



TASTING FLIGHT & GLASS MENU

Tasting Flights \$22 each - Four 2 oz Samples

Sparkling & Ciders

- ☐ **2021 SIMPLICISSIMUS SPARKLING RIESLING** - *BRUT NATURE. CRISP. LEMON CURD. PINEAPPLE.*

Our Méthode Ancestrale sparkling was created in a very hands-off style, capturing ripe fruit flavor in a bone-dry wine. Aged sur lee in the tank for six months and in the bottle for another seventeen. A difficult way of saying something simple, SImplicissimus is inspired by German satire and literature. **\$11/GLASS | \$36/BOTTLE***

- ☐ **DROLLERY AMBRA SPARKLING** - *CO-FERMENTED APPLES AND GRAPES*
85% NORTHERN SPY APPLES; 15% MALVASIA BIANCA

- ☐ **DROLLERY ROSSO SPARKLING** - *CO-FERMENTED APPLES AND GRAPES*
85% YARLINGTON MILLS, DABINETT, KINGSTON BLACK APPLES; 5% NEBBIOLO, 5% TEROLDEGO, 5% REFOSCO
Here at Mari, grapes are always our main focus, but a realization that we are in the land of interesting apples coincided with a desire to better utilize grape skins destined for the compost heap. In the tradition of Italian ripasso wines and with the resurgence of the piquette style, we decided to take our most exotic grape and pomace and fermented them with fresh apple juice, rounding out the linear qualities of pure sparkling apple cider with depth imparted from pressed grape skins. **\$7/GLASS | \$24/BOTTLE**

- ☐ **MICHIGAN ENGLISH CIDER** - *DRY. FUNKY. ADVENTUROUS. TANNIC. TRADITIONAL.*
DABINETT, YARLINGTON MILL, BROWN SNOOT, KINGSTON BLACK, NORTHERN SPY & GALARINA APPLES
Named after poet and novelist Jim Harrison, this cider is a collaboration between Mari Winemaker Sean O’Keefe, Chef James Rigato of Mabel Grey, Head Cider Maker Ryan Burke of Angry Orchard, and Charles Psenka of Psenka Orchard in Leelanau. Bittersweet and bittersharp apples add layers of complexity and structure, resulting in a crisp yet full bodied cider. **\$5/GLASS | \$18/BOTTLE***

- ☐ **SPARKLING CHERRY CIDER** - *JUICY RED CHERRIES. TART. FRESH. FUN.*
LEELANAU ENGLISH HEIRLOOM BITTERSWEET APPLES, OMP ESTATE BALATON CHERRIES
Enjoy the bounty of our northern Michigan peninsulas with Mari’s first sparkling cherry cider! Heirloom apples were harvested from Leelanau and stored for months to dry and concentrate flavors. Estate balaton cherries fermented on skin for 10 days before pressing and blending with fermenting cider to create a fruit forward, delightfully quenching result. **\$5/GLASS | \$20/32 OZ. BOMBER* | \$15/32 OZ. BOMBER* REFILL | *TO GO ONLY**

Dry White Wine

- ☐ **2022 TROGLODYTE BIANCO** - *CITRUS. HERBAL. GREEN APPLE. BALANCED.*
65% PINOT GRIGIO, 20% SAUVIGNON BLANC, 15% GRÜNER VELTLINER
This Friuli-inspired white wine is based on the idea that blends can be more interesting than the sum of their parts. Lees and oak aging soften crisp fruit flavor. Troglodyte, meaning “cave dweller”, is a humorous title claimed by our production crew, who spend much of their time working in the wine caves. **\$8/GLASS | \$26/BOTTLE***

- ☐ **2021 BLACKLETTER GRÜNER VELTLINER** - *WHITE PEPPER. CELERY SEED. LEMON PITH. LEES.*
Blackletter was the first printing press font type, used by Gutenberg in the mid-15th century. Maintaining much of the handwritten calligraphic style from the time as a feature of the new technology, this balance between tradition and modernity shows in Winemaker Sean O’Keefe’s process, using old world techniques with new integral technology and science. **\$9/GLASS | \$30/BOTTLE***

- ☐ **2021 MALVASIA AMBRA** - *BOTANICAL. ELDERBERRY. LEMON VERBENA. TROPICAL.*
The Malvasia Ambra explores ancient winemaking practices including skin-contact fermentation, carbonic maceration, and oak aging to create lush flavors and textures. The label features an illustration of *Autumn*, a Georgian sculpture gifted to Grand Traverse County in 1989, to commemorate our bountiful agricultural connection with our sister region of Mtskheta, Georgia. **\$11/GLASS | \$36/BOTTLE***

- ☐ **2021 CHARDONNAY** - *CHAMOMILE. CITRUS. CARAMEL. CRÈME BRÛLÉE. CLASSIC.*
Our style continues to evolve at Mari as we seek the right balance of whole cluster pressing, oak fermentation, and lees aging to deliver a Chardonnay that truly tastes of our region. Bright fruit flavor with deeper autolytic notes combine to create a balanced, full, textural result after eight months in French oak. **\$10/GLASS | \$36/BOTTLE***

Dry Rosé & Skin Contact Wine

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2022 TROGLODYTE ROSATO - *WATERMELON. EARLY SEASON STRAWBERRIES. QUENCHING.*
25% REFOSCO, 20% CABERNET FRANC, 15% PINOT NOIR, 15% RIESLING, 15% PINOT GRIS, 7% SAUV BLANC, 3% GEWÜRZTRAMINER
Based around *saignée*, a technique primarily used in red winemaking to concentrate fermenting flavors by removing juice, our Rosato is a bespoke blend representing the best flavors of the season. Troglodyte, meaning *cave dweller*, is a humorous title claimed by our production crew, who spend much of their time working in the wine cave.
\$8/GLASS | \$24/BOTTLE*
- ☐

2021 BESTIARY RAMATO - *POMEGRANATE. CLOVES. FRUITY STEEPED TEA. UNIQUE.*
93% PINOT GRIGIO, 7% AMBRA BLEND
Ramato, Italian for copper, is inspired by ancient Georgian winemaking techniques that are currently experiencing a modern revival. Fermenting on its skin for 24 days to soak up textures and flavors, the wine then aged in 2400L Doppelstücks for nine months. Bestiaries are large allegorical medieval compendiums of fantastical beasts.
\$9/GLASS | \$32/BOTTLE*

Dry Red Wine

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2022 TROGLODYTE ROSSO - *RIPE RED FRUIT. VIBRANT. AROMATIC. APPROACHABLE.*
65% PINOT NOIR, 25% TEROLDEGO, 10% MERLOT
Seeking balance through blending, we found Teroldego adds a refreshing acidic feel and tannic edge to this majority Pinot Noir blend. Eight months in neutral oak preserved fresh fruit vivacity while adding softer vanilla flavor. Troglodyte, meaning “cave dweller”, is a humorous title claimed by our production crew, who spend much of their time working in the wine caves.
\$10/GLASS | \$34/BOTTLE*
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2022 CABERNET FRANC - *STRAWBERRY JAM. TOASTY MARSHMALLOW. COOL CLIMATE.*
Despite the cabernet in its name, Cabernet Franc grown in Northern Michigan is not a heavyweight red. Here, much like in France, the grape exhibits a red berry fruitiness and light tannic quality. Fermented whole berry with a five day cold soak to encourage partial carbonic maceration followed by daily pump overs for three weeks and aged for four months in oak.
\$11/GLASS | \$42/BOTTLE*
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2020 BEL TRAMONTO - *CRANBERRY. STRAWBERRY. ELEGANT. SMOOTH TANNINS.*
35% MERLOT, 25% SANGIOVESE, 20% REFOSCO, 15% TEROLDEGO, 5% NEBBIOLO
There was once a time when the idea of growing Italian varieties on the Old Mission Peninsula seemed outlandish. Bel Tramonto translates to *beautiful sunset* in Italian, representing the marriage of bright red Sangiovese against darker hued Merlot. The 2020 vintage features a majority percentage of Italian grapes, showing what our Michigan climate can create.
\$12/GLASS | \$50/BOTTLE*

Off-Dry White Wine

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2022 SCRIPTORIUM RIESLING - *JUICY LEMON. CANTALOUPE. ELECTRIC EEL. HALBTROCKEN.*
Riesling was first planted on Old Mission in 1974 by Winemaker Sean O’Keefe’s father and has since become the preeminent white wine grape on the Peninsula. Scriptorium is our main release Riesling named after the great rooms in which monks transcribed manuscripts to preserve winemaking knowledge still used today. Zippy acid wrapped in lees and alive with fruit.
\$9/GLASS | \$30/BOTTLE*
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2022 LATE HARVEST RIESLING - *TANGERINE. PEACH. GRAPEFRUIT. RIPE.*
Late Harvest translates to *Spätlese*—German for, “a special selection of the ripest grapes of the harvest.” Fermented in stainless steel tanks sur lee and stopped cold, our Late Harvest contains roughly half the residual sugar of the regional style with a present acid tension, striking a pleasing balance with lush fruit flavor.
\$9/GLASS | \$32/BOTTLE*

Dessert Wine

- ESSENZA DELL’ALBERO MAPLE WINE** - *MAPLE. CARAMEL. VANILLA. PEAR. APPLE.*
Mari Vineyards’ first edition of Maple Wine was created entirely from estate sugar maple trees on Old Mission Peninsula and aptly named Essenza Dell’Albero, which means *essence of the tree* in Italian. This wine features a blend of syrup tapped each year from 2017 to 2020 and aged in various vessels to highlight different sensory layers of the maple.
\$5 / 1oz Sample | \$15/ 3oz GLASS | \$50 / 375 ml BOTTLE*

5% off 6-bottle purchases | 10% off 12-bottle purchases

We currently ship to: CA, CO, DC, FL, IA, IL, MI, MN, NY, TN, TX, PA, OH, OR, WA, WI
*Per township ordinance, bottle sales are to-go only