

featured flight of the week

fresh juice | \$20 per flight

2022 etna bianco | *terre dei miti* | sicily, italy

\$16|\$58



60% Carricante 40% Cataratto

Carmelo Nicosia, assisted by his sons Francesco and Graziano, have transformed a five generation family business into one of the leading players in the renaissance of Sicilian wine. Located on the eastern slope of Mount Etna in Trecastagni, these carefully maintained and environmentally sustainable vineyards produce wines renowned and esteemed across Europe for their minerality and ‘volcanic’ personality.

Brilliant straw-yellow color. An intense floral and citrus bouquet, with notes of hawthorn, aromatic herbs, grapefruit, gooseberry and pear. Incredibly fresh, elegant and well-structured taste with a great minerality.

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2021 malbec | *château les croisille 'calcaire'* | cahors, france

\$18|\$65



Bernard and Cécile Croisille built their vineyard from the ground up and their estate has been certified organic since 2010. The vines are located on the limestone plateaus in the countryside surrounding the town of Luzech. This terroir is unique due to the fact that its limestone soil reveals traces of iron. These deposits vary in concentration throughout the soil and they design their collection of wines according to its characteristics with very meticulous agricultural techniques. The wines are fine and fresh, lightly extracted and very fruit driven.

Calcaire is made from grapes grown at 250-300m of altitude on limestone soils, and is aged in 225 litre old wooden barrels for 18 months. No angular woody tastes here - the gentle interplay of the juice with the air results in a wine full of freshness and complexity, with fine tannins. The aim is finesse, and behind the silky mouthfeel there is blackcurrant and blackberry fruit in abundance. Gorgeous stuff, with a beautiful long finish.

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2023 syrah | *julien cecillon* | les graviers, southern rhône, france

\$16|\$58



The name ‘Les Graviers’ means gravel and is a reference to the winery's former use as a gravel warehouse and the market square in Tournon where Julien grew up. The wine is made by Julien and Nancy Cecillon, a husband and wife team who founded their winery in 2011.

This wine is a blend of 100% Syrah purchased from three vineyard sites in the Rhône Valley. The majority of fruit comes from the southern parts of the Drôme and Ardèche regions, and a smaller amount comes from vineyards around Tournon.

With 30% whole clusters retained, the wine is crafted in stainless steel and aged in neutral barrels. A beautiful entry to the range, as it blends rusticity and their soft touch elegantly.