



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE

# Six for \$66 | September, 2019

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 Bouysse, Blanc "B" (Aude-Hauterive), Languedoc, France, 2017 {organic} 80% Grenache Blanc, 20% Chardonnay

**STONE FRUIT & RIPE CITRUS, HONEYSUCKLE & GARDENIA, WHITE PEPPER**

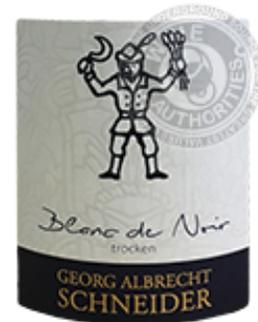
Not far from Grenache Blanc's northeastern Spanish origins, this ripe rendition (w/ a dash of Chardonnay) is fresh, full, and brimming with sunshiny energy. Siblings Martine & Christophe make us so happy! We've been working with them for well over a decade to bring the gems of their southwestern corner of the Languedoc to the Triangle.

**Serving Suggestions:** *Plump prawns w/ a mango lime marinade & frites w/ aioli. Orange-glazed chicken thighs w/ jalapeno jelly & jasmine rice w/ toasted hazelnuts.*

Georg Albrecht Schneider, Blanc de Noir Trocken, Rheinhessen, Germany 2017 **WHITE STONEFRUIT & QUINCE, GENTLE FLINT & FOREST BLOSSOMS**

While white Pinot Noir might not be foremost on the radar for most of us, the red grape variety has a wealth of experienced being vinified without skin contact in order to produce clear-ish (aka white) wines. In fact, France's Champagne began utilizing this technique even before exploring sparkling wine! This still rendition from the always awesome Albrecht Schneider brings together piquant orchard-ish notes with a delicately floral perfume in round yet fresh, elegant package that's distinctive and delicious.

**Serving Suggestion:** *Pork chops w/ baked apples & halved boiled potatoes w/ dill. Savory beet salad w/ citrus, chèvre, & quince/ sherry vinaigrette.*



Centorame, Pecorino Colli Aprutini "Scuderie Ducali", Abruzzo, Italy 2018 {organic} 100% Pecorino

**LEMONY FRESH & ZESTY, FLORAL & HERBACEOUS, LIGHTLY SMOKY**

Lamberto Vannucci's "Scuderie Ducali" wines are named after a popular tourist attraction near his vineyards - a horse training facility. And the Pecorino grape is named because sheep, pecora in Italian, supposedly love to eat it as they're herded down the hills and through the vineyards. This may be a perfect wine to have after a vigorous session of training a horse or herding some sheep - bright, clean, and zesty lemon citrus, with just a touch of jasmine flower and fresh herbs.

**Serving suggestions:** *In a delicious quirk of fate, Pecorino cheese! Fish soup w/ tomatoes, rosemary, vinegar, & a tiny pinch of red pepper flakes.*

Domaine Laballe, "Les Terres Basses" Blanc, Cotes de Gascogne, France 2018 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.*



Viña Aliaga, "Doscarlos", Navarra, Spain 2018 100% Sauvignon Blanc

**LIME & GRAPEFRUIT, CITRUS BLOSSOM & GINGER, NO OAK**

In some previous vintages, Aliaga's Sauvignon Blanc grapes have been harvested very ripe and aged in oak barrels, making for a rich but less distinct wine. More recently, they've turned 180° and made the wine with vibrant, mouthwatering grapes (conductive to healthy, refreshing acidity) while ditching the oak. The result is a complex and intriguing white that is exotic and comforting at once. **A Wine Authorities exclusive!**

**Serving Suggestion:** *Boiled white asparagus drizzled with olive oil & sea salt. White bean soup with chorizo and piquillo peppers.*

Domaine Robert Serol, Cabochard Rosé, Cote Roannaise, Loire Valley, France, 2018 {sustainable} 100% Gamay Saint Romain **CRANBERRY & WHITE CHERRY, RED LICORICE & CANDLE WAX**

This rosé is a bright, shiny, pink beacon of glorious Gamay goodness, and it's just perfect for "stubborn" people who refuse to try pink wines for fear of their being sweet. In fact Cabochard is French for a stubborn person. Stephane Serol has been head of the estate for the last nine years and loves his rosé so much that he makes three different versions. The Cabochard is crisp with aromas of sun-dried cranberry, red licorice and spicy candle wax - more floral than fruity with mineral on the finish.

**Serving Suggestion:** *Afternoon picnic fare like cold fried chicken, summer squash casserole, and pickled watermelon. Versatile with everything from savory pork to fish.*





"NEBBY YOLO"



"YOU BET SHIRAZ"



"BABY WINOSAUR"



"VIVE LA VIOGNIER"



"THE LOIRE-AX"



"CARMÈNERE SANTIAGO"



"CHEESE LOUISE"



# RED Six for \$66 | September, 2019 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 Arrocal, Tinto, Ribera del Duero, Spain, 2017  
100% Tinto Fino (Tempranillo)  
**DENSE BLACK PLUM & MULBERRY, FIRM & FRESH, LUSCIOUS OAK**  
Emerging from a small village in the western part of Ribera del Duero, Bodegas Arrocal is a relative newcomer, not producing its first wine until 2001. The result of exclusively hand-harvesting, this deliciously concentrated red is thick with plummy black fruit, spice and a generously toasted creaminess from 6 luxurious months in French and American oak barriques. Lush and full-bodied, redolent of sappy mulberry and rich dark chocolate, this intense and elegant wine remains bright and fresh with racy tannic energy and a solid frame.  
**Serving Suggestion:** *Skirt steak rubbed w/ Spanish paprika, grilled peppers, onions, cilantro & deep fried smashed plantains.*

Domaine la Bouysse, Rouge Hauterive "B", Languedoc, France, 2017  
{organic} 50% Merlot, 40% Syrah, 10% Carignan  
**BERRY & PLUM PRESERVES, BLACK TEA, SPICY GARRIGUES**  
We're beyond excited to see this delightful quaffer from Corbieres return at last. Martine Pagès and her brother Christophe Molinier are the epitome of honest, hardworking folks who strive to make the best vin possible without compromise and frequently at bafflingly gentle prices. Rugged and demonstratively Mediterranean, "B" exudes authenticity, integrity, and... deliciousness. Intensely black, berryish fruit, garrigues, black tea, and gentle spice. Yum!  
**Serving Suggestion:** *Juicy grilled sausages on a platter w/ mustard, bread, & dipping oil. Stuffed grape leaves w/ pomegranate molasses & allspice.*



Centorame, Montepulciano d'Abruzzo Rosso "Scuderie Ducali", Abruzzo, Italy 2016 {organic} 100% Montepulciano  
**DARK FRUIT, ELEGANT & OH-SO-DRINKABLE**  
Saddle up your horse and let's ride out to the country - this is a picnic red if we've ever met one. The motto of the Abruzzo region perfectly describes it, "forte e gentile" (strong and gentle). It's both robust and elegant, with soft tannins and gentle spice - aromatic and rich, full of juicy black plums and boysenberries, a whiff of saddle leather, a pinch of pipe tobacco.  
**Serving suggestions:** *A basket full of prosciutto, green olives, & fresh red tomatoes w/ olive oil, caciocavallo cheese, burrata w/ country bread (torn apart with your hands). Eat & drink, then drowse in the warm grass & look at the shapes in the clouds while your horse grazes nearby.*

Bodegas Tempore, Garnacha "Finca La Cañada", Aragón, Spain 2017  
{organic} 100% Garnacha  
**BRIGHT BLACK RASPBERRY. SPICY, SMOOTH, DELICIOUS!**  
The Finca La Cañada is a vineyard recently planted by Bodegas Tempore using the same focus on quality, organic viticulture, and grape character as their "Terrae" and "G" wines. From this area, the birthplace of the Grenache/Garnacha grape, comes this lovely, refreshingly fruity red. (bonus info: The label is made from stone paper, instead of wood paper.) And no, it's not from Canada, eh?  
**A Wine Authorities exclusive!**  
**Serving Suggestions:** *The perfect red for Chili, or any other savory, spicy dish that you want to throw a red wine at!*



Viña Aliaga, Syrah, Navarra, Spain 2016  
100% Syrah  
**GLEAMING PURPLE BERRIES, PEPPERY SPICE**  
Syrah in southern Navarra is a long way from home, but this arid stretch of Spain is an excellent match for the Northern Rhone's lone black grape. This offering from Carlos Aliaga is a reminder that in spite of his traditional and very long-lived reds, the man has a clearly defined adventurous side, driving him to work with grapes which inspire his passions even when those grapes have very little precedent in Navarra.  
**Serving Suggestion:** *Jamón Serrano w/ lightly pickled cherry peppers. Succulent roast leg of mutton w/ halved onions, hazelnuts, & mushrooms.*

Chateau Moulin de Mallet, Bordeaux Rouge, Bordeaux, France 2016  
{biodynamic} 60% Cabernet Sauvignon, 40% Merlot  
**FORESTY BLACKBERRY & RED-FLESHED PLUM, ROASTED CACAO**  
Hailing from the southeasternmost reaches of the sprawling viticultural kingdom broadly known as Bordeaux, this astonishingly generous offering is a bit like mana from the heavens for those of us who don't drink distinctive Claret as often as we'd like because of how expensive it's become. It's predominantly Merlot and shows chocolatey, coffee-ish beauty. This confident cuvée is perfect for palling around with beef.  
**Serving Suggestion:** *Beef. Mashed potatoes w/ shiitake mushroom gravy & scallions.*

