



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 the bittersweet cider apples. Light sweetness is balanced by tannin, 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
Taking inspiration from the white wines of Northeastern Italy, we created a blend that is both complex in its simplicity and versatile with food pairings, aged 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 in our wine caves. **10/GLASS | 28/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 harvest two separate dates to capture a range of ripeness, then transfer the first half to a German oak Stück, oak cigar barrel, and stainless drum, while the second ages in a stainless tank. **12/GLASS | 36/BOTTLE***

Dry Rosé

- ☐ **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 in the wine caves. **9/GLASS | 26/BOTTLE***

Dry Skin Contact Wine

- ☐ **2022 BESTIARY AMBRA** - *LIGHT SKIN CONTACT. BOTANICAL. ELDERFLOWER. LEMON VERBENA.*
75% Malvasia Bianca, 15% Pinot Grigio, 10% Sauvignon Blanc
Our Bestiary label family considers the future of what Michigan wines could be by looking to the past. Skin contact white wines were made in Georgia, 8,000 years ago, fermenting in great underground clay vats called qvevri. The label features an illustration of *Autumn*, a sculpture gifted to Grand Traverse County in 1989 from our sister region across the globe — Mtskheta, Georgia. **13/GLASS | 38/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. **WINE OF THE MONTH! 20% OFF! 8.8 44/GLASS | 24 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 in our region was planted in the late 1980's and has since become a signature red grape for Old Mission Peninsula. This vintage aged for seven and a half months in neutral barrels.

12 GLASS | 34/BOTTLE*
- ☐

2022 BESTIARY RED - *WILD LINGONBERRY. POMEGRANATE. DELICATE FLORAL. CINNAMON.*

65% Lagrein, 35% Gamay Noir

A seamless and incredibly unique blend, the 2022 Bestiary Red began with Gamay Noir and lucky for us, it turns out that Northern Italian varieties such as Lagrein are a perfect match for Gamay Noir. A cooler vintage led to a more feral expression, with one year and seven months of aging in oak.

14 GLASS | 40/BOTTLE*
- ☐

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

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

Seeking balance through blending, we found Teroldego adds both acid and tannin to our Pinot Noir. Eight months in neutral oak preserve 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 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 deeper Merlot. This vintage features a majority of Italian grapes with a focus on subtle barrel and bottle aging. The wine aged for fourteen months in neutral oak barrels prior to bottling.

14/GLASS | 42/BOTTLE*
- ☐

2021 PROSERPINA - *DARK FRUIT. LUSH. TANNIN. FULL BODIED.*

70% Merlot, 30% Teroldego

This wine is named for the Roman queen of the underworld, whose dramatic story is the mythological basis for the changing of the seasons. Aging in our caves for 21 months in a variety of oak barrels until we welcome it back into the light, it mirrors Ceres welcoming her daughter back after a season spent apart.

16 /GLASS | 48 /BOTTLE*

Off-Dry White 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 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*
- ☐

2024 LATE HARVEST RIESLING - *PEACH NECTAR. POMELO. PINEAPPLE. SPÄTLESE*

Late Harvest translates to *Spätlese*—German for, "a special selection of the ripest grapes of the harvest." Fermented slowly in stainless steel tanks, our Late Harvest contains less residual sugar of the regional style with a present acid tension, striking a pleasing balance with lush fruit flavor. A warm year led to our ripest vintage yet. *Residual Sugar: 35.0g/L*

12/GLASS | 32/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: 350.0g/L (not available for wine flights)*

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