



Hello Fellow Wine Lover!

It's getting warmer and the grape clusters have formed in the vineyards and their canopies are filling in. So far, our growers and winemakers are reporting that it was a good spring, fingers crossed for the rest of 2025 to be so perfect. We hope your Spring has been as good!

I know we always say we are excited about these shipments...But oh this one is so fun!

Your first wine is extremely local from Ser Winery. Ser is an artisanal winery based out of Santa Cruz and owned and run by Nicole Walsh. You might have had her orange wine at our bar, under the Bonny Doon name as Nicole has made wine with Randal Graham on and off since 2001.

This white in your shipment is a wine lovers road trip...If you were drinking wine in California in the 70's and 80's you might have had one called a "Gray Riesling"...Well its real name is Trousseau Gris and it was widely planted in California 40 years ago. It's a French grape variety. It is a mutant grape of the red Trousseau used in Port. The grapes come from the Siletto Family Vineyards in San Benito County. It is one of our area's most sought after sources for unusual, organically-grown grapes.

With notes of tropical and stone fruit, most notably white cherry and maybe what is called rotundone, a pepper note that winemakers and tasters get kind of excited about. Ok geek out with us... Rotundone is a sesquiterpene. Sesquiterpenes are a class of terpenes that consist of three isoprene units and often have the molecular formula C<sub>15</sub>H<sub>24</sub>. Almost like pepper, C<sub>17</sub>H<sub>19</sub>NO<sub>3</sub>! (Pretty cool, huh Kaitlyn?)

Nicole gave these grapes the gentle care like they demand, whole cluster pressed and stainless steel fermented creating a balanced wine that pairs with Comté cheese, Chicken with Morel Mushrooms, Cioppino, or our house made Broccoli Cheddar soup at the bar.

This is a great wine to share with your wine enthusiast friends. But you might want to leave out the discussion of the molecular formulas of pepper if you like your friends.

Regular price **\$34-** Your Price **\$28-**

Second wine in your shipment is from Mexico Yep, Mexico! We have had customers tell us we have to try wines from Mexico, so we did and found this delicious wine. Dominio de las Abejas a 2023 Nebbiolo from Baja. Having a CCOF organic certification since the beginning, this 100% natural wine is clean and precise, showing no faults of any kind. We were amazed with how this Nebbiolo is has the same light color and structural rigidity of wines made in Italy's Barolo and Barbaresco regions. Nebbiolo wine is paired well with rich dishes like margherita pizza, steak, Bolognese pasta, mushroom risotto, and our popular meat wave flatbread from our kitchen. This is a FUN wine! Regular price **\$49-** Your Price **\$41-**

What else is going on? Wine Down Wednesday, please do! It's always free for members and you never know what fun off the menu things you get to try. Every Wednesday from 5pm-7pm combine this with Happy Hour's \$7 dollar cheese plate for the perfect Wednesday evening.

Then you need to join us for our popular Thirsty Thursday Trivia night, fun multi choice questions like this....

Question...Invented in 1916 by John Lloyd Wright, son of well-known architect Frank Lloyd Wright this toy was original made from Redwood, is it...

- A. Tinker toys    B. Hasbro Puzzles    C. Lincoln Logs    D. Legos

Come in for the answer and come in hungry, as our kitchen just keeps growing, we have salads, soups, flatbreads, and desserts too. Don't forget our awesome inflation busting Happy Hour deals on weekdays.

Enjoy your wines, we have such fun picking them for you, hope to see you soon!

*Doug Ann Marie*

*Shae*

*Chris*

*Michael*

KISMET  
HOOVIE

