



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"

"MON SHERRY"



WHITE

Six for \$66 | October, 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 **\$121** plus tax. Sorry, no other discounts apply.

Charles Baur Sylvaner, Alsace, France, 2017 {organic} 100% Sylvaner

LEMON & HONEYCOMBE HERBS & GOOSEBERRY...SUBTLE, SLINKY, SLEEK
Sylvaner/Sylvaner, a lesser-known half-sibling to Sauvignon Blanc, Gruner Veltliner, and Chenin Blanc (among others) is a gentle treasure in the vineyards of Germany and northeastern France. Resolutely soft-spoken compared to its rival, Riesling, it doesn't always stand out in a crowd, but it does provide complexity, subtlety, and surprise, often reminding us of unexpected nuances like cassis and/or potpourri (albeit dialed way down). This leans to the latter.

Serving Suggestion: Turkey breast w/ fennel & dill. Dressing cakes w/ your favorite stuffing, water chestnuts, black olives, shallots, orange bell peppers, & celery.



Paul D., Riesling [1 liter], Wagram, Austria, 2019 {sustainable} 100% Riesling

STONY CITRUS & HERBS, DRY, RACY & LEAN
Everyone's favorite Austrian wunderkind winemaker has done it again! Paul Direder's newest offering falls neatly in line with rest of his lineup - quaffable and uncomplicated. Fans of his (or any, really) Gruner Veltliner will appreciate this dry, bright, and lively Riesling, with zesty lemon and lime, light herbal flavors, set before a backdrop of stony minerals. Whoever said good things come in small packages clearly never got their hands on this liter of Riesling.

Serving suggestion: Shrimp & vegetable tempura w/ soy, ginger, mirin, & rice vinegar dipping sauce. Warm, creamy potato salad w/ bacon, boiled egg, smoked paprika, tarragon, & cracked black pepper.



Domaine La Grangette, Picpoul de Pinet "Black Label" Coteaux de Languedoc, France, 2019 {organic} 100% Picpoul
GREENISH GOLD COLOR, FRESH & ZIPPY, LIGHTLY FLORAL

In the Languedoc, not far from Montpellier, the sun shines warmly and smiles are wide as large quantities of Picpoul are swirled and sipped near the coast. The smell of the sea is in the air, and this immensely refreshing wine is a party in every bottle. Break out the oysters, shellfish and picnic baskets. When we tasted this in France the owner begged us to buy his higher end wines because "this is just the wine we take to the beach!" Exactly! A Wine Authorities Exclusive.

Serving Suggestion: Raw oysters, salt cod croquettes, shrimp boil, fresh anchovy filets in oil, cold fried picnic chicken, and basil, tomato, fresh corn kernel salad.



Domaine de la Chauviniere, "Clos les Montys" Muscadet Sèvre et Maine - Sur Lie, Loire Valley, France, 2018 {organic} 100% Melon de Bourgogne

LIME & PEAR, FLORAL NOTES, FLINTY MINERAL

Its enticing, pristine clarity in the glass belies the depth and elegance to follow. This mouthwatering Muscadet has a nose of fresh white birch flowers and layers of flinty mineral with pear – heightened by a faint buzz of bright spritziness. A saline, electric finish inspires "wow" and a stunned smile spreading across the taster's face. A Wine Authorities exclusive!

Serving Suggestion: Classically served with raw oysters – don't miss this magic pairing. Also great with nearly any shellfish (eg shrimp or scallops).



Bodegas Peñalba Lopez, Ribera del Duero Rosado "Montecastrillo", Ribera del Duero, Spain, 2019 {biodynamic} 100% Tempranillo

FLESHY CHERRY & RED RASPBERRY, SPICY GUARANA, DAY-GLO ROSADO!

The hot, dry, daytime conditions in the high elevation vineyards of Ribera del Duero practically guarantee stellar ripeness and generosity of fruit, while the plateau's plummeting night temperatures preserve excellent acidity. The estate's younger vines (12-15 years) and limestone terroir imbue wonderful vitality and balance. In vintages past, we've had to sell this wine for 50% more, so soak up the valiant value!

Serving Suggestion: Grilled salmon burger w/ oregano & basil pesto on a grilled bun. Savory-tangy fruit salad w/ feta, crushed pecans, & blood orange-balsamic vinegar.



Domaine la Bouysse, Rosé "B", Languedoc, France, 2019 {organic} 40% Grenache, 30% Syrah, 30% Cinsault
PINK BERRYISH BRIGHTNESS, JUICY & FLORAL

While we can't necessarily concur that this delightful pink sipper has the back label's described "obstinacy in the finish," it is tangy and ripe with super-youthful, freshly-fermented aromas. Albeit brimming with tons of bright fruit, there's a complex touch of earthiness to stave off any accusations of simplicity. Straight out of the southwestern Languedoc's Corbieres, Bouysse continues to build an impressive and varied catalogue of the region's signature wines.

Serving Suggestion: Seared tuna on a bed of julienned slaw w/ sesame & ginger. Caprese salad w/ strawberry balsamic reduction & Himalayan salt.





"NEBBY YOLO"



"YOU BET SHIRAZ"



"BABY WINOSAUR"



"VIVE LA VIOGNIER"



"THE LOIRE-AX"



"CARMENÈRE SANTIAGO"



"CHEESE LOUISE"



RED

Six for \$66 | October, 2020

RED

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 **\$121** plus tax. Sorry, no other discounts apply.

Bodegas Tempore, Garnacha "G - Mas de Aranda", Calatayud, Spain 2018
{organic} 100% Garnacha

RICH BLACKBERRY, SPICY FIG, SILKY COCOA

This unctuously oaken take on Aragón's native Garnacha grape from Bodegas Tempore tips the scales. The iconic "G" spends four months in barrel, adding a creamy, cedary spice to what would already be a naturally luscious confection of a red. Redolent of spice, coffee, and cocoa, it pours a deep garnet-black in the glass and has a powerful silken texture reminiscent of Amarone. What a sexy wine!

Serving Suggestions: *Pork slowed-cooked in a rich mole sauce, or birria w/ roasted peppers and goat or mutton.*



Dancing Coyote, Pinot Noir, Clarksburg, California 2016 100% Pinot Noir
LUSH CHERRIES, PLUM & SPICE, FULL BUT SOFT

Only a couple times a decade are we lucky enough to come across a wine like this - a California Pinot Noir that tastes great, is made with integrity and priced for everyday drinking. The mass-market Pinots you see in supermarkets are made from unwanted juice, bought and sold as a bulk commodity, hauled in on tanker trucks from all over the state and dumped together. This is made vine-to-bottle on the fertile Sacramento River Delta land the McCormack family has been farming since the 1800s.

Serving Suggestions: *Juicy backyard bacon burgers, fully loaded baked potatoes or a satisfying evening sip as you listen to the waves roll in on the beach.*



Marchetti, Rosso Conero "Castro di San Silvestro", Marche, Italy 2018
90% Montepulciano, 10% Sangiovese
PLUM & CASSIS, CHESTNUT & CHOCOLATE, DENSE & DARK

A bit of a bruiser (albeit an impressively elegant one) this mostly-Montepulciano from Marchetti is one of the most potent examples of eastern Central Italy's hometown hero we've encountered. Concentrated black fruit with balancing brightness and structure is supported by judicious but substantial Slavonian oak, bolstering an impression of roundness and generosity. While classically Italian, there's arguably as much appeal here for lovers of modern Bordeaux or Californian Cab.

Serving Suggestion: *Braised boar shank w/ clove, nutmeg, cinnamon, & plum gastrique. Lasagna w/ mushrooms & bechamel. Miso-roasted cremini, chestnut, & portobello mushroom salad on watercress.*



Lua Cheia em Vinhas Velhas, Douro Tinto (Lua Nova), Douro, Portugal 2018
Touriga Franca & Many More
BLACK PLUM & BERRIES. BOLD, RIPE, & DARK. FULL-BODIED

Often as vines grow older, their production of grapes diminishes to the point that growers will rip them out and replant younger, more vigorous ones. The problem is that younger vines rarely produce wines with as much richness and character as the older, more established ones do. This field blend of Touriga Franca and up to twenty two other traditional Douro varieties comes from a vineyard composed entirely of these old and very special vines which haven't been sacrificed in the name of higher yields.

Serving Suggestions: *Veal shank in a stew of red wine, onions, carrots, potatoes and a fistful of thyme, rosemary and parsley.*



Domaine Le Garrigon, Vin de Pays, Southern Rhone, France 2019
{organic & vegan}

BLACK RASPBERRY, LAVENDER & THYME, WHITE PEPPER

This is winegrower Daniel Couston's unbelievable value red, never exported outside of France until now! Only sold to local restaurants in the vicinity of the winery, once we tried it, we had to have it. Estate grown, delicious organic red! The wine stays fresh. Bright, fragrant, and every bit as Mediterranean as its name suggests, this vintage is made entirely from Grenache. You've got to share this with a friend, and tell them the story. A Wine Authorities exclusive!

Serving Suggestions: *Inexpensive enough for your Wednesday burgers and Tuesday night pasta, but fine enough for your Friday steak or Saturday lamb chops.*



Companhia das Lezírias, Tejo Tinto "Samora", Tejo, Portugal 2017
40% Tempranillo, 35% Syrah, 15% Touriga Nacional, 10% Alicante Bouschet
DARK, RICH, SPICY, FULL-FLAVORED, CRUSHED BERRY

From the southern end of Portugal in the newly renamed region of Tejo we have this full flavored, rich red called "Samora" from the Samora Correia area. The estate has just 120 hectares under vine and the grape vines are 20+ years old. All this for so little money- this has got to be one of the best red wine values around. Three months of barrel aging rounds out the tannins, and gives us a dark, rich red with capable crushed berries just begging to be shared with something from the grill.

Serving Suggestion: *Burgers, sausages with lots of spice, or portobello mushrooms tossed with sun-dried tomato pasta.*

