WHERE TO DRINK WELL

OUR GUIDE TO 3,592 AWARD-WINNING WINE LISTS AROUND THE WORLD

FIVE NEW GRAND AWARD WINNERS
PORTUGAL: WHITE WINES STAR
NEW ZEALAND: GREAT PINOT NOIR
WASHINGTON: WHAT TO BUY NOW
ABOUT THE AWARD LEVELS

To qualify for an award, a wine list must present complete, accurate information, including vintages and appellations for all selections. Complete producer names and correct spellings are mandatory, and the overall presentation of the list is also considered. Lists that meet these requirements are judged for one of our three awards.

🏆 AWARD OF EXCELLENCE
2,335 winners
These wine lists, which typically offer at least 90 selections, feature a well-chosen assortment of quality producers along with a thematic match to the menu in both price and style. Whether compact or extensive, focused or diverse, these lists deliver sufficient choice to satisfy discerning wine lovers.

★★ BEST OF AWARD OF EXCELLENCE
1,168 winners
These wine lists display excellent breadth across multiple winegrowing regions and/or significant vertical depth of top producers, along with superior presentation. Typically offering 350 or more selections, these lists are destinations for serious wine lovers, showing a deep commitment to wine both in the cellar and through their service team.

★★★ GRAND AWARD
89 winners
Our highest award, given to restaurants that show an uncompromising, passionate devotion to the quality of their wine program. These wine lists typically feature 1,000 or more selections and deliver serious breadth of top producers, outstanding depth in mature vintages, a selection of large-format bottles, excellent harmony with the menu and superior presentation. These restaurants offer the highest level of wine service. Grand Award winners are denoted by red type in the listings.

HOW TO READ THE GUIDE

In the following pages, abbreviated listings comprising location and basic contact information are given for Award of Excellence winners; listings for Best of Award of Excellence and Grand Award winners include more detailed information, such as the restaurant’s wine strengths and type of cuisine. Below are explanations of the different categories of information given.

WINE DIRECTOR/SOMMELIER: This information, provided by the restaurant, indicates the people responsible for managing the wine list and assisting diners with their wine selections.

WINE STRENGTHS: Determined by our judges, this indicates the emphasis of the list, not all the regions from which wines are offered. Wine strengths are listed in descending order of prominence.

WINE SELECTIONS: This indicates the number of selections on the list at the time the award was conferred. For Grand Award winners, this is followed by the total number of bottles in the restaurant’s inventory.

WINE PRICES: Determined by our judges, this describes the overall pricing of the wine list, taking into account both the general markup of wines offered and the number of wines at high and low price points. Inexpensive lists offer many bottles for less than $50, while also exhibiting a below-normal markup (generally considered to be two- to two-and-a-half times the wholesale bottle price). These lists offer uncommon value, and the restaurants are indicated in green. Moderate lists employ the industry norm for markup, with a range of less expensive and expensive bottles. Expensive lists offer wines priced with a greater-than-normal markup, along with many selections for more than $100 a bottle. Pricing is not a judging criterion, it is merely provided as a guide for the reader.

CORKAGE: Provided by the restaurant, this reflects the corkage fee charged per bottle to customers. Corkage fees are typically charged per 750ml bottle; expect to pay more if you bring a magnum. Some restaurants do not permit diners to bring their own wine; others are prohibited by state or local regulations. Some readers report discrepancies between our listings and actual practices at the restaurants. If you plan to bring wine to a restaurant, always call ahead to confirm the corkage policy.

CUISINE TYPE AND MENU PRICING: Cuisine type is provided by the restaurant, indicating the style of food served. Menu pricing is determined by our judges. The pricing categories are based on what a typical guest would pay at dinner for a two-course meal. Price does not factor in tip or beverage costs. The categories are defined as follows: Inexpensive is less than $40; moderate is $40–$65; and expensive is $66 or more. For restaurants that offer only a prix fixe menu, the specific price is indicated, based on information provided by the restaurant.

NOTE: Our awards program evaluates wine lists, not restaurants as a whole. Although we assume that the level of food and service will be commensurate with the quality of the wine list, this unfortunately is not always true. We cannot visit every award-winning restaurant (although all Grand Award winners and many others are inspected by Wine Spectator), so we encourage you to alert us to disparities or disappointments. If you have comments regarding your experience at one of our award-winning restaurants, contact us at restaurantawards@mshanken.com.

Have you seen our Restaurant Awards site? Our free online Restaurant Search, including maps, lets you easily find the 2017 award winners nearest you. Or look for the perfect dining spot in any part of the world according to wine strengths, cuisine type, pricing and more. Plus, find all our great dining articles in one convenient location: restaurant guides, sommelier and chef interviews, news and our tributes to the 2017 Grand Award winners. Visit restaurants.winespectator.com.
NORTH CAROLINA continued

BIN 54 STEAK & CELLAR
1201 M Raleigh Road, Chapel Hill; (919) 969-1155

THE BISTRO AT TOPSAIL
602-B Roland Ave., Surf City; (919) 328-2000

BLT STEAK
The Ritz-Carlton, Charlotte, 110 N College St., Charlotte; (704) 872-4380

THE BLUE POINT
1240 Duck Road, Duck; (252) 261-8090

CAFE RULE
242 N.E. 11th Ave., Hickory; (828) 324-2005

Wine director Dawn Abels
Wine strengths France, California, Burgundy
Wine selections 480
Wine prices Moderate
Corkage $15
Cuisine American/Regional
Menu prices Moderate

THE CAPITAL GRILLE
201 N. Tryon St., Charlotte; (704) 346-1400

Wine prices Moderate

 cheatline

Chestnut
4242 Six Forks Road, Raleigh; (919) 787-3901

CHESTNUT
48 Biltmore Ave., Asheville; (828) 575-2667

CHIMA BRAZILIAN STEAKHOUSE
139 S. Tryon St., Charlotte; (704) 601-4141

CROSSROADS CHAPEL HILL
The Carolina Inn, 211 Pittsboro St., Chapel Hill; (919) 980-2777

CYPRUS INTERNATIONAL CUISINE
323 Main St., Highspire; (828) 526-4429

DEL FRISCO'S DOUBLE EAGLE STEAK HOUSE
4725 Piedmont Row Drive, Charlotte; (704) 552-5502

Wine director Jeffrey Sigala
Wine strengths California, Italy, Bordeaux, France, Spain
Wine selections 1,545
Wine prices Moderate

GAMEKEEPER
2420 Shulls Hill Road, Boone; (828) 963-7400

GREEN VALLEY GRILL
32 W. Wendover Ave., Greensboro; (336) 854-2065

Wine director Martin Hunt
Wine strengths California, France, Italy
Wine prices Moderate

HERONS
The Umstead Hotel & Spa, 100 Woodland Pond Drive, Cary; (919) 447-4200

Sommeliers Casey Gambin, Scott Robinson
Wine strengths California, Burgundy, Italy, Rhone, Bordeaux, Australia, Argentina
Wine selections 3,400
Wine prices Moderate

JAIME'S CREOLE BRASSERIE
433 E. Main St., Brevard; (828) 883-3388

Wine strengths California, France, Italy, Spain
Wine selections 450
Wine prices Moderate

JIMMY V'S STEAKHOUSE & TAVERN
107 Edinburgh Drive S., Cary; (919) 380-8210

KIMBALL'S KITCHEN
Sanderling Resort, 1461 Duck Road, Duck; (252) 241-8497

LARKIN'S ON THE LAKE
1202 Memorial Highway, Lake Lure; (828) 625-4075

LIFE SAVING STATION
Sanderling Resort, 1461 Duck Road, Duck; (252) 499-6664

LOUISIANA PURCHASE FOOD & SPIRITS
397 Swaynestead Ave., Banner Elk; (828) 896-5656

Wine strengths France, Italy, America
Wine selections 750
Wine prices Moderate
Corkage $25
Cuisine Creole/French
Menu prices Moderate

MADISON'S RESTAURANT & WINE GARDEN
Old Edwards Inn and Spa, 445 Main St., Highlands; (828) 787-2525

W ruler Michael Searles
Wine strengths California, Bordeaux, France
Wine selections 550
Wine prices Moderate
Corkage $30
Cuisine Farm to Table
Menu prices Moderate

MAMA RICOTTA'S
601 S. Kings Drive, Charlotte; (704) 343-0148

MANDOLIN
2519 Fairview Road, Raleigh; (919) 322-1365

MCNICHOL HOUSE RESTAURANT
51 N. Church St., Charlotte; (704) 332-6159

MORTON'S, THE STEAKHOUSE
227 W. Trade St., Charlotte; (704) 333-2602

MOUNTAIN FRESH
521 E. Main St., Highlands; (828) 526-2400

NAZARA INDIAN BISTRO
1454 High House Road, Cary; (919) 694-5555

NOBLE'S GRILLE
380 Krollo Road, Winston-Salem; (336) 777-8477

OAKLEAF
4840 N. Hillsboro St., No. 500, Pittsburgh; (919) 533-6303

ON THE SQUARE
195 E. Main St., Hillsborough; (919) 980-2777

OUEST STEAKHOUSE & SADDLEROOM
115 S. Church St., Charlotte; (704) 332-6159

PAIN BANK
1020 Memorial Highway, Lake Lure; (828) 682-8844

RUTH'S CHRIS STEAK HOUSE
222 S. Tryon St., Charlotte; (704) 338-4444

Wine director Patrick McDonald
Wine strengths California, France
Wine selections 450
Wine prices Moderate
Corkage $25
Cuisine American/Steak House
Menu prices Moderate

RUTH'S CHRIS STEAK HOUSE
501 S. Kings Drive, Charlotte; (704) 343-0148

RUTH'S CHRIS STEAK HOUSE
800 Green Valley Road, Greensboro; (336) 574-1515

RUTH'S CHRIS STEAK HOUSE
4381 Laaster Mill Road, North Hills Town Center, Raleigh; (919) 791-1103

RUTH'S CHRIS STEAK HOUSE
Hilton Wilmington Riverside, 301 N. Water St., Wilmington; (919) 343-1818

RYAN'S RESTAURANT
370 Coliseum Drive, Winston-Salem; (336) 724-6132

SEASON'S AT HIGHLAND LAKE
Highland Lake Inn & Resort, 86 Lily Pad Lane, Flat Rock; (828) 696-6934

STEWART ASCEND CENTRAL NC
517 College St., Winston-Salem; (336) 816-2222

THE STRING BEAN
106 N. Main St., Belmont; (704) 925-2636

Wine director Bryant Helton
Wine strengths California, France, Italy
Wine selections 750
Wine prices Moderate
Corkage $25
Cuisine American
Menu prices Moderate

SULLIVAN'S STEAKHOUSE
928 South Blvd., Charlotte; (704) 335-8228

Wine director Adam Arlen
Wine strengths California, France, Italy
Wine selections 550
Wine prices Moderate
Corkage $25
Cuisine Steak House
Menu prices Moderate