Wine List Analysis

Parizod Shokirjonova

NYC College of Technology

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Professor Karen Goodlad

 The two restaurants that I picked for my wine list analysis are The Modern and Roberta’s restaurant. The Modern is a fine dining restaurant located at 9 W 53rd St, inside of the Museum of Modern Art. The restaurant was established in 2005 and it gained a lot of achievements. The Modern has earned two Michelin stars; three stars from the New York Times; the Grand Award from Wine Spectator. The restaurant also won four James Beard Awards. The restaurant stands out with its small and precise menu, with its long wine list including 3,000 selection from all around the world. For the casual dining wine list, I chose Roberta’s. Roberta’s is a New American pizzeria located in 570 Lexington Ave. It is famous for its pizza cooked in a wood oven and hipster environment. Roberta’s was established in January 2008 and owned by Carlo Mirarchi and Brandon Hoy.

 Some of the observations I made about The Modern restaurant wine list is that the list includes 3,000 selection from all around the world; they serve wines by the glass or half bottle; also I liked how the wine list was organized- the first page includes a list of the contents, then on the other pages there is a whole list for each of those contents (organized like a textbook). I also observed that the types of wines they have are Champagne, Champagne Rosé and Sparkling Wines, White, Red, Rosé, Sweet and Fortified Wines. Another observation I had was that most of the wines are from Europe. One of the wines of the wine lists which is Ramey Russian River Chardonnay 2017 got my attention and got me do a little research about it because on the label it says Russian River Valley, so I thought that the wine is from Russia. But after researching, I found out that it is just a name of the wine, and it is originated in California.

 The three observation I made for the Roberta’s wine lists are: It has around 350 selection of wines. Even though Roberta’s wine list is short, it includes world’s rare, not basic, and new kinds of wines. On the wine list, there are also Orange wines that are mostly from Italy and Austria. Most of their wines are light, smooth, and too much complexity.

 The two differences of the wine lists are that The Modern’s sparking wines are much more expensive than Roberta’s sparkling wines. The price range of the sparkling wine in The Modern’s are $76-$675, and the Roberta’s is $42-$95. Another difference between the wine lists is that the Roberta’s wines are only from northern countries with cool, dry, and windy climate. The Modern’s wines on the other hand are from both, northern and southern countries such as south Africa, Australia, New Zealand and others. The similarities of the wine lists of the two restaurants is that both wine lists include mostly new wines, only few wines are from 90’s. Another similarity is that both wine lists have more white wine selection than red wine.

Even though both wine lists have similarities and differences, they are better than each other and popular in their own way. If the Roberta’s wine is $42, I think this does not mean that it is a bad wine, or The Modern’s wine that costs $675 does not mean it is the best wine on the list. It was interesting for me doing a research about Roberta’s pizzeria. The unusual looking pizzas made me want to go and try it with a good wine that compliments the meal.

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