“Natural wine” covers some combination of organic (o) and biodynamic (b) farming, plus the use of yeasts (for fermentation) native to their soil. We select only wines “spontaneous fermented”, which simply use yeasts residing naturally on the grapes. Many of these wines are not filtered (nf) and all have minimal sulphur. As a general proposition, natural wines are less manipulated so as to let the grapes and their environs express themselves, sometimes in random fashion. All of our wines are vegan. This list is curated by Mark Bires, not a sommelier but a noted wine and sometimes chef. Glasses are 6 ounce pours.

WINE CIDERS

AMBYTH SYRAH “SCRUMPY” (Paso Robles, CA) Skins of grenache blanc and marsanne pressed with golden delicious apples, blended with fermenting syrah. Spontaneous fermentation in clay amphora. Hazy pink-orange, light, lively, clean, touch of tannin. Refreshing, elegant flavors of red apple, sour cherry, hint of funk. Easy drinking fun. (b, o, nf) 4.2% 20/600ml

LITEN BUFFEL “MOTHER” 2019 (NiAGara, NY) 11 Grape Varieties + 2 Pear, light to medium body, hazy ruby, crunchy acidity, dry. Foot crushed, aged in old oak, second fermentation induced by a dash of local honey (lightly frizzante, but still dry). Juicy, earthy flavors of sour cherry, cranberry, pear, rose petal, mushroom. Interesting, but fun and easy peasy. (o, nf) 12% 56

WHITES

SFERA VINO BLANCO 2020 (ITALY) 100% Trebbiano d’Abruzzo, medium body, silky, golden, mostly dry. Fermentation & aging in stainless steel. Clean, round flavors of honey dew, lemon, olive oil, straw, limestone. Fruity and easy drinking, but with an interesting flavor profile, Trebbiano (aka ugni blanc) is notable for being the primary cognac grape. (o) 12.5% 12/52

FOLK MACHINE CLARKSBURG CHENIN BLANC 2018 (CLARKSBURG, CA) 100% Chenin blanc, medium body, silky, good acidity, pale gold, some sweetness. Concrete, stainless steel, then neutral barrel fermentation, malolactic fermentation. Clean flavors of candied banana, kiwi, mineral, hint of butter. Bold, interesting fruit flavors, and super fun. (o) 12% 12/48

ALPHA AMYNDEON SAUVIGNON BLANC 2019 (GREECE) 100% Sauvignon Blanc, medium body, light yellow with green hints, hint of sweetness. Skin contact, stirred sur les, aging, stainless steel. Round yet crisp, flavors of cream, gooseberry, melon, tropical fruit. An atypical, fuller bodied sauvignon blanc. (o, nf) 13% 12/48

SANDHI CENTRAL COAST CHARDONNAY 2019 (SANTA BARBARA, CA) 100% Chardonnay, medium body, crisp, silky, pale gold, dry. Spontaneous and malolactic fermentation & aging in neutral oak barrels. Clean, stylish, subtle flavors of candied pineapple, yellow apple, mineral, resin, honey, hint of oak. An elegant and understated chard, thank you. (o) 13% 13/52

BROC CELLARS “AMORE BIANCO” 2019 (MENDOCINO, CA) 100% Friulano, light to medium body, yellow-gold, lively, fruity, cloudy. Spontaneous fermentation on skins in stainless and sandstone, aged in neutral oak. Complex, stylish flavors of pineapple rind, grapefruit pith, spearmint, sea salt, mineral. Aspires to be an orange wine. (o, nf) 12% 14/56

MONTENIDOLI TRADIZIONALE VERNACCIA 2020 (ITALY) 100% Vernaccia, full body, golden, rich and silky, dry. Fermentation and aging in glass and concrete. Resinous and saline flavors of yellow apple, almond, olive oil, honey, green herb, and mineral. A nice, big white that you can drink in the winter by a roaring fire, or a wood oven! (o) 13.5% 56

ESMERELDA GARCIA “Y LO OTRO TAMBIÉN” 2018 (SPAIN) 100% Verdejo, medium body, pale gold, fruity but stylish with a hint of sweetness. Secondary malolactic fermentation, all stainless steel. Honied, subdued flavors of golden apple, pear, buttered roll, green vegetable, toast. Reserved and elegant, requiring a candle-lit table. (Good luck with that.) (o, nf) 14% 58
**ROSÉS & CHILLED REDS**

**BODEGAS PONCE LAS CAÑADAS ROSÉ 2020 (SPAIN)** 100% **Bobal**, medium body, pink-orange, mostly dry, lively, just a hint of tannins. Pressed in stainless steel, aged 6 months in French oak. Bright, fruity, lightly savory flavors of strawberry, honeydew, tomato, touch of green herb. Pretty, quaffable, bobal is a grape native, and common, to Spain. (o, b, nf) 13% 12/48

**RUTH LEWANDOWSKI FEINTS 2020 (GEYSERVILLE, CA)** 30% **Arneis**/33% **Dolcetto**/37% **Montepulciano**, Barbera, Nebbiolo, medium body, fruity, very lively, ruby, some sweetness. Polyethylene aging; carbonic maceration. Fresh, juicy flavors of strawberry, cranberry, honey dew, kiwi, bubble gum, green herb. An intriguing porch pounder. (o, nf) 12% 13.5/54

**MARGINS COUNOISE 2020 (SANTA CRUZ, CA)** 96% **Counoise**/4% **Mourvèdre**, medium body, fruity, mostly dry, ruby. Native yeast, stainless steel fermentation, 4 months neutral oak aging, all destemmed. So juicy, juicy, floral and fresh flavors of raspberry, pomegranate, baking spice. A delicious quaffer, the counoise being a minor Rhone blending grape. (o, nf) 13% 14.5/58

**DEUX PUNX ROSE PINOT GRIS 2020 (SONOMA, CA)** 100% **Pinot Gris**, medium body, pale rose, dry, some tannins, easy alcohol. Aging in neutral oak, with one day on the skins. Mild, easy, creamy flavors of strawberry, cantaloupe, sage, bramble bush, bread dough. An easy yet interesting rose, and a nice opener for a different, “bigger” bottle. (o, nf) 10% 48

**LITEN BUFFEL “GARDEN DOOR” 2020 (NIAGARA, NY)** 100% **Pinot Noir**, medium body, cloudy faded rose, lightly effervescent, crunchy acidity. Foot crushed, aged in old oak, hand bottled. Juicy, funky flavors of sour cherry, pomegranate, rose petal, green herb, and a dose of horse hair. New York fun, with neat label, quaffable, and do note the easy alcohol. (o, nf) 10% 56

See also the **BINI SPUMA** and **FERRETTI AL CER** under Sparklers.

**Oranges**

White grapes with skin contact, cousin of rosé (red grapes), but results can be more distinctive, even peculiar.

**ROBERTO HENRIQUEZ “MOLINO DEL CIEGO” 2019 (CHILE)** 100% **Semillon**, light body, crisp, pale orange-gold, dry and modestly tannic. Stainless steel fermentation and brief aging in old oak. Very mild but lively flavors of tangerine peel, papaya, green herb, ginger, lime. A summer patio intro to orange wine - light, crisp, easy, and saline! (o, nf) 14% 13/52

**GARALIS “Terra Ambera” 2020 (GREECE)** 100% **Muscat of Alexandria**, medium body, hazy orange, crisp, bone dry but fruity, tannic bite. Fermented with 5 days of skin contact in stainless steel. Signature perfumey orange character of muscat, yet stylish flavors of apricot, mango, green herb, white pepper, sea salt. Muscat, what more to say? (o, nf) 13% 68

**RUTH LEWANDOWSKI CHILION” 2020 (GEYSERVILLE, CA)** 100% **Cortese**, light to medium body, pale orange-gold, dry, tannins! Polyethylene aging (neutral, allows oxygen), 6 month skin contact. Eccentric but gentle flavors of resin, orange rind, peach skin, white pepper, sea salt, sandstone. If the flavor profile appeals, this is an stylish and subtle stunner. (o, nf) 13% 68

**MICROBODEGA ALUMBRO “Mæve” 2019 (SPAIN)** 100% old vine **Moscatel Grano y Menudo**, a muscat, medium body, hazy orange, crisp, dry, good tannic bite. Fermented with the stems in stainless steel. Bright, savory, and perfumey flavors of clementine, mango & lemon rind, white flower, sea salt, green herb. Lovely, evocative, rare! If this is you, go for it. (o, nf) 13% 68

See also the **VINOS AMBIZ** under Sparklers.

**REDS**

**VIA REVOLUCIONARIA CRIOLLA GRANDE 2019 (ARGENTINA)** 100% **Criolla Grande**, light body, easy tannins, cherry color, dry. Concrete fermentation and aging. Earthy, juicy flavors of sour cherry, rose petal, hints of raspberry and blueberry, sage. Glou glou (easy drinker), and not unlike a lighter, but offbeat pinot noir. (o, nf) 10.5% 12/48

**LE FRAGHE BARDOLINO 2020 (ITALY)** Corvina/Rondinella blend, light to medium body, mostly dry, ruby color, soft tannins, bright acidity. Stainless steel fermentation and aging. Complex, juicy flavors of sour cherry, pomegranate, rose petal, leather, green pepper, black pepper, green herb. Elegant yet easy, and a terrific value. (o, nf) 12% 12/48

**PARDAS “SUS SCROFA” 2019 (SPAIN)** 100% **Sumoll**, a grape specific to Catalonia, light to medium body, ruby-purple, lively, some sweetness and tannins. Stainless steel fermentation and cement aging. Almost effervescent, juicy, earthy flavors of sour cherry, blackberry, leather, just a hint of overripe fruit funk. Quirky and easy, like us. (b, o, nf) 12% 12/48
**Sebastien David Hurluberlu 2019 (France)** 100% **Cabernet Franc**, light to medium body, ruby-brick color.
Hand-picked, foot-pressed, spontaneous fermented and aged in clay amphorae. Juicy, fresh, earthy flavors of cranberry, cherry, lavender, licorice, green herb. Fun fact - the vineyard is near lavender fields, which shows in the wine. (b, o, nf) 13% 13/52

**La Sorga Sereibroc 2015 (France)** **Carignan**, Grenache, Alicante, dark red garnet, medium to full body, somewhat tannic with crunchy acidity. Aged in neutral oak barrels. Wild, floral, gamey and funky flavors of blackcurrant, sour cherry, raisin, cinnamon, clove, horse hair, leather, gentle oak. Delicious, but more for those initiated to the funky wine club. (o, nf) 14% 14/56

**Jérôme Balmer Lemon Head 2019 (France)** 100% **Gamay**, from Beaujolais, ruby, medium body, lush tannins, dry, crunchy acidity. Hand-picked, short maceration and aging in concrete. Juicy but stylish flavors of blackcurrant, raspberry, rose petal, cinnamon, with a hint of green herb and funk. A beauty of a natural, unmanipulated with a lot of interest. (b, o, nf) 12% 66

**Cantine “ciàtu” 2016 (Sicily, Italy)** 100% **Alicante**, inky ruby-purple, full body, dry but fruity, enjoyable tannins. Hand-picked, 6 month aging in neutral oak. Rich but juicy and raisiny flavors of blueberry, cherry, bitter almond, forest, licorice, smoke, light oak. An Italian beauty. Serious and austere on the face, but warm when it gets to know you. (o, nf) 13% 66

**FLORAL TERRANES CABERNET FRANC 2020 (LONG ISLAND, NY)** 100% **Cab Franc**, purple-brick, medium to full body, lush, dry, solid tannins while very lively. Aged in neutral oak. Elegant and restrained flavors of blueberry, raspberry, chocolate, licorice, green pepper, and limestone. Wow + speculating that we make good wine in every state of the Union! (b, o, nf) 12% 68

**Ruth Lewandowki Boaz 2019 (Geyserville, CA)** 78% **Carignan**/13% **Cabernet Sauvignon**/9% **Grenache**, royal purple, full body, tannic, dry, bold fruit. Full cluster, spontaneous fermentation, polyethylene aging. Rich, juicy, lush, and bold flavors of overripe blackberry, blueberry, anise, cinnamon, white pepper. A rare bottle, and a total treat. (o, nf) 13% 72

**Sparklers** Pet Nat is pétillant natural, wine bottled only partially fermented which produces CO2 in the bottle.

**Camille Braun Cremant NV (Alsace, FR)** 75% **Pinot Blanc**, 25% **Auxerrois**, light body, crisp, very fine mousse bubbles, dry. Fermented in stainless steel, then aged on lees for 18-24 months. Fresh, creamy, floral flavors of white flower, red apple, shortbread, lemon zest. All elegance and finesse! (b, o, nf) 12.5% 13/52

**Ferretti “Al Cer” 2019 (Italy)** 25% **Lambrusco Salamino** + 7 **Other Grapes**, light body, very fine dissipating bubbles, faded rose color, mostly dry. Fermented in stainless steel, aged on lees, and in bottle 20 months. Fresh, savory flavors of cherry, green herb, bramble, and a hint of barnyard funk. Lambruscos are too much fun. (o, nf) 12% 13/52

**Escheverria “WILD PET NAT” 2020 (Chile)** 100% **Chardonnay**, medium body, fine dissipating bubbles, murky yellow, fruity, mostly dry. Some skin contact, fermented in stainless steel. Earthy flavors of pineapple, green apple, mushroom, radish, yeast. Lots of sediment (unfiltered), but fruity and fun (like us), and good with our food. (o, nf) 14% 48

**Vinos Ambiz Chelva Pet nat 2019 (Spain)** 100% **Chelva**, an orange wine (see above), light to medium body, cloudy orange, dry, somewhat tannic, fine carbonation. All done in stainless steel, with spontaneous fermentation. Clean, saline flavors of orange rind, peach skin, limestone, sea salt. Eccentric, as oranges are, but delightfully salty and savory. (o, nf) 12% 64

**Dessert**

**Chateau Huradin “Cerons” 1999 (France)** 100% **Sémillon**, full body, orange-gold, rich, sweet, but a silky, mellow old thing. Hand harvested, spontaneously fermented then aged in stainless steel. Flavors of apricot rind, orange marmalade, peach skin, caramel, some salinity. Probably don’t order a full bottle unless you’re a group, or feeling frisky. (o, nf) 14% 11 (3oz)/62