

featured flight of the month
sass winery, salem, oregon
\$31 wine flight & \$20 cheese pairing & \$10 truffle pairing

SASS



Tucked into the folds of Oregon's fertile Willamette Valley, small vineyards flourish on land once thought unsuitable for anything but grasses or Christmas trees. Each year, the struggling vines produce tight clusters of grapes that gradually ripen during the long, dry summer. The hazy, warm days and cool nights of autumn – and the big temperature swing between night and day – help the fruit develop layers of flavor and aroma that produce outstanding wines.

Sass Winery is one such place, producing small amounts of handcrafted, high-quality pinot noir, pinot blanc, pinot gris, chardonnay, riesling, sauvignon blanc and rosé of gamay noir. They produced only a few hundred cases of wine in their first few years and now still only make about 3,500.

Their winemaking practices help their estate Wild Winds Vineyard, at the winery in the South Salem hills, produce bright, high-toned pinot noir from east and southeast-facing slopes on volcanic soil. They also purchase fruit from other vineyards, most notably from Walnut Ridge Vineyard, at the south end of the Willamette Valley, which grows pinot noir with deep, dark-fruit notes and hints of spice from sedimentary soils on southwest-facing slopes. Diversity at each site produces elegant, complex, sharply focused wines with impeccable balance of fruit, silky tannins and firm acidity.

Winemaker Jerry Sass, inspired by wines his father made from Finger Lakes grapes in western New York, founded the winery in 1996, believing in natural, non-invasive winemaking. Today he makes wine from vineyards that are naturally and sustainably dry-farmed, celebrating every small part of each vineyard's rich ecosystem.

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2021 PINOT GRIS
WILD WINDS VINEYARDS, SALEM, WILLAMETTE VALLEY
\$14|\$50

Fruit from their estate Wild Winds Vineyard, and their first single-vineyard Pinot Gris since 1998. Aromas of fall russet apple, pear and pie spice, specifically cinnamon and pie crust, open on the palate and finish with a little racy citrus. It has a rich, ripe texture and lingering finish, gaining complexity as it ages. Fresh, bright fruit with mineral complexity. Fermented in stainless steel; whole-cluster pressed; long, cool fermentation; lees stirred; partial malolactic fermentation. 444 cases produced.

paired perfectly with
BREBIROUSSE BRIE* WITH PISTACHIO & APPLE CIDER TRUFFLE
LYON, FRANCE

An ooey-goey wonder sure to please any crowd, with a creamy paste that threatens to run free of its annatto-tinged rind. Luscious and silky enough for brie-lovers, sheepy and full-flavored enough for the most adventurous palate, its bright orange rind refuses to be ignored, but its delicate sweetness balances the buttery intensity with aplomb. Made in Lyon, France, of pure *pasteurized sheep milk*--richer and creamier than cow's milk--Brebirousse [literally: red sheep] is everything we could want in a cheese: savory, creamy, nutty and complex.

**CONTAINS NUTS*

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2020 RHÔNE WHITE BLEND 'ANNIE C'
SOLORO VINEYARD, ROGUE VALLEY, OREGON
\$16|\$58

A Rhone-inspired blend from Soloro Vineyard in Oregon's Applegate Vineyard in Rogue Valley, set at 1,350 feet in elevation. The fruit was whole-cluster pressed, then cool-fermented in neutral French oak barrels and stainless steel to preserve the fresh fruit and floral aromas and flavors.

paired perfectly with
FINGER LAKES GOLD & PUMPKIN SPICE TRUFFLE
INTERLOCKEN, NY

Finger Lakes Gold is Lively Run Goat Dairy's award-winning *pasteurized hard goat* cheese that is aged for 10+ months with a slightly crumbly texture with nutty and caramel flavors.

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2019 PINOT NOIR, WILLAMETTE VALLEY
\$17|\$61

A beautiful vintage for complexity and delicacy, dark cherry and black raspberry aromas lead to ripe berry flavors and rich baking spices, with a touch of truffle earth. Fine tannins complement the silky texture. Grapes were hand-harvested, de-stemmed, leaving 85 percent of the berries uncrushed, then dropped by gravity, not pumps, into 1.5-ton open-top fermenters for two weeks before a gentle press. 868 cases produced.

paired perfectly with
CANTAL PREMIER & BLACK LAVA SALTED CARAMEL TRUFFLE
AUVERGNE, FRANCE

One of the oldest of the French cheeses, Cantal cheese, a *raw cow's milk cheese*, was reportedly enjoyed over 2000 years ago in ancient Rome. This AOC Cheese named for the mountains of the Auvergne region is often referred to as the "French cheddar", though recipes for Cantal and cheddar are very different, and so are the resulting textures. When young, it has a mild, buttery flavor that over time develops into a pleasant bite that is reminiscent of sharp cheddar.

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2016 PINOT NOIR 'VIEUX AMIS'
WILD WINDS & WALNUT RIDGE VINEYARDS
\$30|\$108

Vieux Amis [old friends] is a blend from the two estate vineyards, Wild Winds and Walnut Ridge, and selected from the best barrels. Dark fruit-driven, with ripe cherry, black raspberry, violets, peppery spice and silky texture. Tannins are mature and fine-grained, with a lengthy finish. All estate fruit aged 2 years in French barrels, 1 year in bottle. Gold medal winner and Pinot Noir of the Year at the 2021 Sommeliers Choice Awards in San Francisco. 200 cases produced.

paired perfectly with
SCHELLEN BELL & VIN ROUGE OREGON TRUFFLE
SWITZERLAND

Schellen Bell is an award-winning *raw cow's milk* cheese. It was born in Switzerland and made at the historic Käserei Studer. It is washed and aged in caves in the alpine region. After being aged for 10 months, it acquires a delicious flavor that highlights the floral, verdant grasslands that the cows feed on year round, with a creamy, full bodied flavor with hints of brown butter, hazelnuts, and salted butterscotch.