

featured flight of the month

\$35 per person

2022 petit chablis [*stainless*]

ventoura | burgundy, rance

\$18|\$65



bright | mineral | citrus

A bright, lime-laced Chablis that feels like someone took a sugared grapefruit, snapped it in half, and let it drip across crushed stone. It's racy without being severe, salty without being austere, and has that classic 'how-is-this-Chardonnay' freshness that Petit Chablis does so well. The 2022 vintage gives a little extra generosity on the mid-palate, but the finish still flicks you with citrus and chalk.

Grown on Portlandian limestone at higher elevations around the village of Fontenay-près-Chablis, the grapes stay cool enough to keep every ounce of that laser-beam acidity. Fermented and aged in stainless to preserve the snap and purity you're here for; nothing oaked, nothing buttered, nothing even *thinking* about creaminess.

Domaine Ventoura is a small family estate run by Thomas Ventoura, who really just wants to make clean, mineral-first Chablis that tastes like the ground it came from. Mission accomplished.

And just because it's Petit Chablis doesn't mean it's 'petit' anything. The only thing small here is the appellation area — not the personality.

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\$35 per person

2022 petit manseng [*neutral oak*]

clos larrouyat ‘*météore*’ | jurançon, southwest france

\$27|\$97



apricot | alpine | textural

Electric orchard fruit, mountain honey without the sweetness, lime zest, white flowers, and a decisive mineral streak that feels like wet river stones right after a storm. Jurançon Sec always lives in the tension zone, and ‘Météore’ absolutely crackles there. The 2022 vintage leans a touch rounder through the center, but the finish still snaps dry with citrus pith and this beautiful herbal edge.

Fermented with native yeasts, aged on lees in stainless and large neutral oak, and bottled with minimal fuss. Gros Manseng brings the acidity and structure; Petit Manseng brings the perfume and the texture. Together they behave like a high-energy white Rhône that wandered into the Pyrenees and cleaned up its act.

Clos Larrouyat is a tiny two-person estate where everything is done by hand, and you can taste the precision. They’re obsessed with expressing the cooler foothill parcels of Jurançon in a way that feels pure, lifted, and mountain-driven.

Jurançon is one of those regions people forget is an appellation and not a grape. But once you’ve had real Manseng — dry, tense, aromatic — you start wondering why the rest of the wine world isn’t doing more of this.

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\$35 per person

2022 petit verdot [*neutral oak*]

bodega stella crinita | valle de uco, mendoza, argentina

\$20|\$72



floral | blackberry | structured

Dark plum, blueberry compote, violets, black tea, and that unmistakable Petit Verdot graphite core. This vintage is rich but not heavy, with a beautiful lift of acidity that keeps the fruit vertical rather than jammy. The tannins are firm but polished — more suede jacket than sandpaper — and the finish carries this savory, almost inky herbality.

Farmed biodynamically at high elevation, fermented with native yeasts, and raised in old barrels that impart texture rather than oak flavor. Stella Crinita keeps intervention low so the grape can be exactly what it is: intense, moody, deeply colored, but surprisingly elegant when handled with restraint.

The estate is part of the Michelini family universe — a constellation of natural-leaning winemakers in western Argentina making some of the most soulful wines in the country. Their whole philosophy is about purity, vitality, and letting altitude do the heavy lifting.

Petit Verdot is usually the side-character blending grape, but here it gets the lead role — and honestly, it should take the stage more often.

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\$35 per person

2017 petit sirah [*new french oak*]

ovis | lake county, california

\$25|\$90



inky | plush | cocoa

A brooding, blue-black wine that practically walks in wearing leather boots. Blackberry reduction, blueberry skin, cocoa nib, licorice root, charred herbs, and a deep mineral undertow. Despite all that intensity, the 2017 vintage has settled beautifully: the tannins have relaxed, the fruit has turned plush, and the finish rolls out in long, dark, velvety layers.

Harvested from biodynamically farmed vineyards, fermented in small lots, and aged in a mix of French and American oak that gives structure without burying the fruit. Petite Sirah is famously tannic, but with bottle age it becomes this gorgeous, muscular, shadowy thing — still powerful, just less shouty.

Ovis is a project from Peter Heitz [of Turnbull fame], created to highlight small, thoughtfully farmed parcels in Napa with a wild edge. Everything here is hands-on, low-intervention, and geared toward long-lived reds with unmistakable presence.

If Cabernet is the polished CEO of Napa, Petite Sirah is the artist who shows up late wearing dark denim and somehow still steals the room.

cheese pairing

\$20 per pairing

cheese

gouda ‘*dutch girl*’ | goat’s milk | netherlands
camembert ‘*nancy’s*’ | sheep + goat’s milk | new york
‘*sao miguel*’ | cow’s milk | portugal
‘*etorki*’ | sheep’s milk | basque

meat

genovese salami | pork + cow | italy

accoutrements

strawberry pinot noir jam | oregon growers | oregon
‘everything goes’ mixed savory nuts | bettysue’s nuts | washington
dark chocolate sparkling prosecco cordials | kopper’s chocolate | new york
edible floral crackers | flouwer co. | denver, colorado