

Featured Flight of the Month  
 Baja California, Mexico  
 Wine Flight \$36pp | Cheese Pairing \$15pp

2019 BLANC DE NOIR CARAGNON, BRUMA 'OCHO'  
 VALLE DE GUADALUPE  
 \$29|\$104



Eight partners ("Ocho"), including all-star winemaker, Lulu Martinez Ojeda and superstar chef, David Hussong, launched Bruma with the intention of establishing the premier wine brand in Mexico. It's fair to say that they dared to envision a project beyond the scope of the general perceptions that existed at the time they broke ground.

Approximately 40% of Bruma's total production comes from estate-grown fruit. The remaining fruit is sourced from Lulu's uncle who is a legendary grape grower in Valle de San Vicente.

Pale straw color, clean and bright. Subtle and elegant nose, with an aroma of lemon tea, citronella, magnolia, green melon and mineral hints. Full circle attack and half of the palate creamy, with a live and fresh final. Floral and fruity with hints of peach aftertaste. Persistent in the mouth. This Blanc de Noirs is made from black carignan, inspired in the techniques of Champagne.

*paired perfectly with*  
**CHALLERHOCKER**  
 THURGAU, SWITZERLAND

Challerhocker is a cow's milk cheese washed in wine and spices and then aged for a minimum of 10 months, providing a remarkable depth of flavor. Firm yet creamy.

2019 SAUVIGNON BLANC, BODEGAS HENRI LURTON  
 VALLE DE SAN VICENTE  
 \$19|\$68



Born from an adventure that links France to Mexico. Henri Lurton, owner of the Grand Cru Classé, Château Brane-Cantenac in Margaux, with the support of his eldest sons, Vincent and Nicolas, has placed a confident bid on Baja California. He is convinced of its winemaking potential, the warmth of its people and the generosity of the land.

The winemaker Lourdes Martinez Ojeda, after working for almost 10 years at Château Brane-Cantenac, is returning to her hometown of Ensenada to bridge the divide between France and Mexico.

Clean pale robe with a discrete and elegant nose. Notes of grapefruit and jasmín with a hint of minerality and cassis buds, gives it an extra layer of aromatic richness. Great freshness and balance in the palate with a clean, long aromatic end. A precise, crisp and pure wine.

*paired perfectly with*  
**VERMONT CREAMERY CREMONT**  
 VERMONT, US

Named for the "Cream of Vermont," Cremont is a double-cream aged cow and goats' milk cheese with a unique cream color rind and luxurious, smooth interior.

2019 TEMPRANILLO BLEND, PALAFOX 'PIONERO'  
 VALLE DE GRULLA  
 \$16|\$58  
 70% TEMPRANILLO/15% MERLOT /15% CABERNET SAUVIGNON



Located in the heart of the Antigua Ruta del Vino, South of Ensenada, Bin Valle de la Grulla, the Aldo Cesar Palafox winery is firmly rooted in family traditions that originated centuries ago by the Spanish missionaries.

The family tradition of making wine dates back to the nineteenth century with the focus being on artisan winemaking for family consumption. In 1997, the planting of noble grape varieties initiated the evolution of a new wine project and in 2009, a new subterranean cellar was incorporated to this project.

For more than three generations Palafox has honored the vision of the missionaries over these lands while embracing the family's wine tradition.

Garnet color with ruby reflections. Very expressive nose with notes of blackberry, black cherry, caramel, vanilla, black pepper, and fresh tobacco. Juicy tannins on the palate, with remarkable density and freshness. Long and pleasant lingering finish on the palate. Fruity well structure red.

*paired perfectly with*  
**ROSEMARY MANCHEGO**  
 LA MANCHA, SPAIN

Classic aged Manchego coated on the outside with local Rosemary. The rosemary imparts gentle hints to the savory Manchego that is aged for 6 months. Perfect pairing with Tempranillo.

2018 TEMPRANILLO BLEND, ADOBE GUADALUPE 'SECRETO JARDIN'  
 VALLE DE GUADALUPE  
 \$25|\$90  
 65% TEMPRANILLO/22% CABERNET SAUVIGNON/13% CINSULT



Adobe Guadalupe was born 23 years ago. Tru and Donald Miller came to the Guadalupe Valley in the mid late 90s and started their vineyard, a retiring project and an homage to Tru's late son Arlo. They made history in Baja by being the number 6th winery in the valley and paved the road for a new generation of excellent wines. Nowadays Adobe's wines are present in some of the most renowned restaurants in Mexico and Southern California.

Expressive nose with aromas of blackberries, roses and spices such as vanilla. Soft and elegant tannins with a balanced acidity.

*paired perfectly with*  
**ETORKI**  
 FRENCH BASQUE

Etorki is a pasteurized sheep's milk cheese with a sweet and earthy aroma suggestive of the caramel flavors released by the pressed and aged sheep's milk.