858-481-1001
sbiccadelmar.com

Scratch Bar & Kitchen

Encino, 818-646-6085
scratchbarla.com

Glen Ellen Star

Glen Ellen, 707-343-1384
glenellenstar.com

Redbird

Los Angeles, 213-788-1191
redbird.la

Republique

Los Angeles, 310-362-6115
republique.la.com

Atlas Social

Napa, 707-258-2583
atlassocialnapa.com

La Toque

Napa, 707-257-5157
latoque.com

À Côté

Oakland, 510-655-6469
acoterestaurant.com

Barrel Room

Oakland, 415-956-6900
barrelroomoak.com

Chez Mélange

Redondo Beach,
310-540-1222
chezmelange.com

1760

San Francisco, 415-359-1212
1760sf.com

Absinthe

San Francisco, 415-551-1590
absinthe.com

Acquerello

San Francisco, 415-567-5432
acquerello.com

AQ

San Francisco, 415-341-9000
aq-sf.com

Bluestem Brasserie

San Francisco, 415-547-1111
bluestembrasserie.com

Boxing Room

San Francisco, 415-430-6590
boxingroom.com

Californios

San Francisco, 415-757-0994
californiossf.com

Commonwealth

San Francisco, 415-355-1500
commonwealthsf.com

Coqueta

San Francisco, 425-704-8866
coquetasf.com

Delfina

San Francisco, 415-552-4055
delfinasf.com

Farallon

San Francisco, 415-956-6969
farallonrestaurant.com

Firefly

San Francisco, 415-821-7652
fireflysf.com

Foreign Cinema

San Francisco, 415-648-7600
foreigncinema.com

Gary Danko

San Francisco, 415-749-2060
garydanko.com

Kin Khao

San Francisco, 415-362-7456
kinkhao.com

La Ciccia

San Francisco, 415-550-8114
laticcia.com

La Nebbia

San Francisco, 415-874-9924
lanebbia.com

Maven

San Francisco, 415-829-7982
maven-sf.com

Michael Mina

San Francisco, 415-397-9222
michaelmina.net

Nopa

San Francisco, 415-864-8643
nopasf.com

Nopalito

San Francisco, 415-437-0303
nopalitosf.com

One Market Restaurant

San Francisco, 415-777-5577
onemarket.com

Piccino

San Francisco, 415-824-4224
piccino.com

Quince

San Francisco, 415-775-8500
quincerestaurant.com

Rich Table

San Francisco, 415-355-9085
richtablesf.com

Rose Pistola

San Francisco, 415-399-0499
rosepistolasf.com

Tosca Café

San Francisco, 415-986-9651
toscacafesf.com

Town Hall

San Francisco, 415-908-3900
townhallsf.com

Trou Normand

San Francisco, 415-975-0876
trounormandsf.com

Finch and Fork

Santa Barbara, 805-879-9100
finchandforkrestaurant.com

Les Marchands

Santa Barbara,
805-284-0380
lesmarchandswine.com

Seagrass

Santa Barbara, 805-963-1012
seagrassrestaurant.com

Wine Cask

Santa Barbara, 805-966-9463
winecask.com

The Lobster

Santa Monica, 310-458-9294
thelobster.com

John Ash & Co.

Santa Rosa, 707-527-7687
johnashrestaurant.com

Gjelina

Venice, 310-450-1429
gjelina.com

Bottega

Yountville, 707-945-1050
botteganapavalley.com

COLORADO

The Little Nell

Aspen, 970-920-6330
thelittlenell.com

Frasca Food and Wine

Boulder, 303-442-6966
frascafoodandwine.com

Barolo Grill

Denver, 303-393-1040
barologrilldenver.com

Carmine's on Penn

Denver, 303-777-6443
carminescolorado.com

Fruition Restaurant

Denver, 303-831-1962
fruitionrestaurant.com

Guard and Grace

Denver, 303-293-8500
guardandgrace.com

Linger

Denver, 303-993-3120
lingerdenver.com

Mercantile Dining & Provision

Denver, 720-460-3733
mercantiledenver.com

Mizuna

Denver, 303-832-4778
mizunadenver.com

Rioja

Denver, 303-820-2282
riojadenver.com

The Truffle Table

Denver, No Reservations
truffletable.com

CONNECTICUT

Max Amore Ristorante

Glastonbury, 860-659-2819
maxrestaurantgroup.com

Max Downtown

Hartford, 860-522-2530
maxrestaurantgroup.com

Hopkins Inn

New Preston, 860-868-7295
thehopkinsinn.com

Match

South Norwalk, 203-852-1088
matchsono.com

P.F. Chang's China Bistro

Stamford, 203-363-0434
pfchang.com

DC

Del Campo

Washington, 202-589-7377
delcampodc.com

Iron Gate

Washington, 202-524-5202
irongaterestaurantdc.com

Kapnos

Washington, 202-234-5000
kapnosdc.com

The Partisan

Washington, 202-524-5322
thepartisandc.com

FLORIDA

Chops Lobster Bar Boca

Boca Raton, 561-395-2675
buckheadrestaurants.com

Chima Brazilian Steakhouse

Ft. Lauderdale, 954-712-0580
chimasteakhouse.com

Harbor Beach Marriott Resort & Spa

Ft. Lauderdale, 954-765-3030
marriott.com

Casa Juancho

Miami, 305-642-2452
casajuancho.com

Michael's Genuine Food & Drink

Miami, 305-573-5550
michaelsgenuine.com

Mignonette

Miami, 305-374-4635
mignonnettemiami.com

Red, The Steakhouse

Miami Beach, 305-534-3688
redthesteakhouse.com

GEORGIA**Lusca**

Atlanta, 678-705-1486
luscaatl.com

Pricci

Atlanta, 404-237-2941
buckheadrestaurants.com

Restaurant Eugene

Atlanta, 404-355-0321
restauranteugene.com

Sotto Sotto

Atlanta, 404-523-6678
urestaurants.net

Wrecking Bar Brewpub

Atlanta, 404-221-2600
wreckingbarbrewpub.com

HAWAII**Duke's Canoe Club**

Honolulu, 808-922-2268
dukeswaikiki.com

Orchids

Honolulu, 808-923-2311
halekulani.com

ILLINOIS**Autre Monde Café & Spirits**

Berwyn, 708-775-8123
autremondecafe.net

Acadia

Chicago, 312-360-9500
acadiachicago.com

Atwood Café

Chicago, 312-368-1900
atwoodrestaurant.com

Boka

Chicago, 312-337-6070
bokachicago.com

Joe's Seafood, Prime Steak & Stone Crab

Chicago, 312-379-5637
joes.net

Les Nomades

Chicago, 312-649-9010
lesnomades.net

Lula Café

Chicago, 773-489-9554
lulacafe.com

The Publican

Chicago, 312-733-9555
thepublicanrestaurant.com

Rosebud Theater District

Chicago, 312-332-9500
rosebudrestaurants.com

Sepia

Chicago, 312-441-1920
sepiachicago.com

Spiaggia

Chicago, 312-280-2750
spiaggiarestaurant.com

Taxim

Chicago, 773-252-1558
taximchicago.com

Wildfire

Chicago, 312-787-9000
wildfirerestaurant.com

Gia Mia

Wheaton, 630-480-2480
giamiapizzabar.com

LOUISIANA**Antoine's**

New Orleans, 504-581-4422
antoines.com

Baru

New Orleans, 504-895-2225
barutapas.com

Brennan's

New Orleans, 504-525-9711
brennansneworleans.com

MAINE**Eventide Oyster Co.**

Portland, 207-774-8538
eventideoysterco.com

Lolita

Portland, 207-775-5652
lolita-portland.com

MARYLAND**O'Learys Seafood**

Annapolis, 410-263-0884
olearysseafood.com

The Brewer's Art

Baltimore, 410-547-6925
thebrewersart.com

Charleston

Baltimore, 410-332-7373
charlestonrestaurant.com

Chiapparelli's

Baltimore, 410-837-0309
chiapparellis.com

Cinghiale

Baltimore, 410-547-8282
cgeno.com

Fleming's

Baltimore, 410-332-1666
flemingssteakhouse.com

Oceanaire Seafood Room

Baltimore, 443-872-0000
theoceanaire.com

Pazo

Baltimore, 410-534-7296
pazorestaurant.com

Aida Bistro & Wine Bar

Columbia, 410-953-0500
aidabistro.com

The Kings Contrivance

Columbia, 410-995-0500
greatfoodmd.com

Café Troia

Towson, 410-337-0133
cafetroia.com

MASSACHUSETTS**Island Creek Oyster Bar**

Boston, 617-532-5300
islandcreekoysterbar.com

L'Espalier

Boston, 617-262-3023
lespalier.com

Meritage

Boston, 617-439-7000
meritagetherestaurant.com

Oak Long Bar + Kitchen

Boston, 617-585-7222
oaklongbarkitchen.com

Sorellina

Boston, 617-412-4600
sorellinaboston.com

Alden & Harlow

Cambridge, 617-864-2100
aldenharlow.com

Craigie on Main

Cambridge, 617-497-5511
craigieonmain.com

EVOO

Cambridge, 617-661-3866
evoorestaurant.com

Loyal Nine

Cambridge, 617-945-2576
loyalninecambridge.com

The Capital Grille

Chestnut Hill, 617-928-1400
thecapitalgrille.com

Cape Sea Grille

Harwich Port, 508-432-4745
capeseagrille.com

The Pearl

Nantucket, 508-228-9701
thepearlnantucket.com

Sarma

Somerville, 617-764-4464
sarmarestaurant.com

Black Dog Tavern

Vineyard Haven,
508-693-9223
theblackdog.com

Il Capriccio

Waltham, 781-894-2234
ilcapriccio.com

Moody's Delicatessen & Provisions

Waltham, 781-216-8732
moodyswaltham.com

MICHIGAN**Selden Standard**

Detroit, 313-438-5055
seldenstandard.com

MINNESOTA**Gardens of Salonica**

Minneapolis, 612-378-0611
gardensofsalonica.com

Piccolo

Minneapolis, 612-827-8111
piccolompls.com

Victory 44

Minneapolis, 612-588-2228
victory-44.com

Heartland Restaurant

St. Paul, 651-699-3536
heartlandrestaurant.com

St. Paul Grill

St. Paul, 651-224-7455
stpaulgrill.com

MISSOURI**Niche**

Clayton, 314-773-7755
nichestlouis.com

The American Restaurant

Kansas City, 816-545-8001
theamericankc.com

Eleven Eleven Mississippi

St. Louis, 314-241-9999
1111-m.com

Sidney Street Café

St. Louis, 314-771-5777
sidneystreetcafe.com

Vin de Set

St. Louis, 314-241-8989
vindeset.com

NEVADA**Aureole**

Las Vegas, 702-632-7401
charliepalmer.com

Carnevino

Las Vegas, 702-789-4141
carnevino.com

Craftsteak

Las Vegas, 702-891-7318
craftrestaurantsinc.com

Lotus of Siam

Las Vegas, 702-735-3033
lotusofsiamlv.com

Olives

Las Vegas, 702-693-8181
bellagio.com

The Palm

Las Vegas, 702-732-7256
thepalm.com

Picasso

Las Vegas, 702-693-7111
bellagio.com

Twist by Pierre Gagnaire

Las Vegas, 702-590-8882
mandarinoriental.com

NEW JERSEY**The Bernards Inn**

Bernardsville, 908-766-0002
bernardsinn.com

Serenade

Chatham, 973-701-0303
restaurantserenade.com

Stage Left

New Brunswick,
732-828-4444
stageleft.com

The Frog and The Peach

New Brunswick,
732-846-3216
frogandpeach.com

Ninety Acres at Natirar

Peapack, 908-901-9500
natirar.com

NEW MEXICO**Bistro 315**

Santa Fe, 505-986-9190
315santafe.com

NEW YORK**Marbella Restaurant**

Bayside, 718-423-0100
marbella-restaurant.com

The River Café

Brooklyn, 718-522-5200
therivercafe.com

Runner & Stone

Brooklyn, 718-576-3360
runnerandstone.com

Piccolo

Huntington, 631-424-5592
piccolorestaurant.net

Tellers American ChophouseIslip, 631-277-7070
tellerschophouse.com**A Voce**New York, 212-545-8555
avoceresrestaurant.com**A Voce Columbus Circle**New York, 212-823-2523
avoceresrestaurant.com**Ai Fiori**New York, 212-613-8660
aifiorinyc.com**Aldo Sohm Wine Bar**New York, 212-554-1143
aldosohmwinebar.com**Amali**New York, 212-339-8363
amalinnyc.com**Aquavit**New York, 212-307-7311
aquavit.org**Aureole**New York, 646-392-9172
charliepalmer.com**Balthazar**New York, 212-965-1414
balthazarnyc.com**Bar Americain**New York, 212-265-9700
baramericain.com**Bar Jamón**New York, 212-253-2773
casamononyc.com**Bâtard**New York, 212-219-2777
batardtribeca.com**Betony**New York, 212-465-2400
betony-nyc.com**Cosme**New York, 212-913-9659
cosmenyc.com**Daniel**New York, 212-288-0033
danielnyc.com**Del Posto**New York, 212-672-0390
delposto.com**Eataly Manzo**New York, 212-229-2180
eataly.com**Eleven Madison Park**New York, 212-889-0905
elevenmadisonpark.com**Felidia**New York, 212-729-1475
felidia-nyc.com**Gotham Bar & Grill**New York, 212-620-4020
gothambarandgrill.com**Gramercy Tavern**New York, 212-477-0777
gramercytavern.com**Il Buco Alimentari & Vineria**New York, 212-837-2622
ilbucovineria.com**Jean-Georges**New York, 212-299-3900
jean-georges.com**Jo Jo**New York, 212-223-5656
jojorestaurantnyc.com**Junoon**New York, 212-490-2100
junoonnyc.com**Le Bernardin**New York, 212-554-1515
le-bernardin.com**Lincoln**New York, 212-359-6500
patinagroup.com**Little Park**New York, 212-220-4110
littlepark.com**Maialino**New York, 212-777-2410
maialinnyc.com**Marta**New York, 212-651-3800
martamanhattan.com**Maysville**New York, 646-490-8240
maysvillennyc.com**The Modern**New York, 212-333-1220
themodernnyc.com**Molyvos**New York, 212-582-7500
molyvos.com**The NoMad**New York, 212-796-1500
thenomadhotel.com**Noreetuh**New York, 646-892-3050
noreetuh.com**North End Grill**New York, 646-747-1600
northeastgrillnyc.com**Osteria Morini**New York, 212-965-8777
osteriamorini.com**Racines**New York, 212-227-3400
racinesny.com**Ristorante Morini**New York, 212-249-0444
ristorantemorini.com**The Simone**New York, 212-772-8861
thesimonerestaurant.com**Untitled**New York, 212-570-3670
untitledatthewhitney.com**The Water Club**New York, 212-683-3333
thewaterclub.com**NORTH CAROLINA****Barrington's**Charlotte, 704-364-5755
barringtonsrestaurant.com**Sullivan's Steakhouse**Charlotte, 704-335-8228
sullivansteakhouse.com**Fearrington House Inn**Pittsboro, 919-542-2121
fearrington.com**OHIO****Hyde Park Prime Steakhouse**Beachwood, 216-464-0688
hydeparkrestaurants.com**Jeff Ruby's**Cincinnati, 513-784-1200
jeffruby.com**Lindey's**Columbus, 614-228-4343
lindeys.com**Georgio's Café**Toledo, 419-242-2424
georgiostoledo.com**OREGON****Tina's**Dundee, 503-538-8880
tinasdundee.com**Nick's Italian Café**

McMinnville, 503-434-4471

3 Doors Down Café & LoungePortland, 503-236-6886
3doorsdowncafe.com**Ataula**Portland, 503-894-8904
ataulapdx.com**Aviary**Portland, 503-287-2400
aviarypdx.com**Bamboo Sushi NW**Portland, 971-229-1925
bamboosushi.com**Castagna**Portland, 503-231-7373
castagnarestaurant.com**Davenport**Portland, 503-236-8747
davenportpdx.com**Olympia Provisions SE**Portland, 503-954-3663
olympiaprovisions.com**PENNSYLVANIA****Nectar**Berwyn, 610-725-9000
tasteneectar.com**Yangming**Bryn Mawr, 610-527-3200
yangmingrestaurant.com**Amada**Philadelphia, 215-625-2450
philadelphia.amadarestaurant.com**Kensington Quarters—
Restaurant & Butcher**Philadelphia, 267-314-5086
kensingtonquarters.com**Lacroix at The Rittenhouse**Philadelphia, 215-790-2533
lacroixrestaurant.com**Prime Rib**Philadelphia, 215-772-1701
theprimerib.com**Paramour**Wayne, 610-977-0600
paramourwayne.com**TEXAS****Contigo Austin**Austin, 512-614-2260
contigotexas.com**Driskill Grill**Austin, 512-391-7162
driskillgrill.com**Lenoir**Austin, 512-215-9778
lenoirrestaurant.com**Second Bar + Kitchen**Austin, 512-827-2750
congressaustin.com**Ill Forks**Dallas, 972-267-1776
3forks.com**Bob's Steak & Chop House**Dallas, 972-608-2627
bobs-steakandchop.com**Crushcraft Thai Street Eats**Dallas, 972-677-7038
crushcraftthai.com**Del Frisco's Double Eagle
Steak House**Dallas, 972-490-9000
delfriscos.com**Salum**Dallas, 214-252-9604
salumrestaurant.com**Saint-Emilion Restaurant**Fort Worth, 817-737-2781
saint-emilionrestaurant.com**Hugo's**Houston, 713-524-7744
hugosrestaurant.net**Underbelly**Houston, 713-528-9800
underbellyhouston.com**Dough**San Antonio, 210-979-6565
doughpizzeria.com**Fleming's Prime Steakhouse
& Wine Bar**San Antonio, 210-824-9463
flemingssteakhouse.com**VIRGINIA****L'Auberge Chez François**Great Falls, 703-759-3800
loubergechezfrancois.com**WASHINGTON****Seastar Restaurant & Raw Bar**Bellevue, 425-456-0010
seastarrestaurant.com**Salty's**Seattle, 206-937-1600
salty.com**The Herbfarm**Woodinville, 425-485-5300
theherbfarm.com**WISCONSIN****Carnevora**Milwaukee, 414-223-2200
carnevora.com**Coquette Café**Milwaukee, 414-291-2655
coquettecafe.com**Five O'Clock Steakhouse**Milwaukee, 414-342-3553
fiveoclocksteakhouse.com