



WHITE

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# Six for Sixty | April, 2017

Here's our deal for this month; these six red or six whites for **\$60** plus tax. You can **double down** and buy two: one of each or two of one, for **\$110** plus tax. Sorry, no other discounts apply.

Casa Los Frailes, Blanc de Trilogia, Valencia, Spain 2014  
 {biodynamic} Sauvignon Blanc, Muscat, Verdil  
**ELEGANTLY TROPICAL, SPICY, EXOTIC BASIL**  
 This is a new and very limited white from Casa Los Frailes. Only 500 cases are produced each year from meticulously selected grapes, and the result is every bit as exotic and enchanting as it is rare. With bright tangy fruit reminiscent of tangerine, white peach, and mango and beautiful flourishes of basil, shea butter, and vanilla, there's no mistaking that this is truly something special.  
**Serving Suggestion:** *Paella featuring squid, mussels, and lobster with saffron and paprika. Vietnamese seafood stew with thick rice noodles, basil, lemongrass, and coriander.*



Veiga da Princesa, Albarino, Rias Baixas, Spain 2015  
 100% Albarino  
**WHITE PEACH & PASSIONFRUIT, LIME, DELICATE HERBAL SPICE**  
 Bright, medium-bodied, and bearing the Albariño grape's wonderful combination of tropical perfume and restrained yet vibrant clarity, this tantalizingly textbook example brims with zesty, ripe fruit, racy acidity, and signature seafood-companionship to pique our pinings for surf and sun (or at least some sensational ceviche tacos). Albariño takes its name from the idea that its a native of Germany (hence Alba-Riño "white of the Rhein"), but we now know it to be native to this stretch of northwestern Iberia.  
**Serving Suggestion:** *Shrimp tempura & pineapple maki topped w/ lightly scorched yellowfin. Tangy, creamy cheeses w/ toasted rye or sourdough bread & dill.*



Altosur, Torrontes, Mendoza, Argentina, 2016  
 100% Torrontes  
**HONEYSUCKLE & FENNEL POLLEN, TANGY APRICOT & TANGERINE**  
 Torrontes, a Mendoza-native descendant of Muscat, is arguably South America's most unique specialty. This example from Finca Sopenia over-delivers impressively. Bursting with pungent white flowers and spice yet balanced with citrusy brightness, this is a classical example of the hyper-aromatic variety doing what it does best: intoxicating with evocative perfume while refreshing with healthy acidity. Delightful!  
**Serving Suggestion:** *Thai or Indian curries. Ham & pineapple pizza. Your favorite deck or patio with or without food!*



J. Mourat, Fiefs Vendéens Mareuil Blanc "Collection", Loire Valley, France 2015  
 {organic} 50% Chenin Blanc, 50% Chardonnay  
**ASIAN PEAR & VIBRANT CITRUS, FIRM ACIDITY, OCEANIC ZEST**  
 While the packaging of Mourat's "Collection" series catches the eye and its exotically Atlantic origins stimulate a thirst for adventure, it's the impressive quality and distinctive character of the wines themselves that really win our hearts. This radiant blend of Chenin and Chardonnay glows a pale gold in the glass and illuminates the palate with pristinely crisp pear and apple with a flourish of tangy, mimosa-like citrus on the finish.  
**Serving Suggestion:** *Crab cake on corn succotash w/ yellow tomato sauce. Grilled, olive oil & garlic-marinated asparagus & tangy, lemon-seasoned smashed potatoes w/ parsley, dill, & thyme.*



Bodegas Esteban Martin, Chardonnay, Carinena, Spain, 2015  
**CITRUS & TROPICAL FRUIT, FRESH & UNOAKED, EXTREME VALUE!**  
 We're overjoyed to offer this deliciously bright Chardonnay at an extremely "value" driven price. Esteban Martin's name may be reminiscent of a certain American funny man's, but there's nothing wild or crazy about this Chard other than its fantastically low price. Aromatic and vibrant, this dry northern Spanish white bursts with golden apple, peach, and a hint of tangy pineapple. With absolutely no oak to get in the way, this is pure and simply delicious.  
**Serving Suggestions:** *Fish tacos! Works great as a party wine and pairs marvelously with shrimp cocktail, finger-foods, salads, and tuna sandwiches.*



Lua Cheia em Vinhas Velhas, Branco "Album", Alentejo, Portugal 2013  
 100% Antão Vaz  
**PINEAPPLE & YUZU, KISS OF LEMONGRASS, INTENSELY REFRESHING**  
 Antão Vaz, a native of these hot, arid, southern Portuguese climes, is an intriguing specialist at retaining a refreshingly racy edge in spite of sweltering temperatures. Known for its brilliant tropical flavors and aromas, the grape is also a champion in the vineyard, performing robustly and helping to make astonishing values like this possible. Lua Cheia, a small producer operating at Portugal's poles (Douro & Minho in the north and Alentejo in the south).  
**Serving Suggestion:** *Tangy grilled plantain burrito w/ salsa verde & sour cream. Piew wan (or other sweet & sour Thai dishes) w/ chopped pineapple, peppers, coarsely-wedged tomatoes, & fish sauce.*





"CHEESE LOUISE"



"CARMENÈRE SANTIAGO"



RED

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Lua Cheia em Vinhas Velhas, Douro Tinto Reserva "Andreza", Douro, Portugal 2014  
40% Touriga Nacional, 40% Touriga Franca, 20% Tinto Roriz

**FIRM PLUM & DRIED MISSION FIG, WISPS OF CEDAR & VANILLA**

Representing a more modernist slant on the classically dark and elegantly rugged unfortified reds of the Douro valley, Lua Cheia's "Andreza" is named for a stunning bend among the region's otherworldly vineyard-scape. The typical purple-black fruit is still very much in play, but the stern structure and dusty earthen tones which often populate these wines have been resculpted into something a bit more creamy and cosmopolitan.

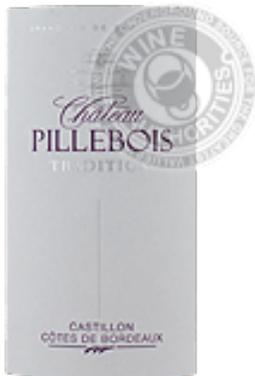
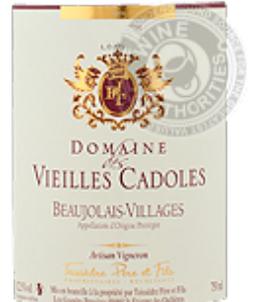
**Serving Suggestion:** *Roast pork loin w/ garlic, shallots, & white beans. Tender Moroccan stewed goat w/eggplant puree & lemony boiled potato salad.*

Domaine des Vieilles Cadoles, Beaujolais-Villages Rouge, Beaujolais, Burgundy, France 2015

{sustainable} 100% Gamay  
**RASPBERRY, VIOLET, PEPPER, GINGER. BRIGHT & SMOOTH**

Gamay by any other name would answer to "summer solstice." This little morsel enjoys the longest drinking season of the wine world. Whether you're tying off the hottest hour in the pool, roasting a salmon filet in the relief of a cool, summer evening, or setting the Thanksgiving table with it, this little beau lends a finger to any bow. No age or oak with all the power of SPF 75! Its beauty in youth couples with its natural restraint and leaves your palate satiated.

**Serving Suggestion:** *Today's turkey & tomorrow's leftovers. A sweet and savory salad with lima beans and pomegranate.*



Chateau Pillebois, Castillon Cotes de Bordeaux, Bordeaux, France 2015

70% Merlot, 30% Cabernet Franc  
**BLACK PLUM, CHOCOLATEY FINESSE & SILKY TANNIN, SUMPTUOUS TOAST**

Castillon, often thought of as being a kind of fifth satellite of Saint-Emilion (along with Lussac, Montagne, Saint-Georges, and Puisseguin), is home to some of Bordeaux's most extraordinary and reliable values. While Saint-Emilion's name is appended here as it is with the other aforementioned regions, this wine speaks volumes (metaphorically much more than 750 ml) to the tremendous quality that's to be found here – classical and resplendently expressive.

**Serving Suggestion:** *Grilled bison burger w/ bacon, leafy greens, blue cheese, & pickled jalapeño relish. Thick, wintry baked potato soup w/ black pepper, smoked mushrooms, cauliflower, & broccoli.*

Vina Apaltagua, Carmenera "Reserva", Apalta Valley, Colchagua Valley, Chile 2015  
100% Carmenera

**CHERRY & BLACKBERRY, CHOCOLATE, ROASTED POBLANO**

The Carmenera grape yields some of the world's most readily recognizable red wines. Its signature combination of deep purple fruit, jalapeño and chocolate makes for reds that are highly memorable and very crave-able while its fascinating history as a long-lost component in Bordeaux strengthens its intrigue. Colchagua Valley's Apaltagua winery proudly claims the grape as its top priority, producing delicious and exceptionally representative Carmenera of tremendous value.

**Serving Suggestion:** *Empanadas stuffed w/ ground beef & black olives. Fried peppers stuffed with mozzarella, onion, halved grape tomatoes, & spinach.*



Domaine Laballe, Cotes de Gascogne Rouge, France 2015

50% Merlot, 25% Tannat, 25% Cabernet Sauvignon  
**BLACK PLUM & CURRANT, EARTHY CLAY & BLACK TEA LEAVES**

Gascony and gastronomy, appropriately, share six letters in common. This southwestern corner of France is home to decadent cheeses, patés, game, and legendary brandy. Its viticulture provides us with outlandishly refreshing whites, or "patio wines" as well as brutish, tannic reds made from Tannat. This Blend of Merlot, Cab Sauv, and the aforementioned Tannat, however, is medium bodied and gentle with ample earthy complexities and food-friendly brightness. A delight!

**Serving Suggestion:** *A great choice for heavy cheese &/or charcuterie spreads and snacks. Black bean/sweet potato/kale empanadas.*

Vina Aliaga, Tempranillo, Navarra, Spain 2015

{organic} 100% Tempranillo  
**SPICY, LIGHTLY SMOKY, CRUSHED BLACK FRUIT**

Winegrower Carlos Aliaga's father planted the vines here more than 45 years ago and, being just two kilometers from Rioja, chose Tempranillo over the typical Garnacha which dominates southern Navarra. Here, in the heart of the Ribera Baja zone, he coaxes loads of berry flavor from the versatile grape. Just a few miles from desert land, the vines struggle in dry conditions and yield intensely flavorful wine.

**Serving Suggestion:** *Pork off the charcoal w/ charred bits. Marinated skirt steak w/ grilled onions & roasted peppers.*

