



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE

# Six for Sixty | June, 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.



Mas de Libian, Ardeche Blanc "Cave Vinum", Rhone Valley, France 2016 {biodynamic} 45% Viognier, 35% Roussanne 20% Clairette  
**GINGERED PEACH CUSTARD, BRIGHT & EXOTIC**  
 The seours Thibon of Mas de Libian are as thoughtful about naming their wines as they are about creating them. For their single white offering, they play on the "cave canem" ("beware of dog") signs that were discovered in the ruins of Pompeii. Not that there is anything to fear with this delicious Viognier-based blend, 20% of which is fermented in oak before joining with aromatic Roussanne and bright Clairette.  
**Serving Suggestions:** *Arugula salad with toasted almond-encrusted baked chevre and grilled apricots; Pike quennelles (delicate fish dumplings) in parmesan cream sauce.*

Domaine Cady, Anjou Blanc, Middle Loire, France, 2015 {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. A surprisingly elusive grape in the contemporary world of wine, Chenin is a king of acidity and complexity in the Loire Valley. While sometimes unbalanced and lacking in fruit, 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. Buttery sorrel quiche w/ chèvre.*



Viña Aliaga, "Doscarlos", Navarra, Spain 2015  
 100% Sauvignon Blanc  
**LIME & GRAPEFRUIT, CITRUS BLOSSOM & GINGER, NO OAK**  
 Aliaga's Sauvignon Blanc has often been made from very ripe grapes and aged in oak barrels, resulting in a rich but less distinct wine. More recently, they've made the wine in a vibrant, mouthwatering style with healthy, refreshing acidity and no oak influence. The result is a complex and intriguing white that is exotic and comforting at once.  
**Serving Suggestion:** *Boiled white asparagus drizzled w/ olive oil & sea salt. White bean soup w/ chorizo & piquillo peppers.*

Domaine Duffour, Blanc, Cotes de Gascogne, Southwest, France, 2015  
 70% Colombard, 15% Ugni Blanc, 15% Gros Manseng  
**PERFUMY, JUICY, SOFT. PEACH, GOOSEBERRY, GRAPEFRUIT**  
 Among the best value wines of its type, this delicious white is bursting with dry, juicy, tropical fruit. Vigneron Michel Duffour is very talented and in possession of some great old vines that yield terrific wine grapes. His vineyard in the small town of Lagraulet also makes great armagnac and floc. Supplies may be short on this wine, so get it while it lasts.



**Serving Suggestion:** *Grilled halibut or white fish with olive oil, fresh herbs and lemon wheel slice across the top. Also a great universal party wine for finger foods and apps.*



Domaine La Grangette, Picpoul de Pinet "Black Label" Coteaux de Languedoc, France, 2016 {sustainable} 100% Picpoul  
**GREENISH GOLD COLOR, FRESH & ZIPPY, LIGHTLY FLORAL**  
 In the Languedoc, not far from Montpellier, the sun shines warmly and smiles are wide as large quantities of Picpoul are swirled and sipped near the coast. The smell of the sea is in the air, and this immensely refreshing wine is a party in every bottle. Break out the oysters, shellfish and picnic baskets. Picpoul is best young and fresh, served well-chilled to hot, thirsty and hungry friends at the beach or pool. This estate's owner begged us to buy his higher end wines because "this is just the wine we take to the beach!" Exactly!  
**Serving Suggestion:** *Raw oysters, Tomato, fresh corn kernel salad.*

Domaine La Ligièrre, Vaucluse Rosé "Sud Absolu", Southern Rhone, France 2016 {organic} 100% Carignan  
**JUICY RASPBERRY & LEMON ZEST, FIRM & HYPER-REFRESHING**  
 Carignan, with its reputation for robust rusticity, is probably not the grape that you'd immediately suspect upon tasting this vibrantly berryish, lean, clean, and by no means mean rosé from the northwestern fringe of the Provençal countryside. As eloquently balanced as this wine is, we can't help but think of it as the adult equivalent of a raspberry-lemon push pop – served cold and filled with firm red fruit flavors and citrusy tang! This is just one of the many gems from Domaine La Ligièrre's paradisiacal Southern Rhone vineyards...  
**Serving Suggestion:** *Papaya salad w/ grilled squid & pork. Battered & fried cubanelle peppers w/ lemon juice & paprika.*





"NEBBY YOLO"



"YOU BET SHIRAZ"



"BABY WINOSAUR"



"VIVE LA VIOGNIER"



"THE LOIRE-AX"



"CARMENÈRE SANTIAGO"



"CHEESE LOUISE"



RED

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RED

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Domaine Pinchinat, Cotes de Provence Blanc, Provence, France 2015

{organic} Rolle, Clairette  
**POLLEN, PEAR, WHITE FLOWERS & MIXED HERBS**

Pinchinat is great for so many reasons. For one, the combination of Rolle (called Vermentino in Italy) and Clairette is a perfect match, made in heaven. Secondly, the combination of historic vineyards, clean, simple winemaking, and value pricing is nearly unheard of. The wines are authentic, soulful, and you can toss 'em back like ice water on a hot day. From this small, contiguous vineyard, beautiful things are made.

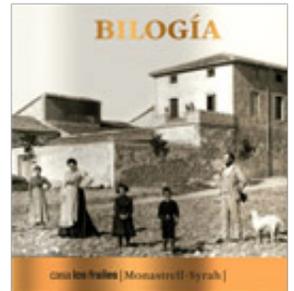
**Serving Suggestion:** *Wood-fired pizza with clams and fresh garlic on top, lightly sprinkled with red pepper flakes. Grilled veggie kabobs kissed with Green Goddess dressing.*

Casa Los Frailes, "Biologia" 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 Biologia 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 (such as Botifarró with aniseed) and other cured meats. Aged sheep's milk cheeses such as Manchego.*



Bodegas Pazo das Tapias, Mencia "Finca Os Cobatos", Galicia, Spain 2015

100% Mencia  
**LIVELY AND ENERGETIC, DARK BERRIES, FRESH HERBS**

One of the oldest vineyards in the area, the estate is planted to the regions signature varieties: Godello for white and Mencia for red. Mendez's Mencia presents the grape in a classic, minimalist form. No pursuit of overripeness or heavy oak here, this shines with the grape's signature freshness and tell-tale herbaceous hints. Juicy acidity and a light frame make this a wine to keep reaching for on the dinner table.

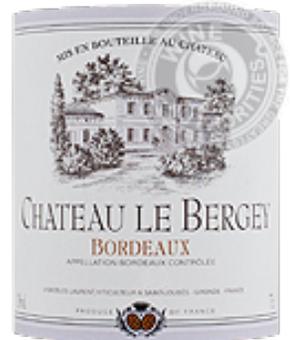
**Serving Suggestion:** *A heaping plate of cured jamon Iberico accompanied by bits of Spain's tetilla queso. Root vegetables on the grill, drizzled with olive oil and Maldon salt.*

Chateau Le Bergey, Bordeaux Rouge, Bordeaux, France 2014

{biodynamic} 60% Cabernet Sauvignon, 40% Merlot  
**CEDAR, BLACK CHERRY, PEPPER. TANGY, RUSTIC & CLASSIC**

In 2005 Damien Laurent returned to his parents winery, a single vineyard chateau his family has owned since 1752. He'd had a successful pro ice-hockey career playing for Chamonix until 2002 before studying oenology and viticulture like his wife Lorena. His Chateau Bergey is a fantastic overperformer at an everyday price. A classic Bordeaux based on Cabernet Sauvignon, it's a serious wine that can visit your table regularly.

**Serving Suggestions:** *Pork chops topped with stuffing, served with skin-on mashed potatoes.*



Domaine Robert Serol, Les Originelles, Cote Roannaise, Loire Valley, France, 2015

{sustainable} 100% Gamay Saint Romain  
**BRAMBLY RASPBERRY & BLACKBERRY, AROMATIC, JUICY**

Robert Serol is a benchmark producer in the Cote Roannaise region. The estate has vines aging from five to eighty years old. All of his wines are 100% Gamay and each reflects the terroir of the vineyards. Les Originelles is the sort of wine we wish we could share with every customer in the store. Just amazingly delicious with sexy fruit, soft tannins, and a drinkability rating of 11 on a 1 to 10 scale. Bright raspberry and blackberry fruit jump from the glass. This is highly aromatic with delicious acidity on the finish.

**Serving Suggestion:** *Try this gem lightly chilled (yes, it's a red wine to chill) with cold salmon salad, beef tenderloin sandwiches and grilled fish dishes.*

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. (bonus info: The label is made from stone paper, instead of wood paper.) And no, it's not from Canada, eh?

**Serving Suggestions:** *Burgers, artisan meatloaf, meaty pizza. Mushroom dumplings with dark Chinese soy sauce.*

