

# About sustainable-organic-biodynamic farming and 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 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 Raisonné *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 Argentinian 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 allows these wineries selected to be able to sell wine at a reasonable price. In order to support their sustainability, cafe 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 server) | 10**

### Reds

Nerviani Monte S.Maria Malbec - blackberry plums chocolate - sustainable  
Cavas de Chacras Malbec - dark fruit cherry - biodynamic  
Solemne Malbec - oak black cherry - organic  
Cavas de Chacras Merlot - ruby red blackfruit - biodynamic  
Banrock Station Merlot (Australia) - ripe plum cherry choc - organic  
Summerfield Cabernet (Cabernet) - vanilla blackberry - biodynamic  
Salmon Harbor Cabernet (Washington state) - velveting dark cherry - sustainable  
Roberto Bonfanti Cabernet - cherries and plum - sustainable  
Solemne Cabernet - light tannin fruit driven - organic  
Banrock Station Cabernet (Australia) - fruit and forest aroma - organic  
Calesa Shiraz (Chile) - mixed spices - Etica fair trade - sustainable  
Cavas de Chacras Shiraz - deep red with violet - biodynamic  
Lizard Flat Shiraz (Australia) - exquisite fruit - sustainable  
Banrock Station Shiraz (Australia) - fresh cherry and plum - organic  
Alfredo Roca Shiraz - spicy depth blackberry - sustainable  
Cavas de Chacras Bonarda - heavily rich and fruity - biodynamic  
J.Moreau & Fils Cuvee rouge (France) - berries soft spicy- sustainable  
Alfredo Roca Pinot Noir - perfectly balanced berry mix - sustainable  
Arancio Pinot Noir (Sicily, Italy) - blackberry bouquet strawberry - sustainable  
Arancio Nero d'Avola (Sicily, Italy) - red berry cranberry - organic  
Giacomo Chianti Docg (Italy) dry vinous with violet perfume - sustainable  
Giacomo Giano Lazio Rosso (Italy) fine fruity and spicy - a real Roman sustainable  
Ribera del Duero Silentium (Spain) Tempranillo fruity and real oak - organic

### Whites

Summerfield Chardonnay (California) - creamy nectarine - biodynamic  
Lizard Flat Chardonnay - strong passion fruit - sustainable  
Calesa Chardonnay (Chile) - bosque pear- Etica fair trade sustainable  
Cavas de Chacras Chardonnay - intense fruit aroma and notes of butter - biodynamic  
Banrock Chardonnay (Australia) - peach pineapple citrus - organic  
Astoria Lounge Sauvignon Blanc (Italy) - crisp citrus green apple - biodynamic  
Alfredo Roca Sauvignon Blanc - lime lemon pears - sustainable  
Cavas de Chacras Torrontes - notes of apple and Anjou pears - biodynamic  
Arancio Pinot Grigio (Veneto, Italy) - magnolia citrus - sustainable  
Arancio Grillo (Sicily, Italy) - indigenous jasmine white flower - organic  
Cavas de Chacras Viognier - delicate and intrigue - biodynamic  
Cavas de Chacras Ugni Blanc - tropical fruit notes of vanilla - biodynamic  
Goue Vallei (South Africa) - classique blanc 80% chenin, 20% riesling - sustainable  
Cavas de Chacras Moscatel Brut - aromatic and floral - biodynamic  
Cavas de Chacras Dulce Natural - dulce de leche Argentinean light sweet - biodynamic  
Monteporzio Frascati Doc (Italy) - Pope's wine - dry and harmoniously balanced - organic  
Tezza GARDA Garganega (Veneto, Italy) - golden glints hints of almonds - organic  
Calesa 100% Semillon (Chile) - white Bordeaux- Etica fair trade sustainable



### **Rosé, Bubble and Sweet**

- Cavas de Chacras Rosé Malbec and Ugni Blanc - intense freshness - biodynamic | 6
- Banrock Riesling (Australia) – ripe lime and lemon balanced - organic | 6
- Chateau Reynella Tawny Port - dessert wine - organic | 7
- Pint of Sangria with Organic Fruit and Organic wine - organic | 6 pint / 12 caraffe

### **Brunch Special**

- Bloody Mimosa - Italian organic sparkling Blood Orange + Champagne - organic | 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, tea | 1.50
- Italian Roasted Barley espresso style | 2
- Cappuccino, latte (soy/hemp/reg milk) | 3
- Cerelia Sparkling Water 500 mL | 2.50
- Organic Italian Sparkling Blood OJ 1000 ml | 2.50 glass/ 5 bottle
- Flowering teapot: starlight rose (white) Dragon Lily (white) Vietnam (jasmine and green) | 5
- Fresh Organic Juice: Seasonal Fruit and/or Vegetable | 5

## The Bottle Collection

### Reds

- Big House super blend (California) | 19
- Crossfire Paso Roble (Mendocino) - 50% Sangio. 25% Zinf. 25% Cab. - sustainable | 24
- Alfredo Roca - Cabernet (Argentina) - organic | 24
- Mezzacorona - Cabernet (Trentino, Italy) - sustainable | 24
- Los Vascos - Cabernet (Chile) - organic | 24
- Rex Golia - free range Cabernet (California) - sustainable | 24
- BV SIGNET Cabernet (California) - sustainable | 29
- BV NAPA Cabernet (California) sustainable | 39
- Alfredo Roca - Malbec (Argentina) - organic | 24
- Silentium Joven Ribera del Duero Young (Spain) - biodynamic | 28
- Strong Arms Shiraz (Australia) - sustainable | 26
- Mojo Rojo Shiraz (Spain) - sustainable | 26
- Jacob's Creek Shiraz (Australia) - sustainable | 24
- Yalumba Y Series - Shiraz 93 % Viognier 7% (Australia) - sustainable | 24
- Benziger - Shiraz (California) - sustainable - | 29
- Terra Barossa Cuvée - 54% Shiraz 30% Verdot 16% Cab. (Australia) - sustainable | 26
- Fat Bastard - Shiraz (France) - sustainable | 24
- Hahn - Merlot (Monterrey) - organic | 29
- Blackstone - Zinfandel (California) - sustainable | 24
- Esser - Zinfandel (California) - sustainable | 26
- Zinfandel Seghesio Riserva (California) - organic | 39
- Calina - Carmenere (Chile) - sustainable | 29
- Reinares - Castilla Tempranillo (Spain) - organic | 24
- Castillo de Jumilla Monastrel - organic | 26
- A Mano - Primitivo (Puglia, Italy) - sustainable | 24
- Col di Sasso - Cabernet Banfi (Toscana, Italy) - sustainable | 29
- Chianti Baroncini Colli Senesi, 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
- Saintsbury Carneros Pinot Noir (California - biodynamic) | 39

### Whites

- Big House White super blend California | 19
- Osborne Blanco Viura (Spain) - organic | 26
- Casa 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 and Post Chardonnay (Washington state) - sustainable | 26
- Kenwood Yulupa Chardonnay (Sonoma) - sustainable | 26
- Alfredo Roca Chardonnay (Argentina) - organic | 29

### Rosés and Bubbles

- Silentium Rose - Ribera del Duero (Spain) - organic | 29
- La Mura Rose - Sicily (Italy) - sustainable | 24
- Brancott Riesling (New Zealand) - sustainable | 26
- Argyle Brut Pinot/Chard. (Oregon) - organic | 39