

# REFLECTORY WINE

We named Mill 180 Park's bar with the portmanteau "Refrectory" because it is intended to be a place where visitors consider things (that is, reflect) and possibly change direction (that is, refract). Our wine menu features interesting and fairly-priced selections from all over.

## WHITE

Black Birch "Happily Married" Reisling 2016 Hatfield, Massachusetts • \$5.00

Dry, elegant, and complex white, with notes of fresh-cut hay and accia honey

Angeline Chardonnay 2016 Santa Rosa California • \$4.00

Slight fruit flavors and balanced acidity with hints of French oak.

Mont Gravet Cotes de Gascogne 2016 Gascony, France • \$4.00

Rich and concentrated, with an intense and refreshing nose, a nice mineral mouthfeel, and crisp acidity

Abigail Rose Savignon Blanc 2016 Huapal, New Zealand • \$4.00

Intense floral nose with hints of lime, pineapple and stone fruit

## RED

Charles Thomas CDR Rouge NV Rhone Valley, France • \$4.00

Blend of 50% Syrah, 40% Grenache, and 10% Mourvedre from horse-plowed and certified-organic historic chateau. Round and supple red, with ripe berry fruits and hints of earth and smoke

Black Birch Corot Noir 2014 Hatfield, Massachusetts • \$5.00

Very approachable and food-friendly red with little oak or tannins, called their "Pizza Wine" by Black Birch

## SPARKLING

Bartolomeo Prosecco NV Breganze, Veneto, Italy • \$4.00

Aromatic, crisp, and dry sparkling white wine with a fresh fruit nose, soft pressed to extract only the top-grade must