

FLYA natural! wine



“Natural wine” covers some combination of organic (o) and biodynamic (b) farming, plus the use of yeasts (for fermentation) native to their soil. We select only wines “spontaneously fermented”, which simply use yeasts residing naturally on the grapes. Many of these wines are not filtered (nf) and all have minimal sulphur. As a general proposition, natural wines are less manipulated so as to let the grapes and their environs express themselves, sometimes in random fashion. All of our wines are vegan. This list is curated by Mark Bires, not a sommelier but a noted wino and sometimes chef. Glasses are 6 ounce pours.

WINE CIDERS

AMBYTH SYRAH “SCRUMPY” (PASO ROBLES, CA) Skins of grenache blanc and marsanne pressed with golden delicious apples, blended with fermenting syrah. Spontaneous fermentation in clay amphora. Hazy pink-orange, light, lively, clean, touch of tannin. Refreshing, elegant flavors of red apple, sour cherry, hint of funk. Easy drinking fun. (b, o, nf) 6% 20/650ml

MEINKLANG “FUSION” 2018 PET NAT (AUSTRIA) Grüner Veltliner + Topaz Apples, light body, cloudy yellow color. Stainless steel, with spontaneous fermentation. Juicy flavors of green apple, underripe grapefruit, lemon, pith. A unique but sympatico marriage. (o, b, nf) 8% 42

WHITES

SFERA VINO BLANCO 2020 (ITALY) 100% Trebbiano d’Abruzzo, medium body, silky, golden, mostly dry. Fermentation & aging in stainless steel. Clean, round flavors of honey dew, lemon, olive oil, straw, limestone. Fruity and easy drinking, but with an interesting flavor profile, Trebbiano (aka ugni blanc) is notable for being the primary cognac grape. (o) 12.5% 12/52 Liter

ALPHA AMYNDEON SAUVIGNON BLANC 2019 (GREECE) 100% Sauvignon Blanc, medium body, light yellow with green hints, hint of sweetness. Skin contact, stirred sur lees aging, stainless steel. Round yet crisp, flavors of cream, gooseberry, melon, tropical fruit. An atypical, fuller bodied sauvignon blanc. (o, nf) 13% 12/48

SANDHI CENTRAL COAST CHARDONNAY 2019 (SANTA BARBARA, CA) 100% Chardonnay, medium body, crisp, silky, pale gold, dry. Spontaneous and malolactic fermentation & aging in neutral oak barrels. Clean, stylish, subtle flavors of candied pineapple, yellow apple, mineral, resin, honey, hint of oak. An elegant and understated chard, thank you. (o) 13% 13/52

BROC CELLARS “AMORE BLANCO” 2019 (MENDOCINO, CA) 100% Friulano, light to medium body, yellow-gold, lively, fruity, cloudy. Spontaneous fermentation on skins in stainless and sandstone, aged in neutral oak. Complex, stylish flavors of pineapple rind, grapefruit pith, spearmint, sea salt, mineral. Aspires to be an orange wine. (o, nf) 12% 14/56

ARRIBAS “TROSSOS SANTOS” 2017 (SPAIN) 100% Grenache Blanc, light to medium body, yellow-gold, silky, unctuous, dry. Old vines, secondary malolactic fermentation, aged in stainless + oak. Not what you’d call fruity, but toasty, structured, flavors of fennel, lemon, dried herb, honeycomb, nut, oak, stone. Reserved and savory, crying for fish or vegetables. (o) 14% 14/56

ESMERELDA GARCIA “Y LO OTRO TAMBIÉN” 2018 (SPAIN) 100% Verdejo, medium body, pale gold, fruity but stylish with a hint of sweetness. Secondary malolactic fermentation, all stainless steel. Honied, subdued flavors of golden apple, pear, buttered roll, green vegetable, toast. Reserved and elegant, requiring a candle-lit table. (Good luck with that.) (o, nf) 14% 58

ROSÉS & CHILLED REDS

BODEGAS PONCE LAS CAÑADAS ROSÉ 2020 (SPAIN) 100% Bobal, medium body, pink-orange, mostly dry, lively, just a hint of tannins. Pressed in stainless steel, aged 6 months in French oak. Bright, fruity, lightly savory flavors of strawberry, honeydew, tomato, touch of green herb. Pretty, quaffable, bobal is a grape native, and common, to Spain. (o, b, nf) 13% 12/48

RUTH LEWANDOWSKI FEINTS 2020 (SONOMA, Ca) 30% Arneis/33% Dolcetto/37% Montepulciano, Barbera, Nebbiolo, medium body, fruity, very lively, ruby, some sweetness. Polyethylene aging, carbonic maceration. Fresh, juicy flavors of strawberry, cranberry, honey dew, kiwi, bubble gum, green herb. A warm weather, intriguing porch pounder. (o, nf) 12% 13.5/54

MARGINS COUNOISE 2020 (SANTA CRUZ, Ca) 96% Counoise/4% Mourvedre, medium body, fruity, mostly dry, ruby. Native yeast, stainless steel fermentation, 4 months neutral oak aging, all destemmed. So juicy, juicy, floral and fresh flavors of raspberry, pomegranate, baking spice. A delicious quaffer, the counoise being a minor Rhone blending grape. (o, nf) 13% 14.5/58

DEUX PUNX ROSE PINOT GRIS 2020 (SONOMA, CA) 100% Pinot Gris, medium body, pale rose, dry, some tannins, easy alcohol. Aging in neutral oak, with one day on the skins. Mild, easy, earthy flavors of strawberry, cantaloupe, sage, bramble bush, bread dough. An easy yet interesting rose, and a nice opener for a different, second bottle. (o, nf) 10% 48

LITEN BUFFEL "GARDEN DOOR" 2020 (NIAGARA, NY) 100% Pinot Noir, medium body, cloudy faded rose, lightly effervescent, crunchy acidity. Foot crushed, aged in old oak, hand bottled. Juicy, funky flavors of sour cherry, pomegranate, rose petal, green herb, and a dose of horse hair. New York fun, with neat label, quaffable, and do note the easy alcohol. (o, nf) 10% 56

See also the **BINI SPUMA** and **FERRETTI AL CER** under Sparklers.

Oranges White grapes with skin contact, cousin of rosé (red grapes), but results can be more distinctive, even peculiar.

ROBERTO HENRIQUEZ "MOLINO DEL CIEGO" 2019 (CHILE) 100% Semillon, light body, crisp, pale orange-gold, dry and modestly tannic. Stainless steel fermentation and brief aging in old oak. Very mild but lively flavors of tangerine peel, papaya, green herb, ginger, lime. A summer patio intro to orange wine - light, crisp, easy, and saline! (o, nf) 14% 13/52

GARALIS "Terra Ambera" 2020 (GREECE) 100% Muscat of Alexandria, medium body, hazy orange, crisp, bone dry but fruity, tannic bite. Fermented with 5 days of skin contact in stainless steel. Signature perfumey orange character of muscat, yet stylish flavors of apricot, mango, green herb, white pepper, sea salt. Muscat, what more to say? (o, nf) 14% 13/52

MICROBODEGA ALUMBRO "Maeve" 2019 (SPAIN) 100% old vine Moscatel Grano y Menudo, a muscat, medium body, hazy orange, crisp, dry, good tannic bite. Fermented with the stems in stainless steel. Bright, savory, and perfumey flavors of clementine, mango & lemon rind, white flower, sea salt, green herb. Lovely, evocative, rare! If this is you, go for it. (o, nf) 13% 68

See also the **VINOS AMBIZ** under Sparklers.

REDS

VIA REVOLUCIONARIA CRIOLLA GRANDE 2019 (ARGENTINA) 100% Criolla Grande, light body, easy tannins, cherry color, dry. Concrete fermentation and aging. Earthy, juicy flavors of sour cherry, rose petal, hints of raspberry and blueberry, sage. Glou glou (easy drinker), and not unlike a lighter, but offbeat pinot noir. (o, nf) 10.5% 12/48

LE FRAGHE BARDOLINO 2020 (ITALY) Corvina/Rondinella blend, light to medium body, mostly dry, ruby color, soft tannins, bright acidity. Stainless steel fermentation and aging. Complex, juicy flavors of sour cherry, pomegranate, rose petal, leather, green pepper, black pepper, green herb. Elegant yet easy, and a terrific value. (o, nf) 12% 12/48

SEBASTIEN DAVID HURLUBERLU 2019 (FRANCE) 100% Cabernet Franc, light to medium body, ruby-brick color. Hand-picked, foot-pressed, spontaneous fermented and aged in clay amphorae. Juicy, fresh, earthy flavors of cranberry, cherry, lavender, licorice, green herb. Fun fact - the vineyard is near lavender fields, which shows in the wine. (b, o, nf) 13% 13/52

BROC CELLARS "GOT GRAPES" 2017 (SOLANO COUNTY, Ca) 100% Valdiguié, light body, ruby, fresh, moderately dry. Spontaneous fermentation, 8 month aging in neutral French oak. Dusty, clean, fresh flavors of cranberry, sour cherry, leather, cinnamon. An easy drinker, but with a lot going on. Valdiguié is considered a minor blending grape, so fun. (o, nf) 12% 13.5/54

LA SORGA SEREIBROC 2015 (FRANCE) Carignan, Grenache, Alicante, dark red garnet, medium to full body, somewhat tannic with crunchy acidity. Aged in neutral oak barrels. Wild, floral, gamey and funky flavors of blackcurrant, sour cherry, raisin, cinnamon, clove, horse hair, leather, gentle oak. Delicious, but more for those initiated to the funky wine club. (o, nf) 14% 14/56

ParDas “SUS SCROFA” 2019 (SPAIN) 100% Sumoll, a grape specific to Catalonia, light to medium body, ruby-purple, lively, some sweetness, some tannins. Stainless steel spontaneous fermentation and cement aging. Almost effervescent, juicy, earthy flavors of sour cherry, blackberry, leather, just a hint of overripe fruit funk. Quirky, easy, like us (mostly). (b, o, nf) 12% 48

DEUX PUNX Grenache 2019 (LAKE COUNTY, CA) 100% Grenache, medium body, ruby-brick color, lively, mostly dry, soft tannic bite. Neutral oak, spontaneous fermentation and aging. Juicy, earthy, funky flavors of sour, overripe strawberry & blueberry, leather, baking spice, soft oak. Really opens up with a little breathing, but don't we all. (o, nf) 13% 56

Jérôme BALMET Lemon Head 2019 (FRANCE) 100% Gamay, from Beaujolais, ruby, medium body, lush tannins, dry, crunchy acidity. Hand-picked, short maceration and aging in concrete. Juicy but stylish flavors of blackcurrant, raspberry, rose petal, cinnamon, with a hint of green herb and funk. A beauty of a natural, unmanipulated with a lot of interest. (b, o, nf) 12% 66

cantine “ciàtu” 2016 (SICILY, ITALY) 100% Alicante, inky ruby-purple, full body, dry but fruity, enjoyable tannins. Hand-picked, 6 month aging in neutral oak. Rich but juicy and raisiny flavors of blueberry, cherry, bitter almond, forest, licorice, smoke, light oak. An Italian beauty. Serious and austere on the face, but warm when it gets to know you. (o, nf) 13% 66

RUTH LEWANDOWKI BOAZ 2019 (MENDOCINO, CA) 78% Carignan/13% Cabernet Sauvignon/9% Grenache, royal purple, full body, tannic, dry, bold fruit. Full cluster, spontaneous fermentation, polyethylene aging. Rich, juicy, lush, and bold flavors of overripe blackberry, blueberry, anise, cinnamon, white pepper. A rare bottle, and a total treat. (o, nf) 13% 72

ANTHILL FARMS “HAWK HILL” 2017 (SONOMA, CA) 100% Pinot Noir, tiny single vineyard, ruby, light to medium body, mostly dry with a touch of velvety tannins. Hand harvested, aged in neutral oak. Elegant, complex, brilliant flavors of dark cherry, pomegranate, ripe plum, sassafras, blood orange, smoke, dried herb, oak. A rarer, great, Burgundian-style pinot. (b, o, nf) 13% 78

SPARKLERS Pet Nat is pétillant naturel, wine bottled only partially fermented which produces CO2 in the bottle.

Denny BINI SPUMA PET NAT NV (FRANCE) 100% Lambrusco di Sorbara, light body, very fine bubbles, cloudy pink, dry. Spontaneously fermented in stainless steel?, finished in the bottle. Fresh, lively flavors of strawberry, alpine flower, honeysuckle, tart apple, citrus zest. Goes down easy, too easy in fact. (o, nf) 12% 12/48

Ferretti “AL CER” 2019 (ITALY) 25% Lambrusco Salamino + 7 Other Grapes, light body, very fine dissipating bubbles, faded rose color, mostly dry. Aged on lees, and in bottle 20 months, stainless steel? Fresh, savory flavors of cherry, green herb, bramble, and a hint of barnyard funk. Yep, we have two lambruscos but they're fun, tasty, and different. (o, nf) 12% 13/52

ESCHEVERRIA “WILD PET NAT” 2020 (CHILE) 100% Chardonnay, medium body, fine dissipating bubbles, murky yellow, fruity, mostly dry. Some skin contact, fermented in stainless steel. Earthy flavors of pineapple, green apple, mushroom, radish, yeast. Lots of sediment (unfiltered), but fruity and fun (like us), and good with our food. (o, nf) 14% 48

VINOS AMBIZ CHELVA PET NAT 2019 (SPAIN) 100% Chelva, an orange wine (see above), light to medium body, cloudy orange, dry, somewhat tannic, fine carbonation. All done in stainless steel, with spontaneous fermentation. Clean, saline flavors of orange rind, peach skin, limestone, sea salt. Eccentric, as oranges are, but delightfully salty and savory. (o, nf) 12% 64

DESSERT

Chateau Huradin “cerons” 1999 (FRANCE) 100% Sémillon, full body, orange-gold, rich, sweet, but a silky, mellow old thing. Hand harvested, spontaneously fermented then aged in stainless steel. Flavors of apricot rind, orange marmalade, peach skin, caramel, some salinity. Probably don't order a full bottle unless you're a group, or feeling frisky. (o, nf) 14% 11 (3oz)/62