

THIRD COAST SOIF

March 24, 2024

*\* all pricing is SRP (suggested retail price) for reference only*



**THE  
PARLOR**  
A RESOURCE  
REDISTRIBUTION PROJECT  
BY  
TRASH PEOPLE

**It's our distinct pleasure to partner with local non-profit Trash People.**

“Trash People was founded in April 2022 with the aim of bringing together neighbors to connect over a shared care for our community. Alongside our regular community clean up events, Trash People organizes the volunteer fair, facilitates community participation with other community organizations, and most recently, we opened The Parlor, a resource redistribution project for both people & planet. We exist to facilitate connection and contribution to our community.”

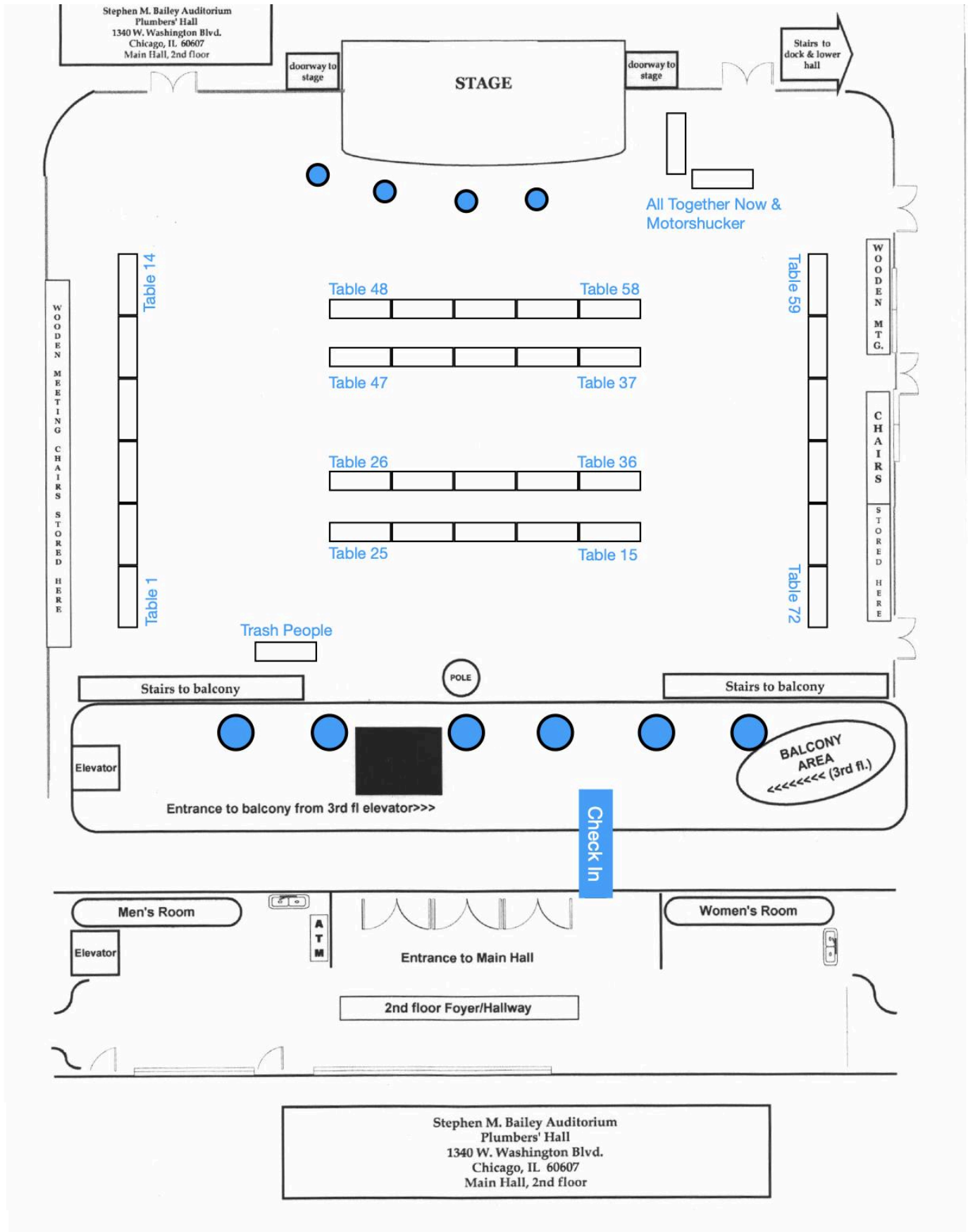
Net proceeds from today's fair will be donated to Trash People to help further their efforts beautifying our neighborhoods and helping Chicago families in need.

*Please visit their table during the fair to learn more about their mission, get involved or donate to their organization.*

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Table 1	<b>Black Lamb Wine, Eastern Europe - Stetson Robbins</b> 2021 KABAJ "Corvus" pet-nat of Pinot Noir, Goriška Brda SI \$35 2021 Jaroslav Osička Ryšák Pinot Noir/Pinot Gris South Moravia CZ \$30 2022 David Kušický "Serotonin" Muscat d'Oro Stredoslovenská SK \$33 2020 Gotsa Family Khikhvi Kvevri, Kvemo Kartli GE \$40 2021 Gaioz Sopromadze Otskhanuri Sapere, Imereti GE \$37 2019 Štemberger "Terranatura" Teran, Kras SI \$40
Table 2	<b>Parés Balta, Penedès SP - Joan Cusine &amp; Ryan Stotz</b> NV Matèria Prima Pét-nat \$32 2020 Matèria Prima Blanc \$32 2021 Parés Baltà "Calcari" \$28 2020 Parés Baltà "Electio" \$80 2020 Parés Baltà "Indigena" Garnatxa Negre \$29 2021 Gratavinum "Silvestris," Priorat \$53
Table 3	<b>Ricochet Wine Company, OR - Erich Berg</b> 2023 "Le Ressor" Petillant Naturel (Pinot Gris), Willamette Valley \$32 2022 Pinot Blanc, McMinnville AVA \$35 2022 "Confluence" Rosé (Syrah, Malbec, Viognier), Columbia Gorge \$25 2022 "Vin d'Evelyn" Syrah, White Bluffs AVA \$35 2021 Pinot Noir, Willamette Valley \$45 2021 Tempranillo, Coventina Vineyards, Rogue Valley \$40
Table 4	<b>Rooted Selections, Europe - Travis &amp; Becky Smith</b> 2022 Kwaśne Jabłko JABOL ŻÓŁTY Wild Quince & Apple Pet-Nat, Świątki PL \$23 2021 Turay Family Winery Lunar Pet-Nat, Neszmély HU \$28 2020 Csetvei Pince KO Olaszrizling, Somló HU \$26 NV Hegyi-Kaló Szeptember 7, Szomolya HU \$28 2021 La Cricca Busart, Friuli Colli Orientali IT \$33 2022 De Mena Arc en Ciel, Roussillon FR \$38
Table 5	<b>Tessier Winery, Northern CA - Kristie Tacey &amp; Chandran Param</b> 2022 "Electric Ladyland" (skin-contact blend), California \$30 2022 "Femme Fatale" Rosé, Central Coast \$30 2022 "Soul Love" (chillable blend), Central Coast \$30 2022 "Day Dreaming" (chillable red blend), Central Coast \$35
Table 6	<b>Volker Wine Co., Europe - Volker Donabaum</b> 2022 Claus Preisinger "Fruitloops" Blanc, Neusiedlersee, AU \$38 2022 Claus Preisinger "Dope" Neusiedlersee AU \$39 2020 Hager Matthias Grüner Veltliner Urgestein Natural, Kamptal AU \$28 2020 Hager Matthias Grüner Veltliner Vielfalt, Kamptal AU \$29 2021 Christoph Heiss Riesling Malinga, Kamptal AU \$28 2021 Christoph Heiss Vogel & Meer Malinga, Kamptal AU \$37

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- Table 7      **Vom Boden, (mostly) Germany - John Ritchie & Collin Moody**  
2022 Ulli Stein Riesling "Weihwasser" Feinherb, Mosel \$23  
2021 Philip Lardot Riesling "der Graf", Mosel \$36  
2022 Lukas Hammelmann Riesling "Zimkaes" Trocken, Pfalz \$40  
2022 Migot "Vin Gris" Moselle Lorraine, FR \$23  
2021 Gober & Freinbichler "Vineyard Project #004" Blaufränkisch, Burgenland, AU \$18  
2022 Glow Glow "Rot", Nahe \$30
- Table 8      **Back Roads Importing, Italy - Blake Nicholoff**  
2022 Filippo Manetti "Montesiepe" Emilia Romagna \$30  
2020 L'Upupa "Sparguglio" Grachetto Gentile Emilia \$32  
2022 Nerina Cardile "Encore Ancora" Bianco Terre Siciliane \$48  
2020 La Poiesa "Filom" Malvasia dell'Emilia \$32  
2019 Carlo Noro "Onciarossa" Cesanese del Piglio \$32  
2017 Maradei "Cumiss" Calabria \$39
- Table 9      **Cutter Cascadia, Columbia Valley OR - Michael Garofola**  
2022 "#1 Grandpa White" (co-ferment Chardonnay & Riesling) \$25  
2022 "Strawberry Mullet" Zinfandel Rosé \$25  
2022 "Heavy Water" Riesling \$38  
2021 "Heavy Water" Riesling \$38  
2022 "Come On Come On" Zinfandel \$34
- Table 10     **Proxies, Canada - Charlie Friedman & Michael McAvena**  
Gold Crush \$24  
Blanc Slate \$24  
Pink Salt \$24  
Sparkling Rosé \$6/250ml can  
Red Clay \$24  
Red Ember \$24
- Table 11     **Misoo Aperitivo, Chicago – Soo Choi & Michael McAvena**  
Misoo bitter aperitivo \$29  
Treuse herbal elixir (spring '24 release) \$39
- Table 12     **Letherbee Distillers, Chicago IL - Brenton Engel**  
Original Label Gin \$32  
Bësk \$37  
Fernet \$39  
Absinthe Americaine \$39 (375ml)  
2023 Autumnal Pear Cordial \$25  
2024 Vernal Strawberry Cordial \$25

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- Table 13     **Broc Cellars, Northern CA - Chris Brockway & Tim Gagnon**  
2023 "Got Grapes" White \$22  
2022 "Amore" Blanco \$32  
2022 "Got Grapes" Red \$22  
2022 "Koukou" Cabernet Franc \$32  
2022 "Amore" Rosso \$32  
2022 "Fox Hill Sangiovese" \$36
- Table 14     **Ellsworth Wines, Sierra Foothills CA - Bryn Molloy & Jeffrey Sherwood**  
2020 Zinfandel/Petite Sirah \$34  
2021 Zinfandel \$34  
2020 Merlot/Cabernet \$34  
2021 Merlot/Cabernet \$34
- Table 15     **Marz Brewing, Chicago IL - David Weeks**  
"Citrus Party" CBD Botanical Seltzer \$4  
"Flower Power" CBD Botanical Seltzer \$4  
"Juniper Fizz" CBD Botanical Seltzer \$4  
"Hop N' Honey Water" n/a \$3
- Table 16     **CCGP/L'Arge d'Oor/Scotty-Boy!, Santa Barbara County CA - Scott Sampler**  
2014 CCGP "Captain Kierk (AKA, The Knightwalker)" Syrah \$114  
2020 L'Arge d'Oor "Steakhouse Smoothy #1" (Mourvèdre/Syrah/Grenache) \$45  
2019 L'Arge d'Oor Sangiovese \$45  
2022 Scotty-Boy! "El Sandweeech!" (Carbonic Pinot Noir/Chardonnay Co-Ferment) \$29  
2022 Scotty-Boy! "Klongbursts & Fizz Fuzz" (Pét-Nat of Skin Contact Pinot Grigio) \$29  
2022 Scotty-Boy! "Love \*The Hand\* That Klongs You" Carbonic Riesling Blend \$29
- Table 17     **Franchere Wine Company, Willamette Valley OR - Mike Hinds**  
2022 "Lionesses" (Ehrenfelser & Kerner) \$22  
2022 "For Heaven's Sake, Don't Move Here" (Pinot Gris & Grüner Veltliner) \$24  
2023 "Failed Empires" (Blaufränkisch & Rotburger) \$28
- Table 18     **Marzae Wine, Northeast Fruit/MA Vinification - Eliot Martin**  
2023 Aperitivo No. 1 Americano \$44  
2023 Rosé Piquette \$10/250ml can  
2023 S. nigra \$31  
2023 V. labrusca \$28  
2023 R. typhina \$29  
2023 E. leei \$32

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Table 19	<b>Soto Vino, Texas Hill Country/High Plains - Christian Soto</b> 2022 "Once Upon a Time in Texas" Rosé of Counoise \$29 2022 "Wildflowers" Rosé of Tempranillo & skin contact Marsanne blend \$29 2022 "Rider" Black Spanish & carbonic Sangiovese \$29 2022 "Peyote Ugly" skin contact Blanc du Bois \$29
Table 20	<b>Alta Marfa, TX - Ricky Taylor &amp; Katie Jablonski</b> 2022 "Appenheimer," TX \$30 2021 "Hyperspace" Texas Hill Country AVA \$34 2022 "Road Soda" Texas High Plains AVA \$34 2020 "Maderized," Texas Hill Country AVA \$45
Table 21	<b>Two Shepherds, Northern CA – William Allen</b> 2022 Vermentino, Lodi \$22 2023 Pinot Gris ramato, Sonoma Valley \$26 2022 "Centime" orange Vermentino Picpoul Albarino, Lodi/Dunnigan Hills \$34 2023 "Wiley" carbonic Carignan, old vine, Hopland \$26 2021 Pinot Meunier, Russian River Valley \$36 2020 Carignan. Whole cluster, old vine, Hopland \$28
Table 22	<b>Whitcraft Winery, Santa Barbara CA - Drake Whitcraft</b> 2021 Chardonnay, Santa Maria Valley Tinaquaic Vineyard \$60 2022 Pinot Noir, Edna Valley Chene Vineyard \$72 2022 Grenache, Ballard Canyon Stolpman Vineyard \$55 2022 Syrah, Santa Lucia Highlands Escolle Vineyard \$60
Table 23	<b>Azizam Wines, Baja Norte MX - Maryam Hariri</b> 2022 Zaza, Tecate \$35 2022 Zagros, Tecate/Valle de Guadalupe \$30 2023 Zameen, Tecate \$30 2023 Zamboor, Valle de Grulia \$28
Table 24	<b>Bichi Wines, Baja Norte MX - Noel Téllez &amp; Maryam Hariri</b> 2022 "La Santa" Rosa del Peru \$38 2022 "Rosa" Misión \$38 2022 "Listan" Misión \$38 2021 "Happy Flama" Rosa del Perú, Tempranillo, Cabernet Sauvignon, Nebbiolo \$38 2022 "Azul El Heroe" Grenache \$45



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Table 25	<b>La Montañuela, Vermont - Camila Carrillo</b> 2023 Alma Gemela Pet Nat (Verona & Frontenac Gris) \$44 2022 "Los Enamorados" Pet Nat (26 varieties of wild and cultivated apples fermented on La Crescent, Frontenac blanc, and Frontenac gris grape skins) \$43 2022 "Rocio" Marquette \$53 2022 "La Noche y Tu" (Petite Pearl, Verona, Itasca) \$45
Table 26	<b>North American Press, CA - Matt Niess</b> 2022 "Wildcard" (Gravenstein Apple + Wild Grape co-ferment), RRV \$23 2022 "The Maker" (La Crosse + Brianna) Douglas County NV \$30 2022 "The Mentor" (Frontenc Noir + St. Croix) Douglas County NV \$33 2022 "The Rebel" Baco Noir, Sonoma Coast \$33
Table 27	<b>Walloon Lake Winery, Tip of the Mitt MI - Matt Killman &amp; Britta Dennis</b> 2022 Estate Melange Blanc \$30 NV Estate Melange Rouge \$34 2023 Estate Frontenac Blanc \$30
Table 28	<b>Clos Cibonne, Provence FR - Olivier Deforges and Caroline Deforges</b> 2022 Cuvée Tradition Côtes du Provence Rosé \$47 2022 Cuvée Spéciale des Vignettes Côtes du Provence Rosé \$64 2021 Cuvée Spéciale des Vignettes Côtes du Provence Rosé \$64 2022 Clos Cibonne Cuvée Prestige Caroline Côtes du Provence Rosé \$67 2020 Cuvée Marius Rosé Côtes du Provence Rosé \$105 2023 Cuvée Spéciale Tibouren Rouge Côtes du Provence \$51
Table 29	<b>Catch &amp; Release Wines, Northern CA - Beno Stewart &amp; Monica Varriale</b> 2023 "Swim Good" Albarino Pet Nat, CA \$34 2023 "Block Party" (Pinot Gris, Riesling, Gewurztraminer), CA \$28 2022 "Fair Trade" Chardonnay, Mendocino \$34 2023 "Credits & Cameos" (Gamay, Trousseau, Pinot Noir), CA \$30 2021 "Well Rested" Pinot Noir, Sonoma \$38
Table 30	<b>RMBR Kombucha, Chicago IL - Jeff Smith, Keke Tomirotti, Jack Joseph</b> Hibiscus Ginger \$5 Lavender Butterfly \$5 Rose Petal Berry \$5 Turmeric Tango \$5 Blue Dream \$5 Ginger Lime \$5

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Table 31	<b>Las Mujeres Farm &amp; Winery, WI - Tony Bezsytko &amp; Elise Zelechowski</b> 2023 Piquette Cider \$10 (500ml) 2022 Cider \$20 2023 Piquette Red Wine \$12 (500ml) 2022 Red Wine \$27 2021 Cider \$23
Table 32	<b>Patois, Virginia - Patrick Collins &amp; Danielle LeCompte</b> 2019-22 "Infinite Canon III" Traditional Method Heirloom Cider, Rappahannock County \$30 2020/22 "Parallel Voicing" Traditional Method Vidal/Heirloom Apple Co-Ferment \$26 2021 "Quaker Run" Ancestral Method Heirloom Cider, Madison County \$26 2021 "Bent Mountain" Traditional Method Albemarle Pippin Cider, Roanoke County \$28 2021 "Bricolage" Traditional Method Seedling Cider \$28 2021 "Readymade" Ancestral Method Seedling Perry \$26
Table 33	<b>Carriage House Ciders, Michigan Shore MI – Paula Camp</b> 2022 "Debutant" \$20 2023 "WILD!" \$20 2023 "Black Sheep" \$20 2023 "Hopt" \$20
Table 34	<b>Art + Science Wine, OR - Kim Hamblin and Dan Rinke</b> 2021 "Cerebral" fruit wine co-ferment Pet-nat, CA \$25 NV "Symbiosis" fruit wine co-ferment, CA \$25 NV Little Apples Cider \$18 NV Starlit Pear Cider \$17 2021 Melon Pet-Nat, Willamette Valley AVA \$28 2021 Grenache, Applegate Valley AVA \$25
Table 35	<b>Folklor Wine &amp; Cider, Charlevoix MI - Izabela Babinska &amp; Derrick Vogel</b> 2021 "Sky Fruit" Field Blend Cider \$25 2022 "Ode to Home" Somerset of Maine x L'Acadie Blanc Pet Nat \$25 2023 "Ode to Home" Somerset of Maine x Osceola Muscat Pet Nat \$25 2023 Zweigelt Nouveau \$20
Table 36	<b>Communion Wines, Chicago IL - Pete Johnson, Alex Taylor, Ben Taylor</b> 2023 Aromella pét nat, Western Michigan \$30 2023 Marquette pét nat, Western Michigan \$30 2023 La Crescent pét nat, Western Michigan \$30 2022 Fruit pet-nat (co-ferment of plums, grapes, and apples), Western MI \$30

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Table 37	<b>Mas Gomà, Penedés SP - Joan Vendrell</b> 2022 "L'Alba al turó" Rosat \$30 2022 "L'Alba al turó" Blanc \$30 2022 "La Planta" \$30 2021 "Cosi Joan" \$42 2022 Catalan Brisat \$30
Table 38	<b>Menaud, Quebec - Jean-Sebastien Delisle</b> VODKA (wheat/rye) \$55 GIN (wheat, rye, juniper berry, coriander, sumac, barberry, etc) \$59 CAMERISE – Menaud gin & haskap berries \$54 GÉNÉPI – wheat, rye, lovage, bog-myrtle, immortelle, green alder pepper, black spruce, aster root, barberry, honeysuckle \$61 APÉRITIF – Menaud vodka & sea buckthorn, rhubarb, barberry, rose hip, chamomille, haskap berry, wormwood \$52 ABSINTHE – Secret recipe! \$52
Table 39	<b>Rodica, Istria SI - Matic Rodica</b> 2020 Sparkling Malvazija Col Fondo \$25 2021 Malvazija \$21 2020 Malvazija Selekcija \$27 2021 Refošk \$22 2020 Sparkling Refošk Saignee Col Fondo \$25 2020 Sparkling Refošk Col Fondo \$25
Table 40	<b>Vinum, Slovenia &amp; Croatia – Ilya Shchukin</b> NV Tomac Sparkling Rose Extra Brut, Plešivica HR \$43 2021 Bikicki Uncensored, Fruška Gora RS \$38 2022 Kobal 'Roots' Rožnato, Štajerska SI \$23 2023 Kobal BAJTA Muskat Pet Nat, Štajerska, SI \$26 2022 Dorcha Carbonic Frankinja, Štajerska SI \$22 2021 Basina Plavac Mali, Dalmatia HR \$28
Table 41	<b>Roni Selects, Europe - Roni Ginach</b> 2022 Kortavebis Marani ChinChinuri, Kartli, GE \$26 2022 Martvilis Marani Tsolikouri direct press, Samegrelo GE \$25 2022 Ocho Rkatsiteli/Mtsvane, Kakheti GE \$21 2022 Gogo "ChiaMami" Saperavi/Rkatsiteli, Kakheti GE \$30 2022 Catherine Bernard "Le Claret" Carignan Languedoc FR \$25 2018 Colombaia Vigna Vecchia. Tuscany IT \$32

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Table 42	<b>Agricola Foradori, Trentino-Alto Adige/Südtirol - Elisabetta Foradori</b> 2022 Fontanasanta Manzoni Bianco \$35 2022 Fuoripista Pinot Grigio \$55 2022 Teroldego \$30 2022 Teroldego Morei \$55 2022 Teroldego Sgarzon \$55 2021 Teroldego Granato \$90
Table 43	<b>Terah Wine Co., Northern CA - Terah Bajjalieh</b> 2022 Sparkling Blend of Chardonnay, Pinot Noir, and Old Vine Muscat, Central Coast \$31 2022 Skin Contact Falanaghina, Clarksburg \$29 2022 Barbera, Shake Ridge Ranch Amador County \$40 2022 Sangiovese, Mokelumne River \$32 2022 Red Blend (63% Syrah 37% Grenache), Central Coast \$30 2022 "Agua Fresca" Piquette Blend of Sangiovese, Chardonnay, Pinot Noir \$23
Table 44	<b>Old Westminster Winery, Maryland – Lisa Baker Hinton</b> 2022 Petillant Naturel of Albarino \$40 2022 Terracotta (Pinot Blanc skin fermented in Amphora) \$36 2022 Pepper (75% Cabernet Franc, 15% Blaufränkisch, 10% Chambourcin) \$25 2023 Merlot, Burnt Hill Farm (tank sample) \$75
Table 45	<b>Brazos Wine Imports, South America - Brian Ravitsky</b> 2021 Bodega el Bayeh 'Blanco de Purmamarca' Criolla Blanca, Jujuy AR \$30 2021 Stella Crinita 'Omaggio' Viognier Pet Nat, Uco Valley AR \$26 2022 Pielihueso 'Naranjo' (Torrantes, Sauv Blanc, Chardonnay), Uco Valley AR \$24 2021 Cara Sur Moscatel Tinto, Barreal, Calingasta Valley AR \$30 2020 Dominio del Cuarzo Pais, Guarilhue, Itata Valley CH \$25 2022 Pablo Fallabrino 'Anarkia" Tannat, Atlantida, Canelones UR \$22
Table 46	<b>Mersel Wine, Lebanon - Eddie Chami</b> 2021 "Elevate" Marini, Blouza \$55 2021 Elevate" Daw al Ahmar, Ainata \$55 2022 Lebni Abyad White, Wadi Qannoubine Valley \$26 2021 "Leb Nat" Gold Pet-nat, Wadi Qannoubine/Bekaa \$32 2022 "Red Velvet" Red, Bekaa Valley \$25 2018 Dar Richi "Hanan" Red, Bekaa Valley \$30
Table 47	<b>Terra Sancta Trading Co., Middle East - Jason Bajalia</b> 2022 Heya "Kanz" Red, Batroun LB \$34 2022 Heya "Farha" Sparkling, Wadi Qannoubine LB \$28 2023 Heya "Ward," Bekaa Valley LB \$30 2022 Laila Maghathe "Love Letter" Red, Wadi Qannoubine LB \$38 2021 Philokalia "Grapes of Wrath" Amber, Bethlehem Hills PS \$60 2021 Philokalia "Anima Syriana" Red, Bethlehem Hills PS \$75

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Table 48	<b>Stranger Wine Co., Lake Michigan Shore – Maxx Eichberg &amp; Sidney Finan</b> 2023 Skin Contact Pinot Gris \$34 2022 Viognier \$28 2022 Syrah \$38 2022 Pinot Noir \$38
Table 49	<b>Barbichette Wine, Seneca Lake NY - César Vega &amp; Louisiane Remy</b> 2021 "Le Blanc" Riesling \$26 2022 "Le Rouge" DeChaunac & Cabernet Franc \$27 2022 "Nuit Blanche" Riesling & Chardonnay \$36 2023 "Oui Non" Merlot, Chardonnay, Pinot Noir, Seyval Blanc \$22 2022 "Tête Bêche" Cabernet Franc \$36 2023 "CQS" Riesling & Chardonnay \$26
Table 50	<b>Champagne Lelarge-Pugeot, Vrgny FR - Clémence Lelarge</b> 2020 Tradition \$60 2016 Gueux \$90 2015 Luna Vol. 2 \$160 2010 Les Charmes de Vrgny \$75
Table 51	<b>Super Glou, Europe - Jennifer Green &amp; Heidi Jen</b> 2022 Leon Gold "Pink Gold" Pet'Nat, Württemberg \$30 2021 Scheuermann Grauburgunder Trocken, Pfalz \$22 2021 Scheuermann "Anima Rosé, Rheinhessen-Pfalz \$42 2021 Domaine des Chopins "Le Desert," Beaujolais \$33 2022 Les Salicaies "Torlit," Roussillon \$29 2022 Les Salicaies "Frérôts," Roussillon \$29
Table 52	<b>Ruth Lewandowski Wines, Mendocino CA - Evan Lewandowski</b> 2022 Tatto \$27 2022 Elimelech \$32 2021 Chilion \$35 2022 Feints \$27 2021 Boaz \$42 2021 L.Stone \$45
Table 53	<b>Hana Makgeoli &amp; C.Cassis, New York - Alice Jun &amp; Rachael Petach</b> Hana Makgeolli "Hwaju 12" \$34 Hana Makgeolli "Yakju 14" \$38 Hana Makgeolli "Hyunmi Takju" \$36 Hana Makgeolli "Takju 16" \$32 C. Cassis Blackcurrant Liqueur \$32/375ml C. Cassis "CC Spritz" \$7/355ml can

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Table 54	<b>Middle Brow Wine Co., Chicago IL - Pete Ternes &amp; Bryan Grohnke</b> 2023 "Pizza Wine" sparkling red field blend, MI \$25 2023 "Big Seeds" Seyval Blanc, MI \$25 2023 "Boats" skin-contact Riesling, MI \$25 2023 "Mara de Bois" Gewurtztraminer & Marquette, Old Mission Peninsula MI \$28
Table 55	<b>Daniel's Family Vineyard &amp; Winery, Indiana - Blake Trobaugh</b> 2022 Reign (Traminette, Vidal Blanc, Niagara Pétillant Naturel) \$30 2022 Purple Reign (Tannat, Noriet, Concord Pétillant Naturel) \$30 2022 Totality (Gewurstraminer, Traminette, Vidal Blanc Pétillant Naturel) \$32 2022 Crush (Field Blend Sparkling Blanc Piquette) \$20 2022 Press (Field Blend Sparkling Rosé Piquette) \$20
Table 56	<b>Usonia Wine Co., Finger Lakes NY - Alex Alvarez-Perez</b> 2023 Cayuga Cayuga "Plane's Block" \$27 2022 Riesling "Standing Stone Farms" \$32 2022 Tocai Friulano \$30 2022 Cabernet Franc \$30
Table 57	<b>Can Suriol / Azimut, Penedés SP - Pau Suriol Ferré</b> 2021 Suriol Brut Nature \$27 2021 Suriol Brut Nature Rosat \$27 2021 Suriol "Cal Ron" \$27 2023 Azimut Brisat Orange \$20 2019 Azimut Negre \$23 NV Azimut Cava Brut Nature \$23
Table 58	<b>Christina Wines, Carnuntum AT - Christina Netzl</b> 2022 Gruner Veltliner \$20 2021 St Laurent \$23 2022 Zweigelt \$23 2022 Rosé \$20 2021 Orange \$27
Table 59	<b>Domaine des 2 Anes, Corbieres FR - Magali Terrier</b> NV Limo d'Anes Pet Nat \$27 2022 Premier Pas \$27 2020 Fontanilles \$21 2019 l'Enclos \$28

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Table 60	<b>Thibault Ducroux, Beaujolais FR - Thibault &amp; Dimitri Ducroux</b> 2022 Beaujolais-Villages En Roue Libre \$25 2022 Fleurie Grille-Midi \$29 2021 Morgon \$28 2021 Morgon Corcelette \$32
Table 61	<b>Hammerling Wines, Northern CA - Josh Hammerling</b> 2021 "Tilted Mile" (60% Pinot Noir / 40% Chardonnay), CA \$36 2019 "Sunflower Sutra" (77% Chardonnay, 12% Pinot Noir, 11% Meunier), CA \$58 NV Solera "Firefly Map" (Pinot Noir/Chard), Escolle Vineyard, Santa Lucia Highlands \$65 2022 "Youth of the Beast" Grenache Noir, Siletto Vineyard, San Benito \$32 2022 "Late Air" Gamay Noir, Escolle Vineyard, Santa Lucia Highlands \$42
Table 62	<b>Madson Wines, Northern CA - Cole Thomas</b> 2020 Toyon Pinot Noir, Santa Cruz Mountains \$60 2022 Ascona Pinot Noir, Santa Cruz Mountains \$60 2022 Santa Cruz Mountains Pinot Noir, Santa Cruz Mountains \$36 2022 Ascona Chardonnay, Santa Cruz Mountains \$48 2022 Old Vine Chenin Blanc, Santa Barbara County \$32 2022 Kessler-Haak Syrah, Sta. Rita Hills \$32
Table 63	<b>Margins Wine, Northern CA - Megan Bell</b> 2023 Contra Costa Muscat blanc \$28 2023 California 'Neutral Oak Hotel' White (Chenin, Aligote, Vermentino) \$24 2023 Central Coast 'Rosy Wake' Light red (Grenache Rosé, Mourvèdre Rosé, Négrette Rosé, Barbera Rosé, Pinot Noir, Grenache, Nebbiolo, Vermentino) \$24 2023 California 'Neutral Oak Hotel' Red blend (Grenache, Cabernet Franc, Pinot Noir, Mourvedre, Chenin blanc, Negrette, Barbera) \$24
Table 64	<b>Johan Vineyards, Van Duzer Corridor OR - Morgan Beck &amp; Kyle Hall</b> 2021 Pét-Nat Pinot Noir \$32 2021 Grüner Veltliner \$33 2020 Chardonnay \$50 2021 Maceration (skin-contact white blend) \$38 2022 Pinot Noir "Estate" \$38 2021 Murmuration (Cab Franc, Blau, Zw, St. Laurent) \$36
Table 65	<b>Jumbo Time Wines, Northern CA - Jonathan Yadegar &amp; Pet Nat Posse</b> 2022 "The Sauce" (80% Pinot Noir + 20% Chardonnay) Mendocino \$25 2022 "The Gift" (80% Riesling, 10% Pinot Blanc, 10% Gewurztraminer) Arroyo Seco \$25 2022 "Top Down" Chardonnay, Mendocino \$25 2023 "Juice" Sparkling Chardonnay, Mendocino \$30

*\* all pricing is SRP (suggested retail price) for reference only*

Table 66	<b>Modales Wines, Fennville MI - Andrew Backlin &amp; Jamele Favorite</b> 2023 "Lone Silo" Gruner Veltliner, Old Mission Peninsula \$26 2023 "Contact" Orange (50% Gruner Veltliner, 50% Vidal Blanc) \$20 2022 "Es Lo Que Es" Vidal Blanc Pet-Nat, Fennville \$26 2022 "La Gracia" Blaufrankisch Fennville \$36 2023 Zweigelt Nouveau, Lake Michigan Shore \$17 2022 "Halb-Jahr" Riesling, Fennville \$26
Table 67	<b>Sotolon Selections, Europe - Jake Parrott</b> 2011 Domaine de Rombeau Rancio Sec \$26 2007 Domaine Fontanel Rancio Sec \$32 Villa Oeiras Carcavelos 'Tinto' 10-year-old \$33 Saveiro 'Castanea' Madeira Doce \$35 2009 Château Rombeau Rivesaltes Rancio \$35 1997 Quinta dos Pesos Carcavelos \$45
Table 68	<b>Little Peacock Imports, Australia - Gordon Little</b> 2022 Smallfry Cinsault "Starry Starry Night". Barossa \$35 2022 Smallfry Grenache "Jellyfish" Barossa \$35 2022 Good Intentions Wine Co "Cantina Rojo" (cabernet sauvignon), Robe \$25 2022 Good Intentions Wine Co "Cantina Blanca" (sauvignon blanc), Robe \$25 2021 Ben Haines "Blancs de Now" un-disgorged sparkling pinot noir \$30 2022 Ben Haines "Red" (syrah, pinot noir, touriga, cabernet), Yarra Valley \$28
Table 69	<b>Vinos Norzagarai, La Rioja SP - Santiago Norzagarai</b> 2018 "Las Franjas" Tinto \$32 2018 "Arreta" Tinto \$49 2019 Garnacha \$35 2017 "Carralciago" Tinto \$36
Table 70	<b>Domaine de la Combe, Muscadet FR - Pierre-Henri Gadais</b> 2022 Vendange Nocturne VdF \$18 2022 Muscadet Sèvre et Maine Sur Lie \$19 2022 RESERVE PERSONELLE Muscadet Sèvre et Maine Sur Lie \$26 Zeste Maceration VdF \$27
Table 71	<b>Domaine de la Goguette, Rhone Valley FR - Julien Mary</b> 2022 "La Siesta" Rosé (Syrah) \$29 2022 "Bleu Ciel" Blanc (50% Grenache Blanc, 50% Bourboulenc) \$34 2022 "Mama Rouge" (Grenache Noir) \$35



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Table 72	<b>Domaine des Lampyres, Roussillon - François-Xavier Dauré</b>
	2023 "H2O Blanc" (75% Grenache Blanc, 25% Grenache Gris) \$23
	2022 "Des Sens Blanc" (32% Grenache Blanc, 32% Grenache Gris, 32% Grenache Noir, 4% Muscat à Petits Grains) \$34
	2022 "Point Triple Blanc" (55% Macabeu, 25% Grenache Blanc, 20% Muscat à Petits Grains) \$28
	2023 Soleil le Vent Rouge (85% Syrah, 15% Muscat d'Alexandrie) \$31
	2022 Contre-Attaque Rouge (80% Mourvèdre, 17% Grenache Noir, 3% Muscat à Petits Grains) \$27
	2023 Harvest Moon Rouge (50% Grenache Noir, 50% Mourvèdre) \$23

### **Food for purchase - All Together Now & Motorshucker**

Big shout out to the folks at Motorshucker & All Together Now for keeping us Soiffers fed again this year!

ATN's wine and cheese shop in Ukrainian Village is a staple in the neighborhood and beyond, as well as a cafe for casual hangs - they've got everything from baguets of cab franc to happy hour to prix fixe dinners, and a regular program of events for dabbling winos and seasoned sippers alike.

Motorshucker is Chicago's premier mobile oyster operation and this year they're shucking Oysters alongside their Chicago-style Fish Dog, and Motor Mix, their spicy fried peanut snack along with a few other special oceanic snacks. Catering is available from both purveyors so don't hesitate to reach out next time you're planning an event!

### **DJ CatieO!**

What would Soif be without the excellent vibes of our sweet Catie O's all vinyl stylings? We simply can't imagine this party without her. Locals and visitors alike will recognize her from behind wine bars and DJ booths across the city, and she's been kind enough to join us every year so far. If that isn't enough, she's also a talented artist who designed our Soif logo!