

*featured flight of the week*  
**'rethinking the holiday table' \$20 per flight**

non-vintage raboso prosecco | *paladin* | veneto, italy

**\$15|\$54 [*\$10|\$43 during happy hour*]**



Produced with the best Raboso grapes, one of the oldest varieties of Veneto, it represents the tradition of this region, rich of history, flavours and scents. The grapes are harvested in the late autumn. This special selection is distinguished by the exaltation of the fruit with a superior structure and a unique freshness.

Short maceration on the skins, to enhance only the most qualitative part, the wine remains pleasantly lovely, fresh and rich in perfumes, with fruity notes and special softness.

Superior structure, great fruit, excellent aromaticity, intense color, ruby red with violet reflections, fine perlage and enveloping foam. Persistent and fragrant scent, reminiscent of field violets and cherries. A lively wine, with long and fruity persistence, savory and dry, with an inviting foam that makes every sip irresistible. Delicate astringency.

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2023 orange | *delinquente 'jaybird'* | riverland, australia

**\$19/\$68 [~~\$14/\$54 during happy hour~~]**



40% Fiano/20% Chardonnay/14% Vermentino/14% Arinto/12% Malvasia

The Bianco Macerato is an easy drinking, approachable skin contact white wine. Each parcel was fermented separately – the Fiano and Chardonnay was pressed off skins straight away, while the Arinto Vermentino and Malvasia were fermented on skins until sugar dry, up to 14 days. Each parcel was allowed to go through malolactic fermentation and settle out before being blended just prior to bottling.

The combination of fruit forward, acid driven and aromatic varieties, combined with extended skin contact, creates a wine that is at once thought provoking, interesting, but also refreshing and delicious. The nose is aromatic as – canned lychee, orange blossom – floral and super fresh. The upfront citrus hit of pink grapefruit and briney lemon makes way for the crunchy buzz of savoury, herbaceous tannin – not overpowering, but lingering. The characteristic acid from the Arinto and the textural mouthfeel and lingering white flower of Fiano ties it all together and provides length.

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2022 nero d'avola | *caruso & manini* | sicily, italy

\$16|\$58



Located on Sicily's western-most coast near the town of Marsala, Caruso & Minini boasts a history that harks back to the late 1800's when Antonio Caruso bought the company to grow grapes for the nearby Marsala factories. The company was passed through subsequent generations until Nino Caruso finally decided to begin making and bottling his own wine in the mid 1900's. In 2004, Stefano Caruso joined forces with Mario Minini of Lombardy to launch the present-day winery, producing wines from indigenous Sicilian varietals. Today, Stefano's daughter Giovanna works closely with her father to head up this historic winery. Located 20 km from the sea, the area is cooled by strong winds, yet is far enough from them to avoid any potential damage. The area, which was under water millions of years ago, is characterized by its alluvial soil, rich in water and organic substances. Most notable are the large stones called *cuti* in local dialect. The softball-sized *cuti* not only impart a distinct minerality on the grapes grown in them, but also soak up heat from the sun which they transfer to the vines, allowing for an earlier ripening of the grapes thus making harvest possible at a stage which will allow for higher acidity in the wines.

Only one third of the wine is aged in barrique for 4 months, just the needed time to build some structure without compromising the freshness. The grape clusters are carefully selected by hand and after fermentation in steel, the wine ages in barrique (50%) for two months, followed by two months of aging in bottle. The intent is not to cover with wood the freshness and notes of cherry and strawberry that characterize Nero d'Avola Naturally Bio. 30% aged in barrique for 4 months and the other 70% went through malolactic fermentation in stainless steel tanks for 8 months.