

Tasting Menu

4 – 2 oz pours :: 15

Add Small Cheese Plate :: 10

Raig de Raim Blanco, Garnacha Blanca, Terra Alta, Spain; 2020

\$11 | \$42 | \$29.40 – to go

A brilliant gold color, this wine is bright for a California Chardonnay. Fermented 100% in stainless steel it gets a nice roundness from 3 months on the lees. Pineapple upside down cake, Honeycrisp apple, guava, and key lime with stone fruit undertones on the nose. Juicy yet zesty, rich yet bright, hints of ripe melon and minerals gives this wine a little something for everyone.

More information on the back

Aslina by Ntsiki Biyela, Chardonnay, Western Cape, South Africa; 2020

\$14 | \$56 | \$33.60 – to go

A complex Chardonnay, creamy, round, and soft. Crushed and pressed, part of the wine was fermented in barrels and part in tank. This gives the wine an edge and ability to show the beautiful tropical fruit and limy character. Slight buttery character showing on the palate. Good acidity balancing the fruit and wood.

More information on the back

J Dusi, Model M – Red Blend, Central Coast, CA; 2018

\$10 | \$40 | \$28 – to go

This red wine tout's black cherry and sweet cigar on the nose, luring you into the first sip. Its mid-palette explodes triple berry pie with bourbon whipped cream.

The grippy tannic finish flaunts a rich leather handbag and pipe tobacco. A blend of Cabernet Sauvignon, Zinfandel, Petite Sirah, and Syrah.

More information on the back

Aslina by Ntsiki Biyela, Cabernet Sauvignon, Stellenbosch, South Africa; 2021

\$19 | \$77 | \$46.20 – to go

A full-bodied wine with hints of minty characters, cigar box and lots of dark fruits. Bold palate with chewy tannins. The wine was in wood for 16 months with 45% of the wine in first fill barrels and the rest in second and third fills. A good balance of wood, acidity and fruit gives this wine good cellaring potential.



Ntsiki grew up in Mahlabathini, a rural village in KwaZulu-Natal, and matriculated from high school in 1996. Having spent a year as a domestic worker, she was awarded a scholarship to study winemaking at Stellenbosch University in 1999.

She graduated in 2003 with a BSc in Agriculture (Viticulture and Oenology) and joined boutique winery Stellekaya as their winemaker the following year.

Ntsiki's ambition to create her own wines grew following a collaboration with Californian winemaker, Helen Kiplinger, as part of Mika Bulmash's Wine for the World initiative.

It was over dinner and a glass of wine with her new colleagues in the USA that she shared the story of the inspiration behind her ambition.

Celler Piñol P

The Piñol family has been vine growers for four generations. The switch to producing and selling their own wine occurred in 1945 when Josep Arrufi founded Celler Vinos Piñol. The goal of this family-run estate was and has remained to produce small quantities of well-crafted wines with passion, love, and respect for the land. Today, Josefina Piñol and her son, Juanjo Galcera Piñol, are at the helm. Celler Vinos Piñol owns 100 acres of carefully tended vines, in and around the medieval town of Batea, in the Terra Alta district of the Tarragona province, which is located a few miles south and west of Priorat. The vineyards are organically farmed and certified by CCPAE. Currently Cristina Borrull is the head wine maker at Cellar Pino.



Female owned and operated, J Dusi Wines is guided by its head winemaker and owner Janell Dusi. Janell was born and raised on the Dusi Vineyard where her grandfather Dante taught her the old-world Italian style of winemaking. The Dusi family's heritage and history in Paso Robles Wine Country dates back to the early 1920's, where grape growing has been a craft that has deep roots in the Dusi family. The sustainable farming practices that were implemented by Janell's great-grandparents ninety years ago are still the standard that we follow today. The unique, hand crafted quality of J Dusi Wines results from Janell's intimate involvement in every step of the process: working in the vineyard, driving the tractor, hand picking her own fruit, crushing the grapes, and fermenting the juice from the bins to the barrels to the bottle. One thing Janell knows for sure; winemaking is part science, part art and 100% passion.