

*featured flight of the month*  
bien nacido vineyard in santa barbara wine country  
\$75 wine flight with cheese pairing



One of the oldest cool-climate vineyards in California and home of the world's most single vineyard designations, Bien Nacido Vineyard has been an acclaimed source of world-class grapes and estate wine since its founding in 1973 by brothers Stephen and Bob Miller. Meaning "Well Born" in Spanish, Bien Nacido was planted on the historic site of the Rancho Tepusquet land grant, a plot of land that was granted to Tomás Olivera in 1837, when California was still a part of Mexico. The Olivera Family's adobe, built in 1857, still graces the estate today – a majestic sentinel looking after the vines. Purchased by the Miller Family in 1969, what is now Bien Nacido Vineyard began as the shared vision of brothers Bob and Steve Miller: to develop a vineyard that would be acknowledged as among the elite vineyards of the world. Four years of hard work and sweat equity led to the original vineyard plantings – 300 acres of Pinot Noir and Chardonnay – in 1973. Since then, under the Miller Family's stewardship, Bien Nacido Vineyard has become one of the most coveted sources of cool-climate Chardonnay, Pinot Noir and Syrah in California, if not the world. Celebrated as the most single vineyard-designated site in the world, the combination of remarkable terroir and an incredibly dedicated team who cares for the land, enables Bien Nacido's legacy of exceptional winemaking and grape-growing to further grow with each passing vintage.



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2019 CHARDONNAY, FOXEN WINERY, BLOCK UU  
\$26|\$94

The Foxen Chardonnay from the UU Block is bright, airy and wonderfully sculpted. White flowers, mint, white pepper and lemon peel are all finely-knit. As always, the UU Block Chardonnay is distinguished by its weightless personality, which makes it one of the most singular wines from Bien Nacido.

- Vinous 94 pts/Jeb Dunnuck.93 pts
- Clone 4 & RY 17
- Whole cluster pressed on a gentle cycle
- Fermented 30 days active in 500L French Oak puncheons, 20% new
- Sur lies for 8 months
- 13.5% alcohol
- pH 3.16

*paired perfectly with*  
PETIT SUPREME BRIE  
LENA, ILLINOIS

Crafted from locally sourced *pasteurized cow's* milk, and made the very same day, so it's sealed at the peak of freshness. Owing to its exceptional freshness and creaminess, Supreme cheese taste remains mild and mellow.



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2021 CHARDONNAY, OJAI VINEYARD, BLOCK I  
\$26|\$94

Bien Nacido often provides a racier style of Chardonnay with Ojai's approach, but some years the wine skews a little richer. Take this 2021 bottling. It's lively and moderate in alcohol, yet the gradual ripening in this cool vintage lent some riper character. It's floral and mineral, but also shows some decadence with scents of brioche, light honey, streaks of marmalade and fresh pineapple. The crisp entry flows into rounder textures that give flavors of poached pear, spice and lemon curd, then it ebbs back into minerals and citrusy verve.

2021 was a terrific vintage for Santa Barbara County. While many other parts of the state were quite hot that year, this area remained anomalously cool and foggy. Fog is a major component of classic Santa Barbara County vintages, but it was more persistent than usual in 2021, and downright milky at times. This fruit was hand-harvested in the chill of the night with three picks in the middle of September. After pressing and overnight settling, they racked the juice into mostly neutral French oak barrels [15% new] and inoculated it with house-cultured native yeast [cultured from fruit picked during sampling]. They stirred it throughout primary and secondary fermentation, then left the wine to age on its lees for 11 months until bottling.

They've been working with the same section of Bien Nacido's I-block, initially planted in 1973 with 12' between rows, since 1991. In 1999, the proprietors planted rows between, making for 6' between rows and essentially creating 2 vineyards, irrigated differently.

- Jeb Dunnuck 94 pts
- Clone 4
- Barrel fermented in French oak, 15% new
- Barrel aged 11 months
- Sur lies for 11 months
- 13% alcohol

*paired perfectly with*  
MEREDITH DAIRY MARINATED FETA  
VICTORIA, AUSTRALIA

Soft feta cheese marinated in a garlic and herb infused edible oils including extra virgin olive oil, this award-winning marinated *pasteurized sheep and goat cheese* has a refreshing citrus tang and soft, spreadable texture.

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2021 PINOT NOIR, SANDLER WINERY, BLOCK F  
\$29|\$104

The 2021 Sandler Bien Nacido Pinot Noir is the first wine they've made from this site since the excellent 2017 vintage. 2021 was a smaller than average crop from Block F, with 2.3 tons brought in of Wadenswil and Pommard Pinot Noir. The extended hang time produced the ripest fruit since their inaugural vintage of 2010.

The dense purple color is unusually dark for a Sandler Pinot. There is plenty of berry fruit in the nose that is surrounded by the cool-climate aromas of the Santa Maria Valley appellation. Refreshing acidity on the palate keeps the ripeness in check and balances out the wine beautifully.

- Wadenswil and Pommard
- Aged 10 months in neutral French oak
- Fermented 8% whole cluster
- 14.8% alcohol

*paired perfectly with*  
EWEPHORIA AGED  
HOLLAND

This new creation from Holland is unlike any other *sheep milk* cheese you have ever tasted before. The *pasteurized* milk comes from a small farm where the sheep are treated like family. Even though this cheese has been aged for one year, it has developed a sweet and nutty flavor.





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2017 PINOT NOIR, FOXEN WINERY, BLOCK 8  
\$46|\$166

Foxen's 2017 Pinot Noir Bien Nacido Vineyard Block 8 is laced with the essence of sweet spice, star anise, blood orange and dried rose petal. In the glass, the 2017 is exotic, perfumed and full of character. The ripeness of the year is evident, and yet the 2017 remains silky, medium in body and absolutely impeccable in its balance. Vinous 92pts

- Dijon 113, Dijon 115, Wadensvil [2A], & Pommard
- Fermented 7-10 days active, with punch downs 2 times daily
- Aged 16 months in 228L very tight grain French Oak barrels, 44% new
- pH 3.77
- 14% alcohol

*paired perfectly with*  
BELLE SAISON  
NORMANDY, FRANCE

Produced in limited batches with pasture-grazed *cow's milk* from Normandy, France. Cave-aged on wood planks for 6 months minimum, this hard cheese has a deep, earthy flavor with a naturally rustic rind.



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2019 SYRAH, OJAI VINEYARD, BLOCK Z  
\$35|\$126

2019 was another cool vintage with a long, leisurely growing season—much like 2018—the perfect kind of year to harness the complex earthy perfume of Syrah. What’s surprising is that despite so much similarity between the 2018 and 2019 vintages, you find utterly different textures between the two wines. The ’18 is dense and brooding with brawny tannins. This 2019 bottling is also densely flavored, yet in a more friendly and elegant way.

You can see its intensity in the glass, where you find a striking depth of black crimson with purple edges. That purpleness extends to the aromas, where there are big wafts of violets and lavender, along with spices, dark berries, and savory scents of peppery grilled beef. Upfront the palate is deliciously rich and glossy with a subtle frame of French oak. There’s lots of spicy and deeply hued stone-fruits that mingle with leather and dried herbs. Then it glides into a sleek, lively finish with a very fine peppery resonance. It’s not a Bien Nacido Syrah that screams “Age me!” It will age as well as ever, we’re sure, but out of the gate it is open and delicious.

- Vinous 95pts/Jeb Dunnuck 93+ pts
- Fermented 16% whole cluster fermentation, pumped over
- Aged 20 months in French Oak, 28% new

*paired perfectly with*  
MADURADO DE CABRA  
MÁLAGA, SPAIN

The Madurado de Cabra is a *goat cheese* made with *raw milk*, rennet and salt. It has aromas of great intensity reminiscent of goat's milk. Its flavor is delicate but intense, long and deep, with an exceptional bouquet. It has a minimum maturation of 2 months in the best maturation conditions.



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2020 SYRAH, PAUL LATO WINES 'IL PADRINO'  
\$65|\$234

The 2020 Syrah il Padrino Bien Nacido Vineyard saw a touch of stems [5%] and was aged 19 months in 2/3 new French oak. Coming from a cooler site, it has a deep ruby/plum color as well as a great nose of ripe blackberry and mulberry fruits, notes of charred meat, iron, and baking spices, full-bodied richness, ripe and integrated tannins, and a great, great finish.

- Jeb Dunnuck 98 pts
- Aged 19 months in 2/3 new French oak

*paired perfectly with*  
**HUMBOLDT FOG**  
**ARCATA, CALIFORNIA**

Conceived in a dream by founder Mary Keehn, this masterpiece paved the way for soft-ripened goat cheese in America. Each handcrafted wheel features a distinctive ribbon of edible vegetable ash. You'll enjoy buttermilk and fresh cream, complemented with floral notes, herbaceous overtones, and a clean citrus finish. As Humboldt Fog matures, the creamline develops and the flavor intensifies.