

FIYA natural! wine



Natural wine is a notion which encompasses some combination of organic (o) and/or biodynamic (b) farming, plus the use of native yeasts and usually simply the yeasts that reside naturally on the grapes. Many of these wines are not filtered (nf) and have some cloudiness or sediment. All of minimal sulphur. Generally, natural wines are less fussy, less manipulated, letting the grapes and their environs express themselves, and often in a random fashion. All of our wines are vegan. As a neighborhood spot, we price “friendly” but natural wines tend to be small batch so they are a little more costly and you won’t see them in the grocery store. This list is curated by Mark Bires, not a sommelier but a noted wino and sometimes chef. Glasses are 5.5 ounce pours.

WHITES

KONTOZISIS “SUN” WHITE 2017 (GREECE) 100% Malagousia, light body, very dry and crisp, pale yellow-green. Stainless steel, spontaneous fermentation and aging, on lees. Clean, wispy flavors of lemon mousse, pear, green olive, sage, mineral. This is one for the patio, or for those in a summer state of mind. (If only we had oysters.) (o, nf) 13% 12/48

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

TERRES DORÉES BEAUJOLAIS BLANC 2018 (FRANCE) 100% Chardonnay, medium body, crisp, pale gold. Hand harvested, stainless steel & cement spontaneous fermentation/aging, stirred sur lees, malolactic fermentation. Clean flavors of green apple, pear, limestone. Beaujolais is part of Burgundy, with chardonnay a favorite daughter. (o, nf) 13% 13/52

BROC CELLARS “AMORE BIANCO” 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

FOLK MACHINE CLARKSBURG CHENIN BLANC 2018 (CLARKSBURG, Ca) 100% Chenin blanc, medium body, silky, good acidity, pale gold, some sweetness. Concrete, stainless steel, then neutral barrel fermentation, malolactic fermentation. Clean flavors of candied banana, kiwi, mineral, hint of butter. Bold, interesting fruit flavors. Super fun. (o) 12% 48

IDLEWILD “FLORA & FAUNA” 2018 (MENDOCINO, Ca) 50% Muscat Blanc/42% Arneis/2% Cortese, light to medium body, dry but fruity, good acidity, pale yellow. Whole cluster pressed, spontaneous fermentation on lees & skins, neutral oak. Clean, round flavors of wildflower, orange blossom, jasmine, stone, light salinity. Light and lovely. (o, nf) 12% 52

ALBAMAR ALBARIÑO 2018 (SPAIN) 100% Albariño, medium body, pale gold, bright acidity, moderately dry. Spontaneous fermentation and aging, aged sur lees in stainless steel, malolactic fermentation. Clean, stylish, creamy flavors of lychee, honeydew, lime, mineral, sea salt. Subdued and elegant, right on for a food wine. (o, nf) 12% 56

QUANTUM “SONNTAG GESCHLOSSEN” 2011 (AUSTRIA) 100% Gruner Veltliner, medium body, golden yellow, still lively with a hint of sweetness. Spontaneous fermentation, aged 7 years in neutral oak barrel! Honied, perfumed flavors of pineapple, coconut, apple, papaya, butter, slate, light spicy oak. A unique thing, like a milder Sauternes. (b, o, nf) 13% 58

MATTHIASSEN WHITE 2017 (NAPA) Sauvignon Blanc/Sémillon/Ribolla Gialla/Tocai, medium body, pale gold, good acidity, mostly dry but good fruit. Spontaneous fermentation & aging, sur lees, in primarily neutral oak. Creamy, tropical, elegant, very complex flavors of candied banana, kaffir lime, lychee, beeswax, ripe fig, oyster shell, wet stone. Just stunning. (o) 13% 66

Andrea CaLek Blanc 2018 (France) 100% Viognier, medium to full body, pale gold, good acidity, mostly dry, silky. Spontaneous fermentation & aging, sur lees, in old oak, malolactic fermentation. Rich yet understated flavors of white flower, pear, beeswax, burnt straw, herb, wet stone, light salinity, oak spice. Has backbone, a match for Moroccan fish? (b, o, nf) 13% 72

ROSÉ & PINKS

Lagar de Darei Rosé 2019 (Portugal) 35% Tinta Roriz/30% Touriga Nacional/35% Jaen, medium body, light pink. Concrete fermentation and aging, malolactic fermentation. Creamy, bright flavors of strawberry, rose petal, melon, hint of anise and salinity. An easy drinking, but serious rose. (o, nf) 13% 11/44

Les Cortis Brisûre 2018 (France) Chardonnay/Roussette/Gamay, from the Savoie (French Alps), medium body, light pink. Stainless steel, spontaneous fermentation and aging, malolactic fermentation. Creamy, saline, elegant but muted flavors of white apricot, dried herb, stone, chalk, even Japanese whiskey. Consider it a “winter rosé”. (b, o) 12% 13/52

Inconnu “LaLaLu” Rosé 2018 (Berkeley, Ca) Mourvedre+Cab Franc/Merlot, medium body, the palest of pink, cloudy. Stainless steel, spontaneous fermentation, neutral barrel aging, malolactic fermentation. A rose, but unique with its briny flavors of cantaloupe, orange rind, cream, oak, earthy funk. Akin to an orange wine, or a funky chardonnay. (o, nf) 12% 48

Ferme du Plateau “Fouzy Tout” 2018 (France) Chenin Blanc/Grolleau+Cab Sauvignon, not technically a rosé but it fits here, so, medium body, pink-orange, hint of tannin. Fiberglass spontaneous fermentation and aging. Juicy, elegant flavors of strawberry, raspberry, violet, sea salt, with a dose of earthy funk. Hard to drink just one glass. (b, o, nf) 12% 56

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

Valentina Cosicomé 2018 (Puglia, Italy) 100% Greco Bianco, medium body, good acidity, murky orange-amber. Polyethylene aging (neutral flavoring, allows oxygen), malolactic fermentation. Eccentric flavors of resin, floral, overripe peach skin, pineapple, olive oil, limestone. Much more on the peculiar side, but delightful if you're you. (o, nf) 12% 14/56

Ruth Lewandowski Chilion” 2019 (Geyserville, Ca) 100% Cortese, light to medium body, pale orange-gold, dry, tannins! Polyethylene aging (neutral, allows oxygen), 6 month skin contact. Eccentric but gentle flavors of resin, orange rind, peach skin, white pepper, sea salt, sandstone. If the flavor profile appeals, this is an stylish and subtle stunner. (o, nf) 13% 66

REDS

Via Revolucionaria Criolla Grande 2019 (Argentina) 100% Criolla Grande, light body and 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

LES DÉPLAUDE LE RENARD ET LE BOUC 2018 (FRANCE) 100% Gamay, medium body, soft tannins, garnet color. Some whole cluster pressing, stainless steel, spontaneous fermentation and aging. Juicy, stylish, mellow flavors of red cherry, raspberry, strawberry Twizzler, leather, white pepper, hint of licorice. Elegant, yet populist. (o, nf) 13% 15/58

ROCCO DI CARPENETO "AUR OURA" 2018 (ITALY) 100% Dolcetto, medium to full body, smooth, modest tannins, ruby-purple color. Stainless steel tank fermentation with concrete aging. Juicy, earthy flavors of overripe raspberry, blueberry, toasted almonds, turning apple & other funk. (o, b, nf) 13.5% 14/56

DIVISION "UN" 2019 (OR) 100% Pinot Noir, grapes from 6 Willamette Valley vineyards, ruby-purple, smooth, lush tannins. Cluster picked, French oak/concrete aging. Juicy but earthy flavors of blackberry, blueberry, slate, allspice, very gentle oak. A bigger, fresh and joyful pinot noir that really opens up with a little breathing. But don't we all? (b, nf) 14% 14/56

LAMMIDIA "ROSH" ABBRUZO 2019 (ITALY) 90% Montepulciano/10% Trebbiano, ruby-purple, light to medium body, dry, lively, nice tannins. Cluster-picked, cement fermentation & aging. Wild, earthy, juicy, sour flavors of blackcurrant, cranberry, cherry, allspice, horse hair. Easy with gentle, funky complexity. A good initiation to natural red wine. (o, nf) 12% 56

BROC CELLARS WIRTH VINEYARD ZINFANDEL 2018 (BERKELEY) 100% Zinfandel, purple, med to full body, soft tannins, mellow fruit. Stainless steel spontaneous fermentation, neutral French oak aging. Flavors of cherry, clove, cinnamon, black pepper, raisin. Couldn't identify this blind as a zin, but it's terrific. Comes off like an older Bordeaux. (o, nf) 14% 56

AMBYTH MOURVEDRE 2013 (PASO ROBLES, CA) 100% Mourvedre, fading purple, full body, smooth, old tannins. "Foot stomped whole cluster" (whooh). Spontaneous fermentation & aging in half clay amphora, and have neutral oak. Lush, lightly sour, funky flavors of cherry, blackberry, clove, smoke, black pepper. A mellow, lovely, old thing. (o, b, nf) 12% 62

ALPAMANTA "Breva" 2019 (ARGENTINA) 100% Cabernet Sauvignon, dark ruby-purple, full body, velvety tannins, dry but bold fruit. Hand-picked, spontaneous fermentation and aging in clay amphorae. Meaty, overripe & turning flavors of blackberry, raspberry, red apple, smoke, cured meat, olive, cinnamon, clove. Complex with a dose of funk. (o, b, nf) 14% 58

CANTINE "CIÀTU" 2016 (SICILY, ITALY) 100% Alicante, inky ruby-purple, full body, mostly dry but fruity, solid tannins. Hand-picked, spontaneous fermentation and 6 month aging in neutral oak. Tannic, with juicy flavors of blueberry, blackberry, cherry, bitter almond, forest, licorice, smoke, light oak. Serious on the surface, but friendly underneath. (o, nf) 13% 64

PATRICK LAMBERT "AME D'ANTAN" 2015 (FRANCE) 100% Cabernet Franc, deep garnet, medium body, dry, palpable tannins. 70 Year old vines, hand-picked, spontaneous fermentation, aged 18 months in old oak. Earthy, mellowing flavors of wild strawberry, blackberry, licorice, green peppercorn, mineral, oak. Lovely, complex, with tannic backbone. (o, nf) 13% 68

SPARKLERS

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 bottle. Fresh, lively flavors of strawberry, alpine flower, honeysuckle, tart apple, citrus zest. Goes down easy, too easy. (o, nf) 12% 13/48

CIDERS See also the beer list for ciders on tap.

ISASTEGI “SAGARDO NATURALA” (SPAIN) Dozen native varieties of Basque apples. Light body, tart, crisp, pale green-gold. Stainless steel, spontaneous fermentation, blending in kupelas (large, old oak barrels). Serious funky, barnyard flavors, turning apples, lemon rind, salt. Farm dates to 17th century. Sheesh. (o, nf) 6% 16/375ml

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

ASTARBE “EUSKAL SAGARDOA” (SPAIN) Multiple apple varieties from the Basque region, medium body, cloudy yellow-green, dry. Stainless steel pressing with spontaneous fermentation, 2 month aging in oak barrel. Juicy, musty flavors of turning green apple, smoke, clove, very light oak. Mild, smooth and not very tart. Easy drinking. (o, b, nf) 7% 24

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

NO CONTROL “HELL CIDER” (FRANCE) Normandy apples, made in Auvergne. Light body, tart, cloudy light amber. Hand harvesting, wild yeasts/spontaneous fermentation. Hint of smoke. Orchard eco-grazed by goats. Not sure the significance, but cool. Goes great with our food, if you're up for the serious, wet sock funk. Weird and wonderful. (o, nf) 8% 44

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 not a full bottle order unless you're a group, and feeling frisky. (o, nf) 14% 11 (3oz)/62