

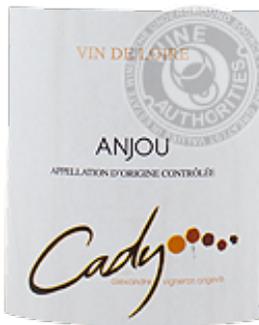


WHITE

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Six for Sixty | August, 2018

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.



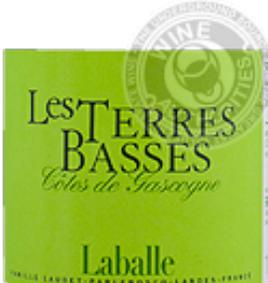
Domaine Cady, Anjou Blanc, Middle Loire, France, 2017
 {organic} 100% Chenin Blanc
WHITE PLUM & ZESTY LIME, BRIGHT MINERALITY, FRAGRANT HONEYSUCKLE
 This blockbuster Anjou Blanc echoes the elegance of whites from its area of production at twice the price. Chenin is a king of acidity and complexity in the Loire Valley. This example from Domaine Cady is delicious and exquisitely chiseled. Looking for an elegant warm-weather sipper? Keep this unbelievably tasty white chilled in your fridge to impress your friends or simply to be reminded that the world is full of beautiful things.
Serving Suggestion: *Grilled trout w/ browned butter Brussels sprouts & gnocchi tossed in parmesan, olive oil, garlic, & fresh basil. Buttery sorrel quiche w/ chèvre.*

Veiga da Princesa, Albarino "Castelo do Mar", Rias Baixas, Spain 2015
 100% Albarino
CITRUS & PIÑA COLADA, ZESTY MINERAL
 Fresh, bright, and delicate with firm acidity and beautifully restrained minerality, this crazy-great value in Albariño from Manuel Mendez's Rias Baixas estate (one of three small farms operated by the gregarious Galician) offers up everything we crave from the increasingly sought-after Albariño grape. Its citrusy energy is the stuff that seafood-pairing dreams are made of, but this is also a "patio wine" extraordinaire that is guaranteed to quench the thirsts of festive friends and cause oceanic oases to materialize!
Serving Suggestion: *Mussels, shrimp, and squid in a buttery, garlicky stew. Veggie burritos w/ mild salsa verde & cilantro.*



Socalos do Bouro, Vinho Verde Branco "Colheita Seleccionada," Vinho Verde, Portugal 2016
 70% Loureiro, 15% Trajadura, 15% Arinto
A TROPICAL PARADISE, SPRY MINERALITY, RELENTLESSLY REFRESHING!
 Let the refreshment wash over you! Vinho Verde is still what patio & picnic dreams are made of, but a renaissance is sweeping through Portugal's far north and carrying these valiantly vibrant, tirelessly tangy delights forward. This one represents the classically frothy and fresh style... with a richer twist. Juicy white peach, melon, and mouthwatering tangerine are captivating and timeless. Delightful!
Serving Suggestions: *Fresh spring rolls w/ shrimp, beansprouts, cilantro, and mango. Spicy brunch omelette with tomato, red onion, turmeric, and mustard seed.*

Bedin, Pinot Grigio "Onorevole", Veneto, Italy 2016
 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 Laballe, "Les Terres Basses" Blanc, Cotes de Gascogne, France 2017
 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.*

Quinta de Sant'Ana, Rosé, Lisboa, Portugal 2017
 {sustainable} Pinot Noir, Touriga Nacional, Aragonez, Merlot
TART CHERRY & GOJI BERRY, PALATE-PLEASING (& TEASING!) ACIDITY
 The Sant'Ana estate is very small (less than 20 acres!) and lovingly manages its vineyards to impressive effect. This Rosé, while filled with bold red fruit, has a razor precision which jumpstarts the palate, invigorates the appetite, and refreshes the soul. No joke.
Serving Suggestion: *Spicy stewed eggplant w/ tomato, sesame seeds, & chili garlic paste (don't get to crazy w/ the heat). Stir-fried salt cod w/ onions, egg batter, rice, & olives.*





RED Six for Sixty | August, 2018 RED

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Lua Cheia em Vinhas Velhas, Tinto Reserva "Album", Alentejo, Portugal 2013
40% Petit Verdot, 30% Alicante Bouchet, 20% Syrah, 10% Aragonez
BLACKBERRY & PEPPER, FINE TANNINS, CLAY-LIKE HINTS
This is a truly exciting find for its bold, flavorful generosity and depth. Adventurous wine-lovers and geeks will also relish the opportunity to taste rich, ripe Petit Verdot at a very rare 40% concentration. In this cuvee it appears with fellow-French expats Alicante Bouchet and Syrah along with Spain's Tempranillo (three of southern Alentejo's most important varietals). The seemingly odd blend works well bringing complexity to this blustery bang-for-the-buck bombshell!
Serving Suggestion: *Grassfed burgers (bunless) w/ stir-fried onions & steamed collards w/ a drizzling of black truffle-infused olive oil. Farbada: fava beans w/ olive oil,*

Viña Aliaga, Tinto Cuvée, Navarra, Spain 2015
85% Tempranillo, 15% Cabernet Sauvignon
BLACK PLUM & BOLD BERRY, LIGHT TOASTY OAK & WALNUT, FIRM BACKBONE
Carlos Aliaga crafted this cuvée through blending one Navarra's most beloved traditional grapes (Tempranillo) with Cabernet Sauvignon. Tempranillo's tendency toward plum and cherry-like characteristics harmonizes beautifully with Cab's stern structure. A firm, pleasurable backbone rises and slinks back down smoothly. Berry-licious from the very start and with a light suggestion of mint or basil, the package is wrapped up and rounded out with oaky nuances.
Serving Suggestion: *Grilled sausages & slow-cooked bbq. Vegetarian lentil/legumes. Enchiladas w/ mole negro.*



Mas Codina, Cabernet Sauvignon Roble, Penedes, Spain 2015
{organic} 100% Cabernet Sauvignon
PLUM & CASSIS, GRAPHITE-LIKE MINERALITY, ENERGETIC
Not quite a joven alternative to Mas Codina's always beautiful Cabernet cuvée, this youthfully assertive gem is aged in oak for three months – just long enough to enhance an impression of polish or finesse without compromising its vitality. Penedès is best known as Cava country, but like Tarragona to its north, has a longstanding love affair with Bordelais varieties, and both Cabernet and Merlot do outstanding work here. Txin txin!



Serving Suggestion: *Kosher Coney Island hot dog. Catalan pizza w/ zucchini, pine nuts, capsicum, & sun-dried tomato.*

Chateau Moulin de Mallet, Bordeaux Rouge, Bordeaux, France 2015
{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 Bourguignon or burgers and fries.
Serving Suggestion: *Beef.. Mashed potatoes w/ shiitake mushroom gravy & scallions.*



Bodegas Tempore, Garnacha Joven "Terrae Finca Valsallo", Aragón, Spain 2016
{organic} 100% Garnacha

A BOUQUET OF VIOLETS, A BOWL OF BLACKBERRIES

The Yago Aznar family continues a long history of respectful farming practices and viticultural sensibilities, evident in their organic "Terrae" wines. Their old vine garnacha grapes ripen on the arid plains where Zaragoza, Teruel, and Bajo Aragón meet. They are harvested by hand and bottled young, resulting in a youthful, richly aromatic wine full of ripe purple fruit and flowers. A Wine Authorities exclusive!
Serving Suggestions: *Pork tenderloin with wild blueberries and thyme; roasted quail with sautéed mushrooms over rice.*



Domaine Pinchinat, Venus de Pinchinat Rouge, Provence, France 2016
Grenache, Syrah, Cinsault, Cabernet Sauvignon

DARK BERRIES, CURRANTS, SMOKE. SMOOTH.

The vineyards of Pinchinat have been farmed for wine grapes since the Romans occupied this area 2000 years ago. The famous Venus of Aix en Provence and dozens of other Paleolithic artifacts have been found among these very vines. This red is dark, rich and satisfying but also smooth and very quaffable; historic even!
Serving Suggestion: *Great with a simple roast, burgers, meatloaf or pasta. With a little chill it shifts down to be suitable with pork, chicken and even tuna salad.*

