



WHITE

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Six for Sixty | March, 2017

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 Grand Portail, Entre-Deux-Mers Haut-Benaige, Bordeaux, France 2015 {sustainable} 45% Sauvignon Blanc, 40% Sauvignon Gris, 15% Semillon
MOUTHWATERING LIME, ZIPPY, LIVELY MINERALITY
 From the small enclave of Haut-Benaige, Grand-Portail overlooks the Garonne River from a lofty 100 meters. The young Olivier Cailleux represents the sixth generation of his family to sustainably till the clay and limestone soils here – soils much like those of Sancerre. Perhaps that helps explain why this Sauvignon-based white has a tantalizingly juicy acidity that simply will not quit! It grips the sides of your mouth with a lime-ish zip and won't let go.
Serving Suggestion: *Salad Niçoise w/ rare tuna, haricot verts, tomato, olives, anchovies, & vinaigrette over some mixed greens.*

Pazo do Mar, Treixadura "Expresion", Rias Baixas, Spain 2015
 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 its 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 (most importantly) tasted more from this dynamic variety!
Serving Suggestion: *Briny gooseneck barnacles & polenta w/ caperberries. Tropical shrimp ceviche w/ cilantro & pineapple.*



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, a grape with no shortage of clout in this corner of the Southern Rhone has undeniable potential for decadence and dessert. Ligière follows a decidedly non-dessert, dry route. 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 (French Mediterranean spicy olive oil-infused mayonnaise w/ garlic & saffron). Similarly, spider rolls w/ scallion, lots of masago, & aioli!*

Terrabianca, Sauvignon Blanc "Mermota", Piemonte, Italy 2014 {sustainable}
 100% Sauvignon Blanc
LIME ZEST, ORANGE BLOSSOMS, DELICATE AND FRESH
 Out of the Piemonte's famed Langhe region, perhaps best known for its Nebbiolo, comes a delightful, floral expression of Sauvignon Blanc. Terrabianca's winemakers, Giorgio and Luigi Alpiste, coax a full-bodied rendition from the rich clay soil of their Mermota vineyard - fresh and clean, bright and bold with aromas of orange blossoms and lime zest. A Wine Authorities exclusive!
Serving suggestion: *Cheese agnolotti w/ butter & arugula / parsley pesto. Asparagus roasted in butter & olive oil w/ a squeeze of lemon juice.*



Companhia das Lezírias Tejo Branco "Samora", Tejo, Portugal 2014
 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 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. Keep bottles chilled at all times for emergency wine drinking situations.
Serving Suggestion: *Shrimp boil w/ lemon, bay leaf and a mango salsa. Summer fruit gaspacho or kabobs w/ savory mint sauce.*

Socalos do Bouro, Vinho Verde Branco
 "Colheita Seleccionada," Vinho Verde, Portugal 2014
 70% Loureiro, 15% Trajadura, 15% Arinto
A TROPICAL PARADISE, SPRY MINERALITY, RELENTLESSLY REFRESHING!
 Let the refreshment wash over you! Vinho Verde is still what patio & picnic dreams are made of, but a renaissance is sweeping through Portugal's far north and carrying these valiantly vibrant, tirelessly tangy delights forward. Not all contemporary Vinho Verde is effervescent, but this one represents the classically frothy and fresh style... with a richer twist. Juicy white peach, melon, and mouthwatering tangerine are captivating and timeless. Delightful!
Serving Suggestions: *Fresh spring rolls w/ shrimp, beansprouts, cilantro, and mango. Spicy brunch omelette with tomato, red onion, turmeric, and mustard seed.*





"MICHELANGELO BAROLO"

"CHEESE LOUISE"



"BEAUJOLICIOUS"

"CARMENÈRE SANTIAGO"



RED

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Lua Cheia em Vinhas Velhas, Tinto Reserva "Album", Alentejo, Portugal 2013
40% Petit Verdot, 30% Alicante Bouchet, 20% Syrah, 10% Aragonez
BLACKBERRY & PEPPER, FINE TANNINS, CLAY-LIKE HINTS

This is a truly exciting find for its bold, flavorful generosity and depth. Petit Verdot is at a very rare 40% concentration. In this cuvee it appears with fellow-French expats Alicante Bouschet and Syrah along with Spain's Tempranillo (three of southern Alentejo's most important varietals). The seemingly odd blend works well bringing complex highs and subtle lows to this blustery bang-for-the-buck bombshell!

Serving Suggestion: *Flavorful grassfed mini-burgers w/ stir-fried onions & steamed collards w/ a drizzling of black truffle-infused olive oil. Farbada: fava beans w/ olive oil, paprika, onion, & saffron.*

Chateau de Mendis, Premieres Cotes de Bordeaux, "Red Label" Bordeaux, France, 2012
{sustainable} 70% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc

RED CURRANT, FIRM BODY, LIGHT CEDAR SPICE

The aroma is ripe, boasting wild red fruits, underlined by floral scents and soft touches of pepper and oak. Fourteen months of barrel aging with time in bottle yields dramatic waves of red currants balanced with silky and fruity tannins. Tasty and full bodied, Mendis will make you blush with joy, almost the same red color as the label.

Serving Suggestion: *Grilled, blackened skirt steak, homemade steak frites or just drinking on its own.*



Domaine La Ligiere, Vacluse Rouge "Sud Absolu", Rhone Valley, France 2014
{organic} 50% Carignan, 50% Syrah
FLESHY BLACK FRUIT, DARK & ROASTY, LAVENDER-LISCIOUS

If you thought that sipping sweet tea on a Mississippi porch was the only way to experience the "absolute south," you've got another think coming! This Rhone red has the buxom boldness of Dolly Parton, the meatiness of mee-maw's pot roast, and the freshness of a sack o' lavender tucked into your dresser drawers. Carignan character, tempered by its more northerly colleague, Syrah, is an absolutely beautiful addition to any dinner table. Our compasses are going crazy, and we've reached the "Sud Absolu"!

Serving Suggestions: *Ratatouille, spaghetti Bolognese, eggplant parmesan, lawnmower races...*

Bodegas Tempore, Garnacha Joven "Terra", Aragón, Spain 2015
{organic} 100% Garnacha

A BOUQUET OF VIOLETS, A BOWL OF BLACK RASPBERRIES

The Yago Aznar family continues a long history of respectful farming practices and viticultural sensibilities, evident in their organic "Terra" wines. Their old vine garnacha grapes ripen on the arid plains where Zaragoza, Teruel, and Bajo Aragón meet. They are harvested by hand and bottled young, resulting in a youthful, richly aromatic wine full of ripe purple fruit and flowers. A Wine Authorities exclusive!

Serving Suggestions: *Pork tenderloin with wild blueberries and thyme; roasted quail with sautéed mushrooms over rice.*



Altosur, Cabernet Sauvignon, Mendoza, Argentina, 2015
100% Cabernet Sauvignon
PERFUMY, BLACK PEPPER, CASSIS & BLACKBERRIES

Textbook Cabernet Sauvignon and a stunning value considering that most cabs at this price are junk. This one really shines and is completely authentic tasting. From high elevation vineyards in the Andes Mountains this cab comes roaring out with firm, rich flavors and a long finish. The balance and purity are very impressive. Great structure this vintage. Very serious Cab flavors for the money.

Serving Suggestion: *Bison burgers with sharp cheddar. Cabeza tacos from your favorite local taco truck!*

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 vineyard terroir is treated with enormous 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: *A perfect picnic wine, with various cold cuts and salads. This wine is best chilled for a few minutes or served at cellar temperature, 55°-65° F.*

