

*Lefka Krasia (white wines)*

Bottle

*Cephalonia*

Sarris Robola PDO '18- 1/3 foot stomped, skin macerated for 3 days, spontaneously fermented, notes of salty water, lemon and peach	44 (organic)
Sarris Vostilidi PGI '17- fermented in Austrian barrels, matured for 9 months in barrels, notes of fried shrimp and seaweed, angular mouthfeel	48 (organic)
Sclavus Vino Di Sasso Robola PDO '17- minerality from limestone soil, ripe stone fruit, naturally fermented with local yeast, long lasting finish	50 (biodynamic)
Sclavus Tsaoussi PGI '17- Ungrafted & biodynamically farmed old vines (60+ years) strong acidity, pulpy fruit, & flavors of yellow apple & pear	46 (biodynamic)

*Crete*

Douloufakis Aspros Lagos PGI '17- Vidiano- new and used oak for 5 months, notes of white flowers and apricot, minerality, long apricot finish	68 (organic)
Domaine Economou Assyrtiko PGI '13- rounder and richer than Santorini Assyrtiko's, notes of lemon, honey and white nuts, well-structured	84 (organic)
Domaine Economou Sitia White PDO '13- Vilana/Thrapsathiri- salinity, raw and powerful palate, apricot and mint, a spectacular Greek winery	84 (organic)
Stilianou Great Mother PGI '18- Vidiano- macerated for 20 days and spontaneously fermented, citrus and stone fruit aromas, intense acidity	46 (organic & amber)

*Epirus*

Domaine Glinavos Paleokerisio PGI '16- Debina/Vlahiko- semi-sparkling and semi-dry orange wine, apple and butter notes, refreshing bubbles	30 (500ml & orange)
Domaine Glinavos Zitsa Brut PDO '10- Debina- Champagne method of production, 18 months on lees, creamy texture, almonds & lemon blossoms	54 (sparkling)

*Lemnos*

Garalis Retsina PGI 'NV- Muscat of Alexandria- tropical and herbaceous with a palate full of pine resin	22 (500ml & organic)
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*Macedonia*

Kamara Estate Nimbus Ritinitis PGI '17- Assyrtiko- orange resonated wine, organic pine resin, bergamot, resin and thyme notes, balanced acidity	50 (orange & organic)
Kamara Estate Pet-Nat PGI '17- Xinomavro/Assyrtiko/Malagouzia- lively and brisk with fresh citrus, red fruit, strawberries and yeast on the palate	56 (sparkling rosé)
Domaine Karanika Assyrtiko PGI '16- wild yeast fermented, refreshing acidity that balances the palate. Citrus, apricot and mineral character	50 (biodynamic)
Domaine Karanika Brut Nature Extra Cuvée de Réserve PGI '16- Xinomavro- high acidity and minerality, great example of blanc de noirs	62 (sparkling)
Kir-Yianni Akakies Rosé PDO '17- Xinomavro- refreshing and dry sparkling rosé with berry notes	46 (sparkling rosé)
Domaine Nerantzi Aprouda of Serres PGI '16- extremely rare grape, medium bodied, balanced acidity, kumquat, grapefruit & hazelnut notes	74 (organic)
Domaine Tatsis Malagouzia PGI '15- spontaneously fermented, wood oak, melon, herbs and citrus notes	66 (orange & organic)

*Peloponnese*

Halkia Assyrtiko PGI '18- skin maceration for 4 days, spontaneously fermented, citrus and lactic aromas, structured palate, noticeable tannins	42 (organic & amber)
Kalogris Mr. Helios PGI '18- Moschofilero- floral and stone fruit notes, rich and round palate, acidity backbone	44 (organic)
Troupis Hoof & Lur PGI '18- Moschofilero- skin contact, spontaneous yeast fermented, unfiltered, citrus notes, fresh acidity	40 (orange)

*Santorini*

Hatzidakis Aidani PGI '17- 12 hours skin contact, notes of exotic fruits, citrus and lemon flowers. Lively aromatic aftertaste with great minerality	86 (organic)
Hatzidakis Cuvée #15 PDO '16- Assyrtiko- skin contact for 12 hours, on lees for 8 months, fresh citrus, elegant palate, long aftertaste	90 (organic)
Hatzidakis Familia PDO '18- Assyrtiko- lemon and white flowers nose. Smooth and aerial on the palate with gentle acidity on the finish	86 (organic)
Hatzidakis Nykteri PDO '17- Assyrtiko- skin contact for 12 hours, 12 months oak, ripe stone fruits, excellent balance of acidity and tannins	94 (organic)
Hatzidakis Skitali PDO '17- Assyrtiko- 12 months on lees, as impressive as a top grand cru white burgundy, the last wine from Haridimos Hatzidakis	120 (organic)
Koutsoyannopoulos Ksera Homata PDO '15- Assyrtiko- 70-100 year old vines grown in dry soil, bright acidity, intense minerality, very long finish	90
Koutsoyannopoulos Nikteri PDO '16- Assyrtiko- 6 months oak, nutty and vanilla aromas, medium to full bodied, refreshing acidity, long finish	78
Koutsoyannopoulos Santorini PDO '14- Assyrtiko- free run juice, notes of stone fruits, flint, and ash. Medium to full bodied with long finish	52

*Thessaly*

Kontozisis Sun White PGI '17- Malagouzia- melon, flowers, herbs, white flesh fruit and citrus notes, great acidity	42 (organic)
Domaine Zafeirakis Natura Malagouzia PGI '17- 12 months French oak, notes of pears & hazelnuts, medium acidity & body, stunning minerality	50 (natural)

*Tinos*

Domaine Kalathas Sainte-Obéissance PGI '16- Aspro Potamisi/Rozaki- rozaki known as an edible grape, citrus and raspberries notes	104 (organic)
Domaine Kalathas Un été Grece PGI '16- Koumairiano/ Mavro Potamisi/Mandilaria- 50-150 year old vines, "a Greek summer" in a glass	104 (organic & rosé)

**Erithra Krasia (red wines)**

Bottle

**Cephalonia**

Sclavus Orgion PGI '17- Mavrodaphne- 2 <sup>nd</sup> use oak, fine tannins and velvety texture, black fruit and tea leaves, depth of fruit with long finish	52 ( <i>biodynamic</i> )
Sclavus Synodos PGI '17- Mavrodaphne/Vostilidi- notes of black cherries, plums, dark chocolate, ripe tannins, combination of race and finesse	68 ( <i>biodynamic</i> )

**Crete**

Douloufakis Amphora Liatiko PGI '17- 3 months on skins in amphora plus 3 more w/o skins in amphora, red fruit, medium body, strong tannins	68 ( <i>organic</i> )
Douloufakis Dafnios Liatiko PDO '16- 12 months French oak, notes of olives and dark fruit, medium body, good acidity, soft tannins	34 ( <i>organic</i> )
Domaine Economou Sitia Red PDO '04- Liatiko- 3 years in oak barrels, cherry, earth, smoke, spice, medium tannins, looks and smells like Barolo	132
Stilianou Great Mother PGI '18- Mandilaria- macerated for 1 day, spontaneous fermentation, light red with nut and forest fruit notes	46 ( <i>organic</i> )

**Epirus**

Domaine Glinavos Vlahiko PGI '16- Vlahiko/Bekari- native grapes of Epirus, 2 years oak, robust tannins, fresh acidity, black fruit, explosive spices	52
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**Lefkada**

Siflogo Brousko PGI '17- Vertzami- wild fermented, 17 months used French oak, black fruits, oak, wild herbs, high acidity, smooth tannins, med body	50 ( <i>organic</i> )
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**Macedonia**

Alpha Estate Hedgehog Xinomavro PDO '15- 12 months French casks, notes of leather and spices, full mouth, round tannins	46
Domaine Karydas Xinomavro PDO '14- 2 years old and new French oak, dark berry notes with spices and vanilla, full bodied	64
Domaine Ligas Bucephale PGI '16- Xinomavro- 18 months barriques, spontaneous fermentation, notes of small berries, leather, spices	90 ( <i>natural &amp; organic</i> )
Domaine Ligas Xi-Ro PGI '15- Xinomavro/Roditis- natural and organic, medium body, tomato leaf, red fruits and slight smoke	48 ( <i>natural &amp; organic</i> )
Domaine Nerantzi Koniaros PGI '13- native grape of Serres, only winery bottling it, medium body, elegant tannins, vibrant fruit, powerful & earthy	134 ( <i>organic</i> )
Taralas Family Winery Naoussa PDO '07- Xinomavro- medium bodied, refined and structured with ripe tannins and a long persistent finish	78 ( <i>organic</i> )
Domaine Tatsis Goumenissa PDO '04- Xinomavro/Negoska- red fruits, balsamic and mushroom notes (earthy), medium body and tannins	72 ( <i>natural</i> )
Domaine Tatsis Xinomavro PDO '09- dried strawberries and tomatoes, olives, tea and mushrooms, medium body, moderate acidity and tannins	72 ( <i>natural</i> )
Terra Olympus Terra Petra Rapsani PDO '15- Xinomavro/Krassato/Stavrato- 14 months in barrel, medium bodied, silky, balanced tannins	56 ( <i>organic</i> )
Thymiopoulos Naoussa PDO '15- Xinomavro- 12 months French oak, full bodied, dried tomato, dried cherry and vanilla notes	46 ( <i>organic</i> )
Thymiopoulos Young Vines PDO '17- Xinomavro- full mouthfeel, balanced tannins, dried blackberries and plums	34 ( <i>organic</i> )
Vaimaki Family Mater Natura #2 PGI '10- Xinomavro- 18 months neutral oak, 4 years in bottle, notes of balsam, tobacco, mild tannins	58 ( <i>organic</i> )
Vaimaki Family Mater Natura #4 PGI '09- Xinomavro- 12 months neutral oak, intense small red fruits, gooseberries, mild tannins, long aftertaste	66 ( <i>organic</i> )

**Peloponnese**

Bairaktaris Monolithos PDO '17 Agiorgitiko- 3 months on lees, fresh cherries with a round palate, soft tannins	34 ( <i>sustainable</i> )
Halkia Agiorgitiko PGI '18- macerated on the skins for 7 days, notes of red ripe strawberries and currants, soft tannins and low acidity	42 ( <i>organic</i> )
Sant'Or Krasis PGI '17- Mavrodaphne- wild fermentation in French oak, dark fruit, powerful yet smooth tannins, medium acidity	46 ( <i>organic</i> )

**Santorini**

Hatzidakis Mavrotragano PGI '14- skin contact for 7 days, 18 months oak, red forest fruits, bitter chocolate, minerality, long aftertaste	98
Domaine Sigalas Mm PGI '16- Mavrotragano/Mandilaria- portion of must sees French oak, ripe red fruit, spices, mild tannins, balanced acidity	68

**Thessaly**

Kontozisis A-Grafo Limniona PGI '17- floral nose blended with herbal tea notes, with a palate that starts smooth and continues with vigor	50 ( <i>organic</i> )
Kontozisis Sun Red PGI '14- Limniona/Xinomavro- wild cherry and tomato notes, clean and elegant palate, ripe and sweet tannins	46 ( <i>organic</i> )
Domaine Zafeirakis Limniona PGI '16- 12 months oak, notes of black currant, sour cherry and white pepper, strong acidity, medium body	52 ( <i>organic</i> )
Theopetra Estate Limniona PGI '17- 12 months oak and 12 months bottle, silky tannins, red fruits and sweet spices, long and smooth finish	56 ( <i>organic</i> )