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WHITE

# Six for Sixty | April, 2018

WHITE

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.



Bodegas Pazo das Tapias, Godello "Finca Os Cobatos," Galicia, Spain 2016  
100% Godello  
**GUARANA & PEAR, ELEGANT MINERAL, LUSH YET BRIGHT**  
Tucked away in Northwestern Spain's Galicia, where some of the country's best white wines are grown on misty hillsides, is a lesser-known but very exciting area known as Monterrei. Here we find one of Manuel Mendez's three small estates. Not far from Portugal's border, these drier, inland mountain reaches provide the lush, subtle, complex Godello grape one of its favored environments. This spectacular specimen touts the variety's textbook combination of a white Burgundian build, mineral, and tropical fruit with stunning depth.  
**Serving Suggestions:** *Oysters or mussels flash-grilled w/ grits or polenta. Octopus.*

Bedin, Pinot Grigio "Onorevole", Veneto, Italy 2017  
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 Duffour, Blanc, Cotes de Gascogne, Southwest, France, 2016  
70% Colombar, 15% Ugni Blanc, 15% Gros Manseng  
**PERFUMY, JUICY, SOFT. PEACH, GOOSEBERRY, GRAPEFRUIT**  
Among the best value wines of its type, this delicious white is bursting with dry, juicy, tropical fruit. Vigneron Michel Duffour is very talented and in possession of some great old vines that yield terrific wine grapes. His vineyard in the small town of Lagraulet also makes great armagnac and floc. Supplies may be short on this wine, so get it while it lasts.  
**Serving Suggestion:** *Grilled halibut or white fish with olive oil, fresh herbs and lemon wheel slice across the top. Also a great universal party wine for finger foods and apps.*

Chateau La Colombiere, Blanc "Les Jacquaires", Southwest, France 2016  
{organic} 40% Chenin Blanc, 40% Sauvignon Blanc, 20% Bouysselet Blanc  
**RIPE BOSC 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 Oest 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. The Bouysselet adds just hint of waxy richness, while its partners bring snappy freshness.  
**Serving Suggestion:** *Claypot crab w/ brown sugar, sesame, & glass noodles. Tropical slaw w/ pineapple, mango, cilantro, & lime juice.*



Domaine de la Chauviniere, Muscadet Sèvre et Maine - Sur Lie, Loire Valley, France, 2016  
{organic} 100% Melon de Bourgogne  
**BRIGHT PEAR & LIME, CHALKY MINERAL, VERY VERY DRY**  
Holy Moly! We weren't sure if we were ready for this one! Possibly the driest tasting wine in the store. "It don't get no drier," said one fan. If you are curious about experiencing a wine with a very minerally flavor, but haven't identified that flavor yet, here is your chance. The minerality lingers on the finish for what seems to be minutes and is clearly identifiable. A Wine Authorities exclusive!  
**Serving Suggestion:** *Other than being THE perfect match for raw oysters, most sashimi, ceviche and aged goat cheeses, try this with scallops in beurre blanc.*

Domaine Pinchinat, Cotes de Provence Blanc, Provence, France 2016  
{organic} Rolle, Clairette  
**POLLEN, PEAR, WHITE FLOWERS & MIXED HERBS**  
Pinchinat is great for so many reasons. For one, the combination of Rolle (called Vermentino in Italy) and Clairette is a perfect match, made in heaven. Secondly, the combination of historic vineyards, clean, simple winemaking, and value pricing is nearly unheard of. The wines are authentic, soulful, and you can toss 'em back like ice water on a hot day. From this small, contiguous vineyard, beautiful things are made.  
**Serving Suggestion:** *Wood-fired pizza with clams and fresh garlic on top, lightly sprinkled with red pepper flakes. Grilled veggie kabobs kissed with Green Goddess dressing.*





RED

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Bodegas Peñalba Lopez, Ribera del Duero Tinto "Montecastrillo", Ribera del Duero, Spain, 2016  
100% Tempranillo  
**BLACK CHERRY & BOYSENBERRY, SANDALWOOD & TOBACCO**  
Northern-central Spain's Ribera del Duero has a well-earned reputation regarding its outstanding Tempranillo-based reds, but we tend to be impressed with sturdiness that its wines exemplify rather than how easy they are on the wallet. This righteous rendition, however, manages to muster the concentration that we crave and expect in an affably juicy package that doesn't break the bank. Four months time in French oak barrels seals the deal with a supply cedary spice!  
**Serving Suggestion:** *Empanadas w/ ground beef, lentils, & creamy corn. Grilled flatbread w/ caramelized onions & manchego.*

Domaine Forca Real, Mas de la Garrigue, Cotes du Roussillon Villages, Languedoc, France, 2015  
{organic} 60% Grenache, 30% Syrah, 10% Carignan  
**GLEAMING BLACKBERRY, DESERT GARRIGUES & WHITE PEPPERY SPICE**  
This estate dates to the mid 13th century! Now belonging to the Cotes du Roussion Villages AOP, the soils are schist-based and retain heat so at night when the air cools, the ground reflects heat up to the vines continuing their ripening as evening temperatures plummet in this arid area. These additional hours of warmth boost the potent Mediterranean ripeness while the cool nights make for beautifully balancing acidity!  
**Serving Suggestions:** *Grilled flank steak w/ finely-chopped garlic, shallots, black pepper. Eggplant parmesan w/ ricotta, smoked paprika, & balsamic vinegar.*



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**  
Lua Cheia's "Andreza" is named for a particularly stunning bend among the region's otherworldly (and very steep) vineyard-scape. The typical purple-black fruit and mouthfilling majesty are 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:** *Red-wine marinated roast pork loin w/ garlic, shallots, & white beans. Tender Moroccan stewed goat w/ eggplant puree & lemony boiled potato salad.*

Centorame, Montepulciano d'Abruzzo Rosso "Scuderie Ducali", Abruzzo, Italy 2015  
{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. Grown in sandier soil closer to the Vomano River that runs north of the vineyards, it's a touch paler and more delicate than Centorame's "San Michele."  
**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). Look at a horse.*



Domaine des Grandes Bruyères, Beaujolais-Villages Rouge, Beaujolais, Burgundy, France 2015  
{organic} 100% Gamay (50+ year old vines)  
**RASPBERRY, STRAWBERRY, FLORAL, PEPPERY**  
Grandes Bruyères is a small estate in the heart of the Beaujolais region just south of the cru Brouilly, farmed and run by Jean-Pierre Teissedre and his family since 1900. The quality is very high, which is understandable, since the vineyard terroir is treated with such respect. The 60 to 90 year old vines are tilled by horse. This wine is very typical of high quality Beaujolais, with juicy berry and violet flavors punctuated by subtle hints of earthiness.  
**Serving Suggestions:** *Various cold cuts and salads. This wine is best chilled for a few minutes or served at cellar temperature, 55°-65° F.*

Bodegas Tempore, Garnacha "Finca La Cañada", Aragón, Spain 2016  
{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 "Terra" 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!*

