

VINE BAR

— *Scituate* —

LOVE AT FIRST FLIGHT

We've chosen some of our favorite 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: Pét-Nat Edition.....\$33

You've all heard of Champagne & Prosecco, and maybe you've even heard of Cava and Crémant. If you're really fancy, you may also know about Franciacorta and Sekt. But the true OG to these more well-known, classic sparkling styles is the semi-sparkling wine style known as Pét-Nat (aka Pétillant Naturel) made in the ancestral method of making sparkling wine. This is a single fermentation sparkling wine where the initial fermentation is stopped, the wine is bottled & a closure attached, before the fermentation is restarted without any additives, resulting in a fizzy wine that isn't as bubbly as traditional method bubbles, with markedly more "natural" wine characteristics. Here are a few we've tasted that we found interesting & different enough to share with all of you.

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 2 - Not Your Average Blanco: Riesling Edition.....\$31

Way too often, we hear "I don't like Riesling - it's too sweet!". We're here to prove to you that Riesling isn't *always* sweet and, in fact, is a super delicious, food-friendly grape that comes in a wide variety of styles from a wide variety of places. Take a chance, learn something new, and maybe discover a new favorite varietal!

Melsheimer, 'Rurale' Pét-Nat, Mosel, Germany (2020)

Hofgut Falkenstien, Niedermenniger Sonnenberg, Mosel, Germany (2021)

Jean Becker, 'AB', Alsace, France (2021)

Loimer, Langenlois Kamptal, Niederösterreich, Austria (2018)

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?

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FLIGHT 3 - Natty White.....\$33

Brooks Winery, Pinot Blanc/Muscat/Riesling/Pinot Gris, 'Amycas', Willamette Valley, Oregon, USA (2022)

Angelo Negro, Arneis, Vino Bianco, Roero, Piedmont, Italy (2021)

Casa di Baal, Fiano, Colli di Salerno, Campania, Italy (2021)

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

FLIGHT 4 - Natty Red.....\$30

Ampeleia, Carignan/Alicante Nero, Rosato, Tuscany, Italy (2021)

Leonardo Bussolotti, Ciliegiole, 'Brecciaro', Narni, Umbria, Italy (2021)

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

Bodegas Rafael Cambra, Grenache, 'Soplo', Valencia, Spain (2020)

FLIGHT 5 - Jess's Home Away from Home(r).....\$32

Καλημέρα, or good day! Did you know wine is just as big as olives and feta cheese in Greece? Wonder why?! There are just so many styles available in such a tiny county: sparkling, rose, white and even red, the whole package deal. The flavors ranging from crisp to floral, mineral, and even fruity. Falling in love with the Greek culture is just as easy as falling for their immense wine selection. Fly around and discover all that Greece has to offer, from the southernmost parts to some of the many scattered islands. This flight really takes me back and hopefully puts you on a ελληνικά (Greek) vacation.

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

Tetramythos, Malagousia, 'Achaia', Peloponnese (2022)

Diamantis Winery, Xinomavro/Moschomavro, Siaststa Magoutes Rosé, Macedonia (2022)

Lyararakis, Liatiko, Crete (2022)

FLIGHT 6 - Celebrating Female Winemakers.....\$27

In honor of breast cancer awareness month (and bad-ass females everywhere!), we've chosen a flight of diverse, succulent wines, all made by female winemakers. As women work to make strides in historically male-dominated fields (of which wine is certainly one), we're excited to celebrate these inroads by drinking their delicious wines & toasting to all the talented, strong & beautiful ladies everywhere - cheers!

Crespaia, Bianchello, Bianchello del Metauro, Marche, Italy (2022)

Cosimo Maria Masini, Sauvignon Blanc/Vermantino, 'Annick' Bianco, Tuscany, Italy (2021)

Marta Valpiani, Sangiovese, 'La Farfalla', Emilia-Romagna, Italy (2021)

Botanica Wines, Petit Verdot, 'Big Flower', Stellenbosch, S. Africa (2019)

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FLIGHT 7 – Fall Favorites\$28

Call us Goldilocks, we love the fall – not too hot, not too cold....it's juuuusssssttttt right. And we're not just talking about the weather – we also love these transitional wines for their complexity, diversity & food-friendliness. From savory whites to fuller-bodied roses to medium-bodied reds, these wines pair with the weather and the food of the season beautifully. Take some notes and pick up something similar to bring to Thanksgiving!

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

Vina Skaramuca, *Plavac Mali*, Rosé, Dalmatia, Croatia (2022)

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

Federico Bonfio, *Sangiovese*, 'La Portine', Italy, Tuscany (2018)

FLIGHT 8 – Tasting of Paris: Scott's 2023 Edition.....\$36

The Tasting of Paris was a wine competition organized in 1976 by wine merchant, Steven Spurrier (who taught Shannon's first ever wine class!). It consisted of two blind tastings pitting the prestigious wines of France against the (at the time) fledgling wines of California. To the surprise of most, the wines of Napa, California won in both categories, Chateau Montelena for Chardonnay, and Stag's Leap for Cabernet Sauvignon. Now it's your chance to weigh in to see if the wines of California can hold onto their crown or if the French have reclaimed the throne.

Stephen Ross, *Chardonnay*, Edna Valley, California, USA (2022)

Domaine du Château de Pierreclos, *Chardonnay*, 'Au Grand Bussiere', Saint-Veran, Burgundy, France (2020)

Goldschmidt Vineyards, *Cabernet Sauvignon*, 'Katherine', Alexander Valley, California, USA (2021)

Chateau Cissac, *Cabernet Sauvignon/Merlot/Petit Verdot*, Haut-Medoc, Bordeaux, France (2019)