

featured flight of the month

state of mind

~~\$58~~ \$40 wine flight and \$20 cheese pairing



LS VINEYARDS
EOLA-AMITY HILLS, WILLAMETTE VALLEY, OR



ZILLAH RANCH VINEYARDS
RATTLESNAKE HILLS, COLUMBIA VALLEY, WA

At SOM they approach their winemaking far different than a traditional winery: as a collective. They are a team of sommeliers, winemakers, and vigneron, all of whom have an equal say in the wine production. They believe this intensively collaborative process shines through in the distinctiveness of their wines. While each wine has our entire team behind it, helping to bring it to your home, but these four are core to our winemaking team for each wine.

Michael Kennedy created the Vin Fraîche Wine Group in 2018, after launching three distinct wineries in Napa Valley, Bordeaux and Oregon. In 2020 an additional winery was acquired to the group in Tuscany, Italy. His passion for wines that are complex, long lived and built for food has driven him to assemble a team of winemakers and friends that help create wines of substance. In 2017, Kennedy was named to Forbes Magazine's 30 Under 30 list for his work in the wine industry. He has been called a 'Rising Star' by Food & Wine Magazine, 'Super-Somm' by Bloomberg's Elin McCoy and a 'Top Young Entrepreneur in America' by Business Insider.

Marc Gagnon's resume & accolades as a winemaker are too long to write, but it includes many 100-point wines, roles including Head Winemaker at Bryant Family Vineyard and Assistant Winemaker at Screaming Eagle, and currently Director of Winemaking for Caldwell Vineyard in Coombsville, among other projects. He leads the winemaking strategy and oversees all portfolio winemaking & production in collaboration with Kennedy With Marc leading international winemaking efforts, the portfolio is stronger than it has ever been.

Charles Miller worked with Michael for 5 years on the development of State of Mind Wines before moving into the role of Brand Manager. He is also an accomplished concert trumpeter, having played with some of the best classical musicians in the country.

Growing up in Southern Illinois, Daniel Ball attended the University of Illinois and after graduating moved to Chicago where he worked in retail wine [where he first met Michael]. In 2017 Dan dove into the production side and has now helped make eight vintages of wines around the world: Chicago, California twice, Oregon twice, Australia, New Zealand and South Africa for some incredible wineries and winemakers like Heidi Barrett, Maggie Harrison, Ehren Jordan and more.

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NV BRUT SPARKLING WINE
SONOMA COUNTY, CALIFORNIA

~~\$44~~~~\$158~~ \$31~~||~~\$112

55% Chardonnay, 42% Pinot Noir, 3% Pinot Meunier

Made in the time and labor-intensive Méthode Champenoise, this is the first bottling of this wine since 2019 when it was featured in Forbes magazine. A special cuvée bottled and aged for 22 months with friends over in Sonoma, a DC sommelier actually remarked at the first tasting of this wine "this tastes like a great Champagne!," and they couldn't help but grin!

They brought together their favorite styles of sparkling wine with this wine: bright citrus, a bit of fresh berry notes and color from skin contact, and a light toastiness from the Champagne-method aging in bottle. Grapes sourced from Russian River Valley, Alexander Valley, Petaluma Gap, and Carneros.

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2022 RIESLING, ZILLAH RANCH VINEYARD
RATTLESNAKE CANYON, COLUMBIA VALLEY, WASHINGTON
~~\$20~~ \$72 \$14 | \$50

This is a lightning bolt of a wine - laser focused fruit, salty citrus and acidity like lemonade. Bright, fresh wine with bursting zippy freshness. This Riesling from the Zillah Ranch Vineyard in Rattlesnake Hills is as serious of a white wine as can be made in Columbia Valley. It is structurally similar to Alsace in style, while maintaining new world fruit.

Thanks to the rocky soil profile and high levels of caliche [calcium carbonate/limestone], it is the perfect vineyard for classic, old-world Rieslings. Zillah Ranch Vineyard is a cool growing site in the Rattlesnake Hills AVA. This vineyard is recognized as one of the classic sites for stunning Washington Rieslings. It is conventionally farmed with no cover crops. Average yields are 5 tons to 7 tons per acre. Zillah Ranch is rocky, rugged ground overlooking the western end of the Yakima Valley that delivers majestic Rieslings.

paired perfectly with

ROARING FORTIES, KING ISLAND DAIRY
TASMANIA, AUSTRALIA

This handcrafted blue cheese is made from *pasteurized cow's milk*. The cheese wheels have a sweet flavor and slightly nutty taste. For that, The cheese is matured in a wax coating, which preserves the cheese's moisture and creates a smooth and creamy texture.

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2021 CHARDONNAY, LS VINEYARDS

EOLA-AMITY HILLS, WILLAMETTE VALLEY, OREGON

~~\$44~~~~\$458~~ \$31~~\$112~~

When they decided to make a SOM Chardonnay, they all agreed it would be in the style of the great Burgundy houses of France. What they couldn't agree on, however, was which great Burgundy house. There were two 'camps' within their team: one that preferred the soft, round style of Domaine des Comtes Lafon and one with a predilection for Domaine Roulot's crisp, angular wines. To solve this split in agreement, they decided to make their Chardonnay first in two separate styles, then blend the two to create a wine with both tension and opulence at the same time.

The stunning 2021 Chardonnay from the famed LS Vineyard, named for Master Sommelier and wine producer Larry Stone, in Willamette Valley's nested AVA, Eola-Amity Hills is a bright juxtaposition of styles. On one hand, the wine is lean and has a fresh grip on the palate, on the other, it is soft and gentle with soft oak tones. The balance between these styles provides tension and textural intensity. Expect a palate that is juicy with crisp apples & citrus, while aromatically it offers a salty earth component as well.

paired perfectly with

GRUBERG, KLEIN RIVER CHEESE

WESTERN CAPE, SOUTH AFRICA

Made from aged *cow's milk* for the discerning cheese lover it's nutty, earthy aromas and smooth but firm texture are due to the thermophilic cultures and second scalding process. Each 15 kg head is brushed twice a week with a solution of salt, water and cultures. This causes a deacidification on the surface of the rind and helps break down the fat and protein within the cheese to release even more flavor and aromas.

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2019 PINOT NOIR, LS VINEYARDS

EOLA AMITY HILLS, WILLAMETTE VALLEY, OREGON

~~\$44~~~~\$458~~ \$31|~~\$112~~



No one had to twist the SOM team's arms to make a Pinot Noir from the Willamette Valley. Pinot is probably the varietal we all drink the most, which means we all have personal feelings regarding how our ideal bottle should taste. One thing we can all agree on, however, is that our ideal wine should be a pure expression of the vineyard where it's grown. This means the fruit is meticulously cared for, the fermentation carried out naturally, and the wine is not overpowered by oak. This wineticks all of these boxes and more, aided by their good friends at the L.S. Vineyard in Oregon's Eola-Amity Hills, where the Chardonnay is also grown.

paired perfectly with

CINERINO, CASA MADAIO
CAMPANIA, ITALY

Cinerino is a *pasteurized sheep's milk* pecorino cheese coated with the ash from myrtle trees. This hard and little flaky textured cheese is made from sheep's milk by a Casa Madaio dairy farm in Cilento, Campania, Italy. The pecorino cheese is made during the St. Anthony festival, which is celebrated by lighting of bonfires made from local myrtle branches. The ash collected from bonfires is used to coat the young pecorina cheese that adds a flavour of herbs and myrtle. This traditional method of preserving the cheese allows it to develop the rind as well nutty, grassy notes. The cheese is matured in containers placed in underground trenches called Hallows and aged between 3-6 months.