Featured Flight & Pairings of the Month Once & Future Wine Flight \$30pp Macaron Pairing \$8 for 3 or \$3 each

2017 MATARO, OAKLEY ROAD VINEYARD, CONTRA COSTA CO \$34|\$122 \$22|\$79

Mourvedre, the famous grape of Bandol, is known by the name Mataro in California. The Mataro grape has been planted in California since the 1870s, mostly as an adjunct in blends that were Zinfandel dominated. Though scarce, Mataro is an exceptional standalone grape in a few places. One of those is Oakley. In the eastern rain shadow of Mount Diablo near the San Joaquin River, vines on their own roots planted in sand dune-like soils in the late 1800s and early 1900s continue to produce some of the most interesting and highly regarded Mataro in California. The climate conditions are perfect for slow ripening grapes like Mataro. The smoky, soft cherry, plum flavors are well developed and full, with the acid perfectly balanced and the tannins soft and round.

The 2017 Mataro Oakley Road Vineyard comes from own-rooted, 117year-old vines grown in sandy soils. Grapes were harvested on September 2 and aged in 100% French oak, 25% new. Medium rubypurple, it has a bright nose with red berries, dusty earth, Italian plum, leather, cured meats and touches of pepper and rose petals. It's medium-bodied and silky with elegantly restrained fruits knit by grainy tannins and bright freshness on the long finish.

352 cases produced

ALCOHOL: 14.9%

paired perfectly with SPICED BUTTERCREAM MACARON RASPBERRY JAM & MEXICAN VANILLA SHELL



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2017 ZINFANDEL, OAKLEY ROAD VINEYARD, CONTRA COSTA CO \$39|\$140 \$30|\$108

Oakley Road Zinfandel is planted on the same sandy slopes as the Oakley Road Mataro. These vines, planted in 1888, are on their own roots. They are truly bush vines coming out of the sand with multiple arms like hydra. Unlike most other California Zinfandel vineyards, the fruit is carried relatively low to the ground. The proximity to ground acts as shelter from the wind, which can be moderately intense in the afternoon in Oakley while reflecting radiated light and heat back on the grapes from the sandy soils. The vineyard has about 10 percent Carignane and Mataro interplanted with the Zinfandel. The sandy soils and the own-rooted vines tend to produce unique, suave, textural characteristics in the wines. The wines have bright, ripe flavors, and are very spicy, with fresh acidity and smooth fine tannins in the finish.

226 cases produced

ALCOHOL: 14.8%

paired perfectly with BLACK TEA BUTTERCREAM MACARON ROSE JELLY & BLACK CHERRY SHELL

Featured Flight & Pairings of the Month Once & Future Wine Flight \$30pp Macaron Pairing \$8 for 3 or \$3 each



2017 PETITE SIRAH, PALISADES VINEYARD, NAPA VALLEY \$46|\$466 \$36|\$130

Deep, opaque, and blue blackish in color. Perfume like scents of Sandalwood, clove, cinnamon, black pepper and smoke lead to a bright, full, though not ponderous, mouthfeel with surprisingly refined fine tannins and a long complex finish. This is Napa Petite Sirah singing a beautiful, lyrical, high pitched song.

The 2017 Petite Sirah Palisades Vineyard comes from dry-farmed, headpruned, 44-year-old vines planted in bale loam. It was harvested on September 7 and aged in 30% new French oak. "It's my opinion Napa would be famous for Petite Sirah if it weren't for Cabernet Sauvignon," says winemaker Joel Peterson. Opaque purple-black in color, it opens with fresh violets, cassis, aniseed, crushed blueberries and boysenberries plus hints of vanilla and coffee bean. The palate is fullbodied and demonstrates restraint for the grape, with finely detailed black and blue fruits, a firm but ripe frame and long, lifted finish.

201 cases produced

ALCOHOL: 15%

paired perfectly with CINNAMON BUTTERCREAM MACARON WILD BLUEBERRY JAM & LAVENDAR SHELL