

disco kit

november playlist



harvest wines

We've officially entered the fete of the harvest - the season to reap the delicious outcomes of our cultivated intentions. Winemakers across the Northern Hemisphere are putting their ferments to rest and reveling in the respite from months of arduous labor, raising glasses filled with wines of the season: freshly pressed, bright expressions of optimism that will carry us through the frost until the buds burst anew. They're the perfect match for the bounty of foods that will grace our holiday tables. Let the feasts begin!



In der Luft

weingut beurer - jochen beurer

Vintage: 2021
Location: Swabia/Württemberg, Germany
Style: White
Grapes: Riesling (60%), Grauburgunder, Sauvignon Blanc, Trollinger, Lemberger, Pinot Noir

This wine treads with a lighter step, which would classically align with the Alpine beauties that we tasted this summer, but driving acidity and aromatic lift make this a fabulous accompaniment to party platters and multi-course menus. And just like the patchwork of comestibles on our tables, Beurer has blended an exemplary sampling of his biodynamic vineyards - serious juice with a healthy dose of levity. Great as a starter, an amplifier for aromatic dips and curries, or a palate cleanser for crispy-skinned poultry and mashed root veg.



Vouvray Cuvée de Silex

domaine des ausbuisières - bernard fouquet

Vintage: 2021
Location: Vouvray/Loire Valley, France
Style: White Blend
Grapes: Chenin

Chenin is on our dance card once again as we bounce from South Africa to France's Loire Valley. This expression, born from Vouvray's Silex soil, leans into the 'sec tendre' approach to assert the wine's bracing and buoyant virtues: floral aromas amplify fresh green pear on a palate defined by steely and flinty minerality and a pop of cleansing acidity. Chenin is sure to become an enduring classic on your holiday table: perfect for crispy poultry and pork, a bright foil for rich sauces, and a delicious compliment to ginger and spice.



Shell Creek Vyd Valdigué

outward wines - natalie sidique & ryan pace

Vintage: 2022
Location: San Luis Obispo, California
Style: Red
Grapes: Valdigué

Beaujolais Nouveau has long been a staple on the Thanksgiving/harvest table, but climate change, political, and economic factors have hampered its iconic time-sensitive release. Winemakers across the globe have adopted Beaujolais' carbonic maceration method to usher in a new vogue of vibrant, fruity wines. Outward embraces the juicy verve of the original French style and punctuates its offering with the coastal traits of Paso Robles, including the use of a grape that was once misnamed "Napa Gamay" - but we love it as an expression all its own, and so will your pickiest of guests!



Orchard Cider

new avalon grower ciders - lance hanson

Vintage: 2022
Location: Hotchkiss, Colorado
Style: Sparkling
Grapes: Honeycrisp, Gala apples
 White and Red grape pomace

Uniting the best flavors of Fall, this sparkler is the product of biodynamic apples and wine grapes from Colorado's Jack Rabbit Hill Farm. The fruit is co-fermented, rather than separately blended, meaning the whole, crushed fruits are intermingled from the beginning of the fermentation process. This allows native yeasts and terroir to effect a uniquely aromatic and palate-popping composition. The fusion of wine's racy red-fruit acid and cider's earthy breadth make this juice worthy of a deep amplitude of pairings and add a fizzy "ting!" to your party glass.