

Approachable Wines

straight forward styles, classic varietals, comforting taste

White

Marimar Estate - Chardonnay 50.

From the Russian River Valley in California. This is beautifully California with a rich mouthfeel, a good amount of oak influence and a delicate finish. Old world Spanish winemaking in the new world since 1975.

Quivira - Sauvignon Blanc 52.

Sonoma Country, California. Demeter Certified. Floral aromas, grapefruit flavors & a mineral driven finish.

Montinore - Pinot Gris 44.

From the Willamette Valley in Oregon. Demeter Certified. A modern classic with a backbone of slate and pear.

Gustavs Vom Berg - Riesling Trocken 49. (one liter bottle)

From the Rheinhessen region of Germany. Demeter Certified. Fresh apples and peaches on the palate with a noticeable influence from the clay and calcium in the soil. Dry, delicious and perfect for just about any dish.

Red

Alto3 Reserve - Cabernet Sauvignon 50.

From Catamarca, Argentina. The vineyards are about 500 miles north of Mendoza, on ultra dry, rocky soil receiving almost no rain. The depth the roots must go to survive creates a wine with black currant, leather & balanced tannins.

Zorzal Terroir Unico - Malbec 48.

Raspberry, plum and vanilla with a solid tannin structure. A perfect example of a Malbec from this region.

Quivira - Zinfandel 57.

From the Dry Creek Valley in Sonoma County, California. Intense, but not over extracted with dark fruits and subtle spice. A truly elegant expression. Demeter certified.

Domaine Romaneaux-Destezet Hervé Souhaut - Syrah 68.

From Saint Joseph in the Rhone Valley, France. Black cherry, plum and violets with a note of strawberry in the finish.

Montinore - Pinot Noir 48.

From the Willamette Valley in Oregon. Demeter Certified. Bright cherry, a light body and an earthy finish.

Illahé 1899 - Pinot Noir 98.

All of the winemaking techniques used to make this wine were around before 1899. No modern technology, including engines or electricity. The wine is even brought by canoe to the distributor in Portland. Rustic, yet clean.

Domaine Chandon de Briailles - Pinot Noir 94.

Demeter certified Premier Cru Burgundy; what could be better? Earthy, dark red fruits and very rustic finish.

Sparkling

Ca' dei Zago Prosecco - Glera 54.

The vineyard was founded in 1924 and maintains the traditions of winemaking from when they began. They only allow for natural, not forced carbonation. Unfiltered, light and refreshing with a hint of lemon.

Rosé

Illahé - Tempranillo 54.

With all the grace of a Provence rosé but made in the Willamette Valley, Oregon. Pale pink color with aromas of strawberries and mangos. The fruit notes continue on the palate with dragonfruit and rhubarb.

Thought Provoking Wines

don't be afraid of something new, these are wines that will open your mind

Red

Olivier Cousin Pur Breton - Cabernet Franc 56.

Olivier Cousin and his horse Joker do everything by hand. They plow the fields, grow, harvest and crush the grapes, and transport the bottles to market all without a truck or any modern equipment. The result of this intensive labor is fantastic and incredibly rustic. Notes of fresh strawberries, apple, chalk and soil.

Olivier Cousin Le Grolle - Grolleau 56.

From the same winemaker as above, made entirely from Grolleau, a grape native to the region. Midnight purple in the glass, the nose is loaded with red berries, barnyard funk and deep inflections of limestone.

Olivier Cousin Yamag - Gamay 56.

A light carbonation greets your tongue followed immediately by flavors of mushrooms, hay and bright cherry. A lasting herbal and slate finish. All of his wines are amazing and this addition to our list is no exception.

Grosjean - Gamay 60.

The Grosjean family has been making wine since 1969. They have grown to 7 hectares over the years while continuing to raise cattle. This Gamay has earth, leather, barnyard and is exciting to drink.

Domaine de la Paonierre Le Rouge de la Jacquerie - Cabernet Franc 54.

Jacques Carroget's family has a long history of winemaking in France. However, he and his wife left to make wine in Hungary. That influence, along with family knowledge, has allowed them to make wonderful wines. An amazing Cabernet Franc like nothing you have had before. Big vegetal notes with a distinct note of clay on the palate. This wine may seem challenging to drink at first, but give it a chance.

Frank Cornelissen Contadino - Red Field Blend 68.

Frank knows what grapes are growing in the field, but the percentages of each grape are up in the air, which allows this field blend to be really wild. Chilled it first shows notes of wild berries and herbs but as it warms the tannins really show.

Domaine Grand Cotes du Jura Rouge - Trousseau 52.

A wildly interesting wine. The Grand family has been making wine on this property since 1692. This particular bottle is 100% Trousseau. Aromas of sour cherry and musty wood. On the palate are flavors of wet leaves, more sour cherry and strawberry. A very light-bodied and wonderful wine.

Domaine des Sablonnettes Les Copains d'Abord - Grolleau 50.

This wine has everything a natural wine lover would want. It is biodynamic and unfiltered, uses only natural yeasts and even has a slight carbonation due to continued fermentation. The couple who makes this are truly dedicated to the land on their 13 hectare farm. Notes of cherry pit, plum, dark fruits and a striking minerality.

Bodegas Cauzon Mozuelo - Garnacha 54.

This Garnacha comes from the Andalusia region, located in the southernmost part of Spain. The vineyard is in a very arid and extreme climate, which allows for creating powerful wines. The wine is made using whole cluster fermentation, no filtration, and only natural yeasts. This wine is fully biodynamic from farm to bottling.

Pacina Chianti - Sangiovese 70.

Primarily Sangiovese and a very traditional expression from Chianti, made with no modern technology and using only natural yeasts. Aromas of earth and leather with a beautiful body and structured tannins.

Red continued

Huaso de Sauzal - Garnacha 59.

100% Garnacha from the Valle del Maule region located in the dead center of Chile. This wine is cultivated, harvested and bottled all by hand on a small 9 acre farm. Made in open wooden fermenters and aged for 12 months in old barrels. No fertilizer or pesticide has ever been used on the property, nor is there any irrigation. It is extremely rustic with flavors of subtle smoke, spice and wild berries.

Domaine Ribiera Causee Toujours - Grenache/Syrah 51.

80% Grenache, 20% Syrah from Pay's d'Herault in the Languedoc region of France. Made on a sloping 7.5 hectare vineyard by Regis Pichon. Regis was a master Sommelier in Paris until he fell in love with natural wines and moved his family to the small village where he now resides. Using only natural yeasts, he is able to create this beautiful wine with flavors of dried herbs, sweet raisin, black plum and baked earth.

Bodega F. Schatz "H" - Lemberger 65.

Freidrich Schatz came to the Andalusia region of Spain in 1982. His family had been in the German winemaking business since 1641, so for him to leave the family tradition shows how great a wine growing region Andalusia is. Growing varieties not originally found in the region while staying biodynamic has its challenges, but when you taste this wine you'll see it's worth it. Wild cherry, spicy and complex.

Pierre Robinot Lumière des Sens - Pineau D' Aunis 84.

Pierre Robinot is one of our favorite wine makers. His vineyard is located in the Loire Valley and he specializes in native grapes. For the Lumiere des Sens, he makes the wine from his own grapes on his biodynamic vineyards. This unfiltered wine has notes of plum, wildflower and white pepper.

Celler Escoda-Sanahuja Nas Del Gegant - Tempranillo, Garnatxa, Samsó, Cabernet Franc, Merlot 58.

We'll start by saying this could be the dirtiest wine on our menu. It's a field blend of the above mentioned grapes, fermented and aged in concrete amphoras for ten months. Aromas of baking spices, rotten fruit and old, dirty laundry. If that description doesn't sell you, trust us, this very rustic yet delicious biodynamic wine is worth enjoying either on its own or with some funky cheese.

Daniel Ramos Kn Amphorae - Grenache 52.

Made from 60 year old vines and fermented entirely in 1000L clay amphorae. The grape skins are left with the juice for 5 months. As the skins settle to the bottom of the amphorae, they act as a natural filter. After which, the wine is aged for another 6 months in French oak. Tart cherry, balanced structure, tannins and fresh fruit. This is a remarkably complex wine.

Trossen Rot - Dornfelder, Pinot Noir 58.

Mosel Valley, Germany. *The* biodynamic pioneer in Germany with zero additives including no sulphur. Light hearted with dark cherry across the palate. Especially good for any of the softer, creamier cheeses.

Domaine Faillenc Sainte Marie - Carignan 50.

Deep crimson color with aromas of wet leaves, feet and rotten vegetation. On the palate the mineral forward notes hit the tip of the tongue while the complex dark fruit notes just keep coming on the mid palate. A finish that tastes almost like a dirty sock gives this wine a touch of "only a mother can love it" flavor. Trust us on this one; you'll be confused, hate it, and then want more before you understand why.

Gutoggau Atanasius - Zweigelt, Blaufrankish 68.

Burgenland, Austria. This wine is incredibly expressive. A subtle vegetal/forest floor aroma welcomes you into a mineral driven, dry and almost tart wine. A perfect balance of tannins and acid.

Red continued

La Grapperie Adonis - Pineau D' Aunis 56.

This wine is aged for a minimum of 12 months in neutral oak to let the grapes really show their character. Bright notes of white pepper with a light body and a hint of smoke. A great, tart wine that pairs well with food.

Collecapretta Il RossodaTavola - Sangiovese 72.

For Americans, history is a very recent thing when compared to Italy. The Mattioli family has been on the same hill in Umbria since 1100 A.D. This light bodied Sangiovese is absolutely phenomenal. We were tempted to keep it for ourselves, but our generosity prevailed. Notes of strawberries and raspberries with mild tannins.

Principiano Ferdinando Barolo - Nebbiolo 90.

One of the rare Biodynamic producers in the Barolo region. This is dry, chalky and terroir driven. Firm tannins and fermented in 40,000 liter oak casks. This wine is a real treasure. Perfectly balanced structure and delicacy.

Lucy Margaux Red Wine - Merlot 54.

Even after finishing the bottle of this wine, you still might not believe it's Merlot. Wild, sour and a bit smokey. This is perfect for any gamey meats, especially the ones cooked over our wood grill.

Lucy Margaux Noir de Florette - Pinot Noir 68.

This wine spends 45 days in skin contact and is fermented in neutral French oak. Even with that extended skin contact, this wine is almost more rosé in color than bright red. Hints of spice and tart cherry across the palate. An intense acidity and almost smokey finish.

Lucy Margaux Jaspers Estate - Pinot Noir 88.

This is one of the most intense Pinot Noirs we have ever tasted. Brash acidity when it is first opened, white pepper and fresh herbs. As the wine opens up the initial intensity mellows and all of the flavors work together in what can only be described as a divine work of art.

Lucy Margaux Little Creek Estate - Pinot Noir 88.

A more intense mineral backbone and a note of graphite define this wine. The Pinot from this estate is also more subdued in its intensity and more fresh fruit and youthfulness show through.

La Clarine Farm - Tempranillo 60.

Sierra Foothills, California. Made from 94% Tempranillo and 6% Albariño. Medium bodied with a surprising acidity across the palate. A hint of smoke followed by thyme, pear and cocoa. A touch of black pepper and mushroom in the finish. You don't often see this grape in this region but it is a very fun expression of it.

La Clarine Farm Sumu Kaw - Syrah 60.

Sierra Foothills, California. This wine is made from vines located at 3000 ft in elevation on volcanic soils. Intense cherry, tar, smoke and earthy aromas. On the palate, dark fruits and leather are very present with a dusty finish. 100% Syrah.

La Clarine Farm Mo-Ma - Mourvedre, Marsanne 60.

Sierra Foothills, California. A blend of Mourvedre and Marsanne. Translucent red in color with a dry, herbal aroma. On the palate the herbal note continues with the addition of black pepper and plum. This wine is deceptively crushable and wonderfully refreshing.

Montebruno Kathken Vineyard - Pinot Noir 84.

They practice all-natural farming and aim to make very traditional wines. Like other Oregon Pinot Noirs, this is a lighter-bodied expression of the grape. You can actually taste the care and hard work put into every glass.

White

La Roche Bezigon - Chenin Blanc 54.

The wine is made using native yeast, no filtration and barrel fermentation. The wine is then aged in those oak barrels for another year before release. The resulting wine is one with flavors of tropical fruits yet no significant sweetness. Beautifully round, incredibly delicate.

Pierre Robinot L' Ange Vin Cuvee Bistologie - Chenin Blanc 62.

No filtration, only wild yeast and no sulfates. Aged for 14 months on lees and an additional 2 months in an underground cellar. An approachable wine with lovely acidity.

Sebastien Riffault Sauletas Sancerre - Sauvignon Blanc 74.

Made by Sebastien Riffault on his one hectare vineyard. This wine spends two years in used oak barrels to allow the house yeast and character to develop. Dirty, dank and musty with tropical-fruit acidity and fall leaves. This wine is a line in the sand. Either you'll think it's one of the coolest things you have ever tasted, or you'll think we are trying to kill you.

Capannelle - Chardonnay 80.

A small Tuscan producer who will not put their name on anything that isn't perfect. The result takes time and this Chardonnay has age on its side. Ripe citrus fruit and great acidity are balanced by almonds and pear. This wine is simply beautiful.

Cacique Maravilla Gutiflower - Torontel, Corinto, Muscatel 58.

The winery has been in their family since 1776 and they haven't changed their production much in those 240 years. This wine is unfiltered and unrefined, giving it a slight hazy note. Think of the liquid in this bottle with an open mind. Some Brettanomyces fermentation takes place leaving a dry, barnyard flavor.

Nicolas Joly, Les Vieux Clos - Chenin Blanc 70.

When it comes to biodynamic farming, this guy wrote the book. He is considered one of the best natural winemakers in the world and it shows in this bottle. Dry, funky and a little bit tropical. Stunningly complex.

BK Wines Ovum - Pinot Gris 60.

A single vineyard, single varietal wine from the Adelaide Hills region of Australia. This winemaker is dedicated to the terroir of the region. Fully expressing the nuances, this wine has subtle tropical fruit notes and a mineral driven finish. Don't think of this as your typical monotone Australian wine; it is so much more than that.

Ulibarri - Txakolina 58.

From the Bizkiako, Basque region of Spain. The wine is made by sheep herders who allow their sheep to graze on the grass between the vines and fertilize the ground while they eat. Aromas of sunflowers and pineapple. On the palate tons of wet stone, lime zest and acid makes this wine amazing with food.

Clos Lentiscus Perill Blanc - Xarel-lo 68.

Fermented entirely in amphorae using only wild yeast. As with all of the wines from this winemaker, no sulphates are added. This particular wine is bright and vibrant with notes of mango and other tropical fruits. It isn't sweet though. Instead, tons of fruit just seems to pour out of the glass.

Lucy Margaux Jim's Chardonnay - Chardonnay 64.

Quickly becoming a favorite around here, Lucy Margaux sets the bar when it comes to biodynamics in Australia. This wine comes from Jim's Vineyard, a certified biodynamic farm on very sandy soil. This Chardonnay is whole cluster pressed and fermented in ceramic. No fining or filtering. Ripe melon, orange blossom and grapefruit zest make this very approachable on the surface, but clearly very unique upon deeper reflection.

White

Les Sablonettes Du Vin ... Dans Les Voiles - Chenin Blanc 62. (500 ML Bottle)

For those who are fans of oxidative wines, this is your happy place. The Chenin Blanc is harvested, fermented carbonically, and then put into a barrel that is not completely full. The wine is then left there for 5 years, under flor. As previously mentioned, the wine then becomes happy place wine. It is similar to a bone dry Fino Sherry, yet not fortified.

Les Sablonettes Auguste - Chenin Blanc 64.

The complete opposite of the one above. This is a sweet wine made with grapes who have botrytis or "noble rot." Decadent and viscous with a rich baked fruit sweetness. The beauty of this wine though, is that it is not cloying.

Finca Aviño Stol n - Xarel-lo 74.

From winemaker Raïm de Ton Rimbau in the Penedès region of Catalonia, Spain. Fermented in neutral oak barrels. A rich mouthfeel for this grape, probably due to the long fermentation on lees. Aromas of squash, under ripe pumpkin and apricot. Notes of cantaloupe, melon, vanilla and lemon meringue across the palate.

La Vizcaína de Vinos, La Del Vivo - Godello and Doña Blanca 58.

Bierzo, Spain. Full bodied with notes of almonds and apricots. This wine is split in two when being made. 80% gets pressed and put into 700 Liter French oak barrels. The other 20% heads to amphorae where it remains with the skins for one full year. After that time, the two wines are blended together to create this work of art.

Gut Oggau Timotheus - Weissburgunder 64.

The winery has been in their family since 1776 and they haven't changed their production much in those 240 years. This wine is unfiltered and unrefined, giving it a slight hazy note. Think of the liquid in this bottle with an open mind. Some Brettanomyces fermentation takes place leaving a dry, barnyard flavor.

Gut Oggau Emmeram - Gewurztraminer 64.

One of the prettiest expressions of the varietal we have ever tasted. An initial sweetness up front which quickly transforms into a grassy/floral tone. A good weight to the wine and a clean acidity throughout.

Daniel et Julien Barraud La Verchere - Chardonnay 76.

This wine sums up the Pully-Fuisse region of Burgundy in France. A hint of tropical fruit, a pleasant acidity and a clean mouthwatering finish. For those who look down on this noble grape, try this and rethink what you know about Chard.

Philippe Valette Et Pourtant - Chardonnay 80.

This is a claim to fame for a wine maker who hates regulations. Farming organically for more than 20 years and working with the grapes in the best way possible, every wine of his is beautiful. This expression spends years on the lees before bottling. Notes of melon, olives and fruit. This may be our favorite Chardonnay on the menu.

Mother Rock Pleasure Garden - Palomino 58.

As the name implies, this wine is made entirely from the Palomino grapes and love. Palomino is the traditional grape used to make Fino sherry and you can certainly see the similarities. Very dry, a touch of oxidation and a very light sparkling mouthfeel. This wine is a pet-nat from a Spanish grape growing in South Africa. Talk about identity crisis.

Vin de Days - Pinot Blanc, Pinot Gris, Riesling, Muller Thurgau, Muscat 50.

This may seem like an odd blend, but this Oregon producer is looking to Alsace, France for inspiration. The wine has good weight, a floral aroma and a slightly sweet flavor. A lingering finish that makes this wine excellent with spicy foods.

Partida Creus Cart Ver (CV) - Xarel-Lo 64.

So pale in color it might be considered a white wine, but there is the faintest hue. Wild strawberry, cinnamon, citrus.

Sparkling

Champagne Tarlant Zero - Chardonnay, Pinot Noir, Pinot Meunier 90.

This is a very dry Champagne. In fact Zero dosage is used, the wine spends 6 years on lees and it absolutely beautiful. Zero additions are done to this wine using simple blending techniques to create flavors of mandarin, lemon and apple.

Champagne Tarlant La Matinale Brut Nature 2003 - Chardonnay, Pinot Noir, Pinot Meunier 130.

As will all of the Tarlant wines, Zero dosage is used from dry perfection. Spontaneous fermentation allows the native yeasts to carry this wine to incredible complexity. Intense acidity and fresh flowers make this wine perfect for anything.

Clos Lentiscus Greco di Subur Blanc de Blanc Brut Nature - Malvasia Blanca 65.

36 months on lees, dry and delicious with the wild yeast offering a complex and earthy finish.

Partida Creus Vinel-lo Blanco Sparkling - Garnatxa Blanco, Macabeu, Moscatell, Xarel-Lo 80.

Pet-Nat wine. Pale/Straw golden color with a light carbonation. Plenty of citrusy acidity in the nose. On the palate a touch of the classic Partida Creus barnyard funk comes into play. More acid in the finish which makes this a perfect food wine.

Vignale di Cecilia Val di Spin - Garganega, Prosecco, Pinella 52.

The winemaker Paulo works this small plot of land biodynamically with as little machinery as possible, instead doing most of the work by hand. The juice is fermented with natural yeast and naturally carbonated. The result is a truly spectacular expression from the area. Bone dry with notes of apricots, lemons and slate.

Micro-Bio Wines Nieva York - Tempranillo, Verdelho 64.

This Pet-Nat is slightly sparkling and very hazy. Peach, currant, brine and orange peels. This is perfect for any salty food, blue cheese or any of our firmer Spanish style cheeses.

Strohmeier Schilcher Frizzante - Wildbacher 66.

Styria, Austria. Lightly sparkling, wildly black pepper forward and a orange/pink color. Awesome with fried food.

1701 Sullerba - Chardonnay 50.

An awesome producer from Italy making sparkling wine traditionally. Fermented in amphora, using indigenous yeast. The second fermentation is done in the bottle with the must of the same grapes. The wine will be slightly hazy as it is not disgorged. Zero dosage is used. Notes of tropical fruit, white pepper and herbs.

Rosé

La Clarine Farm - Syrah, Mourvedre, Counoise 48.

The winemaker describes this wine as unfiltered and unfined. It is so hazy you can barely see through it. The wine is intentionally held back to be intended to be drunk 2 - 3 years after harvest. Watermelon, grapefruit and spice.

Meinklang Frizzante Rosé - Pinot Noir 52.

This is a slightly sparkling Pinot Noir Rosé. It has hints of fresh fruit, a touch of sweetness and an herbal note in the finish. A perfect hot weather wine or paired with lighter fare, but it works equally well with soft cheeses.

Finca Parera Roig - Tempranillo, Sumoll 56.

From a region more famous for Cava, the still wine. These vineyards were planted right next to the family's cherry orchards and the influence is certainly present. Dark amarena cherries, rustic character and a weighty body for the style.

Weingut Maria & Sepp Muster Rosé vom Opok - Zweigelt, Wildbacher and Blaufränkisch 60.

Steierland, Austria. Entirely barrel fermented in 225 liter, 18 year old barrels using only wild yeast for 24 months. No sulphates are added and the wine is unfiltered. Lots of black pepper, a touch of cherry and depth.