

featured flight of the week

2021 vinho branco [*stainless*] ✧ *citrus | peach | mineral*
beyra 'quartz' branco | biera interior, portugal

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



50% Fonte Cal/30% Síría/10% Verdelho/10% Gouveio

Bright and racy, this white is all about tension and zip. Imagine slicing into a just-ripe peach, squeezing a lemon over it, then sprinkling a touch of sea salt — that’s the vibe. There’s a stony, almost chalk-dust edge that keeps the citrus fruit lean and precise, while the finish hums with clean minerality.

The blend leans into native Portuguese grapes — Síría [a.k.a. Roupeiro] and Fonte Cal — fermented in stainless steel. No oak, no fluff, just crisp fruit and mineral cut, the way the winemaker wants the granite soils to speak.

Beira Interior is one of Portugal’s highest and most extreme wine regions, with vineyards up to 2,600 feet above sea level. That altitude gives wines a lift and freshness that feels almost alpine — think Swiss mountain air but with Portuguese soul.

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2021 susumaniello [large oak] ✧ *black plum* | *spice* | *velvety*
varvaglione | puglia, italy

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



'Susumaniello' literally means 'little donkey', because the vine once carried such heavy fruit loads that farmers joked it was 'as burdened as a donkey.' As the vines age, yields drop dramatically, and the quality jumps — a classic case of less is more. Lush, dark, and velvety — ripe plum and black cherry roll into hints of cocoa, balsamic spice, and toasted almond. The palate is full and warm, framed by firm but polished tannins and a lingering finish that feels both rustic and refined. 2022 was a ripe, generous year in Salento, favoring concentration and plush fruit. Susumaniello's naturally high acidity kept everything fresh, balancing that southern intensity with surprising lift.

Destemmed fruit, 15–20-day fermentation at 24–26 °C, then full malolactic conversion. Aged ~6 months in large oak casks rather than barrique, softening the edges while preserving fruit purity.

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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.