

featured flight of the week
big, bold, global reds
\$20 per flight

2023 Syrah Blend [*neutral oak*] ✧ *blueberry* | *jammy* | *lush*
Stolpman Vineyards 'La Cuadrilla' | Santa Barbara, CA
\$16|\$58 [*extra 20% off bottles to go*]



50% Syrah/20% Grenache/15% Mourvedre/15% Sangiovese

Plush Lavender with hints of fresh, crunchy red berry. A swirl of juicy red to purple plum. The fresh, lively front palate leads into a weighty, more serious middle. Exciting spicy pepper notes trace behind the fruit on the nose and ride over the soft, fine tannin. Dynamic and rewarding now on release, this wine will be supple and luxurious by early 2025 and the 'yum quotient' will surely rise exponentially. Even now, with a few minutes of air the 50% Syrah takes command, getting darker and bolder, harkening for grilled red meat. Another dried herb, menthol layer appears, showing future evolution and complexity.

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2021 Tempranillo [oak-aged] ✧ *blackberry | cocoa | spice*
Muga 'el Andén de la Estación' | Rioja, Spain

\$15|\$54 [extra 20% off bottles to go]



This Rioja is classic but approachable — think juicy blackberry and ripe plum layered with a gentle dusting of cocoa and sweet spice. The palate is medium-bodied, smooth, and plush, with supple tannins and just enough oak polish to keep it classy without feeling overdone. The finish lingers with a hint of vanilla and a whisper of smoke.

El Andén' is Muga's younger-vine cuvée, fermented with native yeasts in their signature oak vats. It then spends about 14 months in French and American oak, but the barrels are mostly used rather than new, so the wood frames the fruit without dominating it.

Bodegas Muga is one of the great family-run names in Rioja, founded in 1932 and still fiercely traditional. They're famous for building and maintaining their own barrels in-house [a rare skill even in Rioja], which means they can fine-tune oak influence with precision. 'El Andén de la Estación' is their nod to the train station district where their winery still sits.

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Super Tuscan Blend [*oak-aged*] ✧ *black cherry* | *complex* | *powerful*
2020 Fortulla | Tuscany, Italy

\$17|\$61 [*extra 20% off bottles to go*]

50% Cabernet Sauvignon/50% Cabernet Franc



Fortulla was created in 2005 and its name comes from a small creek called Fortullino which runs throughout the property. The Cabernet grapes are picked by hand, and after destemming the berries are hand selected on a moving belt. The berries are subjected to pre-fermentation cold maceration, to favor the extraction of varietal aromas, color and the subtler and sweeter tannins.

The fermentation and maceration are conducted at controlled temperature and last about two weeks, during which times we perform frequent short pump overs. After racking off the wine is decanted in concrete tanks, small tronco conic vats, and small oak barrels to age for a period of about 8 months. The wine has a ruby red, intense, and bright color. The nose has intense varietal notes, especially green pepper and hay, fruity notes of morello cherry and plum, and spices. Soft on the palate, this flavorful wine's elegant tannins give it a pleasant structure and persistent finish.