

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
- 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
- LOCAL Black Birch "Happily Married" Reisling 2016 Hatfield, Massachusetts** – Dry, elegant, and complex white, with notes of fresh-cut hay and acacia honey \$5
- The Chard Project Chardonnay 2017 Middletown, California** – Aromas and flavors of fresh apples and citrus. Kissed by oak for a rich and righteous mouthfeel. \$4

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

Red

- Charles Thomas CDR Rouge NV Rhone Valley, France** – Blend of Syrah, Grenache, and Mourvedre. Round and supple red, with ripe berry fruits and hints of earth and smoke \$4
- Ravines Cabernet Franc 2016 Finger Lakes, New York** – Deep ruby red, full bodied with very soft but good structure \$4

Sparkling

- Bartolomeo Prosecco NV Breganze, Veneto Italy** – Aromatic, crisp, and dry sparkling white wine with a fresh fruit nose \$4