

GERARD BERTRAND, CHATEAU LA SAUVAGEONNE, LA VILLA

Grape Varietal: Grenache, Mouvedre, Vermentino, and Viognier.

Region: Languedoc-Roussillon, France

Vintage: 2019

Aged: Matured for 6 months in new French Oak barrels, bringing smoothness and structure.

Aroma: Watermelon, kiwi, nectarine, honeysuckle, mineral-driven.

Taste: Raspberry, grilled peach, apple pie, watermelon, red fruit, white pepper.

Finish: Long, dry, medium acidity, creamy mouth feel.

Price on Menu: \$25

Possible Pairings:

Additional Notes: 2019 vintage received the highest score at the Drinks Business Global Rose Masters 2020. Biodynamic practices.



DEI BIANCO MARTIENA, CHARDONNAY, MALVASIA, TUSCANY, ITALY

Grape Varietal: 40% Chardonnay, 30% Malvasia Toscana, 20% Grechetto, 10% Sauvignon Blanc

Region: Tuscany, Italy

Vintage: 2019

Aged: Matured in stainless steel tanks for 5-6 months.

Aroma: Soft scents of apple, yellow plum and wild flowers.

Taste: Honeydew, pear, white peach, honeysuckle, lemon, orange.

Finish: Gentle fruit, bright acidity, and subtle minerality.

Price on Menu: \$14

Possible Pairings:

Additional Notes: Winery adheres to precise organic standards.



CAMILLE & LAURENT SCHALLER, CHABLIS

Grape Varietal: Chardonnay

Region: Burgundy, France

Vintage: 2018

Aged: 8-10 months on the lees in stainless steel tanks and partly oak barrels.

Aroma: Lime-flower, mint, and licorice.

Taste: Ripe green apple, lemon, freshly-cut hay, and herbal.

Finish: Very dry and impeccably delicate. Smooth and crisp finish.

Price on Menu: \$18

Possible Pairings:

Additional Notes: Adheres to sustainable practices. Vines are planted in clay and limestone soil.



SANDHI, CHARDONNAY, SANTA BARBARA, CA

Grape Varietal: Chardonnay

Region: Santa Barbara (Santa Rita Hills), California

Vintage: 2016

Aged: 10 months in barrel and finally racked to stainless steel tanks. Fermented in Older French Oak barrels.

Aroma: Lemon, apple, pears, lime peel,

Taste: Butter, vanilla, creamy and buttery with spiced, lemon, apple, quince, guava.

Finish: Rich, round, medium acidity.

Price on Menu: \$18

Possible Pairings:

Additional Notes: Does not use herbicides or chemical fertilizers.



LIEU DIT, SAUVIGNON BLANC, SANTA YNEZ VALLEY

Grape Varietal: Sauvignon Blanc

Region: Santa Ynez Valley, California

Vintage: 2017

Aged: Fermented in steel and barrel followed by aging in neutral oak.

Aroma: Citrus, melon, grapefruit, lemon-grass, white flowers.

Taste: Zesty, citrus rind, chalk, pear skin, lime, apricot, and white flower.

Finish: Dry, high acid, bright, and citrus forward.

Price on Menu: \$16

Possible Pairings:

Additional Notes: Varying soils of sand, shale, and gravel, and heavier clays. The vineyard the grapes are sourced from come from the eastern edge of the Santa Ynez Valley: Happy Canyon.



DOMAINE FOUCHER LEBRUN, SANCERRE, LOIRE VALLEY 375ml

Grape Varietal: Sauvignon Blanc

Region: Upper Loire Valley, France

Vintage: 2019

Aged: Aged on its lees in stainless steel for 10 months before bottling.

Aroma: Gooseberry, lime peel, smoke, fresh-cut grass, citrus zest.

Taste: Crisp, full-bodied and focused. Lime, nectarine, orange zest, pear, and mineral notes.

Finish: Long, clean, and refreshing.

Price on Menu: \$60

Possible Pairings:

Additional Notes: This is a half bottle.



CHATEAU BERRES, RIESLING, URZINGER WURTGARTEN, MOSEL GERMANY

Grape Varietal: Riesling

Region: Urzig, Mosel, Germany

Vintage: 2002

Aged: Typically anywhere from 3-5 years.

Aroma: Sweet, fresh white peach, dried granny smith apple, and tangy lime zest.

Taste: Tropical fruits, petrol, pears, floral, spice notes with cinnamon, nutmeg, and white pepper.

Finish: Long and well-balanced.

Price on Menu: \$16

Possible Pairings:

Additional Notes: This is a Spatlese wine, which means late harvest. Grapes range from dry to sweet using riper grapes. Urzig and Erden are the only villages in the Mosel allowed to replant without grafting, as phylloxera was never able to penetrate the rock barriers.



DOMAINE DE LA JANASSE, COTES-DU-RHONE

Grape Varietal: 40% Grenache, 20% Mourvedre, 20% Carignan,
15% Syrah, 5% Cinsault

Region: Rhone, France

Vintage: 2018

Aged: Concrete tanks and wooden vats for 6 to 9 months

Aroma: Crushed strawberry, blackberry, hint of licorice.

Taste: Kirsch, blackberry, smoked meat, graphite and copious
licorice.

Finish: Medium to full-bodied, layered feel.

Price on Menu: \$16

Possible Pairings:

Additional Notes: The vines are grown without pesticides or
insecticides and the manure is natural.

