

featured flight of the week
unoaked chardonnays \$18

2023 isabelle et denis pommier 'hautrivien' | petit chablis, france
\$19|\$68



This Petit-Chablis is made using a blend of parcels from both limestone and Chablis's famous Kimmeridgian soils, a limestone and clay mixture that's rich in fossils and calcium carbonate. It is prized for its mineral-rich clay and is known for producing wines with density, structure, and the ability to age for decades. The soil's unique character contributes to the purity, elegance, and minerality of Chablis wines. Aged on the lees in tank for 6 months, this wine is both fruity and minerally and is meant to be consumed young.

Chablis' location up in the cooler, northern tip of Burgundy means the Chablis region of France produces wines that are more steely/acidic and less soft and fruity than other Burgundys. A *lack of oak ageing*, plus plenty of time spent fermenting with the deceased yeast [aka 'on the lees'] also give Chablis a bready character reminiscent of Champagne, which is made nearby.

The estate of Isabelle and Denis Pommier was founded in 1990 when the Pommiers, a young couple at the time, decided to take over two hectares of their family's land to produce their own wines. It took them a few years to get it down right, and their first bottled release was in 1994. The estate now spans 16 hectares of vineyards with appellations ranging from Petit Chablis all the way up to their three Chablis premiers crus of Fourchaume, Cote de Lechet and Troesmes [a sub-parcel in Beauroy]. Isabelle and Denis Pommier have been organic since 2009, and all grapes are hand-harvested.

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2022 nicolas delfaud 'macon verze' | macon, burgundy, france
\$15|\$54



This expression of Macon Chardonnay is based in organic farmed vines, fermented in *stainless* with indigenous yeast. The wine was aged 9 months in a combination of tank and neutral barrels. Fresh and nervy with citrus fruit notes and a mineral core, the glass is fresh and clean with pronounced flavors of yellow apple and subtle flicks of tangerine and orange zest. The subtle presence of alcohol was a treat and truly brought home the rustic, handcrafted feeling in Nicolas' wines.

Up and comer Nicolas Delfaud is making authentic, mineral and balanced wines from east-facing limestone slopes in the appellation of Macon-Verzé. Currently in organic conversion, Nicolas farms 4 hectares of Chardonnay and Gamay vines ranging in age up to 55 years old. Following a philosophy that wine is made in the vineyards, Nicolas tends to be hands off in the cellar and ferments his wines with indigenous yeast and minimal intervention.

Born in the suburbs of Paris, Delfaud's first career was sommelier and store room manager at a small four-star hotel in Paris. At the age of 32, he decided to follow his heart and begin his formal winemaking education and in 2009 he settled on an estate in the village of Verzé with his two children.

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2021 nathan k | finger lakes, ny
\$18|\$65



Sourced from two vineyards on Seneca Lake. The vine age of the two sites is over 40 old. One site is on silt loam while the other is on shale stone. Naturally fermented and aged in *neutral French oak barrels*. Aged on the gross lees for a full year. The vine age as well as style of winemaking helps to create a richer, more textured wine.

N. Kendall wines was founded in 2011 by Finger Lakes native Nathan Kendall. He is an internationally trained Winemaker who has experience in Sonoma, Willamette Valley, Waipara [NZ], Adelaide Hills [AUS], and Mosel [GER], although the plan was always to return to the shores of Seneca Lake. His passion is to create wines in an old world style using quality grapes and minimal intervention.

Having traveled throughout the world focusing on cool climate regions and varietals, the Winemaker's focus is on Riesling, Pinot noir, Chardonnay, Cabernet Franc, and sparkling wine. All lots are carefully sorted, and the pristine fruit then undergoes long spontaneous fermentations. Post fermentation, the wine ages for months on the gross lees to enhance the texture. Wines are then carefully racked, never fined, and gently filtered before bottling. They feel the best way to express the unique terroirs of each of our individual sites is by using low intervention winemaking.