

THE KITCHEN

Passover Wine Flight

Wine #1

Famille Peillot Bugey Montagnieu Sparkling

Region: Bugey, France

We start with sparkling wine whenever possible! The Bugey is a small viticultural area not well-known beyond the city of Lyon, where its sparkling Montagnieu has long been a bistro staple. Using methode champenoise, fourth generation vintner Franck Peillot makes this wine with 50% Mondeuse/50% Altesse and Chardonnay grapes.

A clean profile with moderate acid, mountain minerality and citrus with a floral lift. A great aperitif and companion for your hors d'oeuvres.

Available at [D&M Wines](#)

\$23.99

Wine #2

2022 Pedralonga Albarino

Region: Galicia, Spain

Pedralonga, which means “big rock” in Gallego, is a reference to the huge chunks of granite sticking out of the soil. Galician vintner, Miguel Alfonso farms biodynamically following the phases of the moon. They plow only when needed in order to combat erosion caused by the wet climate and promote the vineyard's natural biodiversity.

Albarino is a light to medium-bodied white wine historically grown along the Atlantic Ocean giving it great salinity and acidity. This particular albarino has gone through malolactic fermentation in steel tanks giving it a bit more weight and stone fruit on the palate. A fun wine to go with veggies and seafood.

Available at [D&M Wines](#)

\$23.99

Wine #3

Jolie Laide 2022 Glou d'Etat Red Wine

Region: California

The name Jolie-Laide translates to Pretty-Ugly, a French term of endearment to describe something that is unconventionally beautiful. Scott Schultz began his transition into the winemaking world after running the beverage program at Thomas Keller's Bouchon. Based out of Sonoma, Scott and his wife Jenny source fruit from various sites throughout California. Glou d'Etat is a gulp-able red inspired by many of their European favorites.

Made with 38% Valdiguie, 33% Mourvedre, 17% Grenache, 12% other (Cab Franc, Syrah, Carignan,

Petite Verdot), the grapes go through carbonic maceration before being foot-crushed and left to whole cluster fermentation. Creating a lighter drinking style with fresh aromatics and lower tannins. Even better with a chill!

Available at [D&M Wines](#)
\$24.99

Wine #4

Clos De La Roilette 2022 Fleurie Beaujolais

Region: Beaujolais, France

Beaujolais all day! The official wine region of The Kitchen. Considered one of the finest producers in Beaujolais, Clos de la Roilette yields remarkably age-worthy Gamay. Although we'll drink this one right away. The farming is sustainable, all vineyard work is by hand; the soils are worked only twice per year, to protect the roots of the older vines.

It has a deep blackcurrant color with a hint of purple, a restrained nose of crème de cassis, a rich, full mouth with aromas of cassis, black cherries, and a nutty character, and finishes with zesty acidity. Very versatile but great with richer dishes!

Available at [D&M Wines](#)
\$23.99

After-Seder Wine

Matthiasson Sweet Vermouth No. 6

Region: Napa, California

Our favorite local rock star winemaker and viticulturist ,Steve Matthiasson, not only makes fantastic dry wines but dabbles in vermouth as well. The Napa Valley Sweet Vermouth No. 6 can be served neat to accompany dessert or mixed into your Manhattan. A non-vintage solera blend (in the style of sherry) over five years where the older wine gives the dried fruit and spicy-nutty flavors, and the younger wine is more vibrant with fresh fruits.

Orange peel hit with flame, cardamom, cinnamon and light clove. Perfect for that flourless chocolate cake!

Featured in the New York Times and highly allocated but also available at [D&M Wines](#)
\$47.99