

*featured flight of the week*

so fresh and so green, green

\$16 per flight

2024 white blend | *portal da calçada* | vinho verde, portugal

\$13 per glass | \$47 per bottle [*extra 20% off bottles To Go*]



#### Loureiro/Alvarinho Blend

The Vinho Verde wine region in Northwest Portugal produces a great selection of light and lively white wines that are perfect for warmer spring and summer nights. Vinho Verde translates to ‘green wine’ which refers to the young age of the wine and the lush, green vegetation of the wine region, not the color green. Vinho Verde wines are typically known for being affordable, fruity and lightly fizzy white wines but in recent years winemakers have started producing more serious, complex still white wines that are great year-round and rival some of the great, mineral driven white wines from France, Spain and Italy.

Made from Alvarinho [aka Albariño] and Loureiro, this refreshingly addictive white blend is layered with citrus, green apple and melon fruits with slight tropical notes to balance the tart fruit. It’s light enough to enjoy as an aperitif but also has the complexity and body to pair with lighter summer fare.

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2023 verdejo | *oro de castilla* | rueda, spain

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Regarded as a benchmark for Verdejo, this wine's exceptional quality derives from the vineyard's high altitude and limestone soil, lending a distinct brightness and minerality to the wine. Light bright yellow, with aromas of Meyer lemon and green apple accented by suggestions of chalky minerals and sea salt. Dry and racy on the palate, offering lively citrus fruit and fresh fig flavors and a subtle touch of tarragon. Closes on a juicy note, featuring resonating stoniness and very good focus and length.

The grapes are carefully hand-harvested during the cooler nighttime hours, when temperatures are below 15°C. Cryomaceration is employed in an oxygen-free environment to extract the distinct aromas of the grape variety. The wine matures on its lees for a minimum of 4 months with daily bâtonnage, enhancing the wine's body and character. After fermentation, there is no malolactic fermentation in order to retain the wine's fresh acidity.

Oro de Castilla is a family-owned winery located in Rueda, with a strong focus on crafting exceptionally high-quality wines. Its origins trace back to 1955 when Pablo del Villar Escudero arrived in Rueda, marking the inception of the del Villar family's engagement in the region. Later, between 1989 and 1990, the first vineyards were planted with the Verdejo, Sauvignon Blanc, and Tempranillo varieties. Oro de Castilla Verdejo is made in a classic style which showcases the bright, fresh and mineral flavors of this grape.

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2023 riesling trocken | *raimund prüm 'solitär'* | mosel, germany

\$15 per glass | \$54 per bottle [*extra 20% off bottles To Go*]



If you are like many Americans, you may presume all Riesling is sweet and is more your grandmother's style than yours. If you fall into this category, then you should look for Trocken on the label. Trocken literally translates in German to dry and is a classification of German wine that indicates that is dry rather than off-dry or sweet.

'Solitär' is a dry trocken style of Riesling from world-renowned Mosel producer, S.A. Prüm, that shows the perfect balance between fruit, minerality, and crisp acidity. It has a harmonious, elegant palate with layers of tropical, stone, and citrus fruits. On the nose, it is highly aromatic with peach, orange, lemon, papaya, pineapple, and mineral notes. Harvested from certified organic vines. Undergoes a slow, cool fermentation in stainless steel tanks before bottling under Stevlin closure.

The Prüm family dynasty is one of the oldest and most storied of any winemaking family in the world, with documentation dating back to the year 1156. Sebastian Alois Prüm established the current winery in the early 1800s. His grandson, Raimund Prüm, is responsible for turning S.A. Prüm into the world class producer of Mosel Valley Riesling that we know today. The winery is now led by Saskia Andrea Prüm, Raimund's eldest daughter and an enology graduate of Geisenheim, making her the first woman to lead the winery in its 800-plus-year history.