

Featured Flight of the Month

Vin Fraîche Wine Group

\$45pp



Vin Fraîche Wine Group is a portfolio of sommelier created & curated wineries from California, Oregon, Washington, Bordeaux and Tuscany. Founded by Michael Kennedy, former sommelier for chef Eric Ripert & the Ritz-Carlton Hotel Company - and joined now by an amazing team of winemakers & sommeliers. Their company was founded with the mindset of curation: find the best land, find the best people, create opportunities to do cool things from amazing people.

Michael Kennedy, President & Founder, created the Vin Fraîche Wine Group in 2018, after launching three distinct wineries in Napa Valley, Bordeaux and Oregon. In 2020 an additional winery was acquired to the group in Tuscany, Italy. Kennedy's drive to create wines of freshness, vibrancy and life has created a thread of commonality in the wines throughout the brands. His passion for wines that are complex, long lived and built for food has driven him to assemble a team of winemakers and friends that help create wines of substance. In 2017, Kennedy was named to Forbes Magazine's 30 Under 30 list for his work in the wine industry. He has been called a "Rising Star" by Food & Wine Magazine, "Super-Somm" by Bloomberg's Elin McCoy and a "Top Young Entrepreneur in America" by Business Insider.

Marc Gagnon, Partner & Director of Winemaking, has a resume & accolades as a winemaker that are too long to write, but it includes many 100 point wines, roles including Head Winemaker at Bryant Family Vineyard and Assistant Winemaker at Screaming Eagle, and currently Director of Winemaking for Caldwell Vineyard in Coombsville, among other projects.

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2018 SEMILLON, COMPONENT WINE
MONTE ROSSO VINEYARD, SONOMA, CA
\$20|\$72

Component Wine Company creates single-varietal, single-vineyard wines from Napa Valley & Bordeaux France. Their goal is to provide an intimate & elevated experience in which you learn about the intrinsic characteristics of each grape and each region.



100% Semillon, from the oldest head-trained Semillon in Napa Valley, planted in 1967 and grown organically for 53 years since planting. The vineyard sits a stones-throw from some of the finest Cabernet Sauvignon in the valley. Uniquely situated in one of the coolest spots in the valley, this vineyard's semillon gets Loire-Valley-like coolness and maintains ripeness, yet low alcohol, coming in at under 11% ABV. The wine is bright and fresh and shows its cool climate aromatically with citrus, white peach, cucumber and white flowers. The palate is juicy with racy acidity and excellent texture. Since the wine was vinified in a concrete egg, a lingering sense of minerality shines through, finishing crisp and clean. This wine was treated with 50% concrete egg and 50% neutral French barrels in order to preserve freshness, allow continuous contact with lees and preserve itself naturally.

ALCOHOL: 11%

paired perfectly with
**LE CHARMOIX COW'S MILK
BELGIUM**

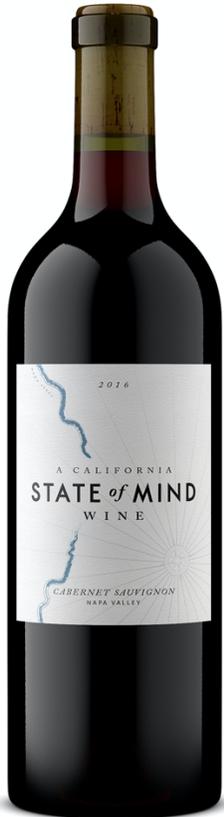
Le Charmoix is a plump, washed-rind, cow's milk cheese from Fromagerie Cooperative de Méan in the town of Maffe, Belgium. It is made using spring milk, is lightly pressed into its mold, and is aged for between 4 and 6 weeks. As it ages, it is washed with a brine solution that helps cultivate the *B. linens* bacteria that add character to its rind.

When young, the cheese has a savory aroma with a clean, milky flavor with hints of nuts. When more aged, the cheese develops a more persistent aroma, and the interior offers a much softer texture, with balanced flavors of milk, hay, and sweet onions.

and
**ALMOND SHELL MACARON
WITH RAW HONEYCOMB
AND OREGON BLUE BUTTERCREAM**

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2016 CABERNET SAUVIGNON, STATE OF MIND
NAPA VALLEY, CA
\$56|~~\$198~~



This Cabernet Sauvignon is an ode to the old school cabernet greats of the 60's and 70's. Smooth, subtle, and rustic elegance are the key notes on this wine. Sourced from three vineyards across the valley in order to create complexity in aromatics and texture. They made this wine with 75% new French oak/25% neutral oak and allowed it healthy, extended lees contact for further complexity. 2016 as a vintage was iconic, and we couldn't be more pleased with the results.

Produced from the very excellent Caldwell Vineyard in Coombsville, with a small 4 percent of Cabernet Franc as well. The location allows them to create a structured, elegant, cool-climate wine with electric blue fruit and cool earth elements. This wine was aged for 20 months in New French Oak, using a selection of Tonnellerie Taransaud barrels.

ALCOHOL: 15.1%

CASES PRODUCED: 225

paired perfectly with

PAPILLON TOMME DE BREBIS SHEEP'S MILK
FRANCE

This delicious sheep's milk is a traditional farmstead cheese from world renowned Roquefort producer, Papillon, has an ivory-colored paste with an orange to dark brown rind. The Tomme de Brebis has a smooth, delicately melting consistency with the distinctive taste of sheep's milk spice.

and

CRACKED BLACK PEPPER SHELL MACARON
WITH PROSCIUTTO
AND TRIPLE CREAM BRIE BUTTERCREAM

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2017 SANGIOVESE BLEND, LA CACCIA DI SAN GIOVANNI
TOSCANA, ITALY
\$37|~~\$133~~

50% SANGIOVESE/40% CABERNET SAUVIGNON/10% PETIT VERDOT

The wine is dark ruby at its core, with a medium ruby rim. Boysenberry, earl grey tea, and cloves are apparent on the nose, and as the wine opens up, more fruit appears, with predominantly Bing cherry notes, followed by coffee grounds and slight mocha. The medium bodied, silky wine boasts dark fruits and black currants with notes of pure cocoa and cedar. The tannins are medium plus and are in balance with the weight of the wine. The wine also has great acidity, which makes it an excellent food wine. The finish is beautiful, with loads of cassis and cedar.

San Giovanni is part of a 4200 acre parcel that was originally farming and hunting land dating back to the early nineteenth century. The area was eventually divided into 31 parcels, including a 133 acre estate for San Giovanni. 20 acres of organically farmed vineyards are now the makings of La Caccia di San Giovanni (“La Caccia”).

La Caccia translates to “the hunt” in Italian, a nod to the historical past of the estate which dates back to the 10th century. The image on the front label depicts a hunting blind that still stands on the property. This blind is now surrounded by vineyards that produce this elegant Super Tuscan.

ALCOHOL: 13.5%

paired perfectly with
PIAVE VECCHIO ORO COW'S MILE
VENETO, ITALY

Piave Vecchio Selezione Oro (red label) is pasteurized cow's milk cheese named after a river by the same name. It is DOP protected and the only authentic Piave Fresco is produced in the Dolomites area of Belluno province of Veneto. The Vecchio Selezione Oro, a matured variety of Piave is offered only after it reaches its full potential at one year of ageing. It is a hard, grainy and crumbly with a flavour that is mild and never sharp. With longer ageing, it cultivates a very intense, fruity flavour with an enduring taste. The hard pate of the cheese is intense straw-colour while the rind is smooth, even, intense ochre colour.

and
DRIED BASIL SHELL MACARON
WITH SUNDRIED TOMATO, BALSAMIC GLAZE
AND MASCARPONE BUTTERCREAM

