

# Featured Flight of the Month

## The Origins of Wine

### \$25 Wine Flight & \$15 Cheese Pairing



2019 FURMINT, ROYAL TOKAJI  
TOKAJ, HUNGARY  
\$12 | \$44

Royal Tokaji's Dry Furmint is the definitive regional expression of this grape variety. Fruit is sourced from estate and negotiant vineyards. The region, with its 400-plus extinct volcanos, is depicted on the label. This volcanic soil and hilly topography are critical to the expression of Furmint in this wine.

Whole bunches were gently pressed and fermented in stainless steel tanks and some Hungarian Zemplen oak barrels, segregated by different vineyard lots. During vinification, malolactic fermentation is avoided. The wine is matured in the same types of vessels: stainless-steel tanks and 300L and 500L Hungarian Zemplen oak barrels. With this vintage the wine was aged in equal amounts in stainless steel and oak, with a proportion of 15% new oak to add subtle overtones and dimension. The wine is kept on fine lees for 4-5 months to achieve roundness and structure.

A fresh, crisp wine showing all the fine qualities of the unique Furmint grape. Aromas of grape flowers, apple and pear combine with flavors of ripe apricot and peach to produce a sleek, intense dry wine with a long, refreshing finish.

*paired perfectly with*  
FROMAGER D'AFFINOIS FLORETTE  
LOIRE, FRANCE

Florette is a thick, nearly whipped spread of tangy *pasteurized goat milk* goodness with a bloomy rind. Less acidic and chalky than traditional French goat cheese, this runny cheese has the silky mouthfeel so typical of Fromager d'Affinois

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2020 ASSYRTIKO, IDISMA DRIOS  
MACEDONIA, GREECE  
\$18|\$65



Idisma Drios means ‘sweetly oaked’, a name that reflects the rich sweetness imparted by the oak barrel. Straw pale color, intense citrus-fruits aromas with a distinctive peachy character. After the skin contact maceration, the must is fermented in new and once used French oak barrels and matures in contact with its fine lees for about 5 months, for maximum body and aromatic complexity. It is a creamy wine, with strength, volume and concentration and at the same time a lemony feel that makes the wine lively and with nerve. The grapes come from vineyards in Mikrochori and Kali Vrisi, areas with cold winters and refreshing north winds during the summer.

*paired perfectly with*  
MOLITERNO AL TARTUFO  
SARDINIA, ITALY

Produced on the island of Sardinia off the coast of Italy, this *pasteurized sheep milk* is an unforgettably dense and fudgy pecorino laced with thick veins of black truffle. While many truffle cheeses are fresh, this one is aged with the special ingredient added, interestingly, after some maturation has already taken place. After traditional wheels of Moliterno age for two months, the most flawless rounds are selected to become Tartufos and enclosed in plastic bags, so they stay soft. The paste is infused with freshly ground black truffles during a proprietary injection process, creating the unique zebra stripes whose flavors permeate wheels during additional months of aging; the cheese's surface is also rubbed with the truffles.

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2017 ARENI, YACOUBIAN-HOBBS  
VAYOTS DZOR, ARMENIA  
\$20/\$72

Internationally renowned winemaker Paul Hobbs, and partners Yacoubian family journey to the birthplace of wine to craft modern, world class wines from the indigenous varieties found in the high altitude, mineral-rich soils of Vayots-Dzor, Armenia. Their newly planted vineyards grow a stone's throw away from the Areni-1 Cave, the oldest known winery, dating from over 6,000 years ago.

100% Areni - an ancient variety indigenous to Armenia, Areni has adapted perfectly to the high altitude, mountainous region of Vayots Dzor, where the vines thrive on the rocky, mineral-rich, volcanic soils. This late-ripening grape makes fresh, elegant, structured wines with bright red fruit flavors, and a characteristic black pepper spice.

The 2017 Areni captivates with aromas of dark fruits, muddled strawberry and freshly cracked black pepper. The palate gives way to a bright, fresh fruit expression, revealing a firm tannic structure and finishing with a pleasantly refreshing acidity. Fermented and aged in stainless steel.

*paired perfectly with*

**BANDAGED BISMARK**  
**GRAFTON, VERMONT/NYC CROWN FINISH CAVES**

A cloth-aged, *raw sheep's milk* cheddar, aged in NYC's Crown Finish Caves. This cheese is a delicious combination of elements (milk, lard, age) to impart a sweet and tart profile that "tastes like strawberries but also like cotton candy and also like fresh dewy grass". This cheese is also an incredible example of local, NY institutions coming together to complete a product. The thermized sheep milk comes from Grafton Village Cheese Company, and the lard that it's rubbed & aged in comes from Marlow and Daughter's in Williamsburg.