



# TASTING FLIGHT & GLASS MENU

Tasting Flights \$24 each - Four 2 oz Samples

## Sparkling Wine & Cider

- 2019 SEZSESSION SPARKLING GRÜNER VELTLINER** - *ALMOND BRIOCHE. PEAR. CELERY SEED.*  
Sezession refers to a series of movements from the turn of the 20th century when European avant-garde Art Nouveau artists broke with the conservative past. In the spirit of the Sezession movement, Winemaker Sean O'Keefe utilized the Austrian Grüner Veltliner grape for this wine as a non-traditional sparkling variety. \$14/GLASS | \$40/BOTTLE\*
  
- 2021 SIMPLICISSIMUS SPARKLING RIESLING** - *BRUT NATURE. CRISP. LEMON CURD. PINEAPPLE.*  
Our Méthode Ancestrale sparkling was created in a very hands-off style, capturing ripe fruit flavor in a bone-dry wine. Aged sur lee in the tank for six months and in the bottle for another seventeen. A difficult way of saying something simple, Simplicissimus is inspired by German satire and literature. \$13/GLASS | \$38/BOTTLE\*
  
- DROLLERY AMBRA SPARKLING WINE CIDER** - *CO-FERMENTED APPLES AND WHITE GRAPES*  
85% NORTHERN SPY APPLES; 15% MALVASIA BIANCA  
In the tradition of Italian ripasso wines and the piquette style, we fermented our Malvasia Bianca grape skins with fresh apple juice. Flavors of golden apple and ripe bosc pear meet delicate tropical fruit and subtle layers of star thistle honey. Sparkling levity is balanced by structural tannins, creating an entirely new style of cider. \$9/GLASS | \$24/BOTTLE\*  
**LEMON SLICE & GREEN OLIVE\* GARNISH AVAILABLE FOR GLASS POURS - ASK YOUR SERVER! \*olives may contain pits**
  
- DROLLERY ROSSO SPARKLING WINE CIDER** - *CO-FERMENTED APPLES AND RED GRAPES*  
85% YARLINGTON MILLS, DABINETT, KINGSTON BLACK APPLES; 5% NEBBIOLO, 5% TEROLDEGO, 5% REFOSCO  
In the tradition of Italian ripasso wines and the piquette style, we fermented our red Italian grape skins with fresh apple juice. Nebbiolo, Teroldego, and Refosco shine with notes of cherry, licorice, and balsamic against a backdrop of bittersweet cider apples. A light sweetness is balanced by tannins, creating an entirely new style of cider. \$9/GLASS | \$24/BOTTLE\*
  
- CHERRY SPARKLING CIDER** - *JUICY RED CHERRIES. TART. FRESH. FUN.*  
LEELANAU ENGLISH HEIRLOOM BITTERSWEET APPLES, OLD MISSION PENINSULA ESTATE BALATON CHERRIES  
Enjoy the bounty of our northern Michigan peninsulas with Mari's first sparkling cherry cider! Heirloom apples were harvested from Leelanau and stored for months to dry and concentrate flavors. Estate balaton cherries fermented on skin for 10 days before pressing and blending with fermenting cider to create a fruit forward, delightfully quenching result. \$7/GLASS | \$20/32 OZ. BOMBER\* | \$15/32 OZ. BOMBER\* REFILL | \*TO GO ONLY

## Dry White Wine

- 2022 TROGLODYTE BIANCO** - *CITRUS. HERBAL. GREEN APPLE. BALANCED.*  
65% PINOT GRIGIO, 20% SAUVIGNON BLANC, 15% GRÜNER VELTLINER  
This Friuli-inspired white wine is based on the idea that blends can be more interesting than the sum of their parts. Lees and oak aging soften crisp fruit flavor. Troglodyte, meaning "cave dweller", is a humorous title claimed by our production crew, who spend much of their time working in the wine caves. \$10/GLASS | \$28/BOTTLE\*
  
- 2022 SAUVIGNON BLANC** - *GRAPEFRUIT. RIPE MELON. DELICATE. FRESH.*  
In a world full of Sauvignon Blanc we work to create our own unique Northern Michigan expression. A cool fall led to a wiry, acid driven vintage. Striving for a crisp wine rounded and balanced by extended lees aging, we transferred one half of the wine to a German oak Doppel Stück and the second half to both a Stück and a first use Cigar Barrel. \$13/GLASS | \$36/BOTTLE\*
  
- 2022 PINOT BIANCO** - *PEARS. VANILLA. ALMOND. FULL. COMPLEX.*  
85% PINOT BIANCO, 10% CHARDONNAY, 5% TOCAI FRIULANO  
The core of this blend lies in its textural quality—the subtle interplay of lees, skin contact, acidity, and structure. Nine months aging in an oak Stück adds complexity to Pinot Bianco, a standout white grape variety for Northern Michigan. Tocai Friulano was kept on its skins for 54 days, allowing tannins to build and soften over time. \$13/GLASS | \$36/BOTTLE\*
  
- 2022 TOTUS PORCUS** - *ROUNDED. APRICOT. OAK RESIN. LEMON BALM.*  
65% PINOT GRIGIO, 25% GEWURZTRAMINER, 10% RIESLING  
The spirit of Totus Porcus can be summarized by the Latin phrase, *Paululum ex omnibus* — a little bit of everything. Inspired by rich Alsatian wines and aged in German oak Stücks, this blend is bright yet full bodied with fully integrated lees texture and a soft finish. The label features Pippa, our Winemaker's rotund corgi, slowly morphing into a pig, vintage by vintage. \$10/GLASS | \$28/BOTTLE\*

# Dry Rosé & Skin Contact Wine

- ☐ **2022 TROGLODYTE ROSATO** - *WATERMELON. EARLY SEASON STRAWBERRIES. QUENCHING.*  
25% REFOSCO, 20% CAB FRANC, 15% PINOT NOIR, 15% RIESLING, 15% PINOT GRIS, 7% SAUV BLANC, 3% GEWÜRZ  
Based around *saignée*, a technique primarily used in red winemaking to concentrate fermenting flavors by removing juice, our Rosato is a bespoke blend representing the best flavors of the season. Troglodyte, meaning *cave dweller*, is a humorous title claimed by our production crew, who spend much of their time working in the wine cave.  
\$9/GLASS | \$26 /BOTTLE\*
- ☐ **2021 BESTIARY RAMATO** - *POMEGRANATE. CLOVES. FRUITY STEEPED TEA. UNIQUE.*  
93% PINOT GRIGIO, 7% AMBRA BLEND  
Ramato, Italian for copper, is inspired by ancient Georgian winemaking techniques that are currently experiencing a modern revival. Fermenting on its skin for 24 days to soak up textures and flavors, the wine then aged in 2400L Doppelstücks for nine months. Bestiaries are large allegorical medieval compendiums of fantastical beasts.  
\$12 /GLASS | \$32 /BOTTLE\*

# Dry Red Wine

- ☐ **2022 TROGLODYTE ROSSO** - *STRAWBERRY. COLA. CHERRYWOOD. MUSKY.*  
45% PINOT NOIR, 35% TEROLDEGO, 20% MERLOT  
Seeking balance through blending, we found Teroldego adds refreshing acid and tannin to our Pinot Noir. Eight months in neutral oak preserved fresh fruit vivacity with a softer vanilla tone. Troglodyte, meaning, "cave dweller", is a title claimed by our production crew, who spend much of their time working in our wine caves.  
\$12/GLASS | \$34/BOTTLE\*
- ☐ **2021 BEL TRAMONTO** - *CHERRY. CRANBERRY. CHOCOLATE. ITALIAN. ELEGANT.*  
40% MERLOT, 30% REFOSCO, 20% SANGIOVESE, 10% TEROLDEGO  
Bel Tramonto translates to beautiful sunset in Italian, representing the marriage of vibrant Italian grapes against the deeper Merlot. The 2021 vintage features a majority percentage of Italian grapes with a focus on subtle barrel and bottle aging. The grapes were all aged for fourteen months in neutral oak barrels prior to bottling.  
\$14/GLASS | \$48/BOTTLE\*
- ☐ **2022 PRAEFECTUS** - *RASPBERRY. COOL CLIMATE. BORDEAUX STYLE. SILKY TANNINS.*  
60% CABERNET FRANC, 25% CABERNET SAUVIGNON, 15% MERLOT  
Old Mission Peninsula rides the climactic edge of where successful vinifera ripening can occur, and our Praefectus is the result of strategic blending undertaken to create a full bodied red here. A title of authority in the Roman Empire, Praefectus is a true leader among Michigan red wines, showcasing the best of our Cabernet grapes.  
\$16/GLASS | \$50/BOTTLE\*
- ☐ **2022 MERLOT** - *DARK CHERRIES. OAK. PRETTY. FULL BODIED.*  
95% MERLOT, 5% REFOSCO  
A classic cool climate take, our Merlot is blended with just a touch of impactful Italian Refosco, adding a silty smooth tannic structure that bolsters the overall blend. Oak was used as a supporting structure but not a dominant feature. Supple mid-palate tannins carry through to the elegant finish.  
\$16/GLASS | \$50/BOTTLE\*

# Off-Dry White Wine

- ☐ **2023 SCRIPTORIUM RIESLING** - *JUICY LEMON. PAPAYA. ELECTRIC EEL. HALBTROCKEN.*  
Riesling was first planted on OMP in 1974 by Winemaker Sean O'Keefe's father and has since become the preeminent white grape on the Peninsula. Our house Riesling is named after the great rooms where monks transcribed manuscripts to preserve winemaking knowledge still used today. Zippy acid wrapped in lees and alive with fruit.  
\$11 /GLASS | \$30/BOTTLE\*
- ☐ **2023 LATE HARVEST RIESLING** - *TANGERINE. PEACH. GRAPEFRUIT. RIPE.*  
Late Harvest translates to *Spätlese*—German for, "a special selection of the ripest grapes of the harvest." Fermented in stainless steel tanks sur lee and stopped cold, our Late Harvest contains roughly half the residual sugar of the regional style with a present acid tension, striking a pleasing balance with lush fruit flavor.  
\$12/GLASS | \$32/BOTTLE\*

**5% off 6-bottle purchases | 10% off 12-bottle purchases**

We currently ship to: CA, CO, DC, FL, IA, IL, MI, MN, NY, PA, TN, TX, OH, OR, WA, WI  
*\*Per township ordinance, bottle sales are to-go only*



**Join the Mari Vineyards Wine Club!**

All members receive quarterly wine selections, unique discounts, and exclusive experiences.  
RED WINE CLUB | WHITE WINE CLUB | SELECT CLUB | SEASONAL CLUB | RISERVA CLUB  
Scan the QR code to sign up on our website, or ask your server for more information!

100% Estate Grown & Produced on OMP | 73 acres | 7 vineyards | 24 grape varieties | hand harvested