

Refractory Wine

We named Mill 180 Park's bar with the portmanteau "Refractory" 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

- Abigail Rose Sauvignon Blanc 2016 Huapal, New Zealand** – Intense floral nose with hints of lime, pineapple and stone fruit \$4.00
- Mont Gravet Cotes de Gascogne 2016 Gascony, France** – Rich and concentrated, with an intense and refreshing nose, a nice mineral mouthfeel, and crisp acidity \$4.00
- LOCAL Black Birch "Happily Married" Reisling 2016 Hatfield, Massachusetts** – Dry, elegant, and complex white, with notes of fresh-cut hay and accia honey \$5.00

Rosé

- LOCAL Glendale Ridge Rosé of Cabernet Franc 2017 Southampton, Massachusetts** – Aromas of wild red berries, ripe late-summer peaches, star anise and figs \$6.00

Red

- Charles Thomas CDR Rouge NV Rhone Valley, France** – 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 \$4.00
- Ravines Cabernet Franc 2016 Finger Lakes, New York** – Deep ruby red, full bodied with very soft but good stucture \$4.00
- LOCAL Glendale Ridge Blaufränkisch 2017 Southampton, Massachusetts** – Concentrated red fruit and sweet cocoa, aromas of cordial cherries, anise, citrus zest, spice rack, and umami notes \$6.00

Sparkling

- Bartolomeo Prosecco NV Breganze, Veneto Italy** – Aromatic, crisp, and dry sparkling white wine with a fresh fruit nose \$4.00