

WINE MENU TASTING NOTES

SPARKLING

Raventos Blanc de Blanc - Conca del Riu Anoia, Spain

Wine Making: Biodynamic viticulture. Made in the traditional method. Vinification in stainless steel tanks followed by blending and secondary fermentation in bottle, aged for a minimum of 18 months. Extra Brut..

Tasting Notes: Good acidity and well-integrated fizziness. Very fruity nose, white stone fruit, citrus fruit and some tropical notes, combined with slightly toasted touches on a background of fresh herbs.

Grape Varietals: 5% Malvasia from Sitges, and the rest with the traditional native varieties; Macabeu, Xarel-lo and Parellada.

May George – Loire Valley, France

Wine Making: Primary fermentation in stainless steel No malolactic fermentation Secondary fermentation in bottle 24 months lees aging 8 g/L dosage

Tasting Notes: A striking balance of fruit purity and biscuity richness makes room for chalky minerality on the nose. Loire's own Chenin Blanc brings chamomile and lanolin, adding complexity to Chardonnay's fresh green apple and Pinot Noir's delicate cherry flavors. A vein of focused acidity runs through an otherwise creamy texture, and a kiss of residual sugar provides for a rounded mouthfeel. The wine weaves between savory and crisp, and comes together for a long, precise finish.

Grape Varietal: 50% Chenin Blanc, 25% Chardonnay, 25% Pinot Noir

Meinklang Prosa– Burgenland, Austria

Wine Making: Bio-dynamic. Harvested in early September. After a short maceration and the pressing, fermentation started in stainless-steel and finished in a pressure tank. Slightly adjusting the gas if necessary.

Tasting Notes: Light berry fruit and fine herbaceous spiciness, Prosa's teasing bubbles tickles the palate with a wink and celebrates the lightness of being in an invigoratingly fresh manner.

Grape Varietals: Pinot Noir, Zweigelt, Blaufränkisch



Gauchezeo Sparkling Pinot Noir Extra Brut – Maipu, Argentina

About the Winemaker: The roots of Gauchezeo begin in our historic and legendary vineyard, founded in 1881 by the Governor of Mendoza Tiburcio Benegas in Barrancas – Maipú. In this site, the first grapes of premium quality were planted in Argentina. Our production is focused in the principle regions of Argentina: Maipu and the Uco Valley in Mendoza Povince & Cafayate in Salta Province.

Tasting Notes: Fresh fruit, complex and elegant from the richness of the Pinot Noir. Complex mouth feel structured and smooth acidity balance.

Grape Varietal: Pinot Noir

Llopart – Alta Penedes, Spain

About the Winemaker: The Llopart family were granted their family estate in 1385, making them one of the oldest growers in Penedès. They founded their company to produce sparkling wines in 1887, making them the second oldest house for sparkling wine in Spain, and the oldest family-owned sparkling wine house in the country.

Tasting Notes: The flavors of nectarine and white cherry are fresh and pure in this elegant sparkling rosé, with pretty accents of ground ginger, chalk and pink grapefruit sorbet riding the fine bead and lingering on the zesty finish.

Grape Varietal: 60% Monastrell, 20% Garnatxa, 20% Pinot Noir

PET NAT

Pét-nat is an abbreviation for “pétillant naturel”—a French term that roughly translates to “naturally sparkling”

Meinklang 'Foam Vulkan' – Somlo, Hungary

About the Wine: This neon yellow pet'nat is from early-pick grapes meant to showcase the true volcanic terroir of the Somló region. Hailing from their property in Hungary, this lightly fizzy wine is a combo of indigenous Hungarian varieties, Hárslevelü and Juhfark (pronounced 'you-fark').

Wine Making: Pre-picking of the two Somlo single vineyards. Started fermentation in a tank. Bottled with 10 grams residual sugar and finished the fermentation naturally in the bottle.

Tasting Notes: Super delicious and perfectly balanced between the stone fruit and bruised apples in the Hárslevelü and fierce acidity, brightness and minerality from the Juhfark. It tastes like a summery concoction of wildflowers, white fruit, green apples and tart lemons with a subtle yeasty note that softens the intense acidity.

Grape Varietal: 60% Hárslevelü and 40% Juhfark



ROSE

Ardnorfer Rose – Niederösterreich, Austria

About the Wine: The idea behind Vorgeschmack Rose is an extraordinary Rose wine with great drinkability... Martin and Anna keep the Zweigelt juice up to 14 hours on the skins in order to extract the bright cherry fruit character of the grape. After pressing this wine, which is fermented with native yeast they add some skins of Grüner Veltliner, to extract the spicy character of Grüner and add some tannins. We keep the wine on these Grüner skins of the fermenting juice for 8 days.

Tasting Notes: Bright red cherry, raspberry, white pepper, lavender, and lemon acidity dominate the wine's ultra-refreshing palate.

Grape Varietal: Zweigelt and Gruner Veltliner skins

Glup Rosado – Valle Del Maule, Chile

Wine Making: Early morning hand harvested at 20 °B. Whole cluster pressing, just the first juice its used for ferment in stainless tank for 3 weeks at 15°C. Aged in old French barrels for 8 months. Without stabilization, fining and no filtration.

Tasting Notes: Fresh red fruit and lavender, in the mouth it has tannins present with a good medium palate, the wine is long and persistent due to its acidity.

Grapes Varietal: Grenache, Mouvedre, País

Thibaud Boudignon, Rose de Loire – Loire Valley, France

Wine Making: Practicing Biodynamic, direct press after harvest using indigenous yeast to initiate fermentation. No Malo, aged in tank.

Tasting Notes: Fresh, bright, and insanely drinkable, the wine shows flavors of red fruit, flower petals, white pepper, wet rocks, and a hint of herb.

Grape Varietals: Cabernet Franc, Grolleau Gris, and Gamay

WHITE

Vina Zorzal Garnacha Blanca – Navarra, Spain

Wine Making: Harvested in the coolest hours of the evening, the grapes were stripped from the stalks to then were cold macerated, extracting the free-run juice after 12 hours of skin contact. The resulting grape must was then fermented using just indigenous yeasts. Once fermentation concluded, the wine was kept with its lees in 1200-liter Flextank and in 500-liter barrels for 6 months.



Tasting Notes: Citrus fruit and stone such as peach and apricot, soft mineral notes. Dry and fresh, medium body. Stone fruits flavors and a long finish.

Grape Varietal: Garnacha Blanca

Azienda Aurora Falerio – Appellation Falerio dei Colli Ascolani – Marche, Italy

Wine Making: Fermentation and ageing done in stainless steel. Batonnage is not performed, but two or three rackings during maturation is. The grapes are all de-stemmed. During the spontaneous fermentation, which lasts about ten days, we carry out one pumping over in the air and three indoors every day.

Tasting Notes: Green hay and celery scents that intersect the fruity fragrances of lime, golden apple and yellow plum. The taste is dry and fresh with a delicious finish with a clear and fresh note of green anise. In the mouth one tastes a prolonged, bright acidity which remains in harmony with a light body and softness which develops into a final fruity finish.

Grape Varietal: Trebbiano 50%, Passerina 30%, Pecorino 20%

Domaine Chavet – Loire Valley, France

About the Winemaker: Domaine Chavet is nested in the heart of Menetou-Salon, in the Centre-Loire Valley since the 17th century. The story began in the 1450s, when Jacques Cœur, King Charles VII's Great Bursar turned local wines into the best wines on local lords' tables. Combining the techniques of "Vendanges Verte", also widely known as green harvest, the Chavet family showcased how yield management can elevate the quality of their grapes and highlight the unique personalities of ancient Jurassic fossil soil. Today, the same spirit is reinforced by celebrating the beauty of Sauvignon Blanc and Pinot Noir on Chavet's 23 hectares estate.

Tasting Notes: Pineapple and passion fruit notes, good vibrancy, is a tense and precise. This is well balanced and attractive.

Grape Varietal: Sauvignon Blanc

Nasiakos Moschefilero – Peloponnese, Greece

About the Winemaker: Nasiakos' vineyard is 2000 feet above sea level at the highlands of Mantinia. These very high elevations prolong the harvest time which ensures that sugar levels are at desirable levels. For Nasiakos, harvest time is in early October.

Tasting Notes: Field of fragrant flowers, orange peel, peach and lemon Blossom. On the palate, mouthwatering flavors of citrus fruit, apricots and white peach. Waves of bitter lemon and minerals with a touch of spiciness at the end.

Grape Varietal: Moschefilero



Plano Malagousia – Macedonia, Greece

Wine Making: Skin contact at low temperature, Alcoholic fermentation at 63 °F, Post fermentation batonnage sur lies, in stainless steel tanks.

Tasting Notes: Full-bodied wine with refreshing acidity and a long aftertaste. Explosive aromas of citrus fruits, honeydew melon, white flowers and bergamot orange. Vegetable and floral fragrances of maquis and summer fruits.

Grape Varietal: Malagousia

Ver Sacrum Geisha de Jade Chacayes – Los Chacayes, Uno Valley Mendoza, Argentina

Wine Making: 12 months sur lie in concrete cube and under flor in barrel. Filtration Method: Light Cartridge Filtration Maceration / Fermentation: 3-day Maceration in 5000L unlined concrete cube and 35%-barrel, 25-day open top (oxidative) fermentation.

Tasting Notes: Orange peel, apricot, candied peach, and tangerine all woven together with white flowers, lavender, and a touch of coriander. The palate shows good acidity to match the full-bodied character and the wine finishes with notes of honeydew melon and just a hint of floral.

Grape Varietal: 40% Marsanne, 60% Roussanne

Pago de los Capellanes O Luar – Valdeorras, Spain

Wine Making: After the manual harvest in 15-kg boxes, the best grapes are selected on a selection table at the winery. The grapes that are selected are completely destemmed. Then, they go through cold maceration below 8°C. Once the grapes are pressed at a low pressure, they are racked to remove the gross lees. The resulting must ferment with selected yeasts at a controlled temperature for 14. This takes place in stainless steel deposits. For 6 months, the wine remains with its fine lees. Before it is bottled, it is clarified naturally.

Tasting Notes: Lovely balanced and intensely aromatic, offering a wide array of nuances that highlight fruits, flowers, fresh herbs and the odd mineral note; a white with plenty of body, serious and flavorful.

Grape Varietal: Godello

Rootdown – Clarksburg, California

About the Winemaker: Mike Lucia is no newcomer to the Northern California wine scene, as the owner and producer of multiple wine brands including Rootdown, Cole Ranch, and Es Okay. His winemaking roots go all the way back to the early 90s, where as a teenager he began working in the cellar. Since then, he's been busy: studied in the Fresno State Enology program, made wine for Copain, Goldeneye, and consulted for brands with similar mentalities. In 2016, Mike "hit the gas pedal" on Rootdown, increasing both the quantity and varieties of wine he made, stopping once he reached 9 wines. His newest venture, Cole Ranch Vineyard & AVA is



testing all of his knowledge, as he studies a unique terroir (the smallest AVA in the US) and pushes to find the best Alpine varietals that will thrive in the Cole Ranch soil and climate.

Tasting Notes: Savory aspects and amplifying complexity of earthy tangerine and meyer lemon, lemon peel and apple.

Grape Varietal: Chenin Blanc

Safriel House Chenin Blanc – South Africa

About the Winemaker: Safriel House is a family-owned wine house that is founded upon a passion of South African grape growing terroir and wine making. Our boutique wines express the climate, geology and wine making styles that make South Africa unlike any other growing region in the world.

Tasting Notes: Citrus, pear, peach and pineapple notes are evident in the aromatics of this wine. The palate boasts hints of citrus, litchi and vanilla, while the finish is crisp with a well-defined acidity.

Grape Varietal: Chenin Blanc

Dunites Winery Moy Mell – SLO Coast, California

About the Winemaker: Dunites Wine Co. draws inspiration for this project from the remote beauty of the coastal dunes and the progressive ambition of the Dunites to aspire towards a clear goal; to produce pure and elegant wines that respect the coastal influence of vineyard sites located on the uplifted seafloor and ancient sand dunes of the SLO Coast. Combining diverse vineyard sites with traditional techniques in the cellar allow for these small production wines to express the distinct characteristics of their sites.

Tasting Notes: Red fruit and almond skin aromas, floral notes, orchard fruit and the salty lemon flavors in an acid driven wine.

Grape Varietal: Pinot Noir, Albariño, Chardonnay

Domaine Barou Viognier – Rhone Valley, France

Wine Making: Harvest sorted and destemmed at 80%. Skin maceration for 10 to 12 hours. 80% Whole Cluster. Fermentation in barrels with thermoregulation from 16 to 20 ° C. Temperature controlled fermentation in barrels at 16-20° C. Aged in 2-year-old barrels for 9 months.

Tasting Notes: Citrus, exotic fruits, vanilla... The palate is heady with exuberant scents and a pleasant sweetness: caramel, stewed notes... Very nice aromatic persistence.

Grape Varietal: Viognier



Flaneur Wines Chardonnay – Willamette Valley, Oregon

About the Winemaker: Flâneur Wines is dedicated to creating distinct and memorable Willamette Valley wines that tell the story of time and place with each sip. From our estate vineyards in Newberg to our Carlton winery, we invite our guests to come experience the gracious, unhurried life of the laneur.

Tasting Notes: Lean, citrus and saline influenced character. The palate is replete with ripe orchard and citrus grove fruits, spice and racy acidity.

Grape Varietal: Chardonnay

RED

Carlin Di Paolo Casalcomignoli – Piedmont, Italy

Wine Making: Mediterranean climate. Soils of lime, clay, sand and calcareous. Vines are traditional Piedmontese guyot trellised at over 1100 feet. Vinification is in temperature controlled stainless steel tanks.

Tasting Notes: Elderberries, black raspberries, cherry and violets. Crunchy and fruity on the palate, which is driven along by linear acidity and lots of bright blue fruit and licorice.

Grape Varietal: Barbera

Poggio del Moro Chianti Colli Senesi Riserva – Tuscany, Italy

Wine Making: Maceration lasts for 12 days at a controlled temperature of 25°C, with frequent pumping over of the must. Gentle pressing and further aging in small oak barrels of 5 Hl for 12 months. A further 6 months aging in stainless steel barrels and then another 12 months in the bottle.

Tasting Notes: A delicate, yet intense bouquet of black cherries, violets and roses convey a juicy fruity & floral fantasy, unravelling with profound earthy undertones, forming a perfectly complex full-bodied treat. The impeccably framed and carefully refined vibrant acidity of the Sangiovese grapes brings a wonderful, gentle liveliness to the mouth.

Grape Varietal: Sangiovese 90%, Syrah 10%

Carlin de Paolo Barolo – Piedmont, Italy

Wine Marking: Stainless steel at a controlled temperature for 20 days of maceration. Then matured in French oak barrels for at least 3 years, followed by bottle for at least 1 year.



Tasting Notes: This opens with aromas of scorched earth, cedar and dark-skinned fruit. Ripe strawberries with hints of orange rind and red licorice. The linear palate offers blackberry jam, sage and clove alongside tightly wound tannins.

Grape Varietal: Nebbiolo

Domaine Miolanne – Côtes d'Auvergne, France

About the Winemaker: Laure Cartier, daughter of a winegrower - Jean-Baptiste Deroche, oenologist. Coming from different backgrounds, we have come together for a great adventure in Puy-de-Dôme. In 2012, we took over an estate that has existed since 1990. Located at the foot of the Massif du Sancy, it covers 17 hectares, including 10 hectares of vines today. As soon as we took over, we started the conversion to organic farming. In 2014, we started building the larch cellar. As with the vineyard, the construction of this cellar has been carefully considered in order to have the least impact on the environment. Its structure and frame are made of larch wood (rot-proof wood, requiring no treatment).

Tasting Notes: Red fruits tending towards empyreumatic notes of smoke, tobacco and incense.

Grape Varietal: Pinot Noir and Gamay

Equoia Pinot Noir – Monterey California

Wine Making: Upon arrival at the winery, the fruit is carefully sorted and destemmed. Then it is crushed and fermented in stainless steel fermenters. Gentle punch downs of the cap—grape solids that rise to the surface—are performed multiple times per day during the peak of fermentation to extract color and flavor. Once dry, the must is pressed into stainless steel tanks for settling, then racked to a combination of aging on new and neutral French oak.

Tasting Notes: Silky and balanced, opens with aromas of black cherry and plum that lead into notes of Bing cherry and raspberry. On the palate, bright red fruit notes are under pinned by earthy forest floor, followed by hints of vanilla and toasty oak spice for a long smooth finish.

Grape Varietal: Pinot Noir

Vincent Pinot Noir – Willamette Valley, Oregon

About the Winemaker: Vincent Wine Company is Willamette Valley winery making Oregon Pinot Noir, Chardonnay, Pinot Blanc, Gamay and even red wine from Pinot Gris. Owner/winemaker Vincent Fritzsche launched the winery in 2009 after years of apprenticing in wineries in Oregon and California. We're all about low-input wine making, working with several sustainably farmed vineyards around the Willamette Valley to produce small amounts of handmade wine without a lot of fuss.



Tasting Notes: Crunchy red fruit with plenty of smoked earth, recently broken twigs, and stemmy components. All balanced with some zippy minerality.

Grape Varietal: Pinot Noir

Domaine Thevenet & Fils Pinot Noir – Burgundy, France

About the Winemaker: The Thevenet family are working around 30 hectares in the Maconnais, where they make Pinot Noir, Gamay and Chardonnay. The vines for this wine come from a single vineyard "Les Clos" planted on clay soils at 350 feet in elevation and exposed south.

Tasting Notes: Broad, juicy and friendly, with some polite earthiness that lets you know you're in Burgundy.

Grape Varietal: Pinot Noir

Manousakis MRS. – Vatolakkos (Chania), Western Crete

Wine Making: Romeiko: Ferments in stainless steel tanks in controlled temperature at 25 oC. Maceration takes place for approximately 7 days. After that, fermentation will continue in used barrels, where the wine will mature for 6 months. Syrah: Ferments in stainless steel tanks in controlled temperature at 25 oC. Maceration takes place for approximately 12 days. After that, ageing continues in stainless steel tanks for 12 months

Tasting Notes: Dry red wine with aromas of black berries, cranberry and some nutty character. Medium bodied wine with gentle acidity, rounded tannins, and lots of ripe dark berries with some vanilla notes. To be consumed fresh.

Grape Varietal: Syrah 70%, Romeiko 30%,

Klinker Brink Syrah – Lodi, California

About the Winemaker: Steve and Lori Felten, fifth generation grape growers in the Lodi region, continue the tradition of cultivating "Old Vine" Zinfandel vineyards that their ancestors planted in the early 1900's.

With roots in Germany, Russia and later the Dakotas, the family settled in Lodi, first producing watermelons. Recognizing that the soil and climate were ideal for growing grapes, they began to plant varieties that included Zinfandel, Tokay, Carignane, and Alicante. For over one hundred years, the family has cultivated the land with the aim of producing top quality fruit. Zinfandel was one of the first grape varieties to be planted in the Lodi appellation, although it had also been established in other parts of California.

Tasting Notes: Ripe plum, cacao, and smoky oak with subtle earthy and floral notes. The palate is greeted with bright and vibrant flavors of blackberry, anise and exotic spices.

Grape Varietal: Syrah



Textbook, Napa Valley Cabernet Sauvignon – Napa Valley, CA

Wine Making: Cold soaking for a few days (to deliver robust color) was de rigeur and then once fermentation started it was kept below 90°F. Fermentation began spontaneously with prevailing, local yeasts and one daily punch down kept the cap immersed in must, extracting superb flavor and structure. After inoculation with cultured yeasts and 26 days on their skins the must was gently pressed into French oak barriques at 5 brix where it completed fermentation. Barrels were 100% French, 30% new, three-year air-dried, medium-plus toast and hand-bent by Cadus and Francois Freres in central France. Sixteen months barrel maturation with only one racking and one organic egg white fining integrated flavors and developed its wonderfully smooth mouthfeel.

Tasting Notes: Dark fruits, plums, black currants, framed by big supple tannins, layered and sumptuous in the mouth. Ample oak marries the finishing textures. **Grape Varietal:** Cabernet Sauvignon

Gerard Courbis Saint-Joseph – Rhone Valley, France

About the Winemaker: The origins of the Courbis family estate date back to the 16th century. More recently, the brothers Dominique and Laurent Courbis succeeded their father, Maurice, in the early 1990s. They have since firmly established themselves as leaders of the modern school of winemaking in St Joseph and Cornas. The Courbis style may be summarized as offering wines filled with intense aromas and concentrated fruit with great purity and length. This is in large part achieved by a combination of meticulous and sustainable vineyard work undertaken to attain perfectly ripe, healthy, concentrated grapes together with fermenting in tanks and aging in barriques. The wines emphasize the expression of fruit while highlighting the specific character of the various St-Joseph and Cornas vineyard origins.

Tasting Notes: fabulous black and blue fruits, peppery herbs, licorice, and spice-driven aromas and flavors. **Grape Varietal:** Syrah

Ridge Three Valleys Red Blend – Sonoma, CA

About the Winemaker: The history of Ridge Vineyards begins in 1885, when Osea Perrone, a doctor who became a prominent member of San Francisco's Italian community, bought 180 acres near the top of Monte Bello Ridge. He terraced the slopes and planted vineyards; using native limestone, he constructed the Monte Bello Winery, producing the first vintage under that name in 1892. This unique cellar, built into the mountainside on three levels, is Ridge's production facility. At 2600', it is surrounded by the "upper vineyard", now referred to as the Perrone Ranch.

Tasting Notes: Cherry and raspberry fruits, sweet oak and complex minerals. Ripe plum, lively acidity and exotic spices fill the palate. Wonderfully long finish of supple tannins coated with appealing fruit. **Grape Varietal:** Zinfandel, Petite Sirah, Carignane, Mataro, Alicante Bouschet