



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE

Six for Sixty | August, 2017

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.



Borgo Moncalvo, Cortese, Piemonte, Italy 2015

{organic} 100% Cortese
LEMON ZEST & GOLDEN APPLE, MINERALLY & MEDIUM BODIED, VERY CRISP

Cortese, a grape which wine lovers may associate exclusively with the region of Gavi, actually has a fairly wide Piemontese range. This example from less than 40 miles further west has many reminiscences of Gavi's classic hallmarks (vibrant acidity, zesty citrus, restrained minerality). Borgo Moncalvo is a dynamic family farm with several generations under its belt and a forward-thinking young winemaker at the helm. Solar panels provide power to the estate.

Serving Suggestion: *Seafood and freshwater fare alike. Herb-encrusted roast chicken breast w/ a lemon-based marinade.*

Domaine Le Garrigon, Cotes-du-Rhone Blanc, Rhone Valley, France 2015

{organic & vegan} 75% Viognier, 25% Ugni Blanc

ECRISP PEACH & ORANGE, EXOTIC HONEYSUCKLE & GINGERBREAD

Daniel Couston makes wines that are delicious, classic examples of their type that happen to be organically grown. This blend of Viognier (starring) and Ugni Blanc (an acid-boosting cameo) offers us a refreshing and fabulously perfumey Mediterranean delight that is as versatile as it is distinctive. Comprised of equal parts indulgent and refreshing, this elegant and food-friendly sipper will never wear out its welcome at the table, on the porch, or in our hearts.

Serving suggestions: *Jack of many trades! Consider roasted chicken, scallops in cream sauce, sautéed veggies, or even knackwurst.*



Companhia das Lezírias, Tejo Branco "Samora", Tejo, Portugal 2014

70% Fernão Pires, 30% Arinto
JUICY FRUIT, VERY FLORAL, TANGERINE, CITRUS

From the southern reaches of Portugal in the recently renamed Tejo region comes this darling summer sipper and poolside companion dubbed "Samora" after the local Samora Correia area. The estate produces what can only be described as some of the absolute best values around. Peach, honeydew, tangerine and citrus jump from the glass. Every glass is like a bouquet of fresh flowers and golden fruit. Keep bottles chilled at all times for emergency wine drinking situations.

Serving Suggestion: *Shrimp boil w/ lots of lemon, bay leaf, & mango salsa. Summer fruit gaspacho or fruit kabobs w/ savory mint sauce.*

Domaine La Ligière, Vaucluse Blanc "Sud Absolu", Rhone Valley, France 2015

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

Muscat Blanc à Petits Grains, an ancient grape with no shortage of clout in this corner of the Southern Rhone, is a grape whose potential for decadence and dessert has long been pursued to the fullest. Taking a totally different tact with this cuvée, Ligière follows a non-dessert route and employs the fiercely characterful grape as a deliciously dry quaffer. Refreshing yet rich, this example of the original "Muscat" is, quite literally, the granddaddy of Torrontes, and we recommend it to fans of that Argentine grape!

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



Domaine des Herbauges, Chardonnay "Unoaked", Loire Valley, France, 2015

{sustainable} 100% Chardonnay
CITRUS & MINERAL, FLORAL HONEYSUCKLE, OAK-FREE PURITY!

Five generations of Choblet family winemaking in one elegant bottle. A brilliant effort in UN-oaked Chardonnay winemaking using sustainable agriculture. This silky textured, crisp white shows light citrus and floral honeysuckle aromas, mineral and tart quince. Very dry and lingering on the palate, this is a breath of fresh Chardonnay air. This is very old world in style vs. the traditional California style.

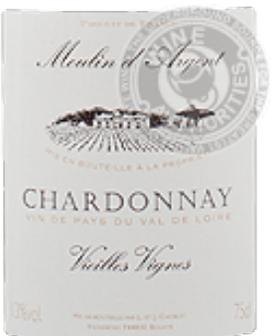
Serving Suggestion: *A universal bottle of white with superb clean flavors - so bring it on! Try savory chicken wings, grilled snapper in miso, or semi-firm milder cheeses.*

Domaine Robert Serol, Cabochard Rosé, Cote Roannaise, Loire Valley, France, 2016

{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 Sixty | August, 2017 RED

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Perazzeta Montenero d'Orcia, "Sara" Sangiovese di Toscana, Tuscany, Italy 2015 {organic} 90% Sangiovese, 10% Cilieggiolo **PLUM, CHERRY, RASPBERRY. RICH & TANGY**

Alessandro Bocci is proud and passionate about the lovely wine he makes at this tiny estate looking out across the valley at Montalcino. His love of working these hillsides and expressing the regionality of this area through his wines keeps him happy. This is a true taste of the classic Tuscan red, but also a great introduction to the Sangiovese grape which dominates this wine. Named "Sara" after his daughter, "fun and classic" would be the best way to describe this wine, and Alessandro!

Serving Suggestion: *Chicken or veal cutlet battered then fried in good olive oil. Sprinkle with halved, pitted olives.*

Chateau La Colombière, "Reserve" Fronton Rouge, Southwest, France 2014 {organic} 80% Négrette, 10% Syrah, 10% Cabernets Sauvignon & Franc **BLACKBERRY & RIPE CRANBERRY, PEPPERY MINERAL & SWEET HERBS** Fronton remains one of Southwestern France's frontiers for wine lovers. Despite being situated less than half an hour from the city of Toulouse, the region keeps a low international profile. Its reds team with deep purple fruit and a wholesome spiciness which is striking yet understated. The Cuvée Réserve from Chateau la Colombière, an estate with a rich history of over 600 years, presents the region's Négrette grape in the starring role.

Serving Suggestion: *Stewed venison with tomatoes, red onions, and oregano. Punjabi goat curry with potatoes, cardamom, and coriander.*



Companhia das Lezírias, Tejo Tinto "Samora", Tejo, Portugal 2014 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.*

Domaine La Ligière, Cotes-du-Rhône Rouge, Southern Rhone, France 2015 {organic} 70% Grenache, 20% Syrah, 10% Mourvedre **RED RASPBERRY & CURRANT, TANGY PRUNE, VIOLETS**

Where Vacqueyras, Gigondas, and Beauges come together in the northwestern reaches of the Mediterranean Vaucluse department, Domaine Ligière plies its craft, siphoning the sun and the wholesome perfumes of the Provençal countryside into breathtaking wines. This Cotes du Rhone is a full stop lighter than the estate's profoundly rich Vacqueyras and Gigondas cuvées, but it shares with them a profoundly pretty aromatic mystique and spicy, violet-hued fruit!

Serving Suggestion: *Grilled pork chop w/ lavender/balsamic glaze & garlic-laden smashed potatoes. Seitan gyro w/ lemony cucumber sauce, dill, & cayenne pepper.*



Mas de Libian, Rhone Rouge "Vin de Pétanque", Rhone Valley, France 2016 {biodynamic} 80% Grenache, 20% Syrah **PURPLEY DELICIOUSNESS! RICH WITH TANGY RASPBERRY & BLUEBERRY**

We are so happy to have this back in house! In 2012, we blew through this red from sisters Hélène & Catherine Thibon, the dynamic duo guiding this limited production. Although the estate became certified biodynamic in 2005, Mas de Libian has been making organic wine since its start in 1670. The "Vin de Pétanque" is highly quaffable during the spring and summer months when "pétanque" season, the southern French equivalent of boccé, is in full swing! A Wine Authorities exclusive!

Serving Suggestion: *Pétanque/Boules/Boccé of course! Or with any rich grilled fair al fresco, especially burgers, tacos, pork chops and kabobs.*

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.*

