



WHITE Six for \$66 | September, 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.

Domaine La Ligiere, Vaucluse Blanc "Sud Absolu", Rhone Valley, France 2019

{organic} 100% Muscat à Petit Grain
APRICOT & PINEAPPLE, SULTANA, DRY WITH VIBRANT ACIDITY

Muscat Blanc à Petits Grain has long been typecast as a grape whose undeniable potential for decadence and dessert should be pursued to the absolute fullest. Ligière follows a decidedly non-dessert, dry route here and employs the fiercely characterful grape as a delicious quaffer. This is an unusually refreshing yet perfumed example of what is most likely the original "Muscat" It is, quite literally, the granddaddy of Torrontes.

Serving Suggestion: *Bouillabaisse w/ copious rouille (French Mediterranean spicy olive oil-infused mayonnaise w/ garlic & saffron). Similarly, spider rolls w/ scallion, lots of masago, & aioli!*



Domaine Cady, Cremant de Loire, Middle Loire Valley, France NV

{organic} 100% Chenin Blanc
ZESTY CITRUS & TANGY APPLE, FLINT, DELICATE GINGER & BISCUIT

The cooler, more northerly regions of France have no shortage of vibrant, elegant sparkling wine. Here, Chenin is served well by its tendency toward mouthwatering acidity, mineralistic complexity, and refreshing flavors that manage to layer lemon and tart apple flavors with undercurrents of honey and tropical fruit. This one knows precisely the essential balance to strike between razory, lean restraint and decadent richness of flavor – a tantalizing, seductive dance on the palate.

Serving Suggestion: *Delicate freshwater fish w/ butter & shallot. Creamy, ash-dusted goat cheese. Oysters Rockefeller.*



Terrabianca, Sauvignon Blanc "Mermota", Piemonte, Italy 2018 {sustainable}

100% Sauvignon Blanc

LIME ZEST, ORANGE BLOSSOMS, DELICATE AND FRESH

Out of the Piemonte's famed Langhe region, perhaps best known for its Nebbiolo, comes a delightful, floral expression of Sauvignon Blanc. Terrabianca's winemakers, Giorgio and Luigi Alpiste, coax a full-bodied rendition from the rich clay soil of their Mermota vineyard - fresh and clean, bright and bold with aromas of orange blossoms and lime zest. A Wine Authorities exclusive!

Serving suggestion: *Cheese agnolotti w/ butter & arugula / parsley pesto. Asparagus roasted in butter & olive oil w/ a squeeze of lemon juice.*



Domaine Laballe, "Les Terres Basses" Blanc, Cotes de Gascogne, France 2019

50% Colombard, 30% Ugni Blanc, 10% Gros Manseng, 10% Sauvignon Blanc

WHITE FRUIT & ACACIA, SUBTLE TROPICAL NOTES

"Les Terres Basses" translates to "the Lowlands", and refers to the shallow calcareous soils on the sunny, pristine expanses of vineyard that sit below the winery at Domaine Laballe. This is a complex and punchy blend of white grapes both esoteric and commonplace. The wine is rich and exotic, but with floating strands of acidity that convey an innate "chuggability."

Serving Suggestion: *Grilled salmon with chopped grilled chives and a dollop each of mustard and creme fraiche.*



Bedin, Pinot Grigio "Onorevole", Veneto, Italy 2018

100% Pinot Grigio
PEAR & MELON, LEESY LUSHNESS, VIVACIOUS & REFRESHING

If you started drinking wine in the last 20 years, there's a distinct probability that your first Pinot Gris was a Venetian Pinot Grigio. This specialty of the countryside between Verona and Venice has been so ubiquitous as to become virtually synonymous with "white wine." Quality and quantity tend to exclude each other, and these wines can be unspectacular, but our friends at Bedin have lovingly crafted a wonderfully vibrant, delicious gem. Most impressive!

Serving Suggestion: *Shrimp & scallops on polenta (or grits!) w/ garlic, olive oil, white wine & sea salt. Asiago fettuccine alfredo w/ roasted leeks, broccoli, & asparagus.*



Domaine Pinchinat, "Venus de Pinchinat" Rosé, Provence, France 2019

{organic} Grenache, Syrah, Cinsault

DRY! WHITE CHERRY & CITRUS, FLOWERS

Although the vines that yield this wine are grown within the Cotes de Provence appellation and meet all of the criteria including being the correct varietals, they are planted at the bottom of the hills which receive the appellation designation. This wine is a stunning value and a rare gem. Most similar roses labeled as Cotes de Provence sell for \$15-\$25 in the US, making this one a deal. W.A. Exclusive!

Serving Suggestion: *Classic, rustic paté, ash-ripened goat cheese, crusty bread, and pickled veggies provide the perfect match!*





"NEBBY YOLO"



"YOU BET SHIRAZ"



"BABY WINOSAUR"



"VIVE LA VIOGNIER"



"THE LOIRE-AX"



"CARMÈNERE SANTIAGO"



"CHEESE LOUISE"



RED Six for \$66 | September, 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.

Domaine Jubain, Cairanne "La Vitalis," Southern Rhone, France 2019
{organic} 60% Grenache, 20% Syrah, 10% Carignan, 5% Mourvedre, 5% Cinsault

FIRM RASPBERRY & DARK CHOCOLATE, WHITE PEPPER & TARRAGON

Cairanne is one of the brightest points in the Southern Rhone. Forged predominantly from 100 year old Grenache vines and Syrah planted more than half a century ago, this offering from Patrice Jubian makes a superb ambassador for this corner of Mediterranean France.

Serving Suggestion: *Indian-inspired burrito of spicy minced goat w/ curried lentils, onions, & tomato sauce wrapped in roti bread w/ cilantro & avocado. Juicy sausage w/ paprika, fennel, & garlic w/ black rice & field peas.*



Domaine Labranche-Laffont, Madiran "Cuvee Tradition", Southwest, France, 2016
{organic} 70% Tannat, 20% Cabernet Franc, 10% Cabernet Sauvignon

INKY BLACK CHERRY & LEATHER, HINTS OF FIVE SPICE

At the age of 23, Christine Dupuy was truly extraordinary in her courage and ingenuity, possessing no previous winemaking experience yet readily taking up the challenge after her father's sudden death. Imposing and powerful, but simultaneously silky & seductive, this dense red manages to both carry Madiran's famously rugged torch and help usher in a new approachability and finesse.

Serving Suggestion: *A classic match for Cassoulet, Southwestern France's succulent slow-cooked meat & bean dish. Prime rib w/ sautéed asparagus & crispy pommes frites.*



Bodegas Tempore, Garnacha "Independent", Aragón, Spain 2019

{organic} 100% Garnacha

BRIGHT BLACK RASPBERRY. SPICY, SMOOTH, DELICIOUS!

This delicious joven-style (young, unoaked) Garnacha used to be known, very popularly as "Finca La Cañada" and hails from a vineyard recently planted by Bodegas Tempore using the same focus on quality, organic viticulture, and grape character as their more familiar "Terrae" and "G" wines. From this area, the birthplace of the Grenache/Garnacha grape, comes this lovely, refreshingly fruity red. And no, it's not from Canada, eh? Sorry, that joke doesn't really apply anymore as the cuvée's name has changed, but whatever.

Serving Suggestions: *The perfect red for Chili, or any other savory, spicy dish that you want to throw a red wine at!*



Chateau La Colombière, "Vinum" Fronton Rouge, Southwest, France 2018

{biodynamic} 100% Négrette

RASPBERRY & BLACK CHERRY, ETHEREAL HERBS, GENEROUS SPICE

Of all the specialized and unusual appellations of southwestern France, Fronton, less than half an hour north of Toulouse, is quite possibly the most unique. Its exotic Négrette grape is cultivated virtually no where else on Earth. The Cauvin family of Chateau la Colombiere have, with their "Cuvée Vinum," brought forward an elegant and balanced representation both of Négrette and of their terroir, showcasing firm purple fruit, elegant earthy mineral, dill, and vigorous spice which perfectly complements the wine's firm, medium weight.

Serving Suggestion: *Cassoulet with pork shoulder, sausage, and bacon. Roasted cornish hen with thyme rosemary, and Sage.*



Bedin, Cabernet, Veneto, Italy 2019
70% Cabernet Sauvignon, 30% Cab Franc

CHOCOLATE. TART BLACK CHERRY. LIGHTLY EARTHY

Perhaps surprisingly, the Bordelais varieties dominate red wine production in Italy's Veneto and Friuli, dating back hundreds of years. Ranging from stunning, quaffable values to fine, ageworthy gems, Merlot, the two Cabernets, and even Carmenere have important and varied roles to play here. This blend of Cabs Sauv and Franc from our friends at Bedin is firm, refreshing, and aromatic – a wine for the table.

Serving Suggestions: *Gnocchi! Chicken livers w/ oregano, browned butter, garlic & lemon juice over fettuccini.*



Casa Los Frailes, "Bilogia" Tinto, Valencia, Spain 2017

{biodynamic} 50% Monastrell, 50% Syrah
BLUEBERRY & PLUM, BOLD & LUSH. SOFT, TOASTY OAK

Casa Los Frailes, taking its name from the friars which once inhabited the estate, produces wine with the utmost respect for nature and its vineyards. Monastrell, the premier varietal of Spain's southeast, is clearly their first priority. For the Bilogia cuvée, they blend it with its classic blending partner of France, Syrah, grown in Valencia to great results. The outcome is a plump but well-structured wine with soft tannins, supple purple fruit character, and a very tasteful dollop of creamy oak for good measure.

Serving Suggestions: *Majorcan sausage and other cured meats. Aged sheep's milk cheeses such as Manchego or Valencia's own Malvarosa.*

