

Featured Flight of the Month
I Left My Heart in Santa Barbara
Wine Flight \$50pp | Cheese Pairing \$20pp



B E C K M E N
V I N E Y A R D S

2020 SAUVIGNON BLANC, BECKMEN VINEYARDS
BALLARD CANYON, SANTA YNEZ VALLEY
\$12|\$43



Very outgoing aromas of lemon blossom, lime, grapefruit, lemongrass, and dried herbs are focused and complex. The mouth is round yet fresh with lemon rind, grapefruit, saline, citrus fruits, and a touch of apple with good length and great acidity. They hurried to pick the grapes before the massive heat spikes during September of 2020, so the 2020 SYV Sauvignon Blanc is a little less ripe than previous vintages. The finished wine retains great balance and freshness and is ready to drink now! Crafted from 100% certified biodynamic grapes.

The 2020 season will be remembered for its intense heat spikes in the Santa Ynez Valley. Thankfully, unlike most parts of California, they had no fire and smoke issues with their grapes and wines. Other than the intense heat the season was a good one and has produced wines of outstanding quality with lower-than-average yields. The heat that came in August and September shut down some vines and caused damage to some fruit, so sorting in the vineyard and winery was essential to a successful vintage. The biodynamic farming also helped to offset some of the negative effects of the heat which helped to make 2020 another stellar vintage for Beckmen Vineyards.

Grapes were whole cluster pressed and then cold settled for 48 hours. Stainless steel fermented for 30 days. 100% stainless steel aged.

paired perfectly with
FLEUR VERT
PERIGORD, FRANCE

Soft and exceptionally creamy goat's milk from the Perigord region of France. Tangy fresh chèvre flavors along with herbal notes from the Herb de Provence coating. Perfect example of the high-quality goat's milk from this region in an almost unadulterated form.

2019 RHÔNE BLEND, BECKMEN VINEYARDS
BALLARD CANYON, SANTA YNEZ VALLEY
\$16|\$58



92 Points Wine Enthusiast

With a little more Syrah in the blend in the 2019 vintage – 51% Syrah, 38% Grenache, 6% Mourvedre, 5% Counoise – the wine has a darker profile compared to the 2018 vintage. Black and blue fruits, licorice, violets, and pepper aromas lead the way in this outstanding vintage of Cuvee le Bec. A cooler vintage brings some fantastic structure and acidity, where the blackberry, dark cherry, licorice, pepper, and roasted herbs are complex and long on the palate. A terrific follow-up to the incredible 2018 vintage, the 2019 is in the same class and perhaps even a bit higher in quality. Drinking great now, the 2019 Cuvee le Bec will age beautifully over the next 12-15 years.

There are 6 different Syrah clones and 3 different Grenache clones. The Syrah portion was handpicked and hand sorted on the sorting line and each individual clone was fermented with native yeast. The Grenache, Mourvedre, and Counoise were not sorted but they were fermented individually.

On skins from 7-18 days depending on the lot – 15% new French oak 60-gallon barrels, 85% neutral French oak barrels and puncheon.

paired perfectly with
PEDRO XIMENEZ
ANDALUCIA, SPAIN

Goat's milk cheese from Andlucia that is aged in baskets and bathed in sweet Pedro Ximenez wine. The wine adds some sweet notes to the more savory manchego-style cheese.

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melville



2019 PINOT NOIR, MELVILLE ESTATE WINERY
STA. RITA HILLS, SANTA YNEZ VALLEY
\$20|\$72

Editor's Choice, Wine Enthusiast- 95 points

Light ruby in color, lively and vivid aromatics of violets, just ripe black cherry, cranberry compote and briny orange waft from the glass. In the background, herbal notes of dusty rosemary and dried black tea leaf weave alongside impressions of apple blossom and a hint of nori. The mouthfeel is polished with soft, bright acidity and focused, silky tannins on the finish that add gorgeous earthy components and complexity.

This is 100% Melville fruit from their Sta. Rita Hills estate and is a collection of sixteen pinot noir clones. 40% of the fruit was fermented as whole-clusters with 60% gently de-stemmed in small (1.5 ton) open-top fermenters. Total skin and stem contact averaged 30 days (7-day cold soak, 2+ weeks of fermentation and 1+ week extended maceration). From the press, the wine was transferred directly into neutral barrel (15+ year old French oak), where it remained sur lie without sulfur until July, when it was gently racked for the first time and prepared for bottling in August. Yields were 1.7 lbs/vine (1.5 tons/acre).

paired perfectly with
LINCOLNSHIRE POACHER
LINCOLNSHIRE, ENGLAND

A slow aged English territorial cheese similar to bandaged cheddar. The poacher has notes of almonds and tangy pineapple and as it ages it develops deep brothy flavors.



2019 'DONNA'S' SYRAH, SMALL LOT COLLECTION
MELVILLE ESTATE, STA. RITA HILLS, SANTA YNEZ VALLEY
\$46|\$166

Editor's Choice, Wine Enthusiast- 95 points

The 2019 Donna's presents a strikingly vivid, broad profile. With aromas of everything from dried lavender, coriander, smoked meat and saffron to olive tapenade and ripe red pepper, the palate is somehow even more alluring, with a texture that is both velvety and structured. Flavors of ripe black plum, blueberry and cherry are complemented by herbaceous and floral elements of fennel seed, white and pink peppercorn, mint, and lilac. Donna's is a wine to savor and lingers long on the palate with refreshing saline minerality.

Named for Ron Melville's wife, Donna's Block is planted atop twenty feet of sand in the northern section of our eastside vineyard and is composed of equal parts clone 1 and Estrella selection. Fermented with 100% whole clusters and aged in neutral barrel, this wine provides vividly enhanced aromatics and structure making it demonstrative of the extremely cold climate of the site on which it is grown. Fruit was fermented in small 1.5 ton open-top fermenters with total skin and stem contact averaging 35 days (7 day cold soak, 2+ weeks fermentation and 1+ week extended maceration). From the basket press, the wine was transferred directly into neutral French oak barrels where it remained sur lie before being prepared for bottling in June 2021.

paired perfectly with
WOOKEY HOLE
SUMMERSSET, ENGLAND

A unique English bandaged cheddar made entirely with goat's milk and aged in the famous Wookey Hole Caves in Sommerset England. Cave Aged Goats Cheese is a deliciously mild, savory, firm cheese which is similar to a traditional cheddar in texture but with a distinctive yet subtle 'goat' flavor.

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Artiste

2020 MALBEC BLEND, 'ROOTED'
ARTISTE WINERY, SANTA BARBARA COUNTY
40% MALBEC/30% MERLOT/30% SYRAH
\$16|\$58



All of Artiste's wines are blends inspired by the original art that dons winemaker and owner, Bion Rice's labels. Every quarter they release 3 wines with one artist's work. 'Rooted' was released in the fall of 2021 with artwork by Rose Irelan, who was inspired to capture nature's rich and rugged displays of light, color, and beauty in her work.

Drawing on old-world blending traditions while adding an unmistakable swath of new-world terroir, Bion assembles neo-classical blends called "Impressionist Cuvees", named not only in reverence to the master painters, but also to the regional impression he tries to paint with each unique blend, such as Tuscany, Bordeaux, Rioja, or Burgundy. Like an impressionist painter who uses individual, visible brushstrokes to create a final masterpiece, Bion uses each lot of wine as a brushstroke in the final blend. His ultimate goal is to produce infinitely beautiful cuvees that are much more than merely the sum of their parts, ones that exhibit the best aromas, flavors, and sensations of each individual wine that went into the blend.

Aromatics of Orange Blossom, Sherry, Baking Spice, Black Cherry, Boysenberry, Macerated Fig. Very dry finish with palpable acidity.

154 cases produced

paired perfectly with
GORWYDD CAERPHILLY
CEREDIGION, WALES

Gorwydd Caerphilly is an artisanal Welsh cheese made by The Trethowan's at their Gorwydd Farm at Llanddewi Brefi, Ceredigion. Made with unpasteurized cow's milk and traditional animal rennet, Gorwydd Caerphilly is matured for three to four months. It develops a fresh and lactic flavor at the center while the flavor near the rind is savory, mushroomy and earthy.

NV CABERNET SAUVIGNON BLEND 'EYES WIDE SHUT'
ARTISTE WINERY, CALIFORNIA
\$19|\$68
70% CABERNET SAUVIGNON/15% CABERNET FRANC/15% MERLOT



Carlos Raul Perez, the artist behind 'Eyes Wide Shut' and inspiration for Bion's Bordeaux blend, is a quintessential postmodern painter and sculptor who combines the best of Old Master styles, such as El Greco and Jean-Baptiste Grouze with contemporary imagery and techniques.

Sourcing Cabernet Sauvignon from Napa Valley, and Cabernet Franc and Merlot from Santa Ynez Valley, Bion has managed to cohesively blend not only the wines but the regions he is so familiar with flawlessly [and that's why I call him the Master Blender!].

Aromatics of Candied Black Plum, Violet, Hatch Chile, Pikake Flower, Black Licorice, and Blackberry. Full-bodied finish with moderate acidity.

175 cases produced

paired perfectly with
LOS CAMEROS
RIOJA, SPAIN

Mixed milk cheese from the Rioja wine region [cow, sheep, goat] aged 6 months, during which it is rubbed with olive oil, developing a beautiful natural rind. The paste is light yellow with small eyes and has strong vegetal and peppery aromas, well balanced with a pleasant acidity.