

# AFTER THE FLAMES

## WHAT THE LA FIRES MEAN FOR CALIFORNIA WINE

The recent wildfires sweeping through Los Angeles County have devastated local agriculture, with potential long-term consequences for California's wine exports. While Southern California is not home to the state's largest wine-producing regions, the fires have still caused significant losses, including the destruction of Rosenthal Wine Bar & Patio in Malibu. More concerning for the industry at large is the widespread smoke pollution, which can travel far beyond burn zones, posing a major threat to vineyards across the state. In previous wildfire seasons, 'smoke taint' —a condition that imparts undesirable flavors upon grape crops —led to significant losses for winemakers.

Although the flames themselves have not directly reached California's most renowned wine regions, such as Napa, Sonoma, and the Central Coast, the lingering smoke could still impact this year's vintage. Smoke taint has been a persistent issue in recent years, particularly in 2020 when wildfires led to widespread grape losses.



Destruction as fires burn through Alta Dena, January 2025.

If this year's fires result in similar contamination, winemakers could face reduced yields, lower quality production, and potential setbacks to international exports. With California accounting for a substantial share of U.S. wine exports, the economic ripple effect could be felt far beyond the state's borders.

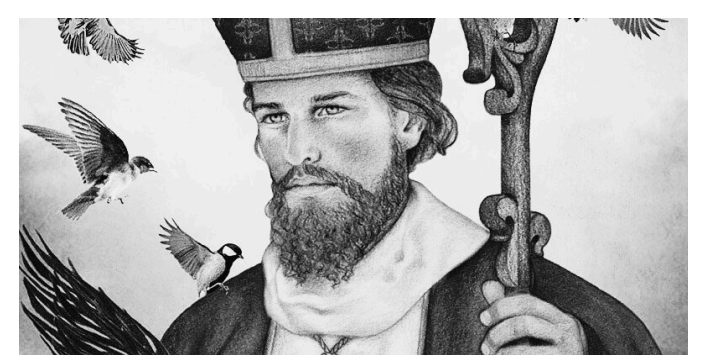
At Damn Yankee, we are partnering with industry friends to launch a series of charity tasting events, with proceeds going directly to families in need. Stay tuned for details on how you can enjoy incredible wines while making a meaningful impact. For more information, message directly on Instagram at @damnyankeewine.



### LOVE, LEGENDS AND BUBBLES

Valentine's Day has its roots in ancient Rome, where the festival of Lupercalia honored fertility and the coming of spring. The holiday evolved over centuries and was influenced by the priest, St. Valentine, who is said to have secretly married couples against imperial orders. By the 19th century, exchanging cards, flowers, and romantic gestures became a widespread tradition.

Champagne and sparkling wines have long been associated with celebration; the tiny bubbles creating an uplifting sensation on the palate, mirroring the excitement of love. But whether it's a classic Champagne, or an American sparkling, raising a glass of bubbly on Valentine's Day remains a timeless way to toast romance.



Saint Valentine

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# DRINKS

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## *Wines by the glass (125ml)*

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### REDS

Gamay 2023 Cht. de Grande Pre, Beaujolais, France	9
Pinotage 2020 Bellingham, Western Cape, South Africa	10
Zinfandel Blend 2021 Ridge Vineyards, Sonoma County, California	14.5

### WHITES

Pinot Bianco 2023 Quercus, Goriska Brda, Slovenia	6.5
Riesling (Kabinett Trocken) 2022 Sybille Kuntz, Mosel, Germany	11
Sauvignon Blanc 2016 Jean Max Roger, Sancerre, Loire, France	16.5

### OTHERS

Tempranillo Blend (Rosé) 2019 Jose Luis Ripa, Rioja, Spain	12.5
Fiano Blend (Orange) 2021 Unico Zelo, Riverland, Australia	10
Pinot Noir (Sparkling Rosé) NV Baily Lapierre, Burgundy, France	10

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### BEERS

Lost & Grounded Helles <i>Unfiltered Lager</i>	7.5
Lost & Grounded Hop Hand Fallacy <i>Witbier</i>	7.5
Verdant Headband <i>Pale Ale</i>	8
Deya Steady Rolling Man <i>Pale Ale</i>	8
Hammerton Crunch <i>Peanut Butter Milk Stout</i>	6.5
Galipette <i>4.0% Rosé Cidre</i>	5.5

### LOW & NON-ALCOHOLIC

Jolly Cornish Sparkling Water	2
Punchy Low Sugar Sodas	3.5
Blood Orange, Bitters & Cardamom	
Peach, Ginger & Chai	
Mango Everyday Hydration	

*Corkage per Bottle £15*

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# FOOD

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### SNACKS

Perello Olives VE, GF	4
Salted Marcona Almonds VE, GF	5
Maize Kernels VE	2.5
Olive Oil Crackers	3
Bread & Salted Butter	3.5
Torres Crisps VE, GF <i>Truffle or Paprika</i>	5
Rustle Crisps VE, GF <i>Green Chilli</i>	5

### CHEESE

Villarejo Manchego <i>with honey</i>	8
Monte Enebro Goat's Cheese <i>with fig jam</i>	8
Comté Fruité <i>with dried apricots</i>	9
<b>Cheese Board (all three)</b> <i>with dried fruit, honey and California walnuts</i>	17

### VEGGIE

Feta Stuffed Green Peppers VG	6.5
Cherry Peppers VG <i>with cream cheese</i>	6.5
Stuffed Vine Leaves VE	8
<b>Vegetable Board (all three)</b>	14

### CHARCUTERIE

Salami	5
Coppa	9
Chorizo	11.5
Serrano Ham	13
<b>Charcuterie Board (any three)</b> <i>with whole grain mustard and cornichons</i>	19



If you have a food allergy or dietary requirements, please inform a member of staff. Some foods may come in close contact with nuts.