

featured flight of the month

from the alps to the andes : mountain wines
\$28 per wine flight and \$20 per cheese pairing

Italy's Alpine wine regions are all about altitude and drama. In the far north, Alto Adige and Trentino climb into the Dolomites, where vineyards perch on dizzying slopes of porphyry and limestone. Here you'll find whites with precision — Pinot Bianco, Pinot Grigio, Gewürztraminer — and reds with mountain spice, like Lagrein and Schiava. Valle d'Aosta, Italy's smallest wine region, squeezes vineyards between snowcapped peaks and glacial rivers, producing lean, savory reds from native grapes like Petit Rouge and silky whites from Prié Blanc. Even Piedmont's northern tip brushes against the Alps, adding mineral tension to Nebbiolo in places like Carema. Everywhere you look, the combination of intense sunshine, frigid nights, and thin mountain soils makes wines that are crisp, aromatic, and laser-focused.

France's Alpine vineyards stretch in a ragged arc from the Jura mountains down through Savoie and Bugey, producing wines that are crisp, mineral, and tailor-made for raclette and fondue. Savoie is the poster child, with whites like Jacquère and Altesse that taste like snowmelt over stone, and reds like Mondeuse that bring pepper and alpine herbs. Bugey, tucked between the Jura and the Rhône, quietly turns out bright sparklers and mountain-fresh reds. And while Alsace sits just to the north at the foot of the Vosges — technically outside the central Alps — it shares that mountain DNA: a dry, sunny climate, steep slopes, and stony soils that make its aromatic grapes (Riesling, Gewürztraminer, Muscat) sing with both perfume and precision. Taken together, the French Alpine regions offer a spectrum of wines that all carry the same calling card — freshness, aromatics, and the unmistakable clarity of mountain air.

Taken together, the *Alpine* wine regions are united by their extremes: high elevation, dramatic temperature swings, and soils carved by glaciers. These factors give wines their calling card — freshness, minerality, and aromatics that feel like mountain air. Whether you're drinking a crisp Pinot Bianco from Alto Adige, a delicate Muscat from Alsace's Alpine foothills, or a peppery Mondeuse from Savoie, the through-line is unmistakable: these are wines born where the mountains rule.



featured flight of the month from the alps to the andes : altitude wines

Chile's vineyards run like a spine between the Pacific and the *Andes*, but it's the mountains that shape the country's most distinctive wines. The Colchagua Valley, where your Carmenère comes from, sits in the Andes' foothills, where cool air flows down at night, locking in freshness. Carmenère thrives here with its mix of plush dark fruit and herbal spice — a grape once lost in Bordeaux but reborn in Chilean mountain soils. Higher up, Syrah and Cabernet gain savory depth, while in cooler pockets you even find crisp whites. What ties it all together is altitude: the Andes deliver extreme sunshine, thin air, and dramatic day-night temperature swings, producing wines that are bold yet lifted, polished yet still wild at the edges.

Cross the mountains into *Argentina*, and the *Andes* take center stage. Nearly all of the country's vineyards hug the foothills, with Mendoza as the beating heart. Here, altitude isn't just a detail — it's the whole story. Vineyards climb from 2,000 to over 5,000 feet, where blazing sun ripens Malbec to plush violet fruit, while freezing nights lock in acidity. Each subregion tells its own mountain tale: Agrelo with silky, fruit-driven wines, Uco Valley with higher-elevation grit and minerality. Malbec may be the star, but Tempranillo, Cabernet, and even Chardonnay thrive in this thin-air environment. The result is wines that combine power and perfume, density and freshness — the Andes written in tannin and fruit.

On both sides of the range, the *Andes* define the wines as much as the grapes do. Chile leans savory and herbal, Argentina leans plush and floral, but both share the same mountain fingerprint: intense sunlight, cool nights, and an undeniable sense of altitude in every glass.

featured flight of the month

2023 pinot bianco [*stainless*] ✧ *pear* | *mineral* | *almond*
cantina terlano | alto adige, italian alps

\$15|\$54 [*extra 20% off bottles to go*]



Imagine crisp mountain pears and green apples tossed with a squeeze of lemon, then sprinkled with crushed rock dust. That's this wine. Sleek, nervy, and capped off with a faint almond bitterness that keeps you coming back for another sip. 2023 had sunny days and cool nights — the perfect recipe for Pinot Bianco that's both ripe and razor-sharp.

It is fermented in mostly stainless steel, preserving the grape's snap, with a touch of lees aging for texture. Terlano doesn't treat Pinot Bianco as a simple quaffer; they craft it like a fine Burgundy white. They age select Pinot Bianco bottlings for decades to prove the grape can rival Chardonnay's staying power. If you've only known Pinot Bianco as 'light and simple,' this wine rewrites the script.

Cantina Terlano is a 130-member cooperative founded in 1893. They farm some of Alto Adige's steepest, most dramatic vineyards, planted on porphyry rock that gives their wines that distinctive salty-mineral edge.

featured flight of the month

2015 muscat [*stainless*] ✧ *honeysuckle* | *stone fruit* | *citrus*
domaine zind-humbrecht | alsace, french alps

\$18|\$65 [*extra 20% off bottles to go*]



Muscat is a chameleon across the globe [sweet in Greece, sparkling in Italy, dry in Alsace], but here it shows off the clean, alpine-fresh side most people don't even know exists. Dry Muscat is a rare bird — less than 2% of Alsace plantings — and isn't shy — it's one of the few grapes that tastes exactly like the fruit itself. It's the ultimate 'aha' wine for guests who swear they don't get tasting notes.

Zind-Humbrecht is fragrant and lifted, with orange blossom, honeysuckle, and jasmine on the nose. The palate follows through with ripe apricot, peach, and a citrusy snap that keeps it refreshing rather than perfumed or heavy. This is Muscat with mountain-air clarity. 2015 brought warmth and sunshine to Alsace, giving this Muscat a rounder, juicier profile than in leaner years — more silk than chiffon. They farm biodynamically and work with gentle touch — native ferment, cool temperatures, stainless steel to preserve freshness. The result is perfume without heaviness.

The Humbrecht family has been making wine in Alsace since the 1600s and is one of the region's biodynamic pioneers. Olivier Humbrecht MW is Alsace royalty — one of the first Masters of Wine in France, and a leader in biodynamic farming long before it was trendy.

featured flight of the month

2021 carmenère [oak] ✧ *plum | cocoa | pepper*
montes 'alpha' | chilean andes

\$15|\$54 [extra 20% off bottles to go]



Silky black plum and blackberry wrapped in roasted pepper, tobacco leaf, and cocoa. Plush but not heavy, finishing with a savory spice that feels like a nod to the Andes herbs growing wild between vineyards. 2021 was cooler than average in Colchagua, keeping acidity bright and pushing Carmenère toward elegance rather than jammy power. The result is lifted fruit and freshness layered over the grape's earthy core. Aged in French oak [about half new], with stainless to keep balance. The oak brings polish and mocha spice without hiding the variety's green-peppery DNA.

Montes was founded in 1987 by four friends with the radical idea that Chile could produce world-class premium wines. Today, Alpha Carmenère is their signature — a benchmark that proved this once-forgotten grape deserved a global comeback.

Carmenère was misidentified as Merlot in Chile until the 1990s, when DNA testing revealed the truth. Imagine discovering your “Merlot” vineyards were actually a long-lost Bordeaux grape thought extinct in Europe for a century.

featured flight of the month

2022 malbec [oak] ✧ *violet | plush | cocoa*
decero | mendoza, argentinian andes

\$16|\$58 [*extra 20% off bottles to go*]



Elegant yet plush, with violet, blackberry, and plum carried on smooth tannins. The cocoa-dust finish gives it just enough seriousness without losing that easy Malbec charm. From high-altitude Agrelo vineyards [about 3,500 ft], where intense sun ripens the fruit, but cool nights preserve acidity, and the elevation gives it their signature violet perfume, juicy fruit, and grit. It's Malbec with both power and poise.

A thoughtful mix of stainless steel and oak lets the fruit shine while adding just enough spice and structure. Decero's approach is all about restraint — no over-extracted fruit bombs here.

Finca Decero began 'from scratch' in 1999 on an empty patch of land. Today they farm sustainably, focusing on single-vineyard wines that highlight Mendoza's high-altitude character.

cheese pairing

cheese

tomme des pyrénées | cow's milk | french pyrénées

hardegger creamery '*gallus grand cru*' | cow's milk | swiss alps

alfred le fermier | cow's milk | appalachian mountains, québec

napoléon | sheep's milk | french pyrénées

meat

debreziner salami | *pork* | germany

accoutrements

bavarian mustard | cornichon

red cabbage with apples | almonds

edible floral crackers | flouwer co. | denver, colorado