

The Caribbean Housewife Housewife Roast A TASTE OF FIVE

Heya Wines – Claudine Lteif & Michelle Chami (Lebanon / Bsharri District / Dimane / Qannoubine Valley)
Farha: Merwah, Red Delicious Apples



Heya Wines, founded by Claudine Lteif and Michelle Chami, is more than a winery—it's a movement. Heya means "she" in Arabic, and the name reflects their commitment to amplifying women's voices in Lebanon's male-dominated wine industry. Their wines made in the mountains of North Lebanon are a tribute to heritage, resilience, and the artistry of women winemakers. With a minimal-intervention approach, Heya Wines focuses on purity, authenticity, and sustainability, crafting small-batch wines that honor Lebanon's rich viticultural history.

Claudine Lteif and Michelle Chami are part of a new generation of Lebanese winemakers, who produce miraculously delicious wines despite working under difficult political and socio-economic circumstances.

This new generation is focused on Lebanon's identity, native grapes, and on revisiting the past while creating a new future simultaneously. In a small country with a long history of wine production, yet not as well-known on the international stage, there is room to experiment. While the French wine tradition has influenced the country's wine industry for the past 200 years, in recent years, especially the younger generation of winemakers, such as Claudine and Michelle, has placed more emphasis on Lebanon's strong traditions, specializing in the country's indigenous grapes and adopting more natural and sustainable methods of wine production.

Heya produces natural, non-fined, non-filtered wines with minimal sulfur and low intervention. What motivated Claudine and Michelle to make their own wines, was the feeling that women were not appreciated at all: *"Many of the women we work with wake up at 3 am, cook, clean, prepare everything for their families, then leave the house at 4 am to harvest in the fields. They return home and still attend to their families without a break, and they are certainly not appreciated. Women are paid less than men. Therefore, we decided that for our wines, we want to pay them the same. We want to show them that we are grateful for all their hard work. We want more women to join us in the fields and be surrounded by people who appreciate them. We listen to their stories, learn about their backgrounds, and share laughter and song together. We have developed strong relationships with these women, and they eagerly seize every opportunity to be with us whenever we need help."*

Joy is an act of resistance

Farha (Arabic for "joy") is a natural white wine made from Merwah, one of Lebanon's oldest indigenous grape varieties. With crisp notes of Red Delicious apples (which grow together with the Merwah grapes), white flowers, and a touch of citrus zest, this wine is vibrant, fresh, and deeply expressive of its terroir and tradition—a true celebration of heritage and resilience.

Tasting Notes Fresh, aromatic, with crisp Red Delicious apples, floral undertones, and subtle minerality. Bright with a citrus twist on the finish.

Appearance Pale golden yellow with a slight haze due to minimal intervention.

Aroma Crisp and aromatic, with notes of Red Delicious apples, white flowers, and a touch of citrus zest.

Palate Fresh and textured, offering flavors of ripe orchard fruits, honeydew melon, and a subtle saline minerality. A lively acidity brings balance and energy.

Texture Light to medium-bodied with a gentle, lingering finish.

Vinification The grapes are hand-harvested from the high-altitude vineyards of the Qannoubine Valley.

Fermentation occurs in stainless steel tanks, with no oak influence to preserve the purity and freshness of the fruit. Fermented with native yeasts and made with minimal intervention, Farha captures the purity of the Merwah grape. The wine is gently pressed and undergoes a short period of aging on lees to enhance its texture. Bottled unfiltered, with no additives, for a true expression of Lebanon's high-altitude vineyards. Best enjoyed slightly chilled—an elegant and joyful sip of Lebanon's winemaking heritage.

Alcohol Content 11,5%

Pairing Amuse Bouche APPLE CEVICHE

A tangy and refreshing starter with green apples, deep fried plantain, and fresh lime juice.

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Al di là del Fiume – Danila and Gabriele Mongardi (Italy / Emilia-Romagna / Bologna / Marzabotto)
Zirudèla Bianco: Albana, Montuni and Grechetto Gentile



An organic and biodynamic winery that prides itself on minimal intervention, preserving the natural expression of their vineyards. Nestled in the hills of Marzabotto, their approach emphasizes sustainable farming and a deep respect for the land. This ethos shines through in every bottle, offering a true taste of the region's terroir.

Established in 2006 by husband and wife team Danila Mongardi and Gabriele Monti, the estate spans approximately 27 hectares, encompassing vineyards, vegetable gardens, ancient fruit orchards, and fields of heritage cereals. The farm is situated in front of the Monte Sole Regional Park, an area known for its natural beauty and biodiversity. They have created a multifunctional agricultural organism that integrates

productive, educational, recreational, artistic, and therapeutic activities aimed at promoting the well-being of both people and the environment.

In their 4 hectares of vineyards, they cultivate indigenous grape varieties such as Barbera, Pignoletto, and Albana. Adhering to biodynamic principles, they practice organic farming and vinify their wines without the addition of external substances, often utilizing amphorae and stainless steel tanks.

Beyond viticulture, the estate includes one hectare of vegetable gardens, half a hectare of ancient fruit orchards, and one hectare of heritage cereal fields. This diversity reflects their commitment to sustainable agriculture and the interconnectedness of all elements within their farming ecosystem.

Their holistic approach to farming and winemaking emphasizes harmony with nature, the lunar calendar, and the cycles of the seasons. Their dedication to these principles is evident in the quality and authenticity of their wines, which serve as genuine expressions of the Emilia-Romagna terroir.

Tale of the grandmothers

This elegant white wine is a harmonious blend of Albana, Montuni, and Grechetto Gentile—three of the most authentic autochthonous white grape varieties of the Colli Bolognesi. The name Zirudèla, drawn from the Bolognese dialect, refers to a traditional form of poetic storytelling, often shared by grandmothers during joyous celebrations like weddings—a beautiful nod to community and heritage.

Tasting Notes Notes of white stone fruits, citrus zest, herbs, and almond.

Crisp acidity and minerality with a rich texture.

Appearance Presents an orange hue, indicative of its skin-contact vinification process.

Aroma Pronounced floral aromas intertwined with hints of yellow fruits and wildflowers.

Palate Succulent with delicate tannins, offering a vibrant and fresh experience.

Texture Medium-bodied texture with a smooth mouthfeel. The lees aging adds complexity, while the acidity keeps it lively and structured.

Vinification This blend of Albana and Montuni undergoes 100% whole bunch carbonic maceration in amphorae for 8 weeks, resulting in a lifted, bright, and unique profile. The wine is made from organic farming practices, with a careful hand-harvest of each grape variety. Fermentation occurs in stainless steel, with a brief maceration period on the skins to extract color and aromas. The wine is then aged on its lees for several months to add depth and texture.

Alcohol Content 11,5%

Pairing Appetizer SUPPLÌ DI ZUCCA

Fried Italian classic filled with roasted hokkaido, arborio rice, oozing parmigiano-reggiano, sage, and a touch of habanero chili for that extra kick.

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Oda Family Winery – Keto Ninidze (Georgia / Samegrelo / Nakhunavo / Martvili)
Dzelshavi



Oda Family Winery is a small, family-run winery producing approximately 6,000 bottles per year, with most exported to 9 countries across 4 continents. Located in the lush landscapes of Samegrelo, Oda is not just a vineyard but a home, built on the values of family, community, and respect for nature. The winery is one of the pioneers in reviving old Megrelian and Western Georgian indigenous grape varieties, bringing Samegrelo back into focus as an essential part of Georgia's winemaking heritage.

At the heart of Oda is Keto Ninidze, a visionary winemaker who combines Georgia's ancient winemaking traditions with a modern commitment to sustainability. Keto embraces organic and minimal-

intervention practices, ensuring that each bottle is a natural and deeply expressive representation of the land. As one of the few women winemakers in Georgia, she also uses her platform to address gender inequality in the male-dominated wine industry.

Through her book "A Gently Fermenting Revolution", Keto celebrates the contributions of Georgian women winemakers, highlighting their unique styles, perspectives, and "language" in modern winemaking. Her work inspires and supports women and newcomers in the wine industry, leaving a lasting impact on Georgia's wine culture and beyond.

One of a kind

A natural red wine crafted from Dzelshavi, a rare Georgian grape variety known for its light body, bright acidity, and enticing notes of red berries and spices. Perfectly balanced and easy to enjoy, it's an authentic expression of the Samegrelo region's unique terroir.

Tasting Notes Ripe red berries, earthy notes, spice, and soft tannins. Bright acidity with a smoky minerality on the finish.

Appearance Bright ruby red with crimson hues.

Aroma Expressive notes of cherry and cranberry, complemented by subtle earthy undertones.

Palate Light-bodied with smooth tannins, offering a lively and refreshing taste.

Texture Smooth, medium-bodied with soft, velvety tannins. The minerality and natural acidity give a refreshing balance and elegance.

Vinification Grapes harvested from the small family-based organic vineyard in Bostana (Ambrolauri), North-Western Georgia, Racha region. Fermentation in qvevris (clay vessels) with full skin and minimal intervention. Aged for 7 months to impart complexity and a slightly oxidative character. Unfiltered. Produced in limited quantity of circa 700 bottles.

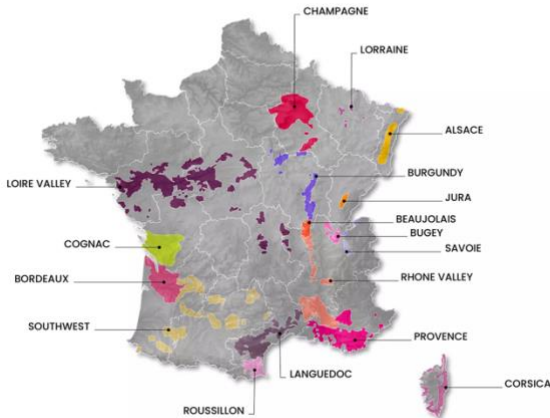
Alcohol Content 12%

Pairing Starter LOVE POTION NO. 9

Creamy coconut soup with roasted beetroot. One of our most sensual soup classics.

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Domaine Henri Naudin-Ferrand – Claire Naudin (France, Bourgogne, Magny-Lès-Villers)
La Plante I Bourgogne: Pinot Noir



Claire Naudin cultivates 22 hectares of vineyards in Magny-lès-Villers, a village at the crossroads of the Hautes-Côtes de Beaune and the Hautes-Côtes de Nuits. Committed to expressing the uniqueness of each terroir, she embraces sustainable viticulture, limiting chemical intervention in the vineyard and cellar. Natural yeasts drive fermentation, and the wines remain unfiltered to preserve their purest essence. Rejecting conventional Burgundy formulas, she prioritizes biodiversity and minimal intervention, ensuring that each bottle reflects the land's true character.

Domaine Naudin-Ferrand stands as a beacon of authenticity in the Hautes-Côtes de Nuits. Claire's vineyards thrive with native plants and wildlife,

fostering a balanced ecosystem that translates into her wines. More than a winemaker, she is a vocal advocate for sustainable practices, challenging tradition and pioneering the natural wine movement in Burgundy. Her dedication to transparency and purity has earned the domaine a reputation for crafting wines that tell a genuine story of place and heritage. Though the estate's history spans generations, its contemporary identity took shape in 1964 when Henri Naudin and Liliane Ferrand combined their names on the label. Among their three daughters, Claire showed the greatest passion for winemaking. She joined the domaine in the early 1990s after studying agronomy and oenology and gaining experience in Australia. By 1994, she was managing daily operations, and following her parents' retirement, she became the sole owner in 1999. With vineyards spanning Côte de Nuits and Côte de Beaune, Domaine Naudin-Ferrand cultivates plots at all classification levels, from Bourgogne to Grand Cru. The majority lie in 'Les Hautes Côtes' near Magny-lès-Villers, producing primarily Pinot Noir, alongside notable Chardonnay and Aligoté.

Authentic and esteemed

A natural red wine crafted from 100% Pinot Noir grapes. The term "La Plante" refers to young vines in Burgundy, indicating that this cuvée is produced from younger vineyards. It exemplifies Claire Naudin's philosophy, offering a fresh, lively, and authentic representation of Burgundy's esteemed Pinot Noir.

Tasting Notes Aromas of red fruits like raspberry and strawberry, earthy forest floor notes, and fine tannins with a delicate, spicy finish.

Appearance Dark mahogany color with vibrant hues.

Aroma Aromas of red fruits like raspberry and strawberry, earthy forest floor notes, and fine tannins with a delicate, spicy finish. Notes of black pepper, barrel toast, and a glyceric quality.

Palate Fresh finish, pleasant progression, savory attack, and an enjoyable end.

Texture Silky and smooth, with a refined texture. The fine tannins provide a soft structure, while the acidity ensures a clean, elegant mouthfeel that's characteristic of Pinot Noir.

Vinification The grapes are hand-picked with meticulous sorting to ensure optimal quality. Whole grape clusters are placed into concrete vats without the addition of sulfur dioxide (SO₂). The vats are inerted with a small amount of dry ice to protect the must. Fermentation with natural yeasts in small open-top vats and aged in French oak barrels to add subtle texture and depth. Fermentation occurs with minimal extraction techniques, avoiding pumping over, to preserve the wine's delicate fruit character. Early pressing is employed, even before the completion of alcoholic fermentation, to emphasize fruitiness and limit tannin extraction. The wine undergoes 100% malolactic fermentation on the lees, followed by early bottling to capture its freshness and vivacity.

Alcohol Content 11,5%

Pairing **Main** COQ AU RHUM / JACQUIER AU RHUM (V/VG)

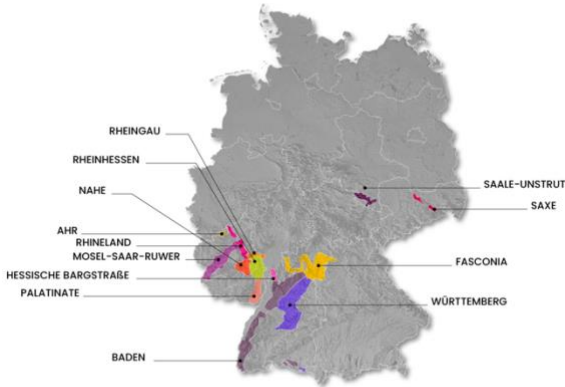
Our adaptation of the iconic "Coq au Vin" created with poultry or jackfruit honors the French culinary roots while incorporating the vibrant, bold flavors typical of the Caribbean.

Bread **BRIOCHE** Fluffy French buns.

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Vin De LaGamba – Alanna Lagamba (Germany / Rheinhessen)
Frauenpower Rot Pét Nat: Dornfelder, Sylvaner

Originally from Toronto, Canada, Alanna LaGamba ventured into the world of natural wine while working in Berlin. There, she met winemaker Martin "Marto" Wörner, which led her to the Rheinhessen region.



In 2019, Alanna produced her first vintage of "Frauenpower," inspired by Italian Lambrusco and crafted from Dornfelder grapes.

Her wines are known for their bold, experimental approach, embracing low-intervention methods, wild yeast fermentation, and bottling without fining or filtration.

In Alanna's own words: "As a self-proclaimed feminist, the idea behind the name of the wine came easily. Being so lucky as to have so many strong and powerful women in my life who inspire me every day, this wine is dedicated not only to them, but to all women out there (and all who identify as such)."

Highly explosive

Frauenpower Rot Pét Nat exemplifies Alanna's commitment to creating vibrant, expressive wines that challenge traditional perceptions of German winemaking. This sparkling red is not only a testament to her skill but also a celebration of innovation and "Frauenpower" in the wine industry.

Tasting Notes Berry flavors like red currant and cherry, with herbaceous notes and a refreshing, natural fizz. Tangy finish with a touch of pleasant yeastiness.

Appearance Vibrant ruby red with a lively effervescence.

Aroma Expressive notes of ripe red berries, including cherry and raspberry, complemented by subtle floral hints.

Palate Juicy and refreshing, with flavors of fresh red fruits and a touch of watermelon. The natural carbonation adds a creamy mouthfeel, leading to a crisp, dry finish.

Texture Lively and effervescent, with a slightly creamy texture from the natural carbonation. The wine feels refreshing, with a soft and slightly cloudy mouthfeel due to its unfiltered nature.

Vinification Whole-cluster fermentation, bottled while fermentation is still in progress for the characteristic sparkle, and unfiltered for an authentic, raw texture.

Alcohol Content 9,5%

Pairing **Dessert** AMARENA NOIR

Dark chocolate and amarena cherries. The perfect ending to your dinner.