

VINE BAR

— *Scituate* —

LOVE AT FIRST FLIGHT

We've chosen some of our fave styles, producers, grapes, and regions for you to sample through and decide which one fits your mood. Each flight has four 3oz glasses and the wines 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 we will be happy to help!

FLIGHT 1 - Let's Get Fizzy-cal: Not Your Average Bubbles.....\$33

You've all heard of Champagne & Prosecco, and maybe you've even heard of Cava and Crémant. If you're really fancy, you also know about Franciacorta and Sekt. But in addition to these more well-known, classic styles, winemakers are making very interesting sparkling wines all throughout the world. Here are a few we've tasted over the past few months that we found interesting enough to share with all of you.

Domaine Glinavos, *Debina*, Zitsa Brut, Epirus, Greece (2015)

Le Battistelle, *Garganega*, Soave Spumante 'Settembrino' Millesimato, Veneto, Italy (NV)

Gurrieri, *Nero d'Avola/Frappato*, Brut Rosé, Sicily, Italy (2020)

Markus Huber, *Zweigelt/Pinot Noir*, Sparkling Rosé, Niederosterrich, Austria (NV)

FLIGHT 2 - Oyster Wines.....\$27

It wouldn't be New England in the summer if oysters weren't a fixture on menus (regardless of the fact that they actually taste better in the fall/winter but that's another conversation for another time). Luckily, wines that pair well with oysters also happen to be wines that pair well with sunshine and summertime. Some of these pairings are classic, others are a little outside the box, which is exactly how we like to do things around here.

Manaresi, *Grechetto Gentile*, Pignoletto Frizzante, Emilia-Romagna, Italy (2022)

Hiruzta, *Hondarabbi Zuri/Beltza*, Basque Country, Spain (2022)

Chateau de la Gravelle, *Melon de Bourgogne*, Muscadet Sevre-et-Maine Sur Lie (2020)

Quinta de Soalheiro, *Alvarinho*, Vinho Verde, Minho, Portugal (2022)

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LOVE AT FIRST FLIGHT (CONT'D)

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' or 'non-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.

Typically unfinned and unfiltered (meaning there may be floaties in your glass but not to worry), 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. They are very much aligned against the use of additives that many large, corporate conglomerate brands employ to literally 'flavor' their wine as well as coloring agents, that are illegal to use abroad, and are also what is giving you that headache. So please, can we leave poor sulfites alone now?

FLIGHT 3 - Natty Boombalatti PetNat\$35

Omero Moretti, *Grechetto/Malvasia/Muscat*, 'Sui Leviti' Vino Frizzante, Umbria, Italy (NV)

Kobal, *Yellow Muscat*, 'Bajta,' Podravje, Slovenia (2022)

Aphros, *Alvarelhao/Vinhao*, 'Phaunus' Rosé, Vinho Verde, Minho, Portugal (2021)

Muller-Ruprecht, *Dornfelder*, Germany (2022)

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

Lost Slough, *Chenin Blanc*, 'Wild', California, USA (2019)

Kobal, *Sauvignon Blanc*, 'Roots', Podravje, Slovenia (2022)

Gulp/Hablo, *Verdejo*, Castilla-La Mancha, Spain (2022)

Vinca Minor, *Picpoul/Vermantino/Orange Muscat*, White Blend, California, USA (2022)

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The Natty Flights (cont'd)

FLIGHT 5 - Natty Boombalatti Orange.....\$34

Groundwork, *Picpoul*, 'Picpoul Carbonique', Paso Robles, California, USA (2022)

Echeverria, *Sauvignon Blanc*, 'No es Pituko!', Valle de Curico, Central Valley, Chile (2022)

Skull Wines, *Vernmentino*, 'Orange', California, USA (2022)

Le Vigne de Zamò, *Malvasia*, 'Orange', Trevenezie, Veneto, Italy (2022)

FLIGHT 6 - Natty Boombalatti Red.....\$32

Diem, *Zweigelt*, 'D'Ora', Niederosterreich, Austria (2021)

Day Wines, *Pinots Noir/Meunier/Gris*, 'Vin de Days Rouge', Willamette Valley, Oregon, USA (2022)

Chateau Les Croisille, *Malbec/Merlot*, 'Cocoricot' Southwest France, France (2022)

Mas Theo, *Grenache/Syrah/Carignan*, 'P'Tit Gaby', Loire Valley, France (2019)

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FLIGHT 7 – Scott's Alternative Spain\$26

Godello, Viura (Macabeo), Mencia & Monastrell – probably not the first grapes you think of when you think of Spanish wines, but I have quickly fallen in love with these lesser-known Spanish varietals. 2 whites & 2 reds, ranging from the crisp citrus minerality of Godello to the rich tropical notes in the Alegre, from the bright cherry & savory spice of the Mencia to the earth & herbal notes of the Monastrell, there is something to be found here for all palettes.

Godeval, *Godello*, Valdeorras, Galicia (2020)

Alegre Valgañón, *Viura/Garnacha Blanco*, Rioja (2020)

Guímaro, *Mencia*, Ribera Sacra, Spain (2020)

Parajes del Valle, *Monastrell*, Jumilla, Murcia (2019)

FLIGHT 8 – Parlez-vous Gamay.....\$30

How much do you know about Gamay? To start with, it is a red grape which is the primary focus of winemaking in the Beaujolais region of France. In wine circles, Gamay, especially hailing from the 10 cru appellations, has long started to come out of the shadow of big brother, Pinot Noir. However, the everyday wine drinker may still think of all Beaujolais equating to the Beaujolais Nouveau-style of tooty fruity light reds. While there are some simple, quaffable versions to be found, you can also find exceptional quality Gamay which provide a similar profile to Pinot Noir, without the Burgundy price point. Below are a few examples from different areas within Beaujolais & perfect as a summertime red.

Domaine de Colette, *Régnié*, 'Vielles Vignes' (2021)

Gregoire Hoppenot, *Fleurie*, 'Indigène' (2018)

Jean-Paul-Dubost, *Beaujolais-Lantigné* (2020)

Domaine de Fa (Graillot), *Beaujolais Village*, 'En Basset' (2019)