

featured flight of the week
\$20 per flight

2023 garganega | *prà 'otto'* | veneto, Italy

\$14 per glass | \$50 per bottle



Garganega [*gar-GAH-neh-gah*] is an important Italian white that's loved for its lean, dry style that gains rich tangerine and toasted almond notes as it ages. It is the main grape of Soave [*swah-vay*], Veneto, located in the Northeast region of Italy between Verona and Venice, with some wineries also producing small amounts of Trebbiano and Chardonnay.

This clean and refreshing Italian white comes to us from one of Veneto's most highly regarded producers, Graziano Prà. Prà had a calling to become a vine grower, and it is a road he followed with commitment and honesty: from the family vineyards, managed by his grandfather and father, to his training as an oenologist. The true change came in the Eighties, when the establishment of the company f.lli Prà began to take place, the company was initially run by Graziano and his brother, who worked in the vineyard. In 2007, however, Graziano became the sole owner, under his direction the company grew and the territories – Monte Grande [the company cru], Monte Bisson in Soave, and Morandina in Valpolicella – became more important.

Notes of fresh apricots, jasmine, and honeysuckle dominate the wine's mineral-driven palate with white flower aromas, zesty stone fruits and a crisp clean finish.

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2021 pinot noir | *luli* | santa lucia highlands, ca

\$23 per glass | \$83 per bottle



Thin-skinned, finicky and temperamental, Pinot Noir is also one of the most rewarding grapes to grow. Fairly adaptable but highly reflective of the environment in which it is grown, Pinot Noir prefers a cool climate and requires low yields to achieve high quality. Outside of France, outstanding examples come from in Oregon, California and throughout specific locations in wine-producing world. Perhaps the most highly regarded appellation within Monterey County, Santa Lucia Highlands AVA benefits from a combination of warm morning sunshine and brisk afternoon breezes you can set your watch by, allowing grapes to ripen slowly and fully. The result is concentrated, flavorful wines that retain their natural acidity. Wineries here do not shy away from innovation and place a high priority on sustainable viticultural practices.

100% destemmed fruit, fermented with ambient yeasts. Bottled unfined and unfiltered. This wine is a collaboration between Master Sommelier Sara Floyd and the Pisoni Family, with Jeff Pisoni making the wine.

Sumptuous, expressive, and undeniably pure, the 2021 Luli Pinot Noir is a refreshing and delicious expression of this world class California appellation. A vibrant and youthful medium ruby hue splashes into the glass, releasing notes of strawberry compote, fresh rhubarb, sandalwood, and baking spice. Becoming more expressive with each swirl in the glass, this wine awakens the palate with the first sip. Distinctly spicy at first, with subtle hints of sage and dried herbs giving way to generous and focused flavors of black cherry and raspberry crumble. The finish is no less remarkable, as soft, delicate tannin gives way to bright acidity suggesting this wine will only improve with time.

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2020 red blend | *dom. la roque* | pays d'oc, languedoc-roussillon, france

\$17 per glass | \$61 per bottle

70% Mourvèdre, 20% Syrah, 10% Grenache



Even though this wine also hails from the slopes of Pic Saint Loup, Château La Roque has not been allowed to add 'Pic Saint Loup' to its label since 2017, after the region was granted AOC status. Why? Because the appellation requires that at least 50% of the blend be Syrah, while old-vine Mourvèdre is the backbone of this gorgeous biodynamic cuvée. Notes of black cherries, iron, and blood orange coalesce in a plush and approachable bottling that would give many Bandols a run for their money.

The picturesque landscape surrounding the historic Château La Roque appears largely unchanged from how it must have been two thousand years ago. Ownership has changed hands many times since the Romans were first here, yet the soul of this special place remains intact. Romans were said to have planted the first vines, and Benedictine Monks created the sturdy vaulted-ceiling cellars that still house the bottles today. Wine growing resumed in the thirteenth century when the de la Roque brothers planted new vines. By the 15th century, another branch of the de la Roque family added glass blowing to the farm's production.

Hand harvested. Completely de-stemmed. Fermented with indigenous yeasts. Fermented in cement tank. Aged in demi-muids [2,3,4, and 5 years old] for 18 months. Aged in bottle for 6 months. From the estate's oldest vines, it's a plummy, dark-fruited wine, ending with hints of licorice on the long finish. Full-bodied and sturdy but rich, velvety and pure, it should drink well for at least a decade.