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## GREEK FESTIVAL WINE SELECTIONS

### **TSANTALI – KANENAS RED**

**GLASS - \$ 10.00 / BOTTLE \$ 35.00**

FROM THE TSANTALI MARONIA VINEYARDS IN NORTHEASTERN GREECE, EAST OF ALEXANDROPOULI. THE HERO ODYSSEUS FOUND THE CAVE OF THE CYCLOPS IN MARONIA. WHEN THE CYCLOPS CALLED OUT FOR THE INTRUDER TO NAME THEMSELF, ODYSSEUS REPLIED "KANENAS", NOBODY IN GREEK. THE CYCLOPS WAS SOON CRYING "NOBODY IS KILLING ME!" A BLEND OF THE MAVROUDI AND SYRAH GRAPES. DEEP RUBY RED COLOR. RICH AROMATIC BOUQUET OF WILD BERRIES, RIPE DARK CHERRIES, AND SPICY NOTES. THE NOSE IS INTENSE AND COMPLEX. ON THE PALATE CHEWY AND TEXTURED TANNINS. FULL-BODY WITH REMARKABLE BALANCE AND A VELVETY FINISH. AGED 10 MONTHS IN FRENCH OAK BARRELS

### **HATZIMICHALIS – CABERNET SAUVIGNON**

**GLASS - \$ 10.00 / BOTTLE \$ 35.00**

FROM THE ATALANTI VALLEY IN CENTRAL GREECE BORDERING THE NORTH EUBOEAN GULF. A 100% CABERNET SAUVIGNON GRAPE WITH PRONOUNCED BLACK FRUIT AROMAS, BLACKBERRY, BLACKCURRANT, PLUM, EUCALYPTUS, AND VANILLA. THE FRUITS AND THE OAK GIVE THE WINE COMPLEXITY AND BALANCE. HIGH ACIDITY, HIGH TANNINS, FULL BODY, AND LONG FINISH. IT UNDERGOES CLASSIC RED VINIFICATION UNDER CONTROLLED TEMPERATURE IN OUR UNDERGROUND CELLARS. IT AGES FOR 12 MONTHS IN A MIX OF NEW AND USED FRENCH OAK BARRELS.

### **CAVINO – NEMEA GRAND RESERVE**

**GLASS - \$ 8.00 / BOTTLE \$ 30.00**

FROM THE FERTILE GRAPE GROWING AREA OF NEMEA WHICH IS JUST WEST OF CORINTH AND NEAR THE SARONIC AND CORINTHIAN GULF. 100% CLASSIC GREEK AGIORGITIKI GRAPE. DEEP PURPLE COLOR WITH VIBRANT RED HUES. AROMATIC NOTES OF RED FRUIT SYRUP, ROASTED FRUITS, AND SPICES. ROBUST WITH WELL-PROCESSED TANNINS. THE FINISH OFFERS A LONG AFTER-TASTE OF ROASTED FRUITS. MATURATION IN FRENCH AND AMERICAN OAK BARRELS. IT REMAINS THERE FOR ABOUT 18 MONTHS. IT IS THEN BOTTLED AND AGES IN BOTTLES FOR AT LEAST 12 MONTHS.

### **BAZIGOS – ROBOLA WHITE**

**GLASS - \$ 8.00 / BOTTLE \$ 30.00**

SITUATED AT OMALA VALLEY ISLAND OF KEFALONIA, AT AN ELEVATION OF 1200 FEET. MOST FRUIT IS CHILLED, LIGHTLY CRUSHED, AND DESTEMMED PRIOR TO PRESSING OR FERMENTATION. EACH BATCH OF FINE ROBOLA GRAPES FERMENT AND MATURE IN OAK 6-9 MONTHS PRIOR TO BOTTLING. USING ONLY HIGH QUALITY 225L FRENCH OAK BARRELS AND TOPPING BARRELS ONCE A MONTH DURING MOST OF THE YEAR. MEDIUM BODY AND FRUITY, BASED ON RIPE FRUIT BUT IN A DIFFERENT STYLE: PEAR, ORANGE, GRAPEFRUIT, AND GOOSEBERRY.

### **HATZIYIANNIS – SANTORINI WHITE**

**GLASS - \$ 10.00 / BOTTLE \$ 40.00**

PRODUCED IN WHAT MANY CONSIDER THE "MOST BEAUTIFUL PLACE ON EARTH", THE ICONIC ISLAND OF SANTORINI. 100% ASSYRTIKO GRAPE. THE VINES ARE CULTIVATED IN LOW BASKET SHAPED CROWNS, CLOSE TO THE GROUND FOR PROTECTION FROM THE STRONG WINDS. COMING OFF THE SEA, NOCTURNAL FOG BRINGS MUCH NEEDED WATER TO THE VINES DURING THE HOT SUMMER NIGHTS AND, TOGETHER WITH THE REFRESHING NORTHERLY WINDS, PROVIDE EXCELLENT GROWING CONDITIONS FOR THE CREATION OF THE SUPERB SANTORINI WINES. CRYSTAL-CLEAR, SEMI-YELLOW WINE. DOMINATED BY THE AROMAS OF JASMINE, CITRUS FRUITS, FLOWERS, AND PEAR; ALL THESE ENHANCED WITH A GENTLE VANILLA SENSE COMBINED WITH HINTS OF SMOKE AND MINERALS FROM THE VOLCANIC SOIL. A STRONG BODY WITH WARM PERSONALITY AND A LONG LASTING TASTE. IT IS SERVED IN 11-12°C



# WINES OF GREECE TASTING

## \$ 20.00



**INCLUDES FIVE GREEK WINE TASTINGS**