



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***
- 2022 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 Grapes
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 GARNISH AVAILABLE FOR GLASS POURS!
- DROLLERY ROSSO SPARKLING WINE CIDER** - *CO-FERMENTED APPLES AND RED GRAPES*
85% Yarrington Mills, Dabinett, & Kingston Black Apples; 5% Nebbiolo, 5% Teroldego, 5% Refosco Grapes
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***

Dry White Wine

- 2021 STÜCKFASS RIESLING** - *LIME. KIWI. BRIGHT ACIDITY. KABINETT-STYLE. PETROL. RESIN.*
Winemaker Sean O'Keefe created the Stückfass as an exploration into dry Riesling, building texture through oak, lees, and acidity. Styled after the lighter, lower alcohol Kabinett Rieslings of Germany, the wine was whole-cluster pressed, fermented bone dry, and aged in 2400L Doppelstücks on its lees for fourteen months before bottling. **\$12/GLASS | \$34/BOTTLE***
- 2022 SAUVIGNON BLANC** - *CITRUS. 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 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***
- 2022 CHARDONNAY** - *OAK. FENNEL WALNUT. FULL. COMPLEX.*
Our style continues to evolve at Mari as we seek the right balance of whole cluster pressing, oak fermentation, and lees aging to deliver a Chardonnay that truly tastes of our region. Primary fruit flavors meld with deeper autolytic and barrel notes from nine months in oak to create a balanced, full, textural result. **\$13/GLASS | \$38/BOTTLE***

Dry Rosé & Skin Contact Wine

- 2023 TROGLODYTE ROSATO** - *WATERMELON. EARLY SEASON STRAWBERRIES. QUENCHING.*
40% Pinot Noir, 25% Pinot Grigio, 15% Gamay Noir, 10% Refosco, 10% Teroldego
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***
- 2022 BESTIARY RAMATO** - *PITHY CITRUS. HONEYED PECANS. EARL GREY TEA. UNIQUE.*
95% Pinot Grigio, 5% 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 and neutral demi muids for nine months. Bestiaries are large allegorical medieval compendiums of fantastical beasts. **\$12 /GLASS | \$32/BOTTLE***

5% off 6 bottles | 10% off 12 bottles

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 Our Wine Club!

All members receive quarterly wine selections, discounts, and exclusive experiences. Scan the QR code or ask your server to learn more!



Dry Red Wine

☐ 2023 GAMAY NOIR - *SILKY. PLUM. DARK BERRIES. VIOLETS. SUBTLE BLACK PEPPER.*

Each year, we let the wine speak to the vintage, expressing the idiosyncrasies of Gamay and of our unique Northern Michigan terroir. The first Gamay grapes in our region were planted by Ed O'Keefe—friend to Mari's Owner, Marty Lagina, and father of our Winemaker, Sean O'Keefe, in the late 1980's, and the variety has since become a signature grape for Old Mission Peninsula. **\$12 GLASS | \$34/BOTTLE***

☐ 2022 TROGLODYTE ROSSO - *STRAWBERRY. COLA. CHERRYWOOD. MUSKY. BALANCED.*

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. SMOOTH. 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 silky smooth tannic structure that bolsters the overall blend. Oak was used as a supporting structure but not a dominant feature. Supplemental mid-palate tannins carry through to the elegant finish. **\$16/GLASS | \$50/BOTTLE***

☐ 2021 ROW 7 - *RIPE CRANBERRY. CLOVE. ALLSPICE. BROWN SUGAR. DELICATE TANNINS.*

Mystery Field Blend

Great things sometimes happen by chance. In 1999 during the planting of our first vineyard, an unknown mix of varieties inadvertently ended up in Row 7. Rather than correct our mistake, we decided to declare victory. Row 7's eponymous wine is a field blend of those same varieties, a mysteriously bold red and fan favorite! **\$20/GLASS | \$85/BOTTLE***

Off-Dry White Wine

☐ 2023 MALVASIA BIANCA - *RUBY RED GRAPEFRUIT. TROPICAL. EFFERVESCENT.*

85% Malvasia Bianca, 15% Sauvignon Blanc

In the Middle Ages, Venetian traders heavily promoted Malvasia wines throughout the Mediterranean, fostering an internationally recognized name. We blended Sauvignon Blanc with this intensely aromatic variety and encouraged a slight effervescence to create a Vinho Verde style—preserving lush fruit with lively delicate bubbles. *Residual Sugar: 6g/L* **\$11/GLASS | \$30/BOTTLE***

☐ 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. *Residual Sugar: 9.25g/L* **\$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. *Residual Sugar: 22.0g/L* **\$12/GLASS | \$32/BOTTLE***

☐ BALATON CHERRY WINE - *JUICY. TART CHERRY. RED PLUM. SPICES.*

In the "Cherry Capital of the World", Old Mission Peninsula farmers have been growing beautifully tart cherries for over 150 years. Winemaker Sean O'Keefe did a partial skin ferment before halting fermentation to preserve naturally occurring sugar, leading to a lovely tart and sweet balance. *Residual Sugar: 50.0g/L* **\$8/GLASS | \$22/BOTTLE***

Dessert Wine

ESSENZA DELL'ALBERO MAPLE WINE - *MAPLE. CARAMEL. VANILLA. PEAR. APPLE.*

Mari Vineyards' second edition of Maple Wine was created entirely from sugar maple trees on Old Mission Peninsula and aptly named Essenza Dell'Albero, which means *essence of the tree* in Italian. This uniquely delightful dessert wine was aged in various vessels to highlight different sensory layers of maple. *Residual Sugar: 50.0g/L* (not available for wine flights) **\$5/1oz Sample | \$15/GLASS | \$50/375 ml BOTTLE***

Help Mari Support Stacy Salon's Battle Against Breast Cancer

Our amazing Tasting Room Supervisor, Stacy, was recently diagnosed with triple negative stage 3B metastatic breast cancer. We are asking our guests to consider contributing a small donation with each flight and bottle purchased. Mari will match every donation to help Stacy during this difficult time.

\$1 optional donation with flight purchases | \$2 optional donation with bottle purchases

If you are able and would like to donate more, please let us know!



Visit Stacy's
GoFundMe