



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE

# Six for Sixty | July, 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 "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.*

Chateau Haut Dambert, Entre-Deux-Mers, Bordeaux, France 2015  
{sustainable} 85% Sauvignon Blanc and Gris, 9% Semillon, 6% Muscadelle

**GRAPEFRUIT & PEACH, FLORAL & LYCHEE-LIKE, LIVELY & EXOTIC!**

Always one of our best values in white Bordeaux, this crisp, aromatic white gives so much and costs so little. The Buffeteau family has now been farming this estate for three generations and over the last ten years has updated their winery with modern equipment so that their wines can showcase terroir - the special characteristics of their land. Clean, bright and fresh, this Sauvignon blend has always impressed us and our friends.

**Serving suggestions:** *Salad of fresh greens topped with sautéed mushrooms and grilled shrimp, finished with tangerine/cumin vinaigrette.*



Chateau La Colombière, Blanc "Les Jacquaires", Southwest, France 2015  
{organic} 50% Mauzac, 50% Len de l'El  
**NECTARINE & FUJI APPLE, CHAMOMILE TEA, LILY & LILAC**

This adventurous blend from our friends at Fronton's Chateau La Colombière features a pair of grapes which aren't typically associated with the Fronton region, itself, but its closest neighbor to the east, Gaillac. Mauzac, a varietal whose reputation for excellent quality extends back into the sixteenth century, lends it's firm, apple-like flavors while the rarer Len de l'El grape asserts its dynamically floral perfume and waxy, oily richness on the palate.

**Serving Suggestion:** *Leek & cucumber salad w/ walnut, violet-infused vinegar, & fennel pollen. Soft, whole grain corn tacos w/ grilled fish, pineapple salsa, & pinto beans.*

Domaine Laballe, "Les Terres Basses" Blanc, Cotes de Gascogne, France 2015  
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.*



Viña Aliaga, "Lagrima de Garnacha," Rosado, Navarra, Spain 2016  
{organic} 100% Garnacha (Grenache)

**PINKALICIOUS, RASPBERRY FRUIT, LEMON ZEST**

The strikingly bold, bright, color of this rosé is certain to catch your eye, while the name, *Lagrima de Garnacha* or "Grenache Tears," compels curiosity. Carlos Aliaga is clearly passionate, using only natural yeast and farms organically. This brilliant rosé has us enthralled from the first sip. Bright and crisp with telltale raspberry Grenache aromas, light lemon zest goodness and a long dry finish. **A Wine Authorities Exclusive!**

**Serving Suggestion:** *Pun pool side, on the beach, or w/ picnics. Grilled shrimp & scallops, chicken breast w/ bbq sauce, or corn/basil/tomato salad.*

Domaine la Rocalière, Tavel "Le Classique", Rhone Valley, France 2016  
{organic} 60% Grenache, 20% Cinsault, 10% Syrah, 10% Mourvedre

**JUICY RASPBERRY & BRIGHT RED PLUM, WISPY GARRIGUES**

Sisters Séverine and Mélanie manage the Borrelly family estate, Domaine la Rocalière, which was established by their father, Jacques, from long-held family vineyards two decades ago. Slightly less than half of the 120 acre estate falls within Tavel, a region of rosé royalty. True to form, this is a deeply colored, bold wine brimming with spicy perfume and juicy, mouthfilling fruit. While still refreshing, this pink pleasure also appeals to a desire for richer, more intense flavor.

**Serving Suggestions:** *Spicy sausage & tomato sauce w/ cilantro, black beans, & Vidalia onions. Squid bulgogi w/ crispy pork belly.*





"NEBBY YOLO"



"YOU BET SHIRAZ"



"BABY WINOSAUR"



"VIVE LA VIOGNIER"



"THE LOIRE-AX"



"CARMÈNERE SANTIAGO"



"CHEESE LOUISE"



RED

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RED

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Domaine Cady, Anjou Rouge, Middle Loire, France, 2015  
{organic} 100% Cabernet Franc  
**BRIGHT CHERRY, FRESH HERBS, SILKY AND CRISP**  
Cabernet Franc is a key player in illustrious Bordeaux blends and the star of the Middle Loire villages Chinon and Saumur as well as the less famous reds of Anjou. These wines often fall into a fun category the French call "vins de soif." Literally translated "wines of thirst," these are the bottles whose sublime simplicity keeps you reaching across the table for another pour all night long. Philippe and Sylvie Cady's Anjou Rouge is translucently ruby with Cabernet Franc's telltale savory herb character and tangy cherry notes.

**Serving Suggestion:** *By the carafe outside a cafe, w/ a fresh baguette & a spread of cheese & cornichons.*

Domaine La Rocalière, "Initial R", Southern Rhone, French 2016  
{biodynamic} 50% Monastrell, 50% Syrah  
**BLACKBERRY & BAKED STRAWBERRY, DARK CHOCOLATE & GARRIGUES**  
Hailing from the western reaches of the Southern Rhone, the red entry into Rocalière's "Initial R" series is an impressive counterpart to the estate's robust Lirac Rouge and has a similar heft of the spicy Mediterranean French perfumes collectively known as "Garrigues." Sèverine Lemoine crafts her wines biodynamically. Full-bodied, energetic, and a bit rugged, this is an ideal candidate for "house wine" to red wine lovers who demand an additional intensity from their favorite daily tippie.

**Serving Suggestion:** *Hamburger (or "lamburger") w/ Gruyere & rosemary-balsamic seasoned crimini mushrooms. Black bean chili w/ cilantro, cumin, & avocado.*



Casa Los Frailes, Monastrell, Valencia, Spain 2015  
{biodynamic} 100% Monastrell

**BLACK CHERRY, BLACKBERRY, RICH & RIPE!**

The dry, sandy soils of Valencia yield outstanding Monastrell grapes full of ripe, berryish goodness which cascades into a velvet robe cradling your tongue in a bath of heavenly, silken fruit! Whew! This is just a straight-up great red – mighty nice to drink, astoundingly generous, and leaving us starstruck. Seriously, our friends at Casa Los Frailes have put the "more" into Mourvedre. Take this darkly gleaming gem home by the case. A Wine Authorities Exclusive!

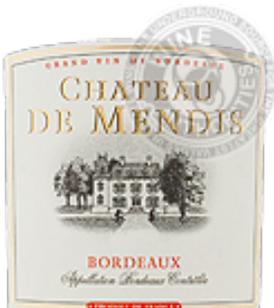
**Serving Suggestion:** *Rich enough for grilled beef but nuanced enough for spicy, starchy vegetarian dishes. Chicken Fajitas w/ adobo sauce.*

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.*



Ch. de Mendis, Bordeaux Rouge, Bordeaux, France 2014  
{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 des Grandes Bruyères, Beaujolais-Villages Rouge, Beaujolais, Burgundy, France 2015  
{organic} 100% Gamay (50+ year old vines)  
**RASPBERRY, STRAWBERRY, FLORAL, PEPPERY**

Grandes Bruyères is a small estate in the heart of the Beaujolais region just south of the cru Brouilly, farmed and run by Jean-Pierre Teissedre and his family since 1900. The quality is very high and the vineyard terroir is treated with such respect. The 60 to 90 year old vines are farmed organically, and even tilled by horse. This wine is very typical of high quality Beaujolais, with juicy berry and violet flavors punctuated by subtle hints of earthiness.

**Serving Suggestions:** *Cold cuts and salads. This wine is best chilled for a few minutes or served at cellar temperature, 55°-65° F.*

