



### Ellerbe Fine Foods

1501 W. Magnolia Ave., Fort Worth, 817-926-3663, [www.ellerbefinefoods.com](http://www.ellerbefinefoods.com)  
Ellerbe general manager and co-owner Richard King seeks out fun, unique wines to bring to the restaurant, like the Trisaetum 2008 Estate Riesling, Willamette Valley, Ore. (drink it there, \$54; to go, \$27). "It's very difficult to find, and I just love rieslings with food: The balance of the acid and fruit pairs perfectly with a lot of our dishes," King says. Also on his list: Leviathan's 2008 Red Blend, Napa Valley, Calif. (drink it there, \$90; to go, \$54) for its smooth tannins and intense fruit. "This beautiful wine is made by Andy Erickson," he says, who "makes some of the best and most highly sought-after wines in America, and some of them are going for \$1,300 a bottle."



### Zambrano Wine Cellar

910 Houston St., Fort Worth, 817-850-9463, [www.zambranowines.com](http://www.zambranowines.com)  
With more people moving downtown, Zambrano Wine Cellar owner Cef Zambrano says customers will often enjoy a glass first, then purchase a bottle to take home and have with dinner. He recommends the Deerfield 2006 Red Rex, Sonoma County, Calif. (drink it there, \$50; to go, \$27), a blend of cabernet sauvignon, merlot and cabernet franc from winemaker Robert Rex (with whom Zambrano is working to bring a Zambrano-label wine to Fort Worth). "It's elegant and silky," he says. Another top pick: Clos de los Siete, Argentina 2008, by Michel Rolland (drink it there, \$40; to go, \$20). This malbec blend adds up nicely, Zambrano says, for Rolland is widely considered the world's No. 1 wine consultant and malbec is one of the best values in the wine world.

# Take-Away Sommelier

BY LAURA SAMUEL MEYN PHOTOS BY ROSS HAILEY



SHOP THE WINE LIST WITH THESE SPECIAL BOTTLES THAT YOU CAN ENJOY AT THE RESTAURANT OR AT HOME.

**F**oodies know the most interesting restaurant wine lists are built on access to boutique vineyards and limited-release wines, sommelier-winemaker relationships and a nose for sniffing out the best. At these top restaurants, you can harness that professional know-how by shopping from the wine list. So enjoy the food and wine on the premises, then purchase a few unusual bottles to take home — at a retail-to-go (rather than “off the menu”) rate.

### Sapristi! Bistro and Wine Bar

2418 Forest Park Blvd., Fort Worth, 817-924-7231, [www.sapristibistro.com](http://www.sapristibistro.com)  
Sapristi maître d' John Marsh likes to focus on wines that not everybody has. One of his personal favorites from the lengthy list is a Burgundy: The Louis Latour 2007 Marsannay, Côte d'Or, France (drink it there, \$35; to go, \$17.50). "It's very pretty, very drinkable, very versatile," says Marsh. Also from the south of France is Les Grandes Cabanes 2009 Rosé, Chateau Lamargue (drink it there, \$28; to go, \$14), a dry syrah-grenache blend that's salmon-pink in color. "It's great with salads, pizzas, pastas, pretty much everything on our menu goes with rosé," Marsh says. "People think it'll be sweet or too wimpy, but then they like it."



### Times Ten Cellars

1100 Foch St., Fort Worth, 817-336-9463, [www.timestencellars.com](http://www.timestencellars.com)  
Madeleine Shero, founding partner at Times Ten Cellars in Fort Worth, has two favorite limited-release wines that are only sold at the winery itself. Times Ten Cellars 2007 Petite Sirah (drink it there, \$37; to go, \$31) is a bold wine with dark fruit; Shero describes it as inky and velvety smooth, as good with a rare steak as it is with dark chocolate. "I always encourage people to take two; it's one you can cellar for five to 10 years — it'll be even bolder, smoother and more complex." Another limited-release from the winery is the Times Ten Cellars 2007 Cabernet Franc (drink it there, \$35; to go \$28), which Shero describes as a firm and earthy robust red with a nice acidity. "It finishes with blueberries and cocoa, and has a little tobacco on the nose," she says.