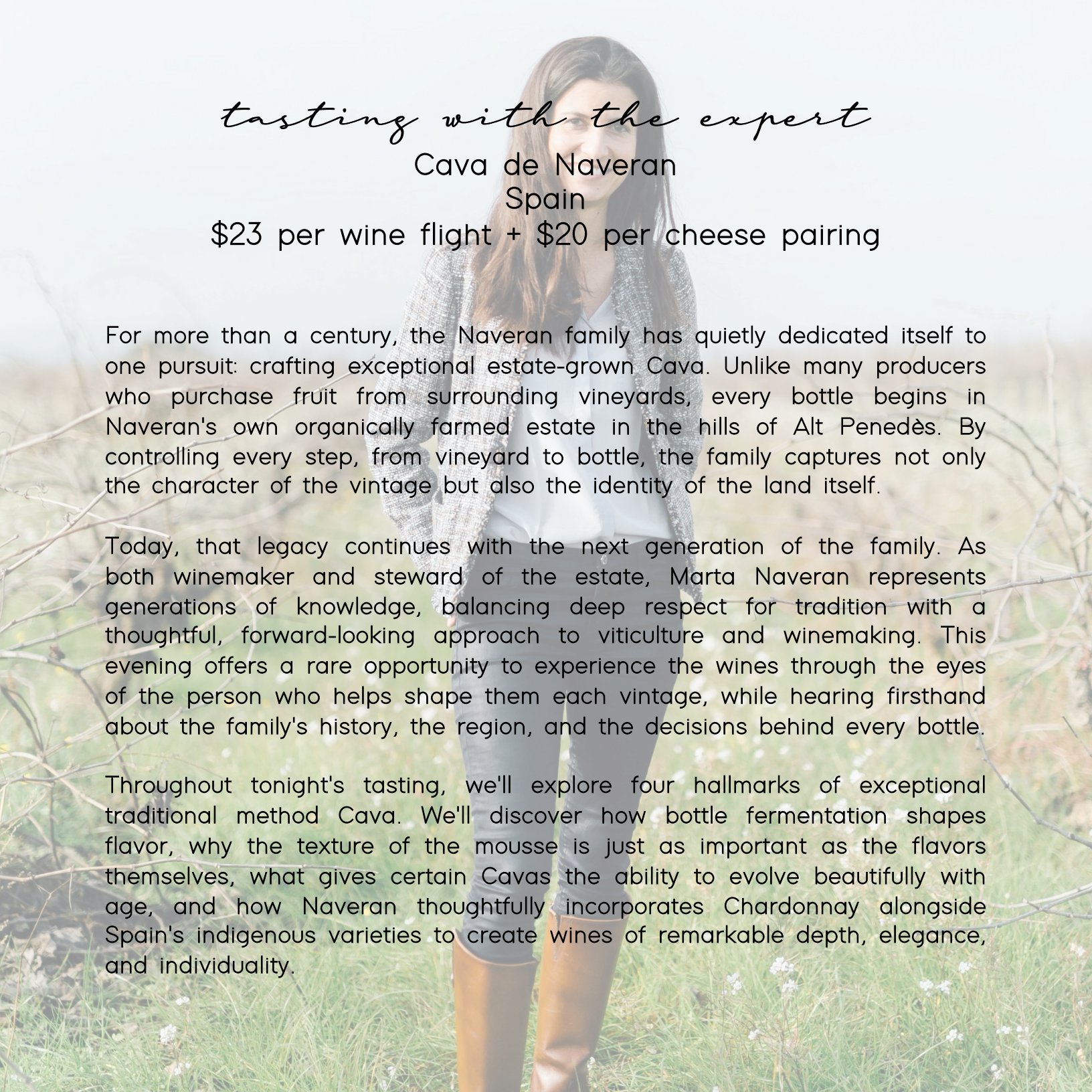


A woman with long dark hair, wearing a grey blazer, a light blue shirt, and brown boots, stands in a vineyard. She is smiling and looking towards the camera. The background is a soft-focus view of a vineyard with green leaves and some bare branches.

tasting with the expert

Cava de Naveran
Spain

\$23 per wine flight + \$20 per cheese pairing

For more than a century, the Naveran family has quietly dedicated itself to one pursuit: crafting exceptional estate-grown Cava. Unlike many producers who purchase fruit from surrounding vineyards, every bottle begins in Naveran's own organically farmed estate in the hills of Alt Penedès. By controlling every step, from vineyard to bottle, the family captures not only the character of the vintage but also the identity of the land itself.

Today, that legacy continues with the next generation of the family. As both winemaker and steward of the estate, Marta Naveran represents generations of knowledge, balancing deep respect for tradition with a thoughtful, forward-looking approach to viticulture and winemaking. This evening offers a rare opportunity to experience the wines through the eyes of the person who helps shape them each vintage, while hearing firsthand about the family's history, the region, and the decisions behind every bottle.

Throughout tonight's tasting, we'll explore four hallmarks of exceptional traditional method Cava. We'll discover how bottle fermentation shapes flavor, why the texture of the mousse is just as important as the flavors themselves, what gives certain Cavas the ability to evolve beautifully with age, and how Naveran thoughtfully incorporates Chardonnay alongside Spain's indigenous varieties to create wines of remarkable depth, elegance, and individuality.

featured flight of the month

2022 brut natural
\$15|\$54



green apple • lemon zest • toasted almond

You should immediately notice green apple and lemon zest on the nose, flavors many people associate with fresh, fruit-driven sparkling wines like Prosecco. Then comes something different: toasted almond and just a touch of brioche. Those richer, bakery-like aromas develop during bottle fermentation and time on the lees, hallmarks of the traditional method shared by both Cava and Champagne. On the palate, you'll find bright acidity, fine bubbles, and a clean, mineral finish that ties both worlds together beautifully.

Brut Nature receives no dosage after disgorgement, meaning no additional wine and sugar are added before the bottle is corked. That final adjustment is one of the last decisions a sparkling winemaker makes, helping shape the finished wine. Choosing not to add dosage leaves very little to hide behind, allowing the fruit, acidity, and time on the lees to speak for themselves.

For many people, this is the wine that changes the way they think about Cava. It captures the freshness often associated with Prosecco while introducing the texture and complexity that define traditional method sparkling wine. It's a wonderful reminder that the world's great sparkling wines don't all come from the same place, but they often speak the same language.

featured flight of the month

2021 perles d'or
\$21|\$76



preserved lemon • white flowers • toasted hazelnut

You'll probably notice this wine has become quieter than the first two expressions. The fruit is more refined, with preserved lemon and delicate white flowers giving way to toasted hazelnut and subtle pastry notes. Rather than relying on bright primary fruit, the wine unfolds gradually, rewarding a slower pace and showing just how elegant Cava can become.

One of the reasons Champagne has earned such a revered place in the wine world is its ability to evolve with age, revealing new layers while maintaining remarkable freshness. The same philosophy exists in the world's finest Cavas. They're not simply made to sparkle. They're crafted with the structure, balance, and longevity to continue developing long after they're released, gradually trading youthful fruit for greater complexity and finesse.

Perles d'Or beautifully captures that philosophy. It's a reminder that some of the most compelling bottles aren't defined by where they're made, but by the intention behind them. When a producer is willing to build a wine for the future rather than simply for release, time becomes another ingredient in the finished wine.

featured flight of the month

2022 dama
\$21|\$76



golden apple • baked pear • vanilla bean

You'll immediately notice a rounder, more generous profile than the previous wines. Golden apple and baked pear lead the nose, followed by vanilla bean and warm pastry notes that add richness without sacrificing freshness. The palate is broad and beautifully textured, finishing with remarkable balance and length.

One of the things I admire most about great wine regions is their confidence. The best producers don't chase trends, but they also aren't afraid to embrace an idea when it makes the wine better. While Cava has long been built around Spain's indigenous varieties, Chardonnay has found a natural home here as well. In Dama, it contributes body, elegance, and texture while allowing the character of Cava to remain unmistakably intact. It's not about replacing tradition. It's about building upon it with intention.

Dama is a fitting conclusion to the evening because it brings together everything we've explored throughout the tasting. The traditional method provides its texture and complexity, thoughtful aging contributes depth, and Chardonnay offers another lens through which to appreciate Cava's versatility. It's a beautiful reminder that the world's great wine regions continue to evolve while remaining deeply connected to their roots.

cheese pairing

cheese

first snow • *goat milk* • buck & bloom, buena vista, colorado

Fresh, bloomy-rind goat cheese with a delicate, creamy texture and bright citrus notes. Light, clean, and subtly tangy with a soft, buttery finish.

pe'delmunt • *mixed milk* • catalonia, spain

Semi-firm mixed-milk cheese with a supple texture and flavors of toasted nuts, fresh herbs, and sweet cream. Balanced acidity and a lingering savory finish make it an ideal companion to sparkling rosé.

manchego curado • *sheep milk* • la mancha, spain

Firm, aged sheep's milk cheese with notes of toasted nuts, caramel, and browned butter. Rich and savory with a long, slightly sweet finish.

délice de bourgogne with candied papaya • *cow milk* • burgundy, france

Triple-cream cow's milk cheese with an exceptionally rich, silky texture. The candied papaya adds a gentle tropical sweetness that balances the cheese's buttery decadence.

meat

ibérico salchichón • *pork* • spain

Traditional Spanish dry-cured sausage with notes of black pepper, garlic, and sweet cured pork. Delicately marbled with a firm, silky texture and a long, savory finish.