

featured flight of the week
langhe nebbiolo

\$18 per flight

2024 rosé of nebbiolo | *g.d. vajra 'rosabella'*

\$15 per glass | \$54 per bottle



The Vajras, one of the first families of the Barolo region of the Langhe approach their production of Rosato with the same seriousness and meticulousness as they do their iconic reds. At this exalted address, Rose is far more than the afterthought it is at so many other places. The Vajra Vino Rosato, named Rosabella, after their Bella Mama Rosa, is made with a lighter touch by bleeding tanks of primarily organically-farmed, younger vine Nebbiolo, but also Dolcetto and Barbera, and fermenting that juice separately. Kept cool throughout the process to preserve its freshness and vibrancy, it's always one of the more delicate and charming dry pinks we receive each year and 2024, thanks to having extra material with which to work, has produced the best version of this wine we've ever tasted. Not a 'big' Pink in any sense of the word, it's particularly fragrant with tart cherry, cherry pit, red raspberry, rhubarb and a hint of wild strawberry, the finish is pure mineral with a nice bit of linger at the end. With its light touch and airy pink color, we love it as an aperitivo but it would segue nicely to a platter of smoked meat or fish, an herby salad or any other lighter nibbles you can think of! A very dry and thoroughly charming Rosato from the Langhe hills.

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2023 nebbiolo | *mauro molino*

\$15 per glass | \$54 per bottle



Nebbiolo is named exactly for the arrival of a pre-harvest fog [called 'nebbia' in Italian], which prolongs cluster hang time and allows full phenolic balance and ripeness. Harvest of Nebbiolo is last among Piedmont's wine varieties, occurring sometime in October.

Not all Nebbiolo from the Langhe becomes Barolo, but this does not necessarily mean it is of lesser quality. Simply put...Nebbiolo grown in vineyards with less optimal exposure and altitude has less intense characteristics and thus produces a less full-bodied and rich wine.

Nebbiolo wines, despite their pale hue, pack a pleasing punch of flavor and structure; the best examples can require about a decade's wait before they become approachable. Barbaresco tends to be more elegant in style while Barolo is more powerful.

Mauro Molino's Langhe Nebbiolo is made from 10–30-year-old vines in Monforte d'Alba and Guarene. It offers freshness and crunchiness, with red berries, citrus peel and hints of cherry blossoms and crushed stones. Medium-bodied, juicy and sleek, with a vivid, seductive aftertaste. Macerated on the skins for five days, fermented in stainless steel, then it is aged six months in large French oak casks coopered in Austria.

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\$18 per flight

2023 nebbiolo | *g.d. vajra*

\$17 per glass | \$61 per bottle



In 1971, Aldo Vajra, then still a university student, was one of the earliest to adopt organic farming in Piemonte. Vineyards have been nurtured, and soil preserved, by grassing and spontaneous cover crop for almost 50 years now. They are sustainable and organic certified. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and “recipe-free” attention. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests.

This Langhe Nebbiolo ages an average of 8 to 14 months prior to bottling. The aging is carried in stainless-steel vats with a minor contribution of neutral oak when required by the vintage.

Bright ruby red color with perfumes that are vibrant, with a floral bouquet of rose petals, violets and fresh berries, hints of dark fruit, lavender and mint. Elegant and complex on the palate with layers of crunchy red fruits, orange peel, sweet spices with earthy and mineral undertones.