

VINE BAR

— *Scituate* —

LOVE AT FIRST FLIGHT

We're finally here to fight. For your right. To taaaaaaaste flights at Vine Bar! We've chosen some of our fave styles, producers, grapes, and regions for you to sample through and decide which one fits your mood. Four 3oz glasses will be poured per flight and the wines will build in intensity/body weight from wine 1 being the 'lightest' to wine 4 being the 'fullest.' Although each wine does not have a description, we have written an intro to each flight with some info about the wines themselves as well as why we chose them.

Please let us know if you have any questions and Jenn will be happy to help!

FLIGHT 1 - Let's Get Fizzy-cal: Poppin' dem Champagne Bottles.....\$68

At this point we are all very aware of the idiom that TRUE Champagne can only come from the Champagne region of France, but let's be honest, there's a reason behind that. It is a pretty big deal that wine can even be made in such a cool climate, and even though making bubbly wine to be bubbly on purpose can be attributed to the British (Dom Perignon thought demons in the bottle made the bubbles), it is truly a gift from the French for perfecting it. Bringing a bottle of Champagne to the light of day is both time consuming and financially intimidating as you never know for sure what will happen to each bottle until that cork is popped. Those teeny beautiful bubbles are created by a second fermentation in every individual bottle and then you wait 18 months minimum before seeing if the magic happened. But to say it is worth the wait would be a massive understatement! We have 4 different types of Champagne here, and believe they are a great representation of the styles made today. Please let us know if you want to talk Champs, cuz doing it here would take up your whole darn night just reading and it's time to POP DEM BOTTLES!

Diebolt Vallois, *Chardonnay*, 'Prestige,' Blanc de Blancs, Crémant 1er Cru, Champagne, France (NV)

Laherte Frères, *Pinot Meunier&Noir/Chard*, 'Ultradition', Chavot, Champagne, France (NV)

Laurent Bénard, *Pinot Meunier&Noir*, Blanc de Noirs, Mareuil-sur-Äy 1er Cru, Champagne, France (2017)

J.M. Sélèque, *Chard/Pinot Meunier&Noir*, 'Solessence,' Extra Brut Rosé, Pierry, Champagne, France (NV)

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FLIGHT 2 - Pet Nat Boys.....\$36

Pétillant Naturel, or Pét Nat as it has been coined, is an ancestral style of wine making where in the bubbles come from trapped CO2 as a byproduct of a single fermentation in the bottle, versus the Champagne Method described above. With a single ferment in bottle, the sediment can be left behind, so there may be a lil haze to some of the wines as well- totally normal and expected! Although this technique has been used for centuries, it has had a contemporary tipping point and become a fave for non-interventionist winemakers around the world. We think these are a great cross sample of the style as well as varied grapes and regions. YA BOOOOIIIIIII!

Melsheimer, *Riesling*, 'Rurale,' Mosel, Germany (2020)

Quinta da Lixa, *Alvarhino Blend*, 'Morgadio de Vila,' Vinho Verde, Portugal (NV)

l'Archetipo, *Susumaniello*, 'Susumante,' Spumante Rosado Brut, Salento, Puglia, Italy (2021)

Sage Rat, *Nebbiolo*, Rosé, Horse Heaven Hills, Washington (2021)

FLIGHT 3 - Not Your Average Blanco: Sauvvy B Edition.....\$35

Our second installment of 'NYAB' fulfills the myriad of requests we have had for Sauvignon Blanc, but with a few twists - from places peeps don't think of for Sauvvy B, made in some interesting ways not always known about, and one blended with a sister variety and made super classically for its region. Most people think of the Fruili region in Eastern Italy as home to the other darling grape, Pinot Grigio, but the Cormòns SB knocked it out of the park with crisp citrus and a stony almost Sancerre like finish. Pomum is bit richer in texture being aged in clay Amphora, but tastes strikingly like well-known SB from Napa. Avennia steps it up a notch with a slightly fuller bodied frame, a touch of oak and an incredibly long and complex finish- frankly our fave of the flight! The G from Guiraud is what I think is a perfect example of the stunning SB and Semillon blends made in Bordeaux and has aromas simmering passionfruit, roasted lemon and a touch of spice that make it an all around banger.

Cantina Cormòns, *Collio*, Fruili Venezia Giulia, Italy (2021)

Pomum, 'Amphora,' Columbia Valley, Washington (2018)

Avennia, 'Oliane- Red Willow/Bouschet Vineyard,' Yakima Valley, Washington (2018)

Château Guiraud, (Blended with 50% Semillon), 'G,' Bordeaux, France (2020)

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The Natty Flights

The more recent trend towards 'natural' or 'natty' wines is neither new nor a trend. Talk amongst yourselves... We speak more of 'minimal intervention' wines here since there is more wine made in an ancestrale way than most people realize, mostly because it was never used as a marketing tool, merely just the way it is done. Organic and biodynamic wines have been made by the fanciest/most expensive winemakers in places like Burgundy (Domaine Leflaive, Domaine Leroy/ Domaine de la Romanée Conti) for decades and were a call to arms against the infestation of Monsanto fertilizers, pesticides and fungicides rampantly used throughout the 50's and 60's. Realizing that their biospheres were bare from bees and spiders and other flora/fauna, grape growers from around the world sought avenues to rebuild the health of their vineyards and their workers.

Unfined and unfiltered, made with wild yeast from the vineyards, eschewing new or apparent oak in favor of use of alternative fermentation vessels like clay amphora or concrete as well as no clarifying enzymes are just some of the methods employed by the Natty Boombalattis to highlight the purity of the fruit.

FLIGHT 4 - Natty Boombalatti White.....\$32

Les Equilibristes, *Jacquere/Altesse*, 'Borboyen,' Savoie, France (2021)

Lost Slough, *Falanghina*, 'WILD,' Clarksburg, California (2019)

Limited Addition, *Pinot Gris/Muscat/Riesling*, 'Orange Crush,' Willamette Valley, Oregon (2021)

Ampeleia, *Trebbiano/Malvasia/Ansonica*, 'Bianco,' Toscana (2020)

FLIGHT 5 - Natty Boombalatti Red.....\$38

Niepoort, *Baga*, 'Nat Cool- Drink Me,' Barraida, Portugal (2020)

Birichino, *Carignan*, 'Montague Vineyard,' Mokelumne River, Lodi, CA (2019)

Vega Aixalla, *Carignane/Grenache*, 'Emma,' Conca de Barbera, Spain (2018)

Peaux Rouges, *Côt (Malbec)/Cab Franc*, 'Côt Boy,' Val de Loire, France (2020)

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FLIGHT 6 – Producer Spotlight: Iconnu.....\$45

Founded in 2012 by Laura Brennan-Bissell, Iconnu is her way of using vineyards & making wines that 'just feel right' with minimal intervention in the vineyard & cellar. Gosh darn do we think her instincts were spot on! I wasn't thrilled with the first Iconnu wine I tried at Barrel & Vine, a low alcohol Cabernet Franc, and was actually a bit reticent to taste with Laura thinking I may not like her style in general. But the universe intervened & with some talk of a few mutual friends from Cali, we met up & I was reminded, as we often are, to take every chance I can to taste & meet new folks in our industry. I was truly impressed with all the wines I tasted with her (I mean it's our first producer flight so duh?) but these were my 4 faves & one of the first purchases I made for Vine Bar. We are so excited to have the opportunity to showcase wines made with such respect and care, kinda our gig, and to get to talk about the incredibly kind and thoughtful person who crafted them.

Chenin Blanc (2018)

"Clarksburg is the pretty little sister to more attention-grabbing wine regions. The grapes grown in this region are quietly whisked away to wineries seeking the subtlety that comes from cool foggy Delta mornings, long warm days, San Francisco Bay winds and a blend of alluvial and clay-loam soils." - Laura

A classically made chenin blanc with candied apple, bruised pear and a touch of cider

Kitsune, Merlot/ Cabernet Franc/ Cabernet Sauvignon (2019)

Inspired by the wines from the right-bank of Bordeaux, this is a bit more plush & round for Laura's style, but still with still with great balance & restraint. The dark black plum & candied black cherry notes come from the Merlot & Cab Franc being grown in the warmer Sierra Foothills, while the mineral and savory tones come from the Cab Sauv grown in the riverside soils of Clarksburg.

No Gods No Masters, Cabernet Sauvignon (2019)

A blend of 100% Cabernet Sauvignon hailing from the Russian River Valley in Sonoma, Carneros & Clarksburg, this is all old school Cali Cab! Red currant, blackberry & a bit of pipe tobacco are balanced with a slight green note that really makes the fruit pop. Lithe acidity & silky tannins round out the body weight beautifully.

Alaric, Cabernet Sauvignon, Russian River Valley, Sonoma (2018)

"The parcel is buried back in the hills of the Russian River, just off Westside Road. It's on the Bacigalupi property, & was being farmed by Dairy Man, turned grape farmer, John Bucher – better known for growing Pinot Noir. John agreed reluctantly to farm no till organic for a payment increase, & we spent a couple years sending articles back and forth debating farming practices." - Laura

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FLIGHT 7 – Far Flung Reds.....\$34

Part of our focus at VB is to bring interesting and somewhat A-typical wines to our guests and we thought this was a perfect way to introduce some delicious reds to y'all from places not always on your radars. Although they are blended with more recognizable varieties, 3 of them have a unique slant with the addition of indigenous varieties in the mix. The wines build in weight, richness and intensity, from the lither Heumann with a bit of age, to the brooding and earthy Tetramythos full of spice and dark small berries. The plush and silky Young Stallion tasted to us like a domestic blend that could be priced way higher and the Artesana is a beast which seemed like a winter red wine to snuggle up with and also made us crave some tasty Prime Rib to pair with it for Holiday Dinners!

Heumann, *Blaufränkisch/ Merlot/ Cab Sauv&Franc*, 'Lagona,' Hungary (2016)

Tetramythos, *Merlot/Cab Sauv/Mavro Kalavrytino*, 'Milia,' Peloponnese, Greece (2019)

Angel's Estate, *Cab Sauv&Franc/Merlot/Syrah*, 'Young Stallion,' Thracian Valley, Bulgaria (2018)

Artesana, *Tannat/ Cab Franc/ Merlot*, 'Devocion,' Canelones, Uruguay (2020)

FLIGHT 8 – Ballin' Out- Italian Reds.....\$68

It's that time of year!!! When the holidays come around and we are feeling oh so festive, we tend to want to end the year with a bang...and some treats we may not regularly indulge upon. Knowing that our guests request, and order, the more famous wines from Italy, we thought now's the time to crack open some from the cellar and give y'all the chance to sample the goods without having to pop the whole bottle first. Feel free to sample amongst yourselves and see which one you want to pull the cork on all for yourself!

Cantino del Pino, *Nebbiolo*, 'Ovello,' Barbaresco, Piemonte (2017)

Schiavenza, *Nebbiolo*, Serralunga d'Alba, Barolo, Piemonte (2011)

Altesino, *Sangiovese Grosso*, Brunello di Montalcino, Tuscany (2017)

Montepeloso, *Montepulciano/Sangio/Malvasia Nera/ Alicante*, 'Eneo,' Toscana Costa (2019)