

featured flight of the week

2019 sauvignon blanc [*stainless*] ✧ *crisp* | *citrus* | *flinty*
domaine cherrier | *sancerre, france*

\$19|\$68 [extra 20%-50% off bottles to go]



Bright, nervy, and unapologetically Sancerre. Think grapefruit peel, lime zest, and just-picked green apple wrapped around that classic Loire snap. The herbal edge leans more lemon verbena than grassy, and the finish drops a clean line of flinty minerality like it's mic-dropping the point: this is the Sauvignon Blanc everyone else is chasing. Pure stainless steel from start to finish. A short rest on the fine lees gives the wine a subtle sheen, like a crisp white shirt that somehow never wrinkles.

2022 gave Sancerre a little extra sunshine, which shows up as fuller flavor and slightly rounder fruit — but don't worry, the electricity is still very much live. Basically: ripe without getting soft, energetic without being sour.

The Cherrier family has been farming Sancerre long enough to know that the soils do the talking, not them. Their vineyards sit on two of the region's heavy hitters — limestone [caillottes] and flint [silex] — which is why this wine hits that perfect balance of citrus zip and mineral grip, and that famous 'flint' smell people rave about in Sancerre. If you smacked two vineyard rocks together, you'd get sparks.

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2022 chardonnay [*stainless*] ✧ *zesty | pear | saline*
famille ventoura | petit chablis, burgundy, france

\$18|\$65 [*extra 20%-50% off bottles to go*]



Clean, bright, and refreshingly un-serious in the best way. Think lemon zest, crunchy green apple, and that lightly chalky minerality Chablis is famous for — only in a sleeker, more easygoing profile. The finish is crisp, mouthwatering, and very *weekday oyster dozen* energy. Pure stainless steel. No oak, no buttery detours, no fat. Just Chardonnay fermented clean and cool to keep all the citrus lift and mineral crunch. A quick rest on lees adds a whisper of texture — think silk ribbon, not cream.

2022 landed in that sweet spot: plenty of ripeness for pretty fruit, but cool nights kept the acidity sharp. Translation: all the classic Chablis snap without the austerity of colder years.

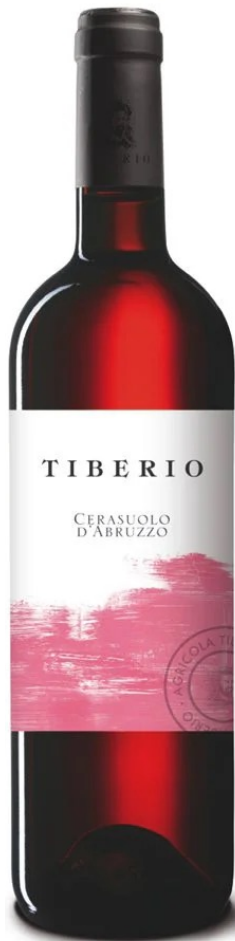
Valkyrie sources fruit from the higher, wind-swept plateau parcels that define Petit Chablis. These sites sit on Portlandian limestone — younger than the Kimmeridgian soils deeper in the region — which gives the wine its signature citrusy, high-toned profile.

‘Petit’ isn’t about quality. It simply refers to the higher-elevation, cooler vineyards around Chablis. It’s still very much Chablis — just the crisp, zippy, gateway-drug version.

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2024 cerasuolo rosato [*stainless*] ✧ *cherry | fresh | fruity*
tiberio | abruzzo, italy

\$16|\$58 [*extra 20%-50% off bottles to go*]



This isn't rosé playing dress-up — it's Montepulciano showing off its lighter side. The glass glows a vivid cherry-red, and the flavors follow suit: tart cherry, redcurrant, and wild strawberry, with a snap of pomegranate skin and a whisper of herbs. There's a gentle tannic bite — more than a rosé, less than a full-bodied red — and a lively acidity that makes it incredibly food-friendly. Chill it lightly and you'll find it refreshes like rosé but delivers the grip and shape of a red.

'Cerasuolo' is an Italian term meaning 'cherry-red' that refers to a style of wine known for their distinct cherry color and flavor profile, and famously found in Abruzzo and Vittoria. Made from 100% Montepulciano, the grapes spend just enough time on skins to pull in that deep cherry hue and a touch of tannin. Fermented in stainless steel to preserve snap and clarity, then bottled without oak influence. It's all about energy and fruit purity.

Cerasuolo d'Abruzzo is legally a rosato, but Montepulciano's thick skins give it a depth and structure that set it apart. Italians often treat it as a chillable light red — served cold like rosé in summer, then poured alongside hearty dishes the rest of the year. It straddles categories in the best possible way.

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2024 pinot noir [*neutral oak + stainless*] ✧ *cherry | violet | silky evening land* | eola-amity, willamette valley, oregon

\$16|\$58 [*extra 20%-50% off bottles to go*]



Silky and seductive, this Pinot Noir opens with red cherry and wild strawberry, gliding into darker layers of black raspberry and plum. There's a whisper of rose petal and forest floor, plus that telltale Eola-Amity k clove and black tea spices. The palate is all satin sheets and gentle tension: lifted acidity, supple tannins, and a finish that lingers just long enough to remind you why Oregon Pinot is worth the hype.

2024 was a Goldilocks year in the Willamette Valley — not too hot, not too cool, and with harvest arriving in rhythm rather than panic. For Pinot, that meant bright fruit purity and refined structure, leaning more toward elegance than density. It's a vintage that lets site expression shine, so the Eola-Amity volcanic soils and wind influence speak clearly.

Evening Land keeps it refined: a mix of whole-cluster and destemmed fruit for texture and aromatics, spontaneous fermentation, and a careful élevage in mostly neutral French oak barrels. The oak adds polish without overshadowing the fruit, letting volcanic energy and high-toned aromatics lead.

Evening Land's Seven Springs Vineyard is a crown jewel of Oregon, planted in the mid-1980s on iron-rich volcanic soils with cooling Van Duzer winds streaming in from the Pacific. Rajat Parr and Sashi Moorman helm the project, steering the wines toward restraint, terroir expression, and a Burgundian sensibility that's made them benchmarks for modern Willamette Valley Pinot.

featured flight of the week

2021 carmenère [oak] ✧ plum | cocoa | pepper
montes 'alpha' | chilean andes

\$15|\$54 [extra 20%-50% off bottles to go]



Silky black plum and blackberry wrapped in roasted pepper, tobacco leaf, and cocoa. Plush but not heavy, finishing with a savory spice that feels like a nod to the Andes herbs growing wild between vineyards. 2021 was cooler than average in Colchagua, keeping acidity bright and pushing Carmenère toward elegance rather than jammy power. The result is lifted fruit and freshness layered over the grape's earthy core. Aged in French oak [about half new], with stainless to keep balance. The oak brings polish and mocha spice without hiding the variety's green-peppery DNA.

Montes was founded in 1987 by four friends with the radical idea that Chile could produce world-class premium wines. Today, Alpha Carmenère is their signature — a benchmark that proved this once-forgotten grape deserved a global comeback.

Carmenère was misidentified as Merlot in Chile until the 1990s, when DNA testing revealed the truth. Imagine discovering your “Merlot” vineyards were actually a long-lost Bordeaux grape thought extinct in Europe for a century.

featured flight of the week

2021 susumaniello [large oak] ✧ *black plum | spice | velvety*
varvaglione | puglia, italy

\$16|\$58 [*extra 20%-50% off bottles to go*]



'Susumaniello' literally means 'little donkey', because the vine once carried such heavy fruit loads that farmers joked it was 'as burdened as a donkey.' As the vines age, yields drop dramatically, and the quality jumps — a classic case of less is more. Lush, dark, and velvety — ripe plum and black cherry roll into hints of cocoa, balsamic spice, and toasted almond. The palate is full and warm, framed by firm but polished tannins and a lingering finish that feels both rustic and refined. 2022 was a ripe, generous year in Salento, favoring concentration and plush fruit. Susumaniello's naturally high acidity kept everything fresh, balancing that southern intensity with surprising lift.

Destemmed fruit, 15–20-day fermentation at 24–26 °C, then full malolactic conversion. Aged ~6 months in large oak casks rather than barrique, softening the edges while preserving fruit purity.

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2022 syrah [stainless + neutral oak] ✧ pepper | blackberry | rich
morgan 'g17' | santa lucia highlands, california

\$17|\$61 [extra 20%-50% off bottles to go]



Dark fruit with confidence, not cologne. Blackberry compote, blueberry skin, and a line of black plum set the stage, followed by smoked herbs, cracked pepper, and a smooth, cocoa-dust finish. It's Syrah that reads cool-climate even when it's flexing, with that perfect California polish. A mix of stainless steel and neutral oak keeps the fruit lifted while rounding any edges. Some whole-cluster in the ferment adds savory lift and that gorgeous pepper note without making it stemmy. Think structure without weight.

Morgan Winery knows the Santa Lucia Highlands the way locals know backroad shortcuts. Fog, wind, and chilly afternoons define this AVA, giving Syrah its trademark spice-first profile. 'G17' is named for Highway 17, the coastal artery that connects Monterey Bay to the inland valley — a nod to the region's marine influence and cool-climate swagger.

Syrah's pepper note isn't poetic — it's chemistry. The aroma compound rotundone [responsible for that cracked-pepper smell] shows up in Syrah more than almost any other grape. If you smell pepper, it's because the grape put it there.