

## *featured flight of the month*

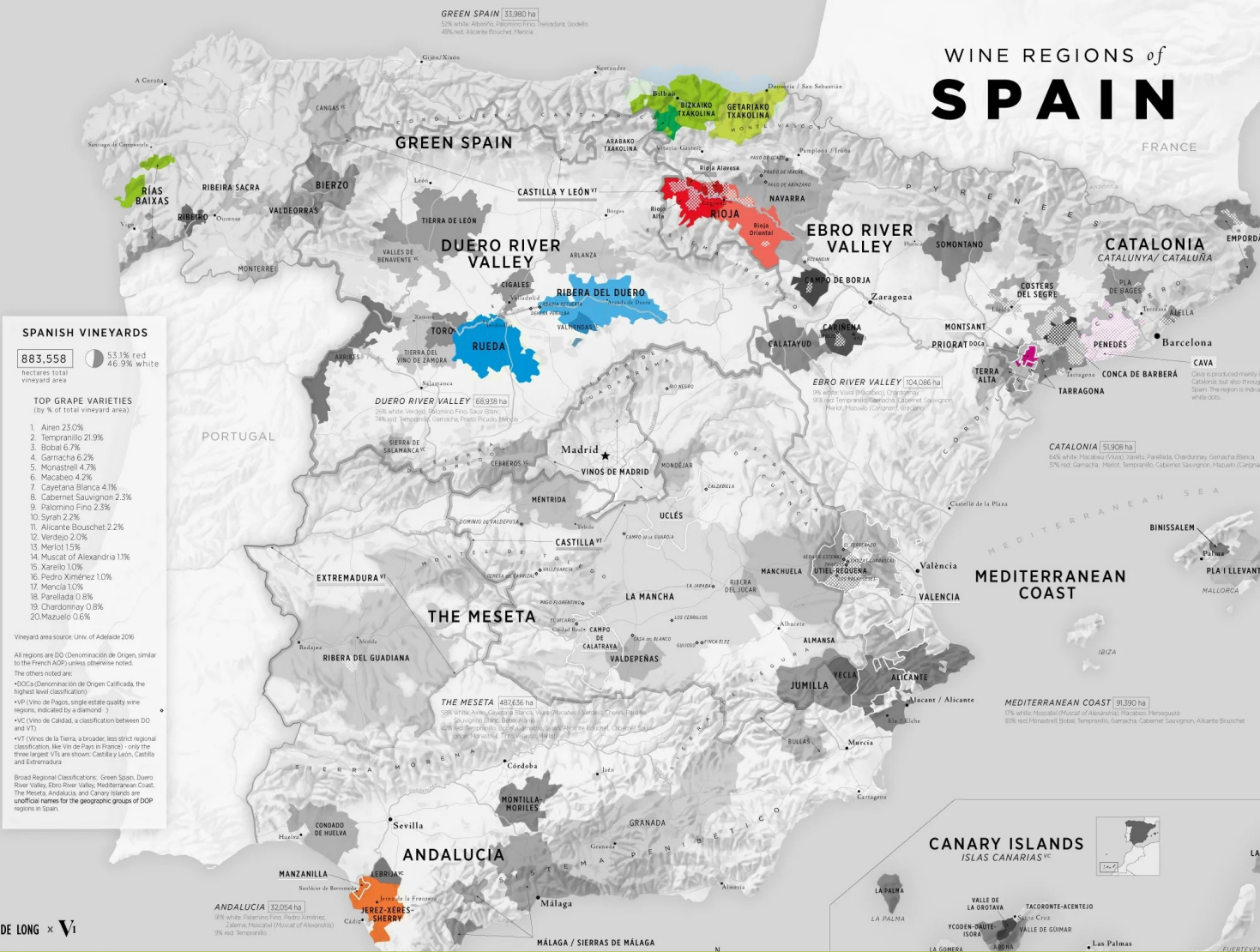
Txakoli through the vines of Gaintza  
Getaria, Basque Country, Spain  
\$45 per wine and cheese pairing

This month we're heading to Spain's Basque coast, where Txakoli has been produced for centuries along the steep green hillsides surrounding the Bay of Biscay. Traditionally poured in the pintxos bars of Getaria and San Sebastián, these wines are known for their bright acidity, subtle salinity, and natural spritz, a style shaped as much by the Atlantic coastline as the culture surrounding it. While Txakoli is often associated with simple, rustic seaside drinking, the best examples show remarkable energy, minerality, and depth while still maintaining the freshness that makes the style so compelling.

Gaintza is a fourth-generation family estate based in Getaria, one of the historic centers of Txakoli production, now run by Joseba Lazkano [our guest this evening!] and his family. Their wines remain deeply rooted in the traditions of the region while also showing a broader and more serious side of Txakoli than many people expect. The lineup begins with the classic coastal blanco, bright and lifted with citrus, salinity, and tension, before moving into a rosé that adds texture and structure while still holding onto the freshness that defines the style. Finally, Aitako, sourced from estate vines averaging nearly 100 years old and aged on lees for added richness and complexity, shows just how layered and age-worthy Txakoli can become.

Joseba himself will be here throughout the evening pouring the wines and demonstrating the traditional high pour that has become one of the defining rituals of Txakoli service. Beyond the theatrics, the pour is designed to aerate the wine, sharpen its freshness, and bring its natural spritz to life in the glass, offering a glimpse into both the wines themselves and the culture that surrounds them.

# WINE REGIONS of SPAIN



## SPANISH VINEYARDS

883,558 ha total vineyard area  
53.1% red, 46.9% white

## TOP GRAPE VARIETIES

1. Airen 25.0%
2. Tempranillo 21.9%
3. Bobal 6.7%
4. Garnacha 6.2%
5. Monastrell 4.7%
6. Macabeo 4.2%
7. Cayetana Blanca 4.1%
8. Cabernet Sauvignon 2.3%
9. Palomino Fino 2.3%
10. Syrah 2.2%
11. Alicante Bouschet 2.2%
12. Verdejo 2.0%
13. Merlot 1.5%
14. Muscat of Alexandria 1.1%
15. Xarello 1.0%
16. Pedro Ximénez 1.0%
17. Mencía 1.0%
18. Parellada 0.8%
19. Chardonnay 0.8%
20. Mazuelo 0.6%

Vineyard area source: Univ. of Adelaide 2016  
All regions are DOP (Denominación de Origen, similar to the French AOP) unless otherwise noted.  
\*DOP (Denominación de Origen Calificada, the highest level classification)  
\*Vino de Pago, single estate quality wine regions, indicated by a diamond  
\*Vino de Calidad, a classification between DOP and VINO  
\*VINO de la Tierra, a broader, less strict regional classification, like Vin de Pays in France - only the three largest VDs are shown: Castilla y León, Castilla and Extremadura  
Broad Regional Classifications: Green Spain, Duero River Valley, Ebro River Valley, Mediterranean Coast, The Meesa, Andalucía, and Canary Islands are unofficial names for the geographic groups of DOP regions in Spain.



DE LONG x VI

*featured flight of the month*

2024 Hondarrabi Zuri [*stainless steel*]

\$45|~~\$54~~ \$11|~~\$38~~ [*30% off tonight only*]



*bright citrus • green apple • saline*

Lemon zest and green apple lead the aromatics, followed by fresh herbs and a lightly mineral edge that immediately pulls the wine toward the coast. The palate is bright from the start, driven by sharp acidity and a subtle natural spritz that keeps the wine lifted while still giving it more texture than expected. The finish stays clean, mineral, and lightly savory, with salinity lingering longer than the fruit.

Txakoli has been produced for centuries along Spain's Basque coast, where steep hillside vineyards sit above the Atlantic in a region culturally shared between northern Spain and southwestern France. The cool maritime climate allows the wines to retain naturally high acidity while developing the freshness and tension that define the style. Traditionally poured from height in the pintxos bars of Getaria and San Sebastián, the wines are deeply connected to the food culture surrounding them.

Gaintza is one of the historic family estates of Getaria, now led by fourth-generation producer Joseba Lazkano. While many people still associate Txakoli with simple seaside drinking, wines like this show why the category has become increasingly respected over the last decade. There's still all the brightness and energy the style is known for, but also a stronger sense of structure, minerality, and place that gives the wine far more depth than expected.

*featured flight of the month*

2024 Rosé of Hondarrabi Beltza [*stainless steel*]

\$47|\$64 \$12|\$43 [*30% off tonight only*]

*bright strawberry • sea spray • crushed herbs*



Wild strawberry and pink citrus lead the aromatics, followed by fresh herbs and a lightly saline edge that immediately pulls the wine toward the Atlantic coast. The palate is bright and lifted from the start, driven by sharp acidity and a subtle natural spritz that gives the wine energy while still allowing more texture and structure than many rosés deliver. The finish stays dry, mineral, and lightly savory, with the salinity lingering longer than the fruit.

Rosé Txakoli remains relatively uncommon even within the Basque region itself, making wines like this a rarer expression of the style. Produced primarily from Hondarrabi Beltza, the traditional red grape of the region, the wine carries the same coastal tension and freshness that define classic Txakoli while introducing more fruit, texture, and depth. The cool maritime climate preserves acidity naturally, helping the wine remain vibrant and structured rather than overtly ripe.

Gaintza's rosé shows just how flexible the Txakoli tradition can be while still remaining deeply tied to the Basque coast. Produced primarily from Hondarrabi Beltza, the region's traditional red grape, the wine brings a more savory, structured profile to the lineup while preserving the salinity and freshness that define the style. Within the flight, it acts as a natural transition between the sharp coastal energy of the blanco and the added depth and texture found later in Aitako.

*featured flight of the month*

2022 Hondarrabi Zuri 'Aitako' [*neutral oak*]

~~\$30~~ | ~~\$408~~ ~~\$21~~ | ~~\$76~~ [*30% off tonight only*]



*deep citrus • wet stone • sea salt*

Preserved lemon, quince, and white flowers lead the aromatics, followed by a distinct mineral character that feels far more layered and structured than most people expect from Txakoli. The palate carries the same natural energy and salinity found throughout the region, but here it arrives with additional weight and texture from extended lees aging. The finish is long, savory, and intensely mineral, with the coastal freshness lingering long after the fruit fades.

Aitako comes from estate vines averaging nearly 100 years old, allowing the wine to retain both concentration and acidity while still carrying the tension that defines the Basque coast. Extended lees aging gives the wine additional depth and structure, creating a more textured and age-worthy expression of Txakoli while still preserving the freshness and salinity that define the style.

Aitako represents a more ambitious and age-worthy expression of Txakoli while remaining deeply connected to the traditions of Getaria and the Basque coast. Extended lees aging gives the wine additional structure and depth, but the defining character remains its balance between Atlantic freshness, salinity, and mineral tension. Rather than moving away from the identity of Txakoli, wines like this show how layered and complex the style can become when old vines, careful *élevage*, and site are allowed to fully speak through the wine.

# *pintxos pairing*

## Hondarrabi Zuri

*manchego • boquerones • guindilla pepper • gordal olive*

The bright salinity and natural spritz of the Hondarrabi Zuri immediately pull the pairing toward the sea, where briny boquerones, guindilla peppers, and buttery gordal olives mirror the wine's coastal character. Manchego adds a firmer, nuttier counterpoint, softening the sharp acidity just enough while allowing the citrus, minerality, and tension of the wine to stay at the center of the pairing.

## Rosé of Hondarrabi Beltza

*jamón serrano • Idiazabal*

The rosé's wild berry fruit and subtle savory edge make it a natural match for the salt and richness of jamón serrano, while Idiazabal adds a lightly smoky depth that pulls more texture from the wine. White beans round out the pairing with a softer, earthier element, allowing the acidity and coastal freshness of the Hondarrabi Beltza to keep the entire bite lifted rather than heavy.

## Hondarrabi Zuri 'Aitako'

*caña de oveja • mushrooms • sliced chorizo • white beans*

Aitako's added depth and lees-aged texture allow it to move comfortably into more earthy and savory territory. The richness of Caña de Oveja and sliced chorizo draw out the wine's mineral structure and saline finish, while mushrooms echo the more layered, umami-driven side of the wine. Even with the added weight of the pairing, the Atlantic freshness underneath the wine continues to keep everything in balance.