



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE

Six for Sixty | January, 2019

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.



Chateau des Cedres, Bordeaux Blanc, Bordeaux, France 2017

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 personality to gloriously ripe Sauvignon Blanc grapes. A small 2 and a half acre plot is the origin of this very limited outing from our friends at Chateau des Cedres (more familiar as 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.*



Domaine de la Chauviniere, Muscadet Sèvre et Maine - Sur Lie, Loire Valley, France, 2017 {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.*



Eugene Carrel, Jongieux, Savoie, France 2017

100% Jacquère
PEAR, MOUNTAIN HERBS, DRY, MINERALLY, LIGHT

The Jongieux appellation of Jongieux is located in the alpine French region of Savoy (Savoie) which lies southwest of Geneva, Switzerland. Hailing from between the Rhone river and France's largest lake, Lake Bourget, the area's wines can prove difficult to find beyond the region's borders. The Jacquère grape is a Savoie specialty and produces light-bodied, fragrant wines with a lightly spicy texture, and flavors of mineral and white flowers - a uniquely alpine treasure!

Serving Suggestion: *Pan fried trout; Tomme de Savoie, Pork andouillettes with mashed potatoes.*

Veiga da Princesa, Albarino "Castelo do Mar", Rias Baixas, Spain 2017

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.*



Domaine des Herbauges, Grolleau Gris, Loire Valley, France 2017

{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).*



Vina Apaltagua, Chardonnay "Reserva" Unoaked, Casablanca Valley, Chile 2017

100% Chardonnay

PASSIONFRUIT & ZESTY TANGERINE, CRISP, BOLD TROPICAL PERSONALITY

From Apaltagua's vineyards in Chile's cooler Casablanca Valley, this fiercely tropical Chardonnay represents a delightful collision of powerful ripeness and crisp mouthwatering acidity, lending an impression of both intensity and refreshing brightness. Citrus, mango, and passionfruit flow freely, and the estate has overwhelmingly succeeded in its goal of showcasing a very bright, concentrated, and completely unoaked side of Chardonnay.

Serving Suggestion: *Deviled blue crabs incorporating grated gouda, parmesan, & onions w/ black pepper & chives. Minced sea bass ceviche w/ mint, & cilantro.*





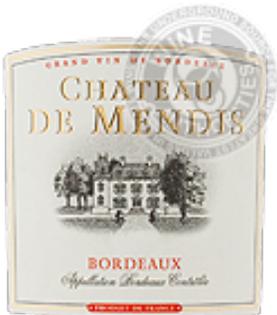
RED Six for Sixty | January, 2019 RED

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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
Just wrap your head around the fact that estate dates to the mid 13th century! Now belonging to the Cotes du Roussillon Villages AOP, the soils are schist-based (crystalline rock rich in magnesium and potassium) 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.
Serving Suggestions: *Grilled, marinated flank steak w/ finely-chopped garlic, shallots, black pepper. Eggplant parmesan w/ ricotta, smoked paprika, & balsamic vinegar.*

Encostas do Douro, Palestra Tinto, Douro, Portugal, 2016
40% Tinta Franca, 40% Tinta Roriz, 20% Tinta Barroca
LUSH FRUIT, PLUM & RASPBERRY FRUIT, TASTY
Fermented using only indigenous yeasts and in stainless steel tank as well as traditional stone lagares, the Palestra is a true stunning value. This winery is located in the tiny sub region of Baixo- Corgo where they farm 22 hectares. This red blend is made from traditional Porto grapes, in a dry, full-bodied style. This sensational blend is lush and ripe with plum and raspberry fruits, not oaky, but rich and tasty.
Serving Suggestion: *Best with grilled meats or savory, earthy dishes, like grilled portobello mushrooms with lentils.*



Ch. de Mendis, Bordeaux Rouge, Bordeaux, France 2016
{sustainable} 80% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc
Real Bordeaux that's Really Drinkable
Mendis is the sort of red Bordeaux we could drink everyday with a home cooked meal or after dinner with a movie. This is affordable, ready to drink Bordeaux. Bordeaux is the home to Cabernet and Merlot grapes. Mendis is a delicious blend on a foundation of Merlot then layered with Cab Sauv and Cab Franc. The nose shows white pepper and sweet spices leading to Mendis' deep color revealing the blackberry fruit we love from Merlot with a shot of Cab to give it a backbone and anchor the fruit.
Serving Suggestion: *Juicy 80% ground beef, hand patted into thick burgers; or a NY strip.*

Domaine La Ligièr, Cotes-du-Rhone 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 Ligièr 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.*



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.*

Lua Cheia em Vinhas Velhas, Tinto "Album", Alentejo, Portugal 2014
50% Aragonez, 25% Syrah, 25% Alicante Bouchet
DRIED CRANBERRY & MISSION FIG, PISTACHIO & CHOCOLATE
A blend featuring three of Alentejo's most prominent grapes, Aragonez (Tempranillo), Syrah, and the famously red-fleshed offspring of Grenache commonly known as Alicante Bouschet, this stunning value from the increasingly fashionable southern reaches of Portugal is both distinctive and almost universally applicable as a "house red" for all seasons. The ripeness and intensity of fruit remain tempered with healthy acidity. Encore!
Serving Suggestion: *Black and red beans stir fried with tomato paste, cumin, diced scallions, & cilantro. Carolina hotdog-styled bratwursts w/ chili, slaw, and all the fixings.*

