

featured flight of the month
south america
\$25 wine flight & \$20 cheese pairing

2019 SAUVIGNON BLANC, WAPISA
PATAGONIA, ARGENTINA
\$12|~~\$43~~



Located in San Javier, Rio Negro, Patagonia, Argentina, Wapisa is just 25 miles from the Atlantic ocean and is the only winery that exists in this unique coastal terroir. Their vineyard “Finca Los Acantilados” is an estate that stands out for its lime clay soils, good acidity and little organic matter. The terroir is complemented by the outstanding thermal amplitude, highlighted by cool maritime breezes that sweep over the vineyards at night, leading to balanced and fruity wines with a touch of salinity and a delicate varietal expression.

Citrus and white flowers aromas stand out with a delicate touch of ginger. On the palate citrus flavors with pink grapefruit and lime accompanied with the tropical guava. It is a fresh and intense specimen, with a balanced acidity.

paired perfectly with
MOZZARELLA DI BUFALO
CAMPANIA, ITALY

This delicate, porcelain-white, unripened *pasteurized* cheese is produced from the milk of *water buffalos*, which live in the wet lowland of Campania region, the countryside area around Naples. The regions known to produce Mozzarella di Bufala in Southern Italy include Caserta, Salerno provinces, Benevento, Naples, Frosinone, Latina, and Rome, with approximately 77% or 85% of the Italian buffalo farmers located in Campania. Most of the fresh mozzarella sold all over the world, even in Italy, is made from cows’ milk. That type of mozzarella has less moisture, is consequently more firm, and it is extremely mild. Mozzarella di Bufala, on the other hand, is immensely flavorful, rich in butterfat and very satisfying.

featured flight of the month
south america
\$25 wine flight & \$20 cheese pairing

2021 SAUVIGNON BLANC, PASSIONATE WINES
UCO VALLEY, ARGENTINA
\$16|58



Passionate Wines is the brainchild of Matias Michelini. He is the winemaker, agronomist, and Grand Poobah of his winery named Passionate Wines. Matias strives to make experimental wines that express terroir. These wines are low production and are drawn from multiple inspirations, regions, and styles. The Montesco wines are small production wines that focus on place and varietals. Matias continues to experiment with other cuvees with the mantra of producing either atypical varietals or classic varietals in non-traditional methods.

This Sauvignon Blanc is a white that expresses the identity and typicality of the Gualtallary terroir, coming from a farm planted at more than 1,500 meters above sea level. It owes its name to the minerality of the land, which gives all its personality to this wine. Sauvignon Blanc grapes are harvested from the same plot and vineyard on five different harvest dates, with a difference of one month between the first and last harvest.

paired perfectly with
PORT-SALUT
LOIRE VALLEY, FRANCE

Port-Salut (pronounced PORE-sah-LOO) is a semisoft, *pasteurized cow's milk*, velvety French cheese with a mellow, sweet-and-savory flavor. Perhaps the first cheese made from pasteurized cow's milk, Port-Salut originated in the Loire Valley, in a Trappist monastery in the Brittany region of France, during the middle of the 19th century. Traditionally produced Port-Salut tends to develop a mushroomy, ripe aroma as it matures.

featured flight of the month
south america
\$25 wine flight & \$20 cheese pairing

2020 CRIOLLA CHICA, CARA SUR
SAN JUAN, ARGENTINA
\$17|\$61



Cara Sur was formed in 2011 as a partnership between two couples inspired to revive ancestral vines and produce wines from traditional Argentine varietals. Sebastián Zuccardi and Marcela Manini teamed up with Nuria Año Gargiulo and Pancho Burgallo, an avid mountaineering couple who live in Barreal, in the Calingasta Valley of San Juan, north of Mendoza. They produce wines from 80 year old vines of Moscatel, Moscatel Negro, Bonarda Piedmontese, and Criolla Chica (the Argentine iteration of Pais). The vines, which were planted around 1930, are Parral trained, a ceiling-trellised system that provides shade and maximizes airflow. The vineyard sits alongside the Los Patos River on stony soil at 1500 meters above sea level. The Cara Sur wines are made in a tiny winery next to Pancho and Nuria's home where they produce small quantities with minimal intervention. Sebastian and Marcela regularly make the trip north to work alongside Pancho and Nuria.

The 2020 Criolla was harvested the first week of March and fermented with foot-trodden 30% full clusters in concrete eggs with indigenous yeasts. The élevage was in egg and lasted some eight months. This is incredibly pale, paler than any other wine here; it looks like a rosé, and the wine is ethereal, floral and flinty. There was a very soft extraction, a long infusion with no movement of the skins. The palate is light, and there are some fine-grained tannins but none of the rusticity the grape is able to deliver.

paired perfectly with
OLD WINCHESTER
HAMPSHIRE, ENGLAND

Made in the Gouda-style [with more than a hint of Parmesan about it], Old Winchester is a *pasteurized cow's milk* aged for around 18 months. It has a full flavor, underlying sweetness, and a wonderful crystalline finish that crunches on the tongue.

featured flight of the month
south america
\$25 wine flight & \$20 cheese pairing

2018 CARMENÈRE, SANTA CAROLINA RESERVA DE FAMILIA
RAPEL VALLEY, CHILE
\$17|\$61



Over 140 years ago, Viña Santa Carolina's founder Luis Pereira decided to reserve the best wines in his cellar for his family to enjoy exclusively.

The grapes used in this wine are sourced from two sectors in the Rapel Valley, a premier location for Carmenère. Here, the vineyards receive the refreshing influence of both the Cachapoal River and the Andes, enabling a long vegetative process that is ideal for Carmenère grapes to achieve full ripeness and produce complex wines of spicy and black fruit aromas and silky tannins. With a deep and dark garnet red color, this Carmenère represents blackberry and black cherry aromas, complemented by subtle hints of herbs and roasted peppers. The palate has a silky texture with delicate tannins and a delightful dark fruit profile of blueberry and cherry. Spicy notes of cardamom linger in its pleasant finish.

Harvested by hand, the grapes that entered this wine underwent double selection before initiating the fermentation process, which followed the traditional method, with select yeasts and controlled temperature in stainless steel vats. After completing the alcoholic fermentation, the wine was kept in contact with the skins for a few days to enhance its complexity and balance. Once malolactic fermentation was completed, the wine was transferred to French oak barrels where it aged for 15 months. After bottling, the wine was cellared for 6 months before it is released to the market.

paired perfectly with

CARPENTER'S WHEEL
FIREFLY FARMS, MARYLAND

Light in texture with aromas of dried hay and cellar notes, the flavor profile of Carpenter's Wheel, a *pasteurized goat's milk*, is of caramelized milk with a floral quality that is reminiscent of spring pastures.