

featured flight of the month

troon vineyard

\$40 wine flight \$20 cheese pairing



Troon Vineyard is a Demeter Biodynamic Certified and Regenerative Organic Certified™ farm in Oregon's Applegate Valley [the 2nd winery in the world to every receive the ROC Gold Certification]. They naturally craft wines to bring pleasure to your life. Troon Vineyard is dedicated to regenerative agriculture and they practice Biodynamics in their quest to put back more than they take from their plants and soils. They believe the only route to memorable wines, that reflect the terroir of where they were grown, is to be found in the healthy soils and vines that are the foundation of Biodynamic agriculture. This philosophy continues in the cellar where their winemaking is minimalist and they use only native yeasts with no additives to ferment their wines and eschew the use of new oak barrels to reveal each nuance of wines grown in Oregon's Applegate Valley. They 'farm like the world depends on it', which is the slogan of the Regenerative Organic Alliance and reflects their vision for their farm, for their wines and for our planet. They are located on the Kubli Bench, high above the Applegate River in the Siskiyou Mountains of Southern Oregon. It is a biodiverse farm of almost 100 acres. Life on their farm includes cider apples, a vegetable garden, re-wilded honeybees, sheep, chickens, wildlife, dogs, humans and, of course, grapevines.

Winemaking at Troon is straightforward and minimalist. Their grapes are field sorted by the same vineyard crew that tended them all season. Their goal is to express their vineyards rather than winemaking techniques in their wines. All Troon Vineyard wines are fermented only with native yeasts and no commercial yeasts, acids, sugar, enzymes or additives are added to any of the wines. Their white wines are whole-cluster pressed then barrel fermented in mature French Oak barrels. For 'Orange Wines' they are now using clay amphorae to allow extended skin contact after fermentation. They make a range of fun pétillant natural sparkling wines, naturally fermented in bottle. For red wines, they focus on using whole-cluster and whole berry fruit in the fermenters, then use only mature French Oak barrels for aging so that every nuance of their unique Applegate Valley fruit can express itself in their wines.

The vines, the soil, the place, the wines, and the people are all becoming one.

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2021 PÉT TANNAT

~~\$20/\$72~~ \$14/\$50 *tonight only*

The Pét tanNat is a distinctive pét-nat crafted from their Estate Tannat. This naturally bottle-fermented sparkling wine is made in the ultra-brut style — the driest of the dry.

The grapes for the '21 Pet tanNat were harvested on October 4, 2021. The tannat receives a very gentle pressing with minimal press rotations to minimize color and tannin extraction, making this wine a bit like a blanc de noirs [white wine from “black”[red] grapes - usually pinot noir for sparkling wines]. This wine has typically been made from 100% tannat grapes; however, in 2021 roughly 15% juice from a roussanne /marsanne blend was included to further round out the blend.

The juice was settled in a stainless-steel tank for 24 hours before being racked to a separate stainless-steel tank for fermentation. As is the case with all wines from Troon, no additives or adjustments of any kind are used at crush or during fermentation - no acid or sugar adjustments, no enzymes, no sulfur used at crush, etc. Primary fermentation occurs spontaneously from the indigenous/native yeasts and bacteria. This primary fermentation is monitored very closely, as this wine gets bottled near the very end of fermentation at the appropriate sugar level to allow the fermentation to finish inside the bottle, making bubbles. Once bottled, the wine lies en tirage for 6-9 months before being hand disgorged, given its only [small] dose of sulfur, re-crown capped, and labeled.

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2021 VERMENTINO AMBER 'KUBLI BENCH'

~~\$45~~ \$54 \$11 | \$38 *tonight only*

Vermentino/Riesling/Roussanne

The three components for the 2021 Kubli Bench Amber were grown and harvested with the intention to make this skin-fermented 'orange' or amber wine. Riesling provides ample aromatics to the final blend, along with a surprising amount of structural tannins. Skin-fermented vermentino adds richness, depth, and spice, while roussanne brings fruitiness, acidity, and additional layers of phenolic texture.

Because the grapes are being grown for amber wines, they performed extra leaf removal on these vines in the vineyard to allow for more sun penetration into the fruiting zone, further developing the skin tannins of the grapes. These grapes were then harvested at slightly riper sugar levels with significantly enhanced phenolic development as compared to the same grapes harvested for a white wine.

Due to their varying ripening times, each variety was harvested and fermented separately in open-top fermentors outdoors, typically with about 30% whole-cluster inclusion. Fermentations generally reach dryness in 3-4 weeks, after which point they are pressed to neutral oak barrels, including a small number of acacia barrels, for aging and spontaneous malolactic fermentation. The wine stays in barrel until just before bottling, when it is racked to stainless steel tank and a small amount of SO₂ is added. It is then bottled unfiltered and unfiltered.

paired perfectly with

TOGGENBURGER CHUELI, ROLF BEELER
LICHTENSTEIG, SWITZERLAND

Made of *raw cows' milk*, this semi-hard cheese is washed in a herb brine. Aged in a cool cave for at least 5 months, the taste is distinctive, and the cheese conveys lovely floral notes with high tones of fennel and star anise. The palate is creamy, with a line of saltiness that runs through the cheese.

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2020 WHITE BLEND

~~\$44~~ \$50 \$10 | \$35 *tonight only*

Vermentino/Marsanne/Roussanne



Light yellow color. The nose sports this salty, floral, citrus-popping appeal with lemon, orange, peach, with some chalky, flinty tones. The palate has this crisp, nervy, salty vibe, which works well with the lemon, orange peel and kiwi fruit. The floral and herbal complexity is really something, with this minty, celery seed, saline, honeysuckle tones and this pervasive sense of mountain stream freshness and mineral nerviness.

The Druids were connected with the natural world and its powers and the Druid's Spiral on the label represents those cycles of life. Those life forces are expressed in their Biodynamic® regenerative organic farming and winemaking at Troon Vineyard. Each vintage is unique and their estate grown Oregon Biodynamic® blends change vintage-to-vintage expressing the natural cycles of the life on their farm.

Whole cluster pressed, native primary and malolactic in neutral French oak barrels, aged on the lees for 8 months.

paired perfectly with

RICOTTA SALATA DI CAPRA WITH OREGON PEAR & HAZELNUT COMPOTE

SICILY, ITALY

Ricotta Salata is one of Italy's least understood cheeses. The *pasteurized goat's milk* curds and whey used to make this cheese are pressed and dried even before the cheese is aged, giving this pure white cheese a dense but slightly spongy texture and a slightly salty, milky flavor - similar to feta. Despite its name, this is not the soft, creamy Ricotta as Americans have come to know it. In Italian, Ricotta simply means "recooked". It is a cheese-making process rather than a specific cheese. This goat's milk Ricotta is also a salata, or "salted" cheese. As fresh Ricotta goes through its natural aging process, it becomes harder over time. This goat's milk Ricotta Salata is not overly aged, making it semi-soft in texture.

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2021 RED BLEND 'DRUID'S FLUID'

~~\$45~~ ~~\$54~~ \$11 | \$38 *tonight only*

Tempranillo/Malbec/Syrah/Mourvèdre/Grenache/Cinsault/Carignan

A blend of 27% tempranillo, 23% malbec, 22% syrah, 15% mourvèdre, 6% grenache, 5% cinsault and 2% carignan. The intent behind this blend is to represent a broad cross-section of the grapes from Troon's estate vineyard in any given year. In 2021 they were excited to start receiving fruit from some of their younger vines for the first time [mourvèdre, grenache, cinsault and carignan] which, along with syrah, will begin to form the backbone of the blend moving forward.

Harvest dates ranged from September 23rd [for the tempranillo] to October 16th [malbec]. One of the malbec blocks ripened earlier and was co-fermented with the tempranillo; the cinsault, grenache and carignan were also harvested within days of each other and were also co-fermented. The tempranillo, malbec and mourvèdre were destemmed, while the syrah, grenache, cinsault and carignan had some percentage of whole clusters included with their fermentations.

paired perfectly with

FACE ROCK CREAMERY EXTRA VINTAGE CHEDDAR
BANDON, OREGON

An extra aged *pasteurized cow's milk* cheddar from Face Rock Creamery in Bandon Oregon. Their classic cheddar aged for 2+ years only gets better with age and has been aged extra long for peak flavors. Sharp and luxurious with a smooth buttery flavor and creamy texture enhanced by the crystalline notes.

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2020 TANNAT

~~\$30~~~~\$40~~ \$21 | \$76 *tonight only*

Fruit from their older Tannat plantings are often improved by co-fermenting them with some malbec, and such was the case with 2020. Most of the fruit was loaded into a large, open-top neutral French oak vat, with the remainder into bins, and included on average, about 75% whole clusters. Whole cluster fermentation can enhance the spiciness of tannat, broaden out the mid-palate and can also help to soften tannat's tendency towards higher acids. The ferment started spontaneously from indigenous yeasts, and finished roughly 4 weeks later. The resulting wine is 76% tannat, 24% malbec. The wine was pressed off to age in neutral French oak barrels for 18 months prior to being bottled unfiltered and unfiltered, with a small dose of sulfur added at bottling. 275 cases produced.

paired perfectly with

PASCUALINO
SPAIN

This *raw sheep's milk* cheese starts with gentle notes of vanilla, caramel and toffee bringing to mind honey, rose and violet. It is a cured cheese with a characteristic oval shape (not pressed) and minimum 3-month aging. Pascualino, As the cheese ages it develops irregular eyes and the natural rind gets moddled and dry as the interior develops complex savory flavors. Perfect with a full bodied red wine.