



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE

Six for Sixty | February, 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.



Monte Tondo, Soave "San Rocco", Veneto, Italy 2016
100% Garganega

MEYER LEMON, PEAR, VIBRANT, LEES & SALINE

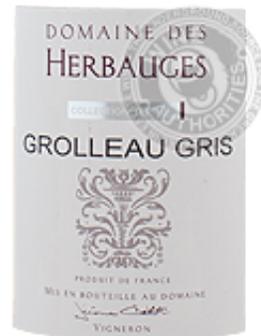
We're overjoyed that Soave has rebounded from ages of mediocrity! Two decades ago, top producers here began realizing the magic of the Garganega grape and produced distinctive, delicious wines of character, albeit at a higher price. We are now seeing the fruits of their labor trickle down, with reasonably priced gems such as this popping up. Monte Tondo does both, high-end and value wines of distinction.

Serving Suggestions: *Scampetti con Polenta, which is the original Italian shrimp and grits. Risi e Bisi, the famous rice and peas dish of the Veneto region.*

Domaine des Herbauges, Grolleau Gris, Loire Valley, France 2015

{organic} 100% Grolleau Gris
PEACH BLOSSOM & STRAWBERRY, TONGUE-TINGLING, ZESTY MINERAL
Grolleau Gris is the lighter skinned, pink-ish variant of a once-ubiquitous Loire grape responsible for an ocean's worth of crisp rosés and light-bodied reds. We don't encounter Grolleau-based wines as much as we once did, and Grolleau Gris is an outright rarity! Hailing from the Atlantic reaches of the Loire's Muscadet country, this not-quite-effervescent white tingles with mouthwatering acidity, summery fruit, and that spirit of adventure that can only come from drinking wine made from exotic grapes. Cheers!

Serving Suggestion: *Maki sushi w/ snapper, salmon, pickled plum, & cucumber. Vegetarian bibimbap (and other lighter, medium-spicy Korean dishes).*



Pazo do Mar, Treixadura "Expresion", Rias Baixas, Spain 2016
100% Treixadura

PINEAPPLE & BOSC PEAR, FIRM & FRESH W/ FIERCE TROPICALITY

Trajadura / Treixadura is a native of northwestern Iberia whose work both on the Portuguese and Galician sides of the border remains relatively low-profile compared to some of it's more famous local colleagues – particularly the fashionable Albariño, which often serves as its blending partner. This vibrant, mouthfilling offering from Manuel Mendez of Pazo do Mar is sure to make you wonder why you haven't seen, heard, and tasted more from this dynamic variety!

Serving Suggestion: *Briny gooseneck barnacles & polenta w/ caperberries. Tropical shrimp ceviche w/ cilantro & pineapple.*



Chateau des Cedres, Bordeaux Blanc, Bordeaux, France 2016

100% Sauvignon Blanc
TANGELO & GRAPEFRUIT, WISPS OF TOASTY VANILLA

This Bordeaux blanc exhibits impressive distinctiveness and head-turning tropicality over the internationally-fashionable grapefruit-centric flavors that tend to trendily dominate much of the region's current output. It owes its intensely tropical personality to gloriously ripe Sauvignon Blanc grapes.. A small 2 and a half acre plot is the origin of this very limited output from our friends at Chateau des Cèdres (more familiar to most of our customers at Mendis). Get it while it's hot (or cold)!

Serving Suggestion: *Langoustine w/ tarragon, garlic, olive oil or gumbo w/ crayfish (or shrimp) & chorizo. Arugula salad w/ carrot shavings & shaved sheep's milk cheese w/ citrus-balsamic vinaigrette.*



Mas Codina, Blanc Penedes, Penedes, Spain 2016
{organic} 40% Xarel-lo, 30% Macabeu, 25% Chardonnay, 5% Muscat

BRIGHT, FLORAL, TANGERINE, PINEAPPLE. FRESH, DRY & FUN

This limited production white is a fun blend that is fresh and lively with lots of fruity, floral aroma, while still remaining dry and mouthwatering. Toni Garriga uses the same grapes in his Cava blend, but here he adds a hint of Muscat to boost the citrus aromatics. Grown on his mountainside estate half an hour south of Barcelona, this is a tasty treat, perfect with spicy seafood dishes. A Wine Authorities exclusive!

Serving Suggestions: *A seafood medley sautéed with olive oil, garlic and red pepper flakes. Korean tofu soup (but not too spicy).*



Domaine La Ligiere, Vaucluse Blanc "Sud Absolu", Rhone Valley, France 2016
{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, Ligière follows a decidedly non-dessert, dry route here. This is an unusually refreshing yet perfumed example of what is most likely the original "Muscat" It is, quite literally, the granddaddy of Torrontes, and we highly recommend it to fans of that Argentine grape!

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





"NEBBY YOLO"



"YOU BET SHIRAZ"



"BABY WINOSAUR"



"VIVE LA VIOGNIER"



"THE LOIRE-AX"



"CARMÈNERE SANTIAGO"



"CHEESE LOUISE"



RED Six for Sixty | February, 2018 RED

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Domaine la Rocalière, Rouge "Initial R", Rhone Valley, France 2014
{organic} 80% Grenache, 20% Syrah
BLACKBERRY & BAKED STRAWBERRY, DARK CHOCOLATE & GARRIGUES
Hailing from the western reaches of the Southern Rhone, Rocalière's "Initial R" series is an impressive counterpart to the estate's robust Lirac Rouge and carries itself with a similar heft of the Mediterranean perfumes collectively known as "Garrigues." Sèverine Lemoine crafts all of her wines biodynamically. Full-bodied, energetic, and a little bit rugged, this is an ideal candidate for "house wine" to red wine lovers who demand an additional intensity.
Serving Suggestion: *Hamburger (or "lamburger") w/ Gruyere & rosemary-balsamic seasoned crimini mushrooms. Black bean chili w/ jalapeño, cilantro, cumin, sour cream, & avocado.*

Terrabianca, Dolcetto d'Alba "Bricchet", Piemonte, Italy 2016
100% Dolcetto
WILD BERRY, PLUM GIVING WAY TO PRUNE, HEADY HERBS
Here we have another delicious Dolcetto from Terrabianca, albeit a richer and more full-bodied example than one typically finds. This is a vivacious and approachable wine but with added depth and maturity from 70-90 year old vines that grow on the sunniest part of the hill. In fact, the name "Bricchet" derives from Bricco, which relates to the most advantageously sunny part of a hillside vineyard. Abounding with fresh red and black fruit, and tempered by herbal notes that speak more of wilderness than garden.
Serving Suggestion: *"Red Sauce" Italian-American food. Eggplant parmesan, Shrimp Fra Diavolo, Spaghetti alla Vongole, pebbled glass candle holders.*



Viña Aliaga, Tempranillo "Patricia", Navarra, Spain 2016
{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.*

Bodegas Tempore, Garnacha "Finca La Cañada", Aragón, Spain 2015
{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 "Terrae" 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!*



Hyatt Vineyards, "Cabernet Sauvignon", Rattlesnake Hills, Washington, 2013
93% Cabernet Sauvignon, 5% Merlot, 2% Syrah
SPICY & FLAVORFUL, DRIED BLUEBERRY & CURRANT
Hyatt is a small, domestic winery that's doing it right. Established in 1983, they make great wines at reasonable prices that are stinkin' good. The aromas are pure Cabernet Sauvignon, while the wine's mouth-feel is lush and supple with balanced tannins which makes it a more versatile and less edgy Cab.
Serving Suggestions: *Veal chop with porcini mushrooms and demi-glace. Cedar plank grilled pork tenderloin with herbed butter and Moroccan couscous.*

Chateau La Colombière, "Reserve" Fronton Rouge, Southwest, France 2015
{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.*

