

Sparkling & Ciders

- 2019 SEZSESSION SPARKLING GRÜNER VELTLINER** - *ALMOND BRIOCHE. PEAR. CELERY SEED.*
 Sezession refers to a series of movements from the turn of the 20th century when European avant-garde artists broke with the conservative past, favoring Art Nouveau over more traditional styles. In the spirit of the Sezession movement, Winemaker Sean O'Keefe utilized the Austrian Grüner Veltliner grape for this wine as a non-traditional sparkling variety.
\$14/GLASS | \$40/BOTTLE*

- 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, Semplicissimus is inspired by German satire and literature.
\$13/GLASS | \$38/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.
\$9/GLASS | \$24/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.
\$7/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.
\$10/GLASS | \$28/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.
\$13/GLASS | \$36/BOTTLE*

- 2022 TOTUS PORCUS** - *ROUNDED. APRICOT. OAK RESIN. LEMON BALM.*
 65% PINOT GRIGIO, 25% GEWURZTRAMINER, 10% RIESLING
 The spirit of Totus Porcus can be summarized by the Latin phrase, *Paululum ex omnibus* — a little bit of everything. Inspired by rich Alsatian wines and aged in German oak Stücks, this blend is bright yet full bodied with fully integrated lees texture and a soft finish. The label features Pippa, our Winemaker's rotund corgi, slowly morphing into a pig, vintage by vintage.
\$10/GLASS | \$28/BOTTLE*

Dry Rosé & Skin Contact Wine

- 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.
\$9/GLASS | \$26/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.
\$12/GLASS | \$32/BOTTLE*

Dry Red Wine

☐ **2021 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.

\$12/GLASS | \$34/BOTTLE*

☐ **2022 NERO** - *MUSKY. CHERRY. CLOVE. COLA. SANDALWOOD. VANILLA.*

100% PINOT NOIR

Our Nero is a delicate take on the iconic grape so often misunderstood when featured as a powerhouse red in our cool climate region. Intentional cellar work with cold soaking allows elegant complexities to shine. Unhindered by excessive oak, the 2022 Nero spent nine and a half months aging in two to six year old French oak demi muids.

\$14/GLASS | \$40/BOTTLE*

☐ **2022 CABERNET FRANC** - *JUICY BERRY 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.

\$15/GLASS | \$42/BOTTLE*

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

95% MERLOT, 5% TEROLDEGO

A classic cool climate take, our Merlot is blended with just a touch of impactful Refosco, adding a silty smooth tannic structure that bolsters the overall blend. Oak was used as a supporting structure but not a dominant feature. Supple mid-palate tannins carry through to the elegant finish. *MARCH WINE OF THE MONTH! 20% OFF* ~~\$16~~ 12.80/GLASS | ~~\$50~~ 40/BOTTLE*

☐ **2020 ROW 7** - *BRAMBLEBERRY. BAKING SPICES. LIFTED AROMAS. MYSTERY FIELD BLEND.*

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. water. Rather than correct our mistake, we decided to declare victory, welcoming our first vintage of this flagship wine in 2006. Row 7's eponymous wine is a field blend of those same varieties, a mysterious red that delivers bold vintages year after year.

\$20/GLASS | \$85/BOTTLE*

Off-Dry White Wine

☐ **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.

\$11 /GLASS | \$30/BOTTLE*

☐ **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.

\$12/GLASS | \$32/BOTTLE*

Dessert Wine

- **ONLY AVAILABLE SATURDAYS BY THE GLASS** -

MULLED CHERRY WINE - *WARM, SEMI-SWEET, SPICED CHERRY WINE*

MARI CHERRY WINE MULLED WITH CINNAMON, STAR ANISE, ALLSPICE, CLOVES, ORANGES, AND LEMONS

\$12/GLASS

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

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*