

Featured Flight of the Month
Pax Wines – What is a Natural Wine?
\$44 Wine Flight & \$20 Cheese Pairing



Pax and Pam Mahle moved to California in 1997 to pursue careers in wine, and after a few years of tasting and sourcing wine from all over the state for Dean & DeLuca, Pax realized he needed to be on the frontlines of winemaking rather than behind the scenes and made the decision to start his own brand in 2000. The Mahles made the bold choice of favoring the “untapped potential” of the Syrah grape at that time. Initially known for his rich and powerful expressions of Syrah that put him on the map, Pax’s style took a major turn to fresher, lower alcohol profiles as he began working with new vineyard sources in cooler, coastal areas of Sonoma. His wines today are balanced and elegant, with a nod to the Old World.

Pax’s all-star lineup includes vineyards such as Alder Springs, Castelli-Knight Ranch and Griffin’s Lair for his Syrahs, and recently the brand has evolved to include new and exciting varieties such as Chenin Blanc, Gamay, Mission and Carignan. The Trousseau Gris that we know and love from his former brand Wind Gap is also being bottled under the Pax label as well as some of the other vineyard sources from that project. He is no longer making Chardonnay or Pinot Noir.

Pax believes that “great wines can only be made from great vineyards”, which guides their highly selective decision-making process in choosing sites that are farmed sustainably by dedicated growers that will produce healthy grapes with balanced acids and sugars. All wines are crushed by foot and hand and fermented using only natural yeasts. Their goal is to produce wines with as little intervention as possible.

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2021 VERMENTINO, BENCH VINEYARD, CLEMENTS HILLS, LODI
\$23|~~\$83~~

Vermentino is the great white wonder of Coastal Europe. Best known for producing high acid, fleshy, refreshing wines coming out of the sun-drenched coast of Italy. Some would argue that is almost as well known for the denser, skin fermented versions from the warmer Italian interior or the exotic well delineated versions from Sardegna or Corsica. Everyone can agree, whatever the style, the wines are always fresh, lively, and delicious. Pax looked to the sandy sun-drenched dunes of Clements Hills to produce a wine that made them crave shellfish, steep cliffs, and a gorgeous coastline. The sandy soils proved them right.



Lemon Curd, lime zest and salty minerals frame the understated aromas of this zesty white. More weight on the palate than the nose lets on with some pretty Bosch Pear and kefir lime flavors that lead into some creamier lemon chiffon and salty minerality on the finish. This will no doubt gain richness as it rests in the bottle, but its precision and delineation are delicious now.

12% Alcohol. 100% Whole Cluster Pressed. 4-Month *élevage* in Stainless Steel barrels, Concrete and neutral 500L Puncheons.

paired perfectly with
GOAT GOUDA FROM DUTCH GIRL
HOLLAND

Dutch Girl is a popular Gouda style goat cheese aged for 7 months to create a rich creamy butterscotch-like flavor. It is sweet and satisfying without the salty or tarte flavors associated with goat cheese.

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2021 CHENIN BLANC, LYMAN RANCH, AMADOR CO., SONOMA
\$23|\$83

Grown in red granitic soils at 1400' within Amador County, this warm mountainous site grows a unique expression of Chenin Blanc. The ferrous soils and exposure ripen these thick-skinned golden grapes quickly and with loads of tropical fruit. The cold foothill nights help the grapes retain their acidity and freshness and we pick early to balance the tropical fruit flavors with all that fresh alpine acidity.

Mirabelle plums, lemon grass, green apple candy and peach pit. The palate is loaded with minerals and concentrated stone fruit flavors and ripe bosch pear. Long and polished, this is modern Chenin Blanc, gravelly and intense but with a streak of ripe fruit to hold it all together. Absolutely gorgeous now, but surely to improve in the bottle for another 3-5 years as well.

13% Alcohol. 100% whole cluster pressed. Fermented in Stainless Steel, new Austrian Oak and neutral French Oak barrels. Aged in 70% neutral French Oak Barrels for 10 months. Aged in 30% new Austrian Oak Barrels [Stockinger] for 10 months.

paired perfectly with

**TOMA A LATTE CRUDO FROM LOU BERGIER PICHIN
PIEDMONT, ITALY**

This 60-day aged toma is produced with raw Bruna Alpina cow's milk and thistle flower, a very rare combination in the world of cheese. The cows at the Fiandino farm are raised with the utmost care; they even play music at a special frequency to calm the animals and increase milk production. This creamy cheese has a delicate mushroom aroma with flavors of fresh cut grass and milk.



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2019 SYRAH, FENAUGHTY VINEYARD, EL DORADO COUNTY
\$24|\$86

Fenaughty Vineyard is located in El Dorado County in the Sierra Foothills. The slopes of this planting reach 2900 ft and fall towards the north. Intensely aromatic from the elevation, the exposition and from the bright-red Volcanic, Aiken Clay-Loam Soils, this 100% Syrah was fermented using 100% Whole-Clusters and was crushed entirely by foot. Vibrant and high toned, they aged this wine for 6 months in very old neutral French Oak 500L Puncheons to preserve the vibrancy and verve of this high altitude Alpine inspired wine.

Herbaceous notes highlight the silky ripe strawberry aromas and the deeper black cherry notes. Taunt black cherry skins, black pepper and cherry pits keep things in focus. Vibrant and tight this will reward your patience if you can stash some in your “cellar.” In its youth it will be a thrilling alpine styled Syrah with lip smacking freshness and vibrancy. This wine will form sediment in the bottle as it ages and should be decanted and served at 55 degrees.

12.5% Alcohol. 100% Whole Cluster Fermentation. Aged in neutral 500L French Oak Puncheons. 6 months in Puncheons.



paired perfectly with
**7 YEAR VINTAGE CHEDDAR FROM OLD QUÉBEC
AGED IN QUÉBEC, CURED IN LANCASTER, PA**

Characteristics of moisture, acidity, salt levels, curd quality, texture, color, and flavor are all carefully assessed at regular intervals throughout the aging process. Certain subtle flavor attributes detected at grading are known to take the cheddar down different flavor paths. Some paths would not be favorable to extra aging, and the cheddar is then enjoyed as a young cheese (12-18 months). But some flavor attributes, at times a pleasing hint of fruit or even caramel, will yield unique and full flavor with additional aging under highly controlled conditions.

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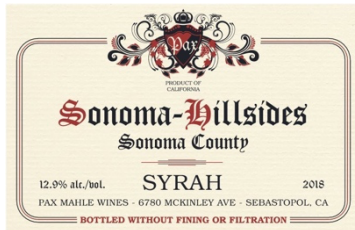
\$44 Wine Flight & \$20 Cheese Pairing

2019 SYRAH, SONOMA-HILLSIDES
\$40|\$144

This blend of favorite sites is popular for a reason. It is neither too big nor is it too light. Packed with fruit, it is never sweet or overbearing. While this blend is at the mercy of the variations of the vintage, it is easy to see the resemblance of the previous versions in this 2019.

Tar, white pepper, figs, wet gravel, kalamata olives and dried plums. The fruit can be coaxed out with some air, but it is the spice and the olives and the tar which drive this earthy and old-world styled Syrah. Medium bodied and silky, unlike its predecessors this wine needs time to be enjoyed at its peak. There is no 2020 Hillside and luckily for us this one is built to bridge that gap.

12.5% Alcohol. 100% Whole-Cluster. 10 months in neutral French Oak Puncheons & Concrete Tanks.



paired perfectly with
36 MONTH AGED PARMIGIANO REGGIANO
ITALY

Most “Parmesan” cheese isn’t “real”. The real stuff is Parmigiano Reggiano, which has a protected designation of origin (PDO) and can only be produced in a specific region around the Italian provinces of Parma and Reggio Emilia. It has been regulated by the Consortium under the same strict guidelines for over 1,000 years, and all tasting very similar despite the farmers producing it, but how long it’s aged thereafter makes a big difference. From 12 to 18 months, Parmigiano Reggiano still exhibits some of its youthfulness, often described as “milk, yoghurt, and fresh fruit” flavors. But by 24 months, the changes are clear, not just in flavor, but in appearance and texture. The number of visible white crystals increases, and the cheese is crumblier and grainier on the palate. As far as taste, other umami notes like nuttiness and meat stock enter the picture. And as the cheese reaches 36 months or older, notes of spices become more prominent in both the aroma and flavor.