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THE POUR

The 12 Best Restaurants in New York for Wine

BOTTLES	
ITALIAN REDS	
PIEDMONT	
CAVALOTTO Langhe Grignolino 2011	45
SCARPETTA Barbera 2011	45
CASCINA FONTANA Dolcetto d'Alba 2011	50
GIUSEPPE MASCARELLO Barbera d'Alba SCUDETTO 2008	60
GIACOMO CONTERNO Barbera d'Alba CASCINA FRANCA 2006	110
TENUTE SELLA Bramaterra I PORFIDI 2004	100
GIACOMO CONTERNO Nebbiolo CERRETTA 2009	150
FRIULI + VENETO + MARCHE	
RONCHI DI CIALLA Schlopettino 1997 (FRIULI)	125
LA DISTESA NOCENZIO 2011 (MARCHE)	95
TUSCANY	
FELSINA Chianti Classico 2010	45
RODANO Chianti Classico Riserva VIACOSTA 2007	55
IL PARADISO DI MANFREDI Rosso di Montalcino 2011	80
COSTANTI Brunello di Montalcino 2001	80
POGGIO DI SOTTO Brunello di Montalcino 2000	240

By [ERIC ASIMOV](#)

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Simply put, New York City offers the world's greatest concentration of wonderful wine. Situated centrally among the world's wine regions, it is free of the provincial tradition of drinking only the local wine. With an unparalleled variety of restaurants and fine-wine shops and a ready supply of disposable income, it beckons to winemakers, merchants and drinkers.

It follows that the city may well present the greatest selection of wine lists in the world. Ambitious restaurants use their lists to distinguish themselves, either by offering a wide-ranging diversity, or by plunging deeply into areas that follow the character of the menu.

What makes a wine list great? The best are products of imagination, dedication, energy, resources and a clear point of view. They offer worthy wines in all price ranges. Even the most expensive restaurants must offer a refuge for those who can't ignore a budget. And even more-expensive bottles need to be values.

Wine lists can be wonderful from the top down, or the bottom up. They can offer a spectacular concentration of Barolo, say, or Châteauneuf-du-Pape. They may specialize in grower Champagnes, or natural wines, or even a vast selection of Italian whites, organized regionally.

I can point to dozens of lists in New York, but some are better than others. What follows, then, is my subjective list of 12 of the city's best.

UNDER THE RADAR

I can't remember the last time I heard anybody mention **Tribeca Grill**, but take a glance at [its wine list](#) and you have something to talk about. Over the years, the wine director David Gordon has put together a wonderful list of older bottles that are gently priced. In one area, Châteauneuf-du-Pape, I've never seen a deeper list.

But that's not all it offers. The Burgundy selection is stellar and wide ranging. It's a tribute to venerability, as the restaurant has spent its 20-odd years quietly amassing a spectacular collection.

Less Expensive Treat: Bois de Boursan Châteauneuf-du-Pape 2006, \$90, not cheap, but a pure, distinctive treat.

Great Find: Henri Bonneau Châteauneuf-du-Pape Tradition 2006, \$145, one of Châteauneuf's best.

Worthy Splurge: Domaine de la Romanée-Conti Échézeaux 1997, \$550, one of Burgundy's most hallowed names, for far less than usual.