

featured flight of the week
fresh new summer wines

\$18 per flight

2022 graševina | *pomalo wine co.* 'freškavina' | slavonia, croatia

\$15 per glass | \$54 per bottle



The description of the word 'pomalo' cannot be found in any Croatian dictionary. Literally, pomalo means to take it easy, to relax, no stress, but also slow down, no worries. The true meaning of pomalo is rooted in the coastal and island lifestyle and the general state of mind of the Dalmatians.

Graševina [aka Welschriesling] is the most widely planted white grape in Croatia, and most prominently grown in the Slavonia area near the border of Hungary. You can't talk about Croatian whites, without talking about Graševina.

The whole point of Pomalo is to take it easy and not take things too seriously – like the name of this wine: Freškavina, loosely translated to 'freshy wine'. Nothing too technical here. With the gentle expression of native yeast fermentations, Freškavina, exudes the floral aromatics and tropical fruit expression of Welschriesling, with a bright and crispy backbone that makes it super oh-so-refreshing. In a region famous for cured and smoked pork, pair with paprika cured meats [Kulen], fish paprikaš, vegetable stew, and crispy lard cracklings [čvarci].

Embracing the minimal intervention approach in the cellar, hand-harvested grapes were destemmed, a short maceration, then pressed into a stainless-steel tank to undergo spontaneous fermentation. Racked and left for 5 months on the lees. Lightly sulfured and filtered before bottling.

featured flight of the week
fresh new summer wines

\$18 per flight

2024 orange | ovum 'big salt' | willamette valley, oregon

\$15 per glass | \$54 per bottle



50% Pinot Gris/50% Skin Contact 'Big Salt'

If you love ORANGE wines [white wines fermented on their skins], or wanted to explore what they're all about - Big Salt Orange Rose] is a good place to start. It has a sunset cranberry color that comes as a result of Pinot gris skins being blended with the tangerine hues of Big Salt.

Ovum Wines, founded in 2011 by John House and Ksenija Kostic House, is renowned for its focus on producing natural, expressive wines with minimal intervention. Their 'Big Salt' that makes up half of this skin contact blend, is a mixed bag of grapes, including Riesling, Gewurztraminer, Sauvignon Blanc, and Muscat. Intensely aromatic but dry, this wine feels exuberant with citrus, tropical fruits, and a lush texture. The organic ocean-facing vineyards impart a hint of the sea spray.

Ovum Wines has earned a reputation for producing some of the most intriguing and vibrant white wines in Oregon, making them a notable name in the region's wine industry.

featured flight of the week
fresh new summer wines

\$18 per flight

2022 gsm | *eric texier 'chat fou'* | côtes du rhône, france

\$16 per glass | \$58 per bottle



45% Grenache/35% Cinsault/20% Clairette

Eric Texier doesn't want to be a part of a 'scene,' and he's been known to take shots at other winemakers when he feels like they are lying about or otherwise disrespecting the craft. He's a winemaker's winemaker, wanting more than great wines; he wants to push conversations forward and nudge people to become better stewards of the land and better winemakers. He was a PhD nuclear engineer before switching to winemaking, which he did without any family land or real experience. He uses his science background in order to know how *not* to add things to his wine, however...

In the case of Chat Fou, it had been official Côtes du Rhône for many years, even as a lighter take on the style due to his inclusion of white grapes like Clairette. But starting in 2021 it is simply Vin de France, as he decided it was too much of a pain in the ass to keep fighting with the AOC over how light the color was. At this point he has enough of a following it doesn't matter, so it really just proves Eric right about how out of touch the AOC is.

The 2022 is as fire as ever, with a blend of 50% Grenache, 30% Cinsault, and 20% Clairette aged in concrete with no sulfur until bottling. Silky and fresh, with plums, violets, and fine blueberry-skin texture. For a wine that is 'too light' for typical Côtes du Rhône, it has more weight and depth than you would think, with a long, satisfying finish.