



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE Six for Sixty | December, 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.



Veiga da Princesa, Albarino, Rias Baixas, Spain 2016
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 of the variety from Manuel Mendez 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). W.A. Exclusive!

Serving Suggestion: *Shrimp tempura & pineapple maki topped w/ lightly scorched yellowfin. Tangy, creamy cheeses w/ toasted rye or sourdough bread & dill.*

Quinta da Romeira, Arinto "Prova Regia", Bucelas, Portugal 2015
100% Arinto

PINEAPPLE & LIME, ROBUST AROMATICS, ZESTY & REFRESHING

One of Portugal's many indigenous and (almost) exclusive grapes, Arinto is a specialist at producing aromatic white wines brimming with tropical fruit. Refreshing, beautifully-balancing acidity keeps you coming back for more tongue tinglin', lip-smackin' lime-ish-ness. A subtle spiciness emerges and manages to be reminiscent of baked pineapple. If you've not yet discovered Arinto and the other wonderful grapes of Portugal, now is the time!

Serving Suggestion: *Creamy goat cheeses, almonds, & dried fruit. Southern fried chicken or crab cakes w/ cornbread.*



Domaine La Ligiere, 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 pan-Mediterranean grape with no shortage of clout in this corner of the Southern Rhone has long been typecast as a grape whose undeniable potential for decadence and dessert should be pursued to the absolute fullest. Taking a totally different tact with this cuvée, Ligiere follows a decidedly non-dessert, dry route here and employs the fiercely characterful grape as a delicious quaffer.

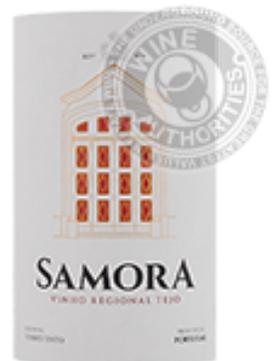
Serving Suggestion: *Crab-based bouillabaisse w/ copious rouille (French Mediterranean spicy olive oil-infused mayonnaise w/ garlic & saffron).*



Companhia das Lezírias, Tejo Branco "Samora", Tejo, Portugal 2016
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 has just 120 hectares under vine and conscientiously produces what can only be described as some of the absolute best values around. Peach, honeydew melon, tangerine and citrus jump from the glass. Very juicy and bright, every glass is like a bouquet of fresh flowers and golden fruit. W.A. Exclusive!

Serving Suggestion: *Shrimp boil with lots of lemon, bay leaf and a mango salsa. Also with summer fruit gazpacho or fruit kabobs with savory mint sauce.*



Mas Codina, Cava Brut Nature Reserva, Penedes, Spain 2014
50% Macabeu, 35% Xarel-lo, 10% Chardonnay, 5% Pinot Noir

VERY DRY, BRIGHT, JUICY & FRESH. LEMON & MINERAL, ACCESSIBLE

From the Alt Penedes region of Catalonia, which is the highest elevation region where fine Cava is made, comes this serious but fun (serious fun!?) Brut Nature. These are the driest of all sparkling wines. Toni Garriga spent the afternoon walking me around his vineyard planted by his family in the 1600's, tasting in his cellars and introducing me to his wife and dog. Nice guy, brilliant wines, amazing history! W.A. Exclusive!

Serving suggestions: *Trout with caper butter. Moules Frites. Oysters Rockefeller.*

Domaine Pinchinat, "Venus de Pinchinat" Rosé, Provence, France 2015
{organic} Grenache, Syrah, Cinsault

DRY! WHITE CHERRY & CITRUS, FLOWERS

Although the vines that yield this wine are grown within the Cotes de Provence appellation and meet all of the criteria including being the correct varietals, they are planted at the bottom of the hills which receive the appellation designation. This wine is a stunning value and a rare gem. Most similar roses labeled as Cotes de Provence sell for \$15-\$25 in the US, making this one a deal. W.A. Exclusive!

Serving Suggestion: *Classic, rustic paté, ash-ripened goat cheese, crusty bread, and pickled veggies provide the perfect match!*





"NEBBY YOLO"



"YOU BET SHIRAZ"



"BABY WINOSAUR"



"VIVE LA VIOGNIER"



"THE LOIRE-AX"



"CARMENÈRE SANTIAGO"



"CHEESE LOUISE"



RED Six for Sixty | December, 2017 RED

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Lua Cheia em Vinhas Velhas, Douro Tinto, Douro, Portugal 2015
Touriga Franca & Many More
BLACK PLUM & BERRIES. BOLD, RIPE, & DARK. FULL-BODIED
Often as vines grow older, their production of grapes diminishes to the point that growers will rip them out and replant younger, more vigorous ones. This field blend of Touriga Franca and up to twenty two other traditional Douro varieties comes from a vineyard composed entirely of old and very special vines which haven't been sacrificed in the name of higher yields. Try a bottle and taste the wisdom that comes with age!

Serving Suggestions: *Veal shank in a stew of red wine, onions, carrots, potatoes and a fistful of thyme, rosemary and parsley.*

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.*



Casa Los Frailes, "Bilogia" Tinto, Valencia, Spain 2013
{biodynamic} 50% Monastrell, 50% Syrah
BLUEBERRY & PLUM, BOLD & LUSH. SOFT, TOASTY OAK
Casa Los Frailes, taking its name from the friars which once inhabited the estate, produces wine with the utmost respect for nature and its vineyards. Monastrell, the premier varietal of Spain's southeast, is clearly their first priority. For the Bilogia cuvée, they blend it with its classic blending partner of France, Syrah, grown in Valencia to great results. The outcome is a plump but well-structured wine with soft tannins, supple purple fruit character, and a very tasteful dollop of creamy oak for good measure.
Serving Suggestions: *Majorcan sausage and other cured meats. Aged sheep's milk cheeses such as Manchego or Valencia's own Malvarosa.*

Chateau de Marjolet, Cotes-Du-Rhone Rouge, Southern Rhone, France 2015 {sustainable} 60% Grenache, 40% Syrah
RASPBERRY & PLUM, SPICE & WHITE PEPPER, SWEET EARTH
Across the Rhone river from Chateauneuf-du-Pape, Chateau de Marjolet continuously targets a middle ground between power and finesse. This soaring red from the instantly legendary 2015 vintage brings brightly dark fruit together with Grenache-driven white pepper, spice, and a satisfying earthy richness which is unmistakably Mediterranean. The Pontaud family, champions of terroir-driven wines and environmentally sound viticulture, have here brought to life the perfect Chateauneuf-du-Pape understudy.
Serving Suggestion: *Peking duck w/ hoisin & plum sauce. Black bean burger w/ corn, & red pepper flakes, chili-sesame oil.*



Domaine Magellan, Rouge "Le Fruit Défendu", Languedoc, France, 2014
{sustainable} 90% Cinsault, 10% Grenache

JUICY PLUM & CHERRY; SOFT, FRAGRANT SMOKINESS

Another Cinsault-based anomaly from the Languedoc, the red version of "The Forbidden Fruit" is gearing up to be our summertime staple, guzzled in vast quantities at parties and barbecues throughout the season. It's so approachable, so beautifully textured, and the fruit-to-spice ratio is just right. A fantastic wine at a frankly astounding price. A Wine Authorities exclusive!

Serving Suggestion: *"One-hander" burgers and brats off the grill, eaten while standing around said grill perhaps with spatula or tongs in hand. Tiki torches a plus.*



Bodegas Tempore, Tempranillo "Finca La Cañada", Aragón, Spain 2015 {organic} 100% Tempranillo
PLUM, LIGHTLY EARTHY. 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. Just south of Rioja, this area is no stranger to making good Tempranillo, the grape at the heart of Spanish winemaking. This one is rich, but surprisingly easy drinking with more character than you would expect. And no, it's not from Canada, eh?
A Wine Authorities exclusive!
Serving Suggestions: *Burgers, artisan meatloaf, meaty pizza. Mushroom dumplings with dark Chinese soy sauce.*

