

*featured flight of the week*

2024 orange wine | jaybird 'delinquente' | australia

\$19|\$68



50% Fiano, 30% Arinto, 20% Malvasia

The Bianco Macerato is an easy drinking, approachable skin contact white wine. Each parcel was fermented separately – the Fiano and Chardonnay was pressed off skins straight away, while the Arinto Vermentino and Malvasia were fermented on skins until sugar dry, up to 14 days. Each parcel was allowed to go through malolactic fermentation and settle out before being blended just prior to bottling.

The combination of fruit forward, acid driven and aromatic varieties, combined with extended skin contact, creates a wine that is at once thought provoking, interesting, but also refreshing and delicious. Pine/lime Spice on the nose, the Malvasia really pops through up front. Mongo sorbet creaminess and tropical fruit open up the palate, while a gentle, round tannin, subtle bitterness and balanced acidity give great length to wine. Party at the front, business at the back, sort of deal.

Vintage 2024 was just about the perfect vintage. Warm but not too hot, and bone dry during the growing season, was welcome change from the past couple of years, allowing the fruit to ripen steadily. Meanwhile, cool nights kept acids and freshness high. With decent yields across the board, we had flexibility in our winemaking, selecting the best parcels and blending to make a suite of wines we are super stoked with, and excited to share with the world.

# *featured flight of the week*

2023 rosé of barbera | pikasi | slovenia

\$15|\$54



You are initially lured in by its beautiful light pink color. The nose on the wine is fruity like strawberry rhubarb pie, which lead to a creamy and slightly salty mouthfeel with a lingering finish. The palate of the wine is dry with a noticeable freshness and acidity, a medium bodied wine with an elegant fruity finish.

All grapes are hand-picked, de-stemmed, and pressed immediately. Spontaneous fermentation process is temperature controlled and takes place in stainless steel tanks. The wine is then matured on lees in stainless steels tanks for 5 months, then coarsely filtered before bottling, and released to the market 2 months after bottling. The winery is practicing organic. The vineyards have no irrigation, and spraying is done only with sulfites and copper, if needed.

Vipava Valley is right on the border of Slovenia, just north of the Italian port city of Trieste. The area is made up of steep hills, where the continental climate of the Alps collides with the more moderate mild Mediterranean climate from the Adriatic. Vineyards are located on steep, karst mountain tops, where the temperature is cooler and the soil contains mineral-rich marl, which makes it incredibly helpful in drainage of rainfall.

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2022 cab sauv blend | kind stranger 'alter' | washington

\$15|\$54



74% Cabernet Sauvignon [Aquilini & Freewater Rocks Vineyard]/14% Malbec [Weinbau Vineyard]/12% Syrah [Freewater Rocks Vineyard]

Blending is nothing if not an exercise in change, creating a new sum. The parts here are three varietals from outstanding vineyard sites to produce this robust Washington red. Cabernet vines grown in the basalt derived gravel of Red Mountain give excellent depth of fruit and ample structure, with a touch of earthy Freewater Rocks. Weinbau Malbec brings concentration, spice notes, and fruity volume to the palate. Funky Freewater Syrah layers on dark-fruited intrigue and breadth to the finish.

It sees about 22 months in 15% new French oak. Full-bodied enough to satisfy, but not so overpowering that you can't have a glass by its own.