

featured flight of the month
wines of eastern europe
croatia, slovenia, & hungary
\$85 wine & cheese pairing

croatia



The wines of Croatia have become increasingly popular in the last decade, but they have been made here for centuries. Croatia recently joined the EU in 2013 and has become a tourist hotspot due to its sunny weather and friendly locals. Vineyards scale the Dalmatian Coast and its islands up to Istria in the north and inland near the capital, Zagreb. Hvar Island [A UNESCO Site and home to the oldest still-operating vineyard in the world, Stari Grad Plain] and Pelješac Peninsula are the centers of quality wine production in Croatia.

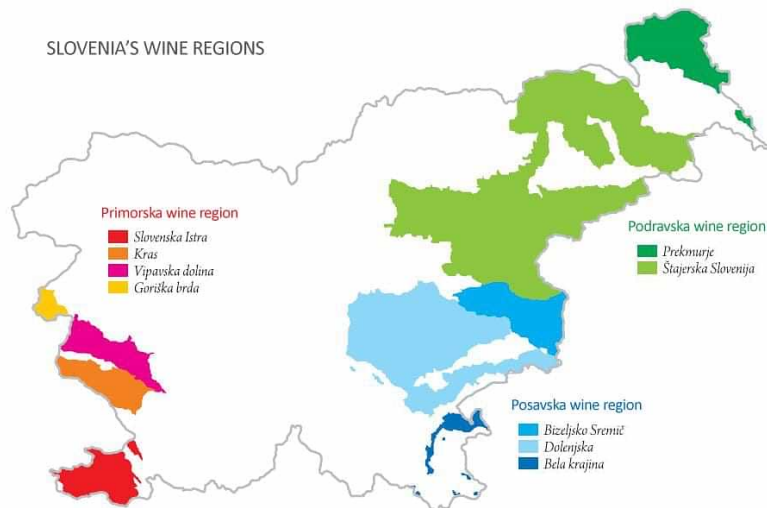


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slovenia



Slovenia gives us nine wonderful grape producing districts, within three main regions located on the eastern and western sides of the land. These wine regions spread out to the borders and touch upon the neighboring countries of Italy, Austria, Hungary and Croatia. A total of 33,000 hectares of vineyards, 30,000 grape producers with 2,300 growers that are registered to make their own wines / labels to sell.

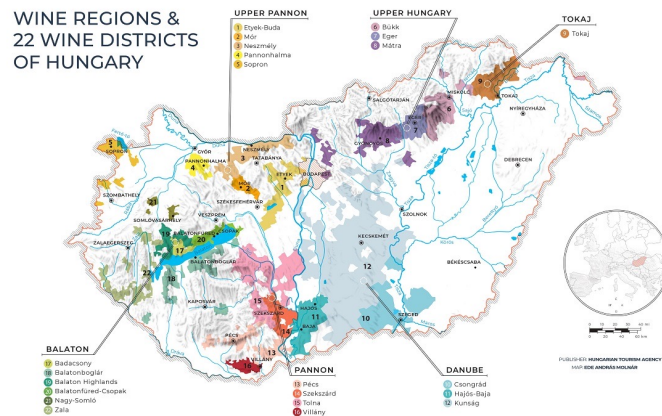


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hungary



Home to more than 22 wine regions spanning almost 160,000 acres of vineyards, Hungary was once one of the most prominent wine-producing regions in all of Europe. In the 1880s, the region was unfortunately hit hard by phylloxera, and then years of war followed, ultimately devastating the wine industry. However, around the late 1980s, Hungary became a democratic republic and prioritized winemaking in the Aszú region of Tokaj. Home to Hungary's crown jewel white dessert wine, Tokaji is made from the Furmint grape.



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2017 TOKAJI PEZSGÖ SPARKLING, KIRÁLYUDVAR
HENYE, HUNGARY

~~\$20~~ ~~\$72~~ \$14 | \$50 *TONIGHT ONLY*



From Királyudvar's biodynamically farmed Henye vineyard [a favorite of the Hungarian crown] comes this sparkling blend of native varieties Furmint and Hárslevelű. Tokaj was once one of the world's most prestigious wine regions; its top Aszú and Esszencia dessert wines were among the world's most coveted and expensive. Yet two world wars devastated. Tokaji's traditional European markets, and the decline continued under Communist rule. But after the Iron Curtain's fall, a few lone souls struggled to preserve the Tokaji legacy.

Just a few months after his first visit, Tony Hwang purchased from István Szepsy, what was perhaps the region's crown jewel, Királyudvar [*Kee-RYE-oohd-var*], which for centuries had supplied Imperial wine to the Hapsburgs. The estate has prime holdings in the historical crus of Henye, Percze, Becsek, and the grand cru Lapis, all in the central villages of Mád and Bodrogkeresztúr. Szepsy became a partner, helping Tony to rehabilitate the vineyards, while the château itself was rebuilt. But with time, Szepsy departed, and Tony assumed the reins full-time. By that point, Tony also owned the Loire Valley's greatest Vouvray producer, Domaine Huet. The deep well of institutional knowledge there began to inform many decisions at Királyudvar, particularly a conversion to biodynamic viticulture. Today, Tony has rekindled the legacy of this providential wine region but he's not stopping there, having recognized, for example, that the local varieties, with their viscous intensity and bright acidity, could produce world-class dry, demi-sec, and sparkling wines.

Ripe notes of yellow apples, mandarin orange and quince give way to a palate of exotic spices and Meyer lemon. Complex, deep and layered.

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\$85 wine & cheese pairing

2019 MALVAZIJA, RITOSA
ISTRIA, CROATIA
~~\$20~~ ~~\$72~~ \$14 | \$50 TONIGHT ONLY



The 2019 Ritoša Malvazija Istarska is made from 100% Malvazija Istarska, which is a very different grape from Italian Malvasia. It's a very common grape in the Istria region, the second most planted variety in Croatia after Grasevina, and has thought to have been grown in the area for centuries. The wine has a 13% ABV, and most Istrian wines have an ABV from 12.5%-13.5%.

The wine was very aromatic, pleasant floral and spice notes, and the first sip will bring a smile to your face. It is complex and compelling, with a wonderful melange of harmonious flavors. It is fresh and crisp, refreshing and satisfying with a moderately lengthy finish. On the palate, it is fruity [especially peach and pear] and floral, spicy and with a nice minerality. There is so much going on in this wine, and all of it is delicious.

Their soil, typical of Western Istria, is a red clay with some limestone, and the clay is rich in iron. The vineyard grows five varieties, Malvazija Istriana, Teran, Cabernet Sauvignon, and Red & Yellow Muscat. The winery currently produces 10 different wines, and they might be the only Croatian winery that is "suitable for vegans" as they don't use any animal products at all in the wine making process.

paired perfectly with
BASAJO BLUE
DOLOMITES, VENETO, ITALY

Basajo is a creamy Italian blue cheese made from *raw sheep's milk* and aged in passito white wine. It has a unique melt-in-the-mouth flavor with a lingering sweetness of the wine that offsets that sharpness of blue cheese.

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\$85 wine & cheese pairing



2020 GRK, RADOVANOVIC

DALMATIA, CROATIA

~~\$39~~~~\$40~~ \$27 | \$98 TONIGHT ONLY

Grk is the autochthonous grape variety that grows in Lumbarda on the island of Korčula home to some of the oldest vineyards in this part of the world and is one of the most spectacular and exclusive wine growing regions in southern Dalmatia. The name GRK comes from Croatian word ‘grk’ meaning bitter and so are the Grk wines - dry, fresh, with a bit of bitters, pronounced acidity, and stone fruit aromas.

Grk almost never gives a high yield. With this sense of fragility built into the story and such little plant material available [less than 50 hectares exists in Croatia], some fear that each vintage of Grk might just be the last. Grk has only female functioning parts of the plant, meaning it does not produce pollen, and in order to reproduce successfully, it must be planted alongside other grape varieties. Igor Radovanović plants his Grk alongside Plavac Mali, Croatia’s best-known variety, because both varieties blossom at the same time and offer ripe fruit at the beginning of September.

Grapes for this particular wine come from the vineyards located in Smokvica, island of Korčula, from the vines ranging between 10 and 50 years of age. This rich and harmonious white wine shows crisp minerality combined with aromas of candied citrus fruits, super-ripe melons, figs, macchia and meadow flowers with a touch of pine and saltiness.

paired perfectly with

CHABICHOU DE POITOU

LOIRE, FRANCE

This pasteurized goat’s milk cylinder—called a ‘bonde’ in the world of French cheesemaking—made its debut in eighth-century France, just south of the Loire in Poitou. The lush vegetation of Poitou is a browsing goat’s delight, and the grassiness shines through in Chabichou’s luscious creamline, tucked just beneath the rind.

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2022 FURMINT, KOBAL

HALOZE, SLOVENIA

~~\$45~~ ~~\$54~~ \$11 | \$38 *TONIGHT ONLY*

The grapes of 35 year old vines were harvested manually. 24 hour skin maceration was followed by controlled cold fermentation between 16° C - 18° C in stainless steel (inox) tanks through high-grade (noncommercial) yeasts. Some of the wine was fermented separately with no added yeasts. Following fermentation, both wines were matured for 6 months in stainless steel tanks on lees, blended and coarsely fined and filtered before bottling.

Making two furmint wines and then creating this blend allows the winemaker to express the varietal character as well as the terroir of the vineyards. Furmint in particular reveals the tremendous minerality of Haloze marl-rich vineyards. The bouquet is reminiscent of herbs, white flowers and tropical fruits. Pleasant acidity and minerality on the palate are followed by the discreet creamy aftertaste that is typical of wines matured on lees.

paired perfectly with

PRÉFÉRÉ DE FROMI

JURA MOUNTAINS, SAVOIE, FRANCE

If you're missing your friend Reblochon -- which cannot be imported into the USA because of the raw milk legislation -- meet Prefere de Fromi; they are nearly identical. This unctuous wheel of delectable *pasteurized cows' milk* cheese from Haute-Savoie is protected by a thick, velvety, brine-washed rind, and is aged at higher temperatures, allowing for optimal flavor development. The woody, hay and sweet milk notes crescendo into a robust, yeasty experience, leaving a lingering, beefy pungency on your palate.

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2021 'EGRI CSILLAG' WHITE FIELD BLEND, GÁL TIBOR
EGER, NORTHERN HUNGARY
~~\$43~~ ~~\$47~~ \$9 | \$33 *TONIGHT ONLY*

Királyleányka/Szurkebarát/Vioignier/Sauv Blanc/Pinot Blanc/Tramini/Zeni



Egri Csillag, 'The Star of Eger', is a traditional white field blend that must be comprised of at least three grapes, with at least 50% of the wine from native grape varieties. Organically grown grapes were hand harvested, lightly crushed, then cold fermented with native yeasts in stainless steel. This compelling white is simultaneously exotic yet accessible. Generous aromas of white flowers, stone fruit, and tropical fruit lead into a medium-weight palate with crisp acidity. More ripe peach, fresh apricot, guava, and kiwi get a splash of zesty citrus and a hint of lemongrass before finishing with a round texture and delicate minerality.

Gál Tibor is among Hungary's best known winemaking names, and his eponymous winery is one of the leading wineries in the Eger wine region. He pursued a variety of jobs in wineries throughout Hungary, South Africa, and Italy, eventually working his way up to head winemaker at Ornellaia in Tuscany. He moved home and founded his own winery in 1993, continuing to work as an international wine consultant while working to create wines of his own that could stand up to the best of Burgundy. In 1998 he was named 'Winemaker of the Year' by the Hungarian Wine Academy. After his untimely death in South Africa in 2005, his family took over the winery, and the management of the estate's 40 hectares passed to his son Gál Tibor Jr.

paired perfectly with

DOUBLE CREAM GOUDA, HOLLAND
WITH COPPA SALAMI & ITALIAN BREADSTICKS

Velvety soft bites of gouda with imported Italian cured pork shoulder and handmade breadsticks.

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2021 ZWEIGELT, KOBAL 'ROOTS'

HOLOZE HILLS, SLOVENIA

~~\$19|\$68~~ \$13|\$48 *TONIGHT ONLY*

Kobal 'Roots' Rožnato is representative of Kobal Roots wines that are renowned for their nature connection due to skin contact, native yeast from vineyard fermentation, minerality from marl soil vineyards, varietal recognizability, and minimal intervention in the cellar.

On the nose, it is reminiscent of over-ripe strawberries, small red fruits, nuts, and various tropical nuances that indicate the grapes were ripened to perfection. The taste of the wine is pleasantly rounded with a long finish and shows the properties that are characteristic of maturation on lees and maturation in small oak barrels.

Kobal Roots Rožnato is a combination of perfectly ripe grapes, macerated for only 2 hours for Rosé. The must, or young Zweigelt juice, was cared for according to various traditional-enological approaches, such as spontaneous fermentation with indigenous vineyard microflora and aging in 225l used oak barrels made of French wood. Malolactic fermentation also went through spontaneously in barrels. Maturing on fine lees, sur lie, 100%, intended for production of the varietal characteristic of Zweigelt.

paired perfectly with

CABRIOLAIT

EAST FLANDERS, BELGIUM

Cabriolait is a traditional Belgian abbey-style *raw goat's milk* cheese. The milk for the cheese comes from Saanen Alpine cross goats and is delivered fresh daily to the dairy. The wash on the rind creates a nutty aroma. The paste is ivory white, with notes of toasted bread and butter. A subdued goaty tang on the finish makes the cheese more approachable.

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\$85 wine & cheese pairing

2021 CSÓKASZÖLÖ, BUSSAY
ZALA, HUNGARY

~~\$20~~ \$72 \$14 \$50 TONIGHT ONLY



Csókaszölö is a rare, ancient Hungarian variety, which is experiencing a small revival. In addition to Bussay, there are just a handful of other producers who grow Csókaszölö. Like several other Hungarian grape varieties which have been revived in the past decades, Csókaszölö owes its comeback to winemaker József Szentesi in the Etyek-Buda region. Szentesi has a passion for planting old Hungarian varieties, and then sharing them with other wineries. In 2004 Szentesi was the first winery to commercially produce Csókaszölö after almost 150 years. Bussay was next. Csóka means jackdaw (a type of bird) and szölö means wine. Its name comes from the fact that, like the bird, the berries have an almost black color. The Bussay winery has just 0.7 hectares of Csókaszölö planted, and only produces one barrel of it every year. It was the favorite variety of the late Dr. Laszló Bussay, who founded the Bussay Winery. These days Dr. Dorottya Bussay, Laszló's daughter, runs the winery, following her father's vision. She also fell in love with Csókaszölö, even though it is very difficult to grow, due to its sensitivity to vine diseases. This wine was spontaneously fermented in an open tank. Two-thirds of it was aged for 10 months in a 1,000 liter previously-used oak cask, and the rest was aged in stainless steel tanks. In the glass, this wine has a purple color and aromas of violets, cherries, and blood oranges. On the palate, it is crisp, fresh, and juicy. It has a nice spiciness, with blood orange and sour cherry flavors.

paired perfectly with

MARISA CHEESE

CARR VALLEY CHEESE, WISCONSIN

A seasonal cheese made with milk from pastured Wisconsin sheep. It is white in color and its flavor is mellow, complex and sweet—qualities that reminded Sid of his daughter, Marisa for whom he named the cheese.

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2019 KÉKFRANKOS, SZENT DONAT 'MAGMA'
BALATONFÜRED-CSOPAK, HUNGARY
~~\$49~~ \$68 ~~\$13~~ \$48 TONIGHT ONLY



This is a real gem of a red wine from a region (Balatonfüred-Csopak) dominated by white wine. More precisely, it comes from the stunning Tihany peninsula that juts out in Lake Balaton. The special meso-climate here enables the grapes to ripen perfectly, with the lake providing a moderating effect on hot summer days, which helps to preserve the acidity and aromas. The grapes (100 percent Kékfrankos) come from Tihany's Lapi, and Farkasverem vineyards. These basalt tuff and limestone soils also bring structured acidity and minerality to the wine. Kékfrankos is Hungary's most planted grape and is the same as same variety as Austria's Blaufränkisch. Grapes for this wine were harvested in the second half of September, then spontaneously fermented in open vats, and aged for 10 months in French barrels. It was unclarified and unfiltered. The wine has a vibrant ruby-purple color, and delightful and varietally pure potpourri and sour cherry aromas. It is a medium-bodied wine with lovely fine-grained tannins, lively acidity and minerality. It has graphite and earthy notes, alongside raspberry, anise and more sour cherry. It is focused and long, with a stony finish. It goes wonderfully with pork, veal, duck, lamb, and cheese.

paired perfectly with
BREBIS DE ESTIVANTES
IRATY, FRANCE

Pyrénées Brebis is a younger version of Ossau-Iraty, one of France's oldest cheeses, straight from the Béarn region of France in the Pyrénées Mountains. It's made according to longstanding Basque tradition, and aged for six months to give it nutty, floral notes and a cooked-milk sweetness.

PRONUNCIATION GUIDE

LOCATIONS

Buje – (Boo-yeh)
Dingač – (Ding-gahtch)
Drniš – (Dir-nish)
Feričanci – (Feh-ree-chan-tsee)
Herzegovina – (Hertz-eh-go-vee-nah)
Hvar – (Hvahr)
Ivanić Grad – (Eeh-vanich Grahd)
Kaštel Lukšić – (Kahsh-tel Look-shich)
Korčula – (Kor-chooh-lah)
Kutjevo – (Kuh-tyeh-voh)
Pelješac – (Pehl-yeh-shatz)
Plešivica – (Pleh-Sheh-Veetz-ah)
Postup – (Post-oop)
Šibenik – (She-beh-nik)
Venje – (Vehn-yeh)
Brje – (Bryeh)
Dolenjska – (Dolen-skah)
Dramlje – (Drahm-lyeh)
Goriška Brda – (Goh-rish-kah Bir-dah)
Haloze – (Hah-loh-zeh)
Loče – (Loh-cheh)
Malečnik – (Mah-lech-nik)
Ptuj – (Ptooy)
Ritoznoj – (Reetoh-znoj)
Štajerska – (Shtah-yehr-skah)
Truške – (Troo-shkeh)
Fruška Gora – (Froosh-kah Gore-ah)
Goriška Brda – (Gore-eesh-kah Bird-ah)
Ajdovščina – (Eye-dofe-scheen-ah)

INDIGENOUS VARIETALS

Babič – (Bah-bitch)
Blaufränkisch – (Blaoo-frahnk-ish)
Bogdanuša – (Bohg-dah-nooshah)
Crijenak Kaštelanski – (Tserl-yee-ehnak Kash-tell-ahn-skee)
Cviček – (Tsvee-check)
Dobričić – (Doh-bree-chich)
Graševina – (Grah-sheh-veen-ah)
Laški Riesling – (Lah-shki)
Malvazija – (Mahl-vah-ziyah)
Maraština – (Mar-ash-teen-ah)
Plavac Mali – (Plah-vatz Mahl-lee)
Plavina – (Plah-vee-nah)
Pošip – (Poh-ship)
Refošk – (Reh-foeshk)
Rukatac – (Roo-kah-tahk)
Šipon – (She-pone)
Škrlet – (Shkir-let)
Tribidrag – (Tree-bee-drahg)
Žametna Črna – (Zhah-met-nah Chir-nee-nah)
Žilavka – (Zhee-lav-ka)
Žutina – (Zhoo-teen-ah)
Modra Frankinja – (Mode-drah Frank-keen-yah)

PRODUCERS/BRANDS

Bajta – (Bye-tah)	Pikasi – (Peh-kah-see)
Bikicki – (Bee-keetz-kee)	Piližota – (Pee-lee-zhot-ah)
Bojan Kobal – (Boy-ahn Koh-bahl)	Rodica – (Roh-deetz-ah)
Brkič – (Burr-kitch)	Škegro – (Shkeg-Row)
Bura-Mrgudič – (Boo-rah Mur-guh-ditch)	Tomac – (Toe-Mahtz)
Enjingi – (Ehn-ying-eee)	Voštinic-Klasnic – (Vosh-teh-nitch Clawss-nitch)
Franc Kačičnik – (Franz Kah-Chitch-Nik)	Zajc – (Zaits)
Kozlovič – (Kohz-luh-vitch)	Bikicki – (Bee-keetz-kee)
Krauthaker – (Kraut-haker)	Divjak – (Deev-ee-yahk)
Lisica – (Leh-seetz-ah)	Blažič – (Blah-zhitch)
Skaramuča – (Scar-ah-mootch-ah)	Pasji rep – (Pash-yee rep)
Mansus – (Mahn-soos)	Jure Brumec – (Your-eh Broo-mehtz)