

featured flight of the month
biodynamic farming with silas wines
\$45 wine flight \$20 cheese pairing



Silas Wines are crafted by Alex Clark and Tony Markward. Each wine is a product of their distinctive, yet complimentary palates and varied wine experience. Alex and Tony make the wine by hand every year, and spend the non-harvest season evaluating wine in barrels, coming up with potential blends, and trying to stump each other with blind tastings.

Alex started his winemaking career unknowingly—earning degrees in Chemistry, Philosophy, and French Literature—while working in a lab building molecules and prepping for a career in medicine. In a truly extravagant act of self-sabotage, he gave up this budding career to move to New York City and dive into the standup comedy scene. This foray into entertainment ended when he opened a cafe and wine bar in the East Village. Eventually, Alex made the transition from wine connoisseur to winemaker—moving to Oregon where he spends his days crafting new vintages of Silas Wines, visiting vineyards, and staffing The Bramble. He lives on the Oregon Coast, where he hunts mushrooms, surfs, and volunteers his time as an EMT and firefighter with the local fire department.

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silas wines, willamette valley, OR

\$45 wine flight and \$20 cheese pairing



2016 PINOT BLANC

\$12|\$43

A mercurial white wine that changes varietals, depending on the vintage, Enna Hay's uniqueness begins on the vines. For the Pinot Blanc, the berries are concentrated by not cropping them regularly, then allow the wine to ferment for 18 months in neutral oak and stir the lees regularly to build extra body. The 2017 vintage is a dry Pinot Blanc with citrus flower on the nose, notes of beeswax, and a slightly tart Granny Smith finish. Perhaps because of her strong floral notes, Enna Hay is a favorite of those who prefer sweeter wines, though she'd never deign to be called saccharine.

paired perfectly with

BALARINA PREMIUM AGED GOUDA
HOLLAND

Two time gold medal winner of the World Cheese Championship. This artisan cheese is made with *pasteurized goat milk* and has been aged for over four years in their select Dutch aging rooms. It has a stunning complex flavor. It is nutty with flavors of caramel. This cheese adds a great touch when grated over spinach salad, pizza or pasta. It also makes fabulous risotto and omelets.

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2014 PINOT NOIR 'THE PEARL'

\$25|\$90

The Pearl, named after the once-shabby-now-chic neighborhood in Portland, is Alex's barrel select each year [and a great example of what can happen with blending and differentiation even in the same vintage/vineyards.] These are the two weirdest, black sheep barrels of the vintage, with some of the most elegant barrels layered on top. The result: a very distinctive Reserve wine that highlights the more unique elements of the vintage. The Pearl has more of a black cherry/black fruit element than other wines of the same year, as well as, a strong mulled wine spice [allspice/clove/black pepper] which come from the two 'non-conformist' barrels.

paired perfectly with

PECORINO FRESCO, FATTORIE MAREMMA
TUSCANY, ITALY

This Pecorino Fresco cheese is produced exclusively with *pasteurized sheep's milk*. With a pale yellow paste, the flavor is fragrant, intense, never spicy: it goes perfectly with grilled vegetables and mixed meats.

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2015 PINOT NOIR 'LADD'S VINEYARD'
\$21/\$76

Ladd's Addition, named after a neighborhood in Portland that reminds Alex of an old European village. 2015 was still a hot year but wasn't so musky and in your face as the 2014. This wine is more reserved and nuanced, with more red fruit and is his version of what he thinks a Burgundy winemaker would do with Oregon Pinot Noir. Lots of whole cluster fruit giving nice cherry cola and brambly, candied red fruit. It has opened up and is finally ready to drink, while still at the beginning stage of its growth.

paired perfectly with

CHAUMES
ST. ANTOINE, FRANCE

Chaumes is a soft cheese made in the southwest of France in the village of St Antoine, at the foothills of the French Pyrénées. The washed rind and soft-ripened cheese is made using ancestral methods using *pasteurized cow's milk*. The name Chaumes (a French word) literally translates to 'stubble'. Based on the Trappist style of making cheeses, Chaumes has got an aromatic soft golden rind and a pale yellow, creamy pate. The smooth, supple and rather springy texture is complemented by rich, intense and full-bodied flavor. Chaumes's taste can be described as complex, leaving behind a smooth and hazel-nutty aftertaste. The ageing time for the cheese is about 4 weeks.

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2015 MALBEC 'THE OPTIMIST'

\$25|\$90

Each year Silas ends their wine-making journey by curating The Optimist, where they bring together grape varieties that wouldn't normally find themselves in the same bottle. There's always a bit of positive thinking involved - hence the name - but the result is a unique wine you won't find anywhere else. In 2015, they wedded nine parts Malbec from sunny Southern Oregon to one part Viognier from the Columbia Gorge. It's a technique they borrowed from French winemakers in Côte-Rôtie where they mix Viognier with Syrah to keep its color. The 2015 Optimist is a smooth, velvety Malbec with notes of rich blue fruits, along with a floral, perfumy element. Less tannic than South American Malbecs, you can pair it with much more than red meat.

paired perfectly with

ALP BLOSSOM
BOVARIA, GERMANY

Made in the Bavarian Alps, Alp Blossom is a fragrant, flavorful, exuberant expression of its native Alpine flora. After aging, the cheese is dressed in a coat of dried herbs and colorful flowers from the surrounding meadows. A beefy, umami paste is juxtaposed with a sweet, floral rind to create a stunningly beautiful cheese. Match its sweet, savory, oniony notes by pairing with Pralus Chocolatier Tablette Papouasie Bar and Surry Farm Sliced Surryano Ham.