



TASTING FLIGHT & GLASS MENU

Tasting Flights \$24 each - Four 2 oz Samples

Sparkling Wine & Cider

- ☐ **2022 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. **13/GLASS | 38/BOTTLE***
- ☐ **DROLLERY AMBRA SPARKLING WINE CIDER** - *PIQUETTE SPARKLING CIDER*
85% Northern Spy Apples; 15% Malvasia Bianca Grapes
In the tradition of Italian ripasso wines and the piquette style, we co-fermented our Malvasia Bianca grape skins with fresh apple juice. Flavors of golden apple and ripe bosc pear meet delicate tropical fruit and subtle layers of star thistle honey. Sparkling levity is balanced by structural tannins, creating an entirely new style of cider. **8/GLASS | 22/BOTTLE***
- ☐ **DROLLERY ROSSO SPARKLING WINE CIDER** - *PIQUETTE SPARKLING CIDER*
85% Yarrington Mills, Dabinett, & Kingston Black Apples; 5% Nebbiolo, 5% Teroldego, 5% Refosco Grapes
In the tradition of Italian ripasso wines and the piquette style, we co-fermented our red Italian grape skins with fresh apple juice. Nebbiolo, Teroldego, and Refosco shine with notes of cherry, licorice, and balsamic against a backdrop of bittersweet cider apples. A light sweetness is balanced by tannins, creating an entirely new style of cider. **8/GLASS | 22/BOTTLE***

Dry White Wine

- ☐ **2023 TROGLODYTE BIANCO** - *BALANCED. GREEN APPLE. CITRUS. HERBAL.*
60% Pinot Grigio, 25% Sauvignon Blanc, 15% Grüner Veltliner
Winemaker Sean O'Keefe took inspiration from the white wines of Northeastern Italy to create a blend that is both complex in its simplicity and versatile with food pairings. We aged the wine in a variety of vessels for balance. Troglodyte, meaning cave dweller, is a humorous title claimed by our production crew, who spend much of their time working in the wine cave. **10/GLASS | 28/BOTTLE***
- ☐ **2022 GRÜNER VELTLINER** - *WHITE PEPPER. CELERY SEED. ROOT VEGETABLE. CREAMY.*
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. **11/GLASS | 30/BOTTLE***
- ☐ **2023 SAUVIGNON BLANC** - *CITRUS. TARRAGON. MINT. DELICATE. FRESH.*
In a world full of Sauvignon Blanc we work to create our own unique Northern Michigan expression. Striving for a crisp wine rounded and balanced by extended lees aging, we harvested two separate dates to capture a range of ripeness, then transferred the first half to a German oak Stück, oak cigar barrel, and stainless drum, while the second aged in a stainless tank. **12/GLASS | 36/BOTTLE***
- ☐ **2022 CHARDONNAY** - *OAK. FENNEL. WALNUT. FULL. COMPLEX.*
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. Primary fruit flavors meld with deeper autolytic and barrel notes from nine months in oak to create a balanced, full, textural result. **13/GLASS | 38/BOTTLE***

Dry Rosé & Skin Contact Wine

- ☐ **2023 TROGLODYTE ROSATO** - *WATERMELON. EARLY SEASON STRAWBERRIES. QUENCHING.*
40% Pinot Noir, 25% Pinot Grigio, 15% Gamay Noir, 10% Refosco, 10% Teroldego
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. **9/GLASS | 26/BOTTLE***
- ☐ **2022 BESTIARY RAMATO** - *PITHY CITRUS. HONEYED PECANS. EARL GREY TEA. UNIQUE.*
95% Pinot Grigio, 5% 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 Doppelstücker and neutral demi muids for nine months. Bestiaries are large allegorical medieval compendiums of fantastical beasts. **11/GLASS | 30/BOTTLE***

5% off 6 bottles | 10% off 12 bottles

We currently ship to:

CA, CO, DC, FL, IA, IL, MI, MN, NY, PA, TN, TX, OH, OR, WA, WI

**Per township ordinance, bottle sales are to-go only*

Join Our Wine Club!

All members receive quarterly wine selections, discounts, and exclusive experiences. Scan the QR code or ask your server to learn more!



Dry Red Wine

- ☐

2023 GAMAY NOIR - *SILKY. PLUM. DARK BERRIES. VIOLETS. SUBTLE BLACK PEPPER.*

Each year, we let the wine speak to the vintage, expressing the idiosyncrasies of Gamay and of our unique terroir. The first Gamay grapes in our region were planted in the late 1980's by Ed O'Keefe—friend to Mari's Owner, Marty Lagina, and father of our Winemaker, Sean O'Keefe. Gamay has since become a signature grape for Old Mission.

WINE OF THE MONTH! 20% OFF! 9.60 42 GLASS | 27.20 34/BOTTLE*
- ☐

2022 TROGLODYTE ROSSO - *STRAWBERRY. COLA. CHERRYWOOD. MUSK. BALANCED.*

45% Pinot Noir, 35% Teroldego, 20% Merlot

Seeking balance through blending, we found Teroldego adds refreshing acid and tannin to our Pinot Noir. Eight months in neutral oak preserved fresh fruit vivacity with a softer vanilla tone. Troglodyte, meaning, "cave dweller", is a title claimed by our production crew, who spend much of their time working in our wine caves.

12/GLASS | 34/BOTTLE*
- ☐

2023 CABERNET FRANC - *BRIGHT RASPBERRY. BELL PEPPER. VANILLA. CINNAMON SUGAR.*

Despite the Cabernet in its name, Cabernet Franc grown in Northern Michigan is not a heavyweight red. Here, the grape exhibits a red berry fruitiness and light tannic quality. The grapes were cold soaked whole-berry for four days and aged for eight months in light toast hogshead barrels prior to bottling.

14/GLASS | 40/BOTTLE*
- ☐

2021 BEL TRAMONTO - *CHERRY. SMOOTH. CHOCOLATE. ITALIAN. ELEGANT.*

40% Merlot, 30% Refosco, 20% Sangiovese, 10% Teroldego

Bel Tramonto translates to beautiful sunset in Italian, representing the marriage of vibrant Italian grapes against the deeper Merlot. The 2021 vintage features a majority percentage of Italian grapes with a focus on subtle barrel and bottle aging. The grapes were all aged for fourteen months in neutral oak barrels prior to bottling.

14/GLASS | 42/BOTTLE*
- ☐

2022 MERLOT - *DARK CHERRIES. OAK. PRETTY. FULL BODIED.*

95% Merlot, 5% Refosco

A classic cool climate take, our lush Merlot is blended with just a touch of impactful Italian Refosco, adding a silty smooth tannic structure that bolsters the overall blend. Oak barrels were used as a supporting structure but not a dominant feature, preserving natural fruit. Supple mid-palate tannins carry through to the elegant finish.

15/GLASS | 45/BOTTLE*
- ☐

2021 ROW 7 - *RIPE CRANBERRY. CLOVE. ALLSPICE. BROWN SUGAR. DELICATE TANNINS.*

Mystery Field Blend - ask to learn more!

Great things sometimes happen by chance. In 1999 during the planting of our first vineyard, an unknown mix of varieties inadvertently ended up in Row 7. Rather than correct our mistake, we decided to declare victory. Row 7's eponymous wine is a field blend of those same varieties, a mysteriously bold red and annual fan favorite!

20/GLASS | 85/BOTTLE*

Off-Dry White & Fruit Wine

- ☐

2023 MALVASIA BIANCA - *RUBY RED GRAPEFRUIT. TROPICAL. EFFERVESCENT.*

85% Malvasia Bianca, 15% Sauvignon Blanc

In the Middle Ages, Venetian traders heavily promoted Malvasia wines throughout the Mediterranean, fostering an internationally recognized name. We blended Sauvignon Blanc with this intensely aromatic variety and encouraged a slight effervescence to create a Vinho Verde style—preserving lush fruit with lively delicate bubbles. *Residual Sugar: 6g/L*

10/GLASS | 28/BOTTLE*
- ☐

2023 SCRIPTORIUM RIESLING - *JUICY LEMON. PAPAYA. ELECTRIC EEL. HALBTROCKEN.*

Riesling was first planted on OMP in 1974 by Winemaker Sean O'Keefe's father and has since become the preeminent white grape on the Peninsula. Our house Riesling is named after the great rooms where monks transcribed manuscripts to preserve winemaking knowledge still used today. Zippy acid wrapped in lees and alive with fruit. *Residual Sugar: 9.25g/L*

11 /GLASS | 30/BOTTLE*
- ☐

2023 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. *Residual Sugar: 22.0g/L*

12/GLASS | 32/BOTTLE*
- ☐

BALATON CHERRY WINE - *JUICY. TART CHERRY. RED PLUM. SPICES.*

In the "Cherry Capital of the World", Old Mission Peninsula farmers have been growing beautifully tart cherries for over 150 years. Winemaker Sean O'Keefe did a partial skin ferment before halting fermentation to preserve naturally occurring sugar, leading to a lovely tart and sweet balance. *Residual Sugar: 50.0g/L.*

8/GLASS | 22/BOTTLE*

Dessert Wine

- ESSENZA DELL'ALBERO MAPLE WINE** - *MAPLE. CARAMEL. VANILLA. PEAR. APPLE.*

Mari Vineyards' second edition of Maple Wine was created entirely from sugar maple trees on Old Mission Peninsula and aptly named Essenza Dell'Albero, which means *essence of the tree* in Italian. This uniquely delightful dessert wine was aged in various vessels to highlight different sensory layers of maple. *Residual Sugar: 50.0g/L* (not available for wine flights)

5/1oz Sample | 15/3oz GLASS | 50/375 ml BOTTLE*

Mari Customer Survey - Let Your Voice Be Heard!

Help us better understand what our guests and customers enjoy about Mari Vineyards and hope to see next. Your feedback will provide us insight on our current offerings and will help us to improve our winery's experiences and services. Scan the QR code for the survey and to learn how you can win a Mari digital gift card!

