

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 SNOUT, 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 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***

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*

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. **\$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

- **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. **\$10/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. **\$10/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. **\$11/GLASS | \$42/BOTTLE***
- **2021 ASA NISI MASA** - *STRAWBERRY. LEATHER. LICORICE. COMPLEX.*
50% NEBBIOLO, 30% MALBEC, 20% SCHIOPPETTINO
A nod to *8 ½*—the 1963 Italian surrealist comedy-drama film directed by Federico Fellini, Asa Nisi Masa is a play on the word 'anima', Italian for 'soul.' Nebbiolo's tannic framework is filled by supple Malbec and Schioppettino, all grown in our *Nella Serra* hoop houses near the Mission Point Lighthouse. Aged for a year and a half in neutral French oak barriques, this unexpected red wine represents the soul of Mari. **\$14/GLASS | \$70/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. **Wine of the Month 20% off! \$9- \$7.20 /GLASS | \$30- \$24/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. **\$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***