

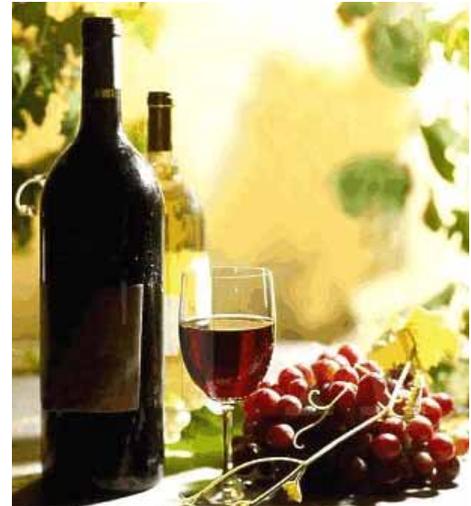
# The Jolly Waggoner



## SPRING WINE LIST

We offer a selection of wines - red, white and sparkling, including organic options - supplied by our friend Silvio, as well as traditional and local beer and ale. If you are eating with us, please feel free to ask for a recommendation of which wine best suits your meal.

Some of our wines are also available to purchase in the Church Farm shop over the road, for you to enjoy at home.



## SPARKLING

### **PROSECCO, VILLA TERESA (VENETO, ITALY) 11°** £19.45

By the glass £4.90 (175ml) / £6.45 (250ml). Grape varieties: 100% Prosecco

Traditional vinification, natural fermentation with sparkle, obtained from fermentation in autoclave, no CO2 added. Clean, fresh, clear straw yellow colour, rich bouquet of flowers and fruits, particularly elderflower & unripe apples. Exceptional Value. Certified organic. Suitable for vegetarians and vegans.

### **ROSÉ FRIZZANTE, VILLA TERESA (VENETO, ITALY) 11°** £21.45

By the glass £5.20 (175ml) / £6.80 (250ml). Grape varieties: 90% Raboso, 10% Prosecco

The Raboso lends a fruity acidity, added to the sweetness of red berries, especially wild strawberries, fresh and bright with garnet tones, while a touch of prosecco perfects the balance.

Certified organic. Suitable for vegetarians and vegans.

### **DENBIES WHITEDOWNS CUVÉE BRUT, ENGLAND 2004 12°** £40.50

By the glass £9.90

Made by the same method as Champagne, with the fizz developing in a second fermentation in the bottle, from the Seyval Blanc grape variety, it is 'lees' aged for 2 years. A wine that admirably demonstrates how highly thought of English 'sparklers' have become. It seems the combination of Surrey's chalky soils and climate, both remarkably similar to the Champagne region, provide ideal conditions to grow grapes for sparkling wines.

### **CRISTOFF CHAMPAGNE RESERVE BRUT (CHAMPAGNE, FRANCE) 12°** £41.45

By the glass £10.00

A quality dry champagne with lemony, biscuity flavours, fine bubbles and a touch of ageing.

# WHITE

## **DOMAINE GRIER – (FRANCE) £14.15**

By the glass £3.70 (175ml) / £4.70 (250ml).

The Maccabeu was picked slightly early to retain freshness. It was oak fermented to add structure and kept “sur lie” for 6 months after fermentation. Fully ripe Viognier was blended with the Maccabeu base to enrich the wine. It is beautifully perfumed with obvious floral notes combined with dried apricot and an underlying minerality. On the palate, it is structured and lively with a broad finish.

## **ORGANIC PINOT GRIGIO PAVIA, VINUVA I 2° £14.70**

By the Glass £3.85 (175ml) / £4.95 (250ml)

Grapes are notoriously difficult to grow organically without the use of synthetic herbicides, fertilisers and pesticides: their thin skins and sweet contents are a target for many vineyard pests. However, that is exactly how the grapes were grown for this light, delicate, apple flavoured wine.

## **ALTA RIO BLANCO (ALTA REGION, RIOJA SPAIN) £16.70**

By the Glass £4.20 (175ml) / £5.40 (250ml)

Made primarily from the Viura grape (sometimes called Macabeo), this white Rioja from the Rioja Alta region has fresh citrus notes and minerally overtones, with a good clean satisfying finish, goes very well with gammon and fish.

## **FALERIO DOC 2009, SALADINI PILASTRI (MARCHE, ITALY) 12° £19.15**

By the glass £4.85 (175ml) / £6.40 (250ml)

This wine is produced from vine varieties going back to medieval times. Its typical straw-yellow hue and delicate bouquet are due to the excellent position of the vineyards. Elegant and full-bodied, this is smooth, flowery white with a clean taste fermented at very low temperatures.

Certified organic.

## **PINOT BIANCO DOC 2009, MUSARAGNO TERRA MUSA (VENETO, ITALY) 12.5°**

£21.15

By the glass: £5.15 (175ml) / £6.75 (250ml).

Elegant, smooth and well-balanced white Pinot with a straw-yellow colour and hints of green. Its delicate aroma of white fruit and bread crusts is balanced with a white pepper finish.

Certified organic. Suitable for vegetarians and vegans.

## **SOELLNER WOGENRAIN GRÜNER VELTLINER, WAGRAM 2008/9 | 11.5° £25.70**

The Soellner family own vineyards in the Donauland on the Danube in Austria, and they consistently produce wines of great depth of character and balance. This blend makes a light and typically characteristic wine. The grapes are hand-picked, and the must is slowly fermented in stainless steel tanks. Maturation takes place for a short time in oak casks. After the second racking the Wogenrain is kept until the following spring in tank, in order to retain freshness and fruit purity. Biodynamic Wine.

# RED

## **BLUE COVE MERLOT 2008 (FRANCE) 12.5°** £15.15

By the glass £3.70 (175ml) / £4.70 (250ml). Grape varieties: 100% Merlot

With its deep crimson colour, it has delightful black fruit aromas (blackberries and blackcurrants) enhanced by a touch of spice. Its rounded mouth feel makes it a great wine for all grilled meat as well as cheese.

## **ORGANIC NERO D'AVOLA SICILIA, VINUVA ITALY 2009/10 13°** £15.15

By the glass £3.70 (175ml) / £4.70 (250ml)

Made from Nero d'Avola grapes grown without the use of man-made herbicides, fertilisers and pesticides. Overtly fruity with sweet blueberries and bilberries with a touch of spice.

## **ALTO RIO RIOJA (ALTA REGION, RIOJA, SPAIN) 13°** £16.20

By the glass £4.20 (175ml) / £5.90 (250ml)

The Rioja Alta Region is the most prestigious region in Rioja giving this wine a garnet-red colour and purple hues allowing the wine to express aromas and flavours of the famous Tempranillo grape, this well rounded wine works wonderfully with lamb.

## **MERLOT DOC 2009, MUSARAGNO TERRA MUSA (VENETO)** £17.15

By the glass £4.70 (175ml) / £6.20 (250ml). Grape varieties: 100% Merlot

Rich, ruby red velvety wine with intense fragrance and grassy undertones. Harmonious and complete. A Venetian Merlot with rich bouquet and southern softness.  
Certified organic. Suitable for vegetarians and vegans.

## **VALCORSO ORGANIC MONASTRELL, LA PURÍSIMA, SPAIN 2007/8 14°** £17.70

By the glass £4.95 (175ml) / £6.40 (250ml)

The Monastrell grape variety is native to eastern Spain and produces richly textured, quite powerful wines, with aromas of wild herbs, dried red fruits, backed with a smooth finish. This wine is organic. Medium-bodied, it exhibits generous fruit flavours with a well-balanced finish.

## **COTE DU RHONE DE NATURA RERUM, ORGANIC (RHONE VALLEY, FRANCE) 13°** £19.70

By the glass £5.20 (175ml) / £7.10 (250ml)

This Organic wine from the Rhone Valley is powerful and spicy with notes of forest floor, black plummy/ almost prune fruit, then a hint of charcuterie on the finish.

## **DOLCETTO D'ALBA DOC 2009, GAGLIASSO (PIEDMONT) 13.5°** £21.15

By the glass £5.15 (175ml) / £6.75 (250ml). Grape varieties: 100% Dolcetto

Using traditional methods, steeped 5-7 days, aged in stainless steel, then vats for 6 months and 3 months in bottles. Full-bodied, austere red with fragrant deep red fruit.

# RED (continued)

## ROSSO DI MONTEPULCIANO DOC 2009, IL CONVENTINO, (TUSCANY) 13°

£27.15

Grape varieties: 100% Prugnolo gentile

3-6 months in wood casks gives it structure and quality, rich with fruit and a good acidic contrast. It is the simplest version wine from this prestigious area. Certified organic.

## BOOKERS VINEYARD DARK HARVEST RED, SUSSEX 2006 11.5° £27.70

A blend of Rondo and Dornfelder which enjoy the mild Sussex climate to produce a smooth, velvety wine with plenty of red berry fruit flavours. Bookers Vineyard is a family run business started by Janet and Rodney Pratt in 1972 with only 3 acres of vines. Today this has expanded to a modest 22 acres.

## GAGLIASSO, BAROLO DOCG, TORRIGLIONE 2006 (PIEDMONT) 14.5° £46.15

Grape varieties: 100% Nebbiolo

Using traditional methods, steeped 12 days, aged in barrique and large casks for 24 months, then 10 months in bottle. 5000 bottles produced. Strong, deep, structured, masculine and tannic wine - 2006 was a great year. Gagliasso removes 50% of their grapes when thinning to ensure concentration of fruit.

This is far in excess of usual practice for quality wines.

# ROSE

## BLUE COVE SYRAH ROSE 2010 (FRANCE) 12.5% £15.15

By the glass £3.70 (175ml) / £4.70 (250ml)

Made from the Syrah grape sourced from the cool climate regions of France, this fruity rose has aromas of red summer fruits with an attractive crisp sweetness on the palate, perfect with gammon dishes.

Off sales welcome and £3 per bottle will be deducted.

PORT, SAUTERNES DESSERT WINE, BIN END BARGAINS, PINK CHAMPAGNE, GARONNELLES,  
AND OTHER CHAMPAGNES ARE AVAILABLE ON REQUEST

# REAL ALES

Buntingford Highwayman

Fuller's London Pride

and guest ales in rotation from Buntingford, Red Squirrel, Crouch and Adnams breweries

To book a table for your next visit, please  
contact us on the details below

  
**THE JOLLY WAGGONER**  
REAL FOOD • REAL ALES • OPEN EVERYDAY

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