



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



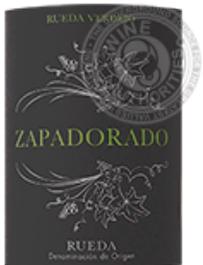
"BACCHUSMANIA"



"MON SHERRY"

WHITE | Six for \$66 | December, 2020 | WHITE

Here's our deal for this month; these six red or six whites for **\$66** plus tax. You can **double down** and buy two: one of each or two of one, for **\$125** plus tax. Sorry, no other discounts apply.



Bodegas Rueda Perez, Verdejo Rueda "Zapadorado", Rueda, Spain, 2019 100% Verdejo
JUICY, PERFUMED TROPICAL FRUIT WITH A HINT OF SAVORY SPICE

Named for a natural spring in their town of Pozaldez, this is the Rueda Perez family's pure expression of the Verdejo grape. They started their winery in 2002 after three generations as growers selling their grapes to other wineries. Each wine is from a different single vineyard which gives them flavor characteristics distinctive from each other. This Verdejo tastes so pure, as if it came from a cold, natural spring with fresh tropical fruit floating in it.

Serving Suggestions: *Saquito de verduras, merluza y langostino. Flaky, fried pastries filled with stewed vegetables, fish and shrimp.*

Socalos do Bouro, Louriero, Vinho Verde, Portugal 2019 100% Loureiro
PASSIONFRUIT & YUZU, CRISP & EXHILARATING, ELIXIR-ESQUE

The Loureiro grape is a native of northern Portugal's Minho (aka the Vinho Verde region), and, while its name is certainly not a household one, the variety has graced the lips of many wine lovers. This enchantingly radiant rendition combines an intense tropicality with elegant mineralistic flourishes and an appropriately delicate herbal quality (its name does mean "laurel," after all) that recalls its cool-climated, hilly origins – reminiscent of springtime Appalachia.

Serving Suggestion: *Bay leaf-grilled trout w/ mango salsa. Jamaican tempoh turnovers w/ Vidalia, cumin, & mustard seed.*



Chateau La Colombière, Blanc "Les Jacquaires", Southwest, France 2019
{organic} 40% Chenin Blanc, 40% Sauvignon Blanc, 20% Bouysselet Blanc
RIPE BOSCH PEAR, GREEN APPLE AND SPICE, FRONTON EST BON

Fronton's Chateau la Colombiere has long championed not just the traditional grapes of their corner of Sud Ouest France, but also the obscure ones. So it comes as somewhat of a surprise that this vintage skips the Mauzac and Len de l'El of previous years for Chenin and Sauvignon Blanc. Colombiere still puts their distinctive touch on this blend by adding 20% Bouysselet Blanc, a grape almost extinct before they rescued it from a vine nursery.

Serving Suggestion: *Claypot crab w/ brown sugar, sesame, & glass noodles. Tropical slaw w/ pineapple, mango, cilantro, & lime juice.*



Adega M. Cordeiro, Tejo Branco, Tejo., Portugal 2019 {Sustainable} Fernão Pires, Arinto, Malvasia
SUBTLE LIME, PRETTY WATERMELON, ELEGANT MINERALITY

Making big reds is the passion of João Cordeiro and his father Manuel, but the quality of their vineyard shines in this white cuvée. It is uncommon to find whites with such elegance hailing from a hot spot like Portugal's Rio Tejo but grapes like Arinto and Fernão Pires are natives of this sunny region and perfectly adapted to retain freshness.

Serving Suggestion: *Salt cod fritters w/potato, onion, & garlic. Fat, in-season, local tomatoes, Duke's mayo, sliced radish and a healthy sprinkling of Maldon salt on a Martin's potato roll.*



Domaine Pinchinat, "Venus de Pinchinat" Blanc, Provence, France 2019
{organic} 100% Rolle (Vermentino)
FLORAL, GRAPEFRUIT & PEACH SKIN. VERY DRY.

Fresh, crisp, dry and clean, this white is made from Rolle, a grape varietal that's obscure to most Americans, but essential in southern France and even southern Italy were it's known as Vermentino. Considered to be one of the greatest white wines with seafood (especially Bouillabaisse), Rolle has sauvignon blanc-like tendencies but is less overpowering while still keeping a nice dry edge. Another of our favorites from the great organic vineyard Domaine de Pinchinat in Provence.

Serving Suggestions: *An awesome match with bouillabaisse or fruits de mer, but any garlicky seafood dish loves this wine.*



Quinta de Sant'Ana, Rosé, Lisboa, Portugal 2019
{organic} 41% Touriga Nacional, 41% Merlot, 18% Aragonez

TART CHERRY & GOJI BERRY, PALATE- PLEASING (& TEASING!) ACIDITY

The Sant'Ana estate is very small (less than 20 acres!) and lovingly manages its vineyards to impressive effect. This Rosé, while filled with bold red fruit, has a razor precision which jumpstarts the palate, invigorates the appetite, and refreshes the soul. No joke.

Serving Suggestion: *Spicy stewed eggplant w/ tomato, sesame seeds, & chili garlic paste (don't get to crazy w/ the heat). Stir-fried salt cod w/ onions, egg batter, rice, & olives.*





"NEBBY YOLO"



"YOU BET SHIRAZ"



"BABY WINOSAUR"



"VIVE LA VIOGNIER"



"THE LOIRE-AX"



"CARMENÈRE SANTIAGO"



"CHEESE LOUISE"



RED Six for \$66 | December, 2020 RED

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Mas Codina, Cabernet Sauvignon "CS", Penedes, Spain 2017

Cabernet Sauvignon

RIPE & SPICY. BLACK CHERRY & CURRANT. TASTY!

Toni Garriga is a man on a mission. His family has made wine here in the mountains of Penedes for nearly 400 years, but rarely from their own grapes. Beginning in 1985, he decided to focus exclusively on "estate wine," wine made only from the grapes he grows. With great pride he presented us with this Cabernet, spicy and lush with lovely black cherry fruit. He ages it in small French oak barriques for 12 months before bottling to soften it and add complexity. Thanks, Toni, for this tasty treat!

Serving Suggestions: *Pan-grilled Beef Tenderloin over fois gras in a Pedro Ximenez reduction.*

Vignoble Bulliat, Beaujolais Nouveau, Beaujolais, France, 2020

{organic} 100% Gamay

HYPER-FRESH, JUICY RED & VIOLET FRUIT, GLOU-GLOU-TASTIC

Vibrantly zesty and brimming with life, our newest offering from Beaujolais powerhouse, Bulliat, is this sublimely youthful Nouveau. On the natty side, yet in a way that's more fresh than funky, this will appeal to lovers not just of classic Beaujolais Nouveau but of fashionable, and more importantly guzzleable "glou glou" as well. Chomping at the bit to be served with traditional thanksgiving fare (especially if there's a bit of cranberry involved), this hits every third-Thursday nail on the head and remains a perfect companion for afternoon sipping.

Serving Suggestion: *Traditional Thanksgiving fare especially if there's a bit of cranberry involved. Reubens. Spicy paneer vindaloo w/ potatoes & okra.*



Domaine la Rocalière, Rouge "Initial R", Rhone Valley, France 2018

{organic} 80% Grenache, 20% Syrah

BLACKBERRY & BAKED STRAWBERRY, DARK CHOCOLATE & GARRIGUES

Hailing from the western reaches of the Southern Rhone, Rocalière's "Initial R" series is an impressive counterpart to the estate's robust Lirac Rouge and carries itself with a similar heft of the Mediterranean perfumes collectively known as "Garrigues." Séverine Lemoine crafts all of her wines biodynamically. Full-bodied, energetic, and a little bit rugged, this is an ideal candidate for "house wine" to red wine lovers who demand an additional intensity.

Serving Suggestion: *Hamburger (or "lamburger") w/ Gruyere & rosemary-balsamic seasoned crimini mushrooms. Black bean chili w/ jalapeño, cilantro, cumin, sour cream, & avocado.*

Viña Aliaga, Garnacha "Veija", Navarra, Spain 2016

{organic} 100% Garnacha (Grenache)

SUCCULENT CHERRY & RASPBERRY, SUBTLE SPICE & TANNIN, FRESH & FULL

All hail Aliaga! This generous winery supplies us with a seemingly endless trove of high quality yet inexpensive wines out of Navarra. Their beautiful ruby-hued bottling of 100% Garnacha comes from 40+ year old vines, lending it a mature intensity. It is full of stunningly ripe red fruit and soft, peppery aromas. The palate is simultaneously rich and lively, which makes it easy to pair with almost anything.

Serving Suggestion: *Arepas w/ pulled pork, caramelized onions, black beans, & cilantro sauce. Barbecued tandoori chicken w/ garlic naan & basmati rice.*



Ch. de Mendis, Bordeaux Rouge, Bordeaux, France 2018

{sustainable} 80% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc

Real Bordeaux that's Really Drinkable

Mendis is the sort of red Bordeaux we could drink everyday with a home cooked meal or after dinner with a movie. This is affordable, ready to drink Bordeaux. Bordeaux is the home to Cabernet and Merlot grapes. Mendis is a delicious blend on a foundation of Merlot then layered with Cab Sauv and Cab Franc. The nose shows white pepper and sweet spices leading to Mendis' deep color revealing the blackberry fruit we love from Merlot with a shot of Cab to give it a backbone and anchor the fruit.

Serving Suggestion: *Juicy 80% ground beef, hand patted into thick burgers; or a NY strip.*

Bodegas Tempore, Tempranillo "Independent", Aragón, Spain 2019 {organic} 100% Tempranillo

RIPE PLUM & RASPBERRY, RICH BUT EASY DRINKING

The latest entry in Bodegas Tempore's range of organic reds, this youthful Tempranillo shows the promise of organic viticulture on this arid, sun-soaked spot of land south of Zaragoza. This is Tempranillo in a fairly friendly form, plush and packing plenty a plummy, purple fruited punch. It's hard to ask for more character for less than a Hamilton!

A Wine Authorities exclusive!

Serving Suggestions: *Pastured pork carnitas w/ sour cream, cilantro, & avocado. Grilled kabobs w/ bell peppers, tomatoes, zucchini, & mushrooms.*

