

# About Sustainable-Organic-Biodynamic Farming & Winemaking:

## Sustainable



Currently there is no official certification for sustainable farming.

Sustainable farmers have the flexibility to choose what works best for their individual property so that they can be profitable, recycle, conserve energy and water, and use renewable resources whenever possible.

The sustainable farmer works around three basic concepts:

1. Environmentally sound
2. Economically feasible
3. Socially equitable

At Café Agri, we choose small family farmers that participate in the code of the 'Sustainable Winegrowing Program', which provides for and contributes to the economic and social vitality of their particular region.

## Organic



Organic farmers strive to conserve soil and water by using renewable resources. However, organic standards prohibit the use of synthetic pesticides, herbicides, and fungicides. Certification takes up to 3 years and includes annual reviews.

## Biodynamic *or* Lutte Raisonnée *or* Demeter



Biodynamic farming goes beyond organic standards to incorporate criteria to promote biodiversity, soil health, and the accommodation of nature on the farm and in winemaking practices. Optimal conditions are achieved by cultivating healthy, naturally robust farm ecosystems and by utilizing active crop rotation, and composting on-farm & winery wastes for farming, with attention to natural cycles. The wine is not inorganically manipulated as only indigenous yeasts are used in fermentation, no sugar is added, and only bentonite clay and egg whites from organic free-range chickens are permitted for refining.

## Why so many Argentinean wines and why are they so inexpensive?

The INV (Argentinean National Institute of Wine) has outlined vinification policies towards the use of sustainable wine practices at the vineyard and winery level in the Mendoza and Salta regions. Several details (and general good things about the natural Argentinean ecosystem) from these policies include:

- *A series of principles that prevent deterioration of natural resources and wine contamination.* These principles include the use of common natural fertilizers, specific chemical restrictions, close attention to how the vine is pruned, and innovative irrigation systems.
- *The proximity to the Andes Mountains*, which stand at 1000 meters above sea level, naturally limits the reproduction of insects thereby drastically reducing the need for any pesticides at all. *The introduction of "positive insects"* into the vineyard ecosystem creates a bionetwork that limits the number of "pests", again, naturally.
- *Indigenous plants* are also grown around the vines to prevent erosion in the winter. In fact, all plant waste is recycled as fertilizer. The most common fertilizers used in this area are cow and sheep manure.

Those and others are the reasons why so many winemakers from all over the world decided to open wineries in this veritable "wine paradise", where the vines receive fresh glacial waters that come down from the Andes perfectly ventilated, and are allowed to grow in especially wine-suited soil and weather conditions.

The natural gifts from the land and practices followed by the family-owned vineyards allow these wineries selected to be able to sell wine at a reasonable price. In order to support their sustainability, Café Agri has decided to offer a fairly consolidated choice of wineries to keep prices low, so that your choice can be made based upon your meal or mood, or on simply which ones you haven't tried yet. Salute!

Sustainable  Organic  Biodynamic  Local  
**Wines at unified price (\$5 glass/\$20 bottle)**  
**Wine flight (*ask your server for tonight's flight specials*) \$10**

### Reds

Penescal Tempranillo (Spain) – bright red fruit, earthy, smoky + rich ~ sustainable  
Lamura Nero d'Avola (Sicily) – jammy dark fruit + a supple finish ~ organic  
Okö Cabernet (Languedoc) – dark raspberry, cherry + meaty spice ~ organic  
Alfredo Roca Malbec (Argentina) – blue fruit, earthy + smoky ~ sustainable  
Nerviani Monte S. Maria Malbec (Argentina) – blackberry, plums + chocolate ~ sustainable  
Cavas de Chacras Merlot (Argentina) – ruby red in color + black fruit ~ biodynamic  
Banrock Station Merlot (Australia) – ripe plums, cherry + chocolate ~ organic  
Summerfield Cabernet (California) – vanilla + blackberry fruit ~ biodynamic  
Salmon Harbor Cabernet (Washington) – velvety dark chocolate + cherry ~ sustainable  
Roberto Bonfanti Cabernet (Argentina) – cherry fruit + plum ~ sustainable  
Solemne Cabernet (Argentina) – light tannin fruit + earth driven ~ organic  
Banrock Station Cabernet (Australia) – dark rich fruit + earthy, forest aromas ~ organic  
Lizard Flat Shiraz (Australia) – spicy red fruit ~ sustainable  
Banrock Station Shiraz (Australia) – fresh cherry + dark ripe plum ~ organic  
Alfredo Roca Shiraz (Argentina) – spicy dark blackberry ~ sustainable  
J. Moreau & Fils Cuvée Rouge (France) – soft red berries + spice ~ sustainable  
Canaletto Pinot Noir (Italy) – earthy, rich cherry fruit, vanilla + spice ~ sustainable  
Alfredo Roca Pinot Noir (Argentina) – dark berry spice + rich minerality ~ organic  
Giacomo Chianti -DOCG- (Italy) – dry tannins + violet aromas ~ sustainable  
Giacomo Giano Rosso (Italy) – cherry fruit driven + spicy ~ sustainable  
Ribera del Duero Silentium Tempranillo (Spain) – earthy fruit + dried herbs ~ organic  
Espíritu de Chile Carmenère (Chile) – deep red fruit aromas + vanilla ~ sustainable  
A Mano Primitivo (Italy) – velvety dark berries, vanilla + dark chocolate ~ sustainable

### Whites

Okö Pinot Grigio (Italy) – light fresh fruit, lemony + bright ~ organic  
Lamura Bianco (Sicily) – refreshing, citric + hints of peach ~ organic  
Summerfield Chardonnay (California) – creamy nectarine + pear ~ biodynamic  
Lizard Flat Chardonnay (Australia) – passion fruit + toast ~ sustainable  
Galiciano, 100% Godello (Spain) – bright citrus fruit, unfiltered ~ sustainable  
Banrock Station Chardonnay (Australia) – peach, pineapple + mango ~ organic  
Astoria Lounge Sauvignon Blanc (Italy) – crisp citrus green apple ~ biodynamic  
Alfredo Roca Sauvignon Blanc (Argentina) – lime, lemon + pear ~ sustainable  
Santa Ana Torrontes (Argentina) – granny smith apple + ripe Anjou pears ~ biodynamic  
Villa Girardi Pinot Grigio (Italy) – magnolia flower + fresh citrus ~ sustainable  
Monteporzio Frascati -DOC- (Italy) – the Pope's wine, dry white peach + honey ~ organic

## **Rosé, Bubbles & Sweet**

- Penescal Tempranillo Rosé – lush, strawberry fruit, ripe + smooth ~ sustainable | 6
- Benegas Malbec Rosé (Argentina) – fruit driven, sweet dark berry fruit ~ biodynamic | 6
- Hogue Riesling (Washington) – ripe lime + lemon, crisp ~ sustainable | 6
- Chateau Reynella Grenache & Syrah Tawny Port (Australia) – rich dessert wine ~ organic | 7
- A Pint of Sangria – Organic Fruit filled with Organic wine | 6 pint / 12 caraffe

## **Local Wine Feature**

### ***Maiden Winery from Rush River Valley***

Maiden Winery, producer of these local berry wines, is nestled in the beautiful Rush River Valley in Maiden Rock, Wisconsin.

- Blackberry ~ all natural blackberry fruit | 8
- Wild Berry ~ all natural strawberry, red + black raspberries | 8

## **Brunch Special**

- Bloody Mimosa – Italian Organic Sparkling Blood Orange juice + Champagne | 6

## **Bottled Beer**

### **- domestic -**

- Red Bridge gluten-free Pilsner | 4
- Bard's Tail Dragon Gold gluten-free | 4
- Stone Mill Pale Ale Organic | 4
- Organic Peak Nut Brown | 4
- New Belgium Mothership Wit Organic | 4
- Organic India Pale Ale Save Fish Tale | 4

### **- imported -**

- Green's Discovery Amber Ale gluten-free 550 ml (Belgium) | 7
- Green's Endeavour Dubbel Ale gluten free 550 ml (Belgium) | 7
- Green's Quest Triple Ale gluten free 550 ml (Belgium) | 7
- Samuel Smith Organic Ale (England) 550 ml | 7
- Samuel Smith Organic Lager (England) 550 ml | 7
- Pinkus Organic Hefe Weizen (Germany) 550 ml | 7
- Pinkus Organic Pilsner (Germany) 550 ml | 7
- Beck's Non- Alcoholic | 4

## **Non-Alcoholic Beverages**

- Sodas, juice, milk, iced tea | 1.50
- Fair trade organic coffee, espresso | 1.50
- Organic mixed selection of tea bags | 1.50
- Organic loose leaf tea-pot | 1.50
- Italian Roasted Barley espresso style | 2
- Cappuccino, latte (soy/hemp/milk) | 3
- Gaudianello Sparkling Water 500 mL | 2.50
- Organic Italian Sparkling Blood Orange Juice 1000 ml | 2.50 glass/ 5 bottle
- Flowering Teapot: Lavender Dream (white-hibiscus-lavender),
- Exotic Bouquet (white, black, green + oolong), Golden Jasmine (black tea chocolate) | 5
- Organic fresh juice beet, carrot & seasonal fruit and veggies | 5

## The Bottle Collection

### Reds

- Big House Red 'Super Blend' (California) - sustainable | 19
- Salmon Harbor Cabernet (Washington) - sustainable | 26
- Crossfire Paso Robles -50% Sangiovese 25% Zinfandel 25% Cabernet- (California)- sustainable | 24
- Alfredo Roca Cabernet (Argentina) - organic | 24
- Mezzacorona Cabernet (Trentino, Italy) - sustainable | 24
- Los Vascos Cabernet (Chile) - organic | 24
- Rex Goliath 'Free Range' Cabernet (California) - sustainable | 24
- BV SIGNET Cabernet (California) - sustainable | 29
- BV NAPA Cabernet (California) sustainable | 39
- Alfredo Roca Malbec (Argentina) - organic | 24
- Strong Arms Shiraz (Australia) - sustainable | 26
- Mojo Rojo Shiraz (Spain) - sustainable | 26
- Cavas de Chacras Shiraz (Argentina) - biodynamic | 35
- Jacob's Creek Shiraz (Australia) - sustainable | 24
- Yalumba Y Series - 93 % Shiraz 7% Viognier -(Australia) - sustainable | 24
- Terra Barossa Cuvée - 54% Shiraz 30% Verdot 16% Cabernet- (Australia) - sustainable | 26
- Fat Bastard Shiraz (France) - sustainable | 24
- Benegas Shiraz (Argentina) - organic | 39
- Hahn Merlot (Monterrey, California) - organic | 29
- Blackstone Zinfandel (California) - sustainable | 24
- Esser Zinfandel (California) - sustainable | 26
- Seghesio Riserva Zinfandel (California) - organic | 39
- Reinares Castilla Tempranillo (Spain) - organic | 24
- Castillo de Jumilla Monastrel (Chile)- organic | 26
- Baroncini Colli Senesi Chianti Riserva (Toscana, Italy) - sustainable | 29
- Felsina Chianti 2000, Riserva Classico (Toscana, Italy) - organic | 39
- Allegrini Valpolicella Classico (Italy) - biodynamic | 39
- Jewel Pinot Noir (Italy) - organic | 29
- Cono Sur Pinot Noir (Chile) - sustainable | 33
- Saintsbury Carneros Pinot Noir (California) - biodynamic | 39
- \*Special Vintage Selection ~ Cremosina 1997 Barbera d'Asti 'Bersano' -DOC- (Italy) - sustainable | 29\***

### Whites

- Big House White 'Super Blend' (California) - sustainable | 19
- Osborne Blanco Viura (Spain) - organic | 26
- Casa di Rocco Pinot Grigio (Italy) - sustainable | 24
- Juno Sauvignon Blanc (South Africa) - sustainable | 26
- Lake Chalice Sauvignon Blanc (New Zealand) - organic | 39
- Piane di Maggio Trebbiano (Abruzzi, Italy) - biodynamic | 29
- Pine & Post Chardonnay (Washington) - sustainable | 26
- Kenwood Yulupa Chardonnay (Sonoma) - sustainable | 26
- Alfredo Roca Chardonnay (Argentina) - organic | 29
- Cavas de Chacras Ugni Blanc (Argentina) - biodynamic | 20
- Tezza GARDA Garganega (Italy) - organic | 20
- Goue Valley Chenin Blanc & Riesling (South Africa) - organic | 26
- Calesa Semillon (Chile) - Etica Fair Trade - biodynamic | 29

### Rosés & Bubbles

- Silentium Tempranillo Rosé (Ribera del Duero, Spain) - organic | 29

Benegas Ugni Blanc & Malbec Rosé (Argentina) - organic | 33  
Brancott Riesling (New Zealand) - sustainable | 26  
Argyle Brut, Pinot Noir & Chardonnay (Oregon) - organic | 39  
Cavas de Chacras Moscatel Brut (Argentina) - biodynamic | 20