

VINE BAR

— *Situate* —

LOVE AT FIRST FLIGHT

If you know us, you know we like to sneak in a little education with our wines. So we've chosen some favorite and interesting styles, producers, grapes, and regions for you to sample through and hopefully learn something along the way. 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.' You can also enjoy any of these wines as a full glass.

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

FLIGHT 1 - Let's Get Fizzy-cal: Sparkling Reds.....\$29

Yes, you read that correctly! An entire flight of sparkling RED wine. Have you ever tried one? These wines tend to be off-dry (wine-speak for slightly sweet) and represent bolder flavors perfect for the cooler weather. Embark on a journey through four distinctive expressions of sparkling red wine, each offering its own charm, heritage, and flavor profile. This flight showcases the versatility and vibrancy of sparkling reds from Italy to Australia – perfect for those seeking something a little off the beaten path. Pair this flight with a charcuterie board, the fig & prosciutto burrata, one of our house-made desserts, or delicious all on their own.

Cellier Lingot-Martin, *Gamay*, Bugey-Cerdon, Savoie, France (NV)

The Chook, *Syrah*, Sparkling Shiraz, South Australia (NV)

Famiglia Carafoli, *Lambrusco*, Lambrusco di Sorbara, Emilia-Romagna, Italy (NV)

Borgo Maragliano, *Brachetto*, Monticello, Piedmont. Italy (NV)

FLIGHT 2 - Reds Vinified White.....\$32

Another category of wine that you may not realize exists - red grapes that have been vinified into a white wine (although you might without realizing it - hint: think Champagne!). In order to achieve this, the winemaker just ensures that the juice from the grapes doesn't come into contact with the skins as it is the red skins that generate the color in a red wine. These wines will showcase the fruit & floral profiles of the underlying grapes without the effect of tannins and tend to have a fuller body & more texture than white wines made from white grapes, which make them perfect for fall & winter weather.

Aniello, *Pinot Noir*, Patagonia, Argentina (2024)

Couly-Dutheil, *Cabernet Franc*, 'Blanc de Franc', Loire Valley, France (2021)

Lecchi e Brocchi, *Sangiovese*, 'Il Sangio', Tuscany, Italy (2022)

Thymiopoulos Vineyards, *Xinomavro*, Macedonia, Greece (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 un-fined 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 White.....\$30

Les Équilibristes, *Jacquère/Altesse*, 'Borboyen', Savoie, France (2021)

Coto de Gomariz, *Godello*, 'X', Galicia, Spain (2023)

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

Coelheiros, *Arinto/Antão Vaz*, 'Alentejo White', Alentejo, Portugal (2023)

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

Les Equilibristes, *Cabernet Sauvignon/Grenache*, 'Bisbille', Languedoc, France (2023)

Sage Rat, *Sangiovese/Cab Franc*, 'Scrublands', Yakima Valley, Washington, USA (2022)

Valdibella, *Nero d'Avola*, 'Kerasos', Sicily, Italy (2020)

Guimaro, *Mencia*, Ribera Sacra, Spain (2022)

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LOVE AT FIRST FLIGHT (CONT'D)

Not Your Average: Italy

Warning: controversial take ahead (although probably not all that surprising if you pay attention to how often these wines make an appearance on our list). If I could only travel to one country outside of the US for the rest of my life, I would choose Italy. The food, the landscape, the people, the WINE....all of it holds a very special place in my heart and on our menu. Aside from the wines being diverse, delicious and highly regarded, Italy still also has a significant amount of wine that we believe represents an extraordinary value. With an estimated over 500 *indigenous* varietals planted (not including other more well-known international varietals), we have designed this flight to purposely avoid the more well-known grapes (e.g. Nebbiolo, Sangiovese, Pinot Grigio, etc) in favor of exploring some of the other spectacular, albeit lesser-known, varietals that the country produces (note: you can still find the classics on our BTG & BTB lists).

So, join us as we explore from the cooler climates of the northern Swiss/Austrian border all the way to the warmer southern regions to the wind-swept Mediterranean islands and everywhere in between. Discover 8 varietals that may be new to you or that you didn't realize were grown in Italy but all which help define the wine culture of the country.

And let us know when you're ready to plan a vacation & we'll provide some recommendations!

FLIGHT 5 - The Whites.....\$28

Trere, *Pignoletto*, 'Curena', Bologna (2024)

Cormons, *Sauvignon Blanc*, Friuli-Venezia (2022)

Kuenhof, *Riesling*, Alto Adige-Südtirol (2020)

Nicola del Negro, *Muscat*, Chambave, Valle d'Aoste (2020)

FLIGHT 6 - The Reds.....\$28

Boni Mores, *Carignan*, Sardinia (2021)

Vigneti Vumbaca, *Gaglioppo*, *Ciro Rosso*, Campania (2022)

Franco Roero, *Grignolino*, Asti, Piedmont (2020)

Maggio Vini, *Frappato*, 'Rappatu', Sicily (2023)

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FLIGHT 7 – Discover Cru Beaujolais.....\$32

Join us on a tour through 4 of the 10 renowned Crus of Beaujolais. While the grape (Gamay) is the same across them all, the individual “terroir” of each region gives them each a unique expression. Terroir is a French term meant to encompass the entirety of the environment where a wine comes from, including soil, weather, and landscape. From the elegance of Fleurie to the freshness of Régnié and the depth of Morgon to the power of Moulin-a-Vent, discover which Cru owns your Gamay-loving heart.

Yohan Lardy, *Gamay*, ‘Le Vivier’, **Fleurie** (2023)

Raphael Chopin, *Gamay*, ‘La Ronze’, **Régnié** (2019)

Jean-Marc Burgaud, *Gamay*, ‘Côte du Py’ Vieilles Vignes, **Morgon** (2022)

Pauline Guyomard, *Gamay*, ‘Les Thorins’, **Moulin-à-Vent** (2023)

FLIGHT 8 – Petite Château Bordeaux.....\$40

Take a journey to Bordeaux, one of the world’s most iconic wine regions. The region is famously divided by the Gironde River into the Left Bank and Right Bank. Each side has its own unique style, shaped by differences in soil, grape blends, and winemaking traditions. This flight features two wines from each side, highlighting the contrast between the Cabernet-dominant Left Bank and the Merlot-driven Right Bank while capturing the essence of Bordeaux—balance, complexity, and the interplay between terroir and tradition.

Left Bank:

Madame de Beaucaillou, *Merlot/Cab Sauv/Petite Verdot/Cab Franc*, Haut-Medoc (2019)

Château Paveil de Luze, *Cab Sauv/Merlot*, Margaux (2016)

Right Bank:

Château Pey-bonhomme Les-Tours, *Merlot/Cab Franc/Malbec*, Cotes de Blaye (2021)

Château La Croix St. Andre, *Merlot/Cab Sauv*, Lalande de Pomerol (2022)