



JANUARY WINE CLUB WINES

1. KARAVITAKIS 2020 “LITTLE PRINCE,” WHITE BLEND, CHANIA, CRETE

EXPLORER CLUB

KOLOKITHOKEFTEDES - FRIED ZUCCHINI CROQUETTE

Made up of a blend of 65% Vilana and 35% Vidiano all aged in stainless steel, this wine is bright and juicy with tons of bright lemon zest and a rocky minerality.

2. PATERIANAKIS 2019 “MELISSOKIPOS,” RED BLEND, CRETE, GREECE

EXPLORER CLUB & SURVEYORS CLUB

FALAFEL - SERVED WITH A GARLIC AND WHITE BEAN YOGURT SAUCE

Kotsifali (50%) is regarded as the region’s closest varietal to Pinot Noir. Rich in elegant aromas and bright red fruit, this grape is left unoaked to reveal its unique personality. In contrast Mandilari (50%), is regarded as the regions answer to Cabernet and has a more intense red color, with hard, rich tannins and an earthy aroma. Mandilari is oaked so that it can be smoother with more velvety tannins.

3. THEOPETRA ESTATE 2018 LIMNIONA, METEORA, GREECE

SURVEYORS CLUB

MOUSSAKA - RUSTIC LAYERED DISH OF ROASTED EGGPLANT, GROUND BEEF AND SPICES

Full of black cherry and blueberry notes, this 100% Limniona is quite a stunner. With just enough oak influence to balance out the rich, almost jammy fruit on the palate, this wine is sure to be a hit with Cabernet enthusiasts and fans of Super Tuscan wines alike.

4. PATERIANAKIS 2021 “3.14,” KOTSIFALI, HERAKLION, CRETE

COLLECTORS CLUB

MOUSSAKA - RUSTIC LAYERED DISH OF ROASTED EGGPLANT, GROUND BEEF AND SPICES

This super aromatic and dense 100% Kotsifali is layers with notes ranging from sarsaparilla, dark wild berries, and red meat. Also of note is the production method that winemaker Emanouella employs, leaving 30% of her harvest on the vine for an extended amount of time to coax more richness from the grapes.