

UNPRETENTIOUS REVIEW

Mere's



Star ratings are only available to restaurants with food service. See our bar-specific rating below. [Read more about how we review restaurants.](#)

The Basics

A wine and cheese boutique that makes you feel right at home

- **Neighborhood:** Dilworth-Sedgefield-Montford Park
- **Cuisine:** Wine Bar
- **Price range:** \$\$
- **Good for:** **Wine lovers**
- **We dig:** The unique wine and cheese offerings and the staff knowledge
- **Downers:** The decor is minimal and the ambiance leans more wine store than wine bar
- **Must order:** A charcuterie board, the pimento cheese and any wine they recommend
- **Beverage focus:** Wine
- **People to know:** Meredith Mullins, the owner; Quinn Kielbasa, the sommelier

- **Phone:** 704-472-5513
- **Website:** <https://www.meresclt.com/>

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In the Weeds

by Jacqueline Pennington

Wine focus: Frequently changing selection of bottles from small producers

Wine value: Price point leans high from a retail perspective but is fair when drinking onsite

Corkage fees: None

By-the-glass list size: Limited to what your server offers

Food options: Selection of charcuterie and gourmet and/or local snacks



Mere's owner Meredith Mullins. Jacqueline Pennington/UP

With its minimal decor, at first glance, Mere's feels more like a shop than a wine bar. However, after a glass or two and a chat with your server, the space will feel quite warm and homey. At first, I was under the impression that everyone who walked in was a friend of the owner, Meredith Mullins. After getting to know the place a little better, I realized that the way that customers are treated at Mere's lends to that impression. You will feel welcome — and more than that, you will feel like a friend.

Mere's came to be when Mullins decided to transition from 17 years in corporate America to open her dream gourmet cheese and wine shop in The Courtyard in Dilworth. There is a handful of tables out front to enjoy a glass of wine in the sunshine along with a few tables inside, where the wall is lined with a curated selection of wine

and the coolers along the counter display cheese that can be ordered as part of a charcuterie board or taken to go.

It's easy to pick up on the passion radiating off of Quinn Kielbasa, the sommelier who curates the wine selection, when he lets you know that there is no formal wine list. Instead, the wine list is in his mind. Kielbasa will walk you through the options available for both wine and charcuterie. When I mentioned that I had recently been enjoying wines from Sicily, he brought me an exceptional biodynamic nero d'avola and I was pleased to learn the story behind the woman who makes the wine in Terre Siciliane. For the charcuterie, they offer two-ounce portions of whatever meats and/or cheeses they currently have available along with plenty of accouterments including bread from local bakery, Verdant. Verdant is one of a few local purveyors featured at Mere's with local jam, pretzels, and focaccia available for purchase as well.

Mullins, who is a member of the American Cheese Society, has brought in a selection of high-quality cheeses that you won't find in the grocery store and have been carefully selected based on the story tied to the cheese itself and the people who make it. There are a few mainstays that are always available to order, but most of the selection is ever-changing and seasonal. One item that you'll always find at Mere's is their pimento cheese. Made in-house with no mayonnaise and a combination of three aged cheeses, it's a must order.

When it comes to the type of wine you will find available at Mere's, Kielbasa notes that he wants to feature smaller producers that don't have as robust a platform as some of the larger conglomerates. "Being supportive and honoring people that I think do it right...being stewards for the soil, being stewards for the products, and just making good wine at the end of the day," Kielbasa says about how he chooses which bottles end up on the shelves.

While you can order a glass of wine, your options will be limited to whatever your server offers. There are no corking fees to enjoy a bottle off the shelf at Mere's, but for retail, their wines are priced a bit higher than what you may see at other local wine shops.

Mere's is a great option for a wine drinker who wants to try something new. Mullins and Kielbasa take care to learn what you like and, if you're open to it, they may offer something a little different to explore. It's a true community-driven local spot that I look forward to visiting again, both to pick up some cheese for my next party and also to order whatever bottle Kielbasa recommends when I stop by to stay awhile.

Maybe someone new will walk in and think I've come to Mere's to say hello to a friend.