

featured flight of the month
an intimate evening with Gustavo Sotelo of Orixe Sotelo
\$35 per wine flight and \$20 per cheese pairing



A seasoned California winemaker with extensive cellar and viticulture experience. Gustavo apprenticed with some of the top wineries in Napa, Sonoma, and Spain before becoming the head winemaker for SCRIBE Winery. Gustavo is a graduate of Boston University, the UC Davis Viticulture & Enology program, and has received additional certifications from Bordeaux Agro Sciences Université & the Institut de la Vigne et du Vin de l'Université de Bourgogne.

Inspiration was found for O.S. while tracing back Gustavo's family name to the arrival of Spanish conquistadores in Mexico in the 16th century. The 'Sotelo' surname comes from the place-name 'Soto' in Galicia, Spain. This word translates to a 'thicket' or a 'grove'. This was the initial thread that connected Gustavo to Spain and led him to explore the stratified history between Spain, Mexico, and California.

Gustavo's passion for Spanish cultivars was further cemented after he worked a production harvest in Ribera del Duero at Bodegas Mauro in 2014. He travelled extensively throughout the region and was able to meet notable Spanish wine producers, to learn about their craft, expertise, and winemaking traditions. What also always stayed with Gustavo was how similar the topography and coastlines of Spain were to home back in California.

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\$55 per wine and cheese pairing



Alta California, where O.S. found their home, was established as a Spanish territory in 1804 when the Dominican missions were separated from the Franciscans. This was the formal division of Alta California and Baja California. The Spanish missionaries were the first to bring the culture of wine growing to the new territory, with the introduction of the Spanish grape Listan Prieto [aka Mission grape], was widely planted throughout the territory to be used for the production of sacramental wine.

During the 1850's a wave of European immigrants fleeing social and economic turmoil in their native countries began migrating to Alta California. These European immigrants are largely responsible for the first real renaissance in California's wine industry. The phylloxera outbreak of the late 1800's along with the temperance movement and prohibition act of 1921, hindered the evolution of California's burgeoning wine industry. It was not until the 1960's that the industry began to see a new era, driven by new French cultivars being imported to California.

The vision with Orixe Sotelo is to write a new story in California's viticultural history; a new renaissance where Spanish grape varieties are grown to capture a unique essence of California's vast terroirs.

featured flight of the month

2023 'nebula'

\$19|\$68



Albariño/Arinto, Txakoli-style white blend

The Nebola bottling from Pierce Ranch Vineyards in Monterey County, was made with reverence for the very fun, refreshing, low alcohol, bright, and slightly spritzy wines of the region of Getariko Txakolina in the Spanish Basque country.

If you are an acidhead searching for a crisp wine that will march endlessly on your palate, then this is your wine. Made in a style similar to Txakali, this Arinto/Albariño blend is reminiscent of tart green apples, farmer's market pears, grapefruit cut into wedges with a sprinkle of sugar, finished with pineapple and jasmine. A low 11.5% ABV is evident on the palate, yet the intensity blankets the entire mouth.

featured flight of the month

2022 'rosé en flor'

\$16|\$58



55% Garnacha/35% Tempranillo/10% Godello

The Rosé en Flor, hailing from Pierce Ranch Vineyard in Monterey County, is inspired by the legendary bottlings of the López de Heredia Rosado from Rioja Spain. This is not your average rosé. The wine exudes aromas of stone fruits & watermelon, layered with more savory elements of almond skin and dried flowers. On the palate the wine is filling and deeply textured but still carries plenty of acidity. This is meant to be an age worthy rosé that can be paired with even the most savory or umami complex dishes.

The Garnacha and Tempranillo were whole cluster pressed and blended from the get-go. The juice was cold settled for 72 hours before racking off the gross lees into 500L puncheons where it completed its primary fermentation. The puncheons were left on ullage [not topped] to prompt the sherry yeast to grow on the wine. After about a month, a noble bloom started to grow on the surface of the wine protecting it from oxidation and consuming any remaining sugar left in the wine. After 2 months they topped up the puncheons and ended the flor aging process. The wine proceeded to age in the 500L puncheons for an additional 6 months. The wine was bottled unfined and unfiltered.

featured flight of the month

2023 'raspón' carbonic tempranillo

\$16|\$58



Carbonic Tempranillo Blend

With their 2nd vintage, the 2023 Raspón was crafted as a tribute to the traditional red blends that hail from the Tierra de León region in Spain. This mountainous region is situated between Bierzo and Ribera del Duero and is well known as the homeland for Prieto Picudo and Mencia - both indigenous red varieties that are enjoying a resurgence in Spain. This vintage's blend consists of 75% Tempranillo, 15% Prieto Picudo, and 10% Mencia.

The name 'Raspón' signifies stem or whole cluster, a technique inspired by their encounters with young Spanish producers during recent travels. They embraced whole cluster fermentation to yield a light and enjoyable summer red wine, that is lower in alcohol with refreshing, juicy tannins. The wine has notes of redcurrant, blackberry, wild rose, and a hint of thyme.

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2021 'tinta alta' tempranillo

\$16|\$58



98% Tempranillo | 2% Cabernet Sauvignon

This is a love letter to Tempranillo and a nod to the versatility of the variety as it can be grown throughout Alta California. The fruit is sourced from Stagecoach Vineyard in Napa, Shake Ridge Ranch in Amador, Caelesta and Catapult Vineyards in Paso Robles, and Pierce Ranch Vineyards in Monterey Counties [5% of their solera Tempranillo lots were blended in, to feather in more age into the wine.]

Tinta Alta is 100% destemmed and fermented with native yeast in stainless steel open top tanks. A simple approach is taken during the vinification process making two to three movements a day to keep the cap wet and fermentation temperature even. After 18-21 days on skins the wine is pressed off, settled for 48 hours and finally racked into barrels for its 22-month élevage. Their cooperage program is 20% new french oak mostly consisting of Cadus, Orion, and Taransaud barrels.

cheese & accomtremment pairing

cheese

‘KM39’ | Sheep’s Milk | Galicia

‘Los Cameros’ | Cow/Sheep/Goat’s Milk | Rioja

‘Monte Enebro’ | Goat’s Milk | Madrid

‘Zamorano’ | Sheep’s Milk | Castilla y León

meat

‘Cecina’ | Smoked & Spiced Beef | Castilla y León

‘Salcichon’ | Pork | Iberico

accontrements

onion jam

dried figs

piquillo peppers

marcona almonds

flouwer co. edible floral crackers