



MAY WINE CLUB WINES

GREEK WINES

1. LYRARAKIS 2023 SKIN FERMENTED WHITE BLEND, CRETE, GREECE

EXPLORERS CLUB WHITE

Notes of dried apricot and apple lead way to a light floral perfume and whiffs of white tea. Medium-bodied with moderate acidity on the finish.

Try pairing this wine with our Edamame Hummus.

2. MARKOU E MEIS 2021 RED BLEND, ATTICA, GREECE

EXPLORERS CLUB & SURVEYORS CLUB

This fruit forward red blend is composed of 50% Agiorgitiko and 50% Mandilari, two varietals that are indigenous to Greece. This wine undergoes Carbonic Maceration making it juicy but well structured, as well as a good candidate to serve chilled. Notes of cherry, currant, and blueberry mingle with a meaty, savory back bone.

Try pairing this wine with our Artichoke & Feta Dip.

3. MONEMVASIA 2014 MONEMVASIOS, LACONIA, GREECE

SURVEYORS CLUB

Monemvasia Winery was founded in 1997 in the region of Laconia. Composed of 90% Agiorgitiko, 10% Mavroudi, this hearty blend shows notes of cherry and coffee alongside a savory, umami note. Drink this wine now as it is aged to perfection.

Try pairing this wine with our Lamb Meat Ball Special.

4. DIAMANTAKOS 2020 XINOMAVRO NAUSSOU, GREECE

COLLECTORS CLUB

This small but well-established estate is now in its third generation and is crafting wines well aimed for the future. Case in point is their 2020 Xinomavro which displays graceful notes of tart red fruit like pomegranate and cranberry alongside tertiary notes like asphalt and olives.

Try pairing this wine with our Dandy Flatbread, or for a pleasant end to your meal, our new Strawberry Rhubarb Trifle.