



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE

Six for Sixty | May, 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.



Veiga da Princesa, Albarino, Rias Baixas, Spain 2016
100% Albarino

WHITE PEACH & PASSIONFRUIT, LIME, DELICATE HERBAL SPICE

Bright, medium-bodied, and bearing the Albariño grape's wonderful combination of tropical perfume and restrained yet vibrant clarity, this tantalizingly textbook example of the variety from Manuel Mendez brims with zesty, ripe fruit, racy acidity, and signature seafood-companionship to pique our pinings for surf and sun (or at least some sensational ceviche tacos). W.A. Exclusive!

Serving Suggestion: *Shrimp tempura & pineapple maki topped w/ lightly scorched yellowfin. Tangy, creamy cheeses w/ toasted rye or sourdough bread & dill.*

Domaine Le Garrigon, Cotes-du-Rhone Blanc, Rhone Valley, France 2016
{organic & vegan} 75% Viognier, 25% Ugni Blanc

ECRISP PEACH & ORANGE, EXOTIC HONEYSUCKLE & GINGERBREAD

Daniel Couston makes wines that are delicious, classic examples of their type that happen to be organically grown. This blend of Viognier (starring) and Ugni Blanc (an acid-boosting cameo) offers us a refreshing and fabulously perfumey Mediterranean delight that is as versatile as it is distinctive. Comprised of equal parts indulgent and refreshing, this elegant and food-friendly sipper will never wear out its welcome at the table, on the porch, or in our hearts.

Serving suggestions: *Jack of many trades! Consider roasted chicken, scallops in cream sauce, sautéed veggies, or even knackwurst.*



Domaine La Grangette, Picpoul de Pinet "Black Label" Coteaux de Languedoc, France, 2016

{sustainable} 100% Picpoul
FRESH CITRUS, RIPE & RACY, INTENSELY REFRESHING

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.

Serving Suggestion: *Raw oysters w/ plenty of mignonette & lemon. Tempura vegetables w/ citrusy aioli. Creamy shrimp salad w/ garlic crostini.*

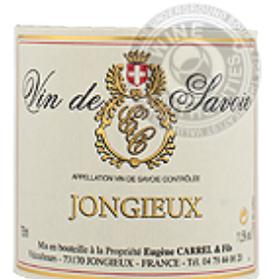
Eugene Carrel, Jongieux, Savoie, France 2017

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.*



Lua Cheia em Vinhas Velhas, Branco "Album", Alentejo, Portugal 2015
100% Antão Vaz

PINEAPPLE & YUZU, KISS OF LEMONGRASS, INTENSELY REFRESHING

Antão Vaz, a native of these hot, arid, southern Portuguese climes, is an intriguing specialist at retaining a refreshingly racy edge in spite of sweltering temperatures. Known for its brilliant tropical flavors and aromas, the grape is also a champion in the vineyard, performing robustly and helping to make astonishing values like this possible. Lua Cheia, a small producer operating at Portugal's poles (Douro & Minho in the north and Alentejo in the south).

Serving Suggestion: *Tangy grilled plantain burrito w/ salsa verde & sour cream. Pried wan (or other sweet & sour Thai dishes) w/ chopped pineapple, peppers, coarsely-wedged tomatoes, & fish sauce.*

Domaine Pinchinat, "Venus de Pinchinat" Rosé, Provence, France 2016
{organic} Grenache, Syrah, Cinsault

DRY! WHITE CHERRY & CITRUS, FLOWERS

Although the vines that yield this wine are grown within the Cotes de Provence appellation and meet all of the criteria including being the correct varietals, they are planted at the bottom of the hills which receive the appellation designation. This wine is a stunning value and a rare gem. Most similar roses labeled as Cotes de Provence sell for \$15-\$25 in the US, making this one a deal. W.A. Exclusive!

Serving Suggestion: *Classic, rustic paté, ash-ripened goat cheese, crusty bread, and pickled veggies provide the perfect match!*





RED Six for Sixty | May, 2018

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.



Lua Cheia em Vinhas Velhas, Douro Tinto, Douro, Portugal 2015
Touriga Franca & Many More
BLACK PLUM & BERRIES. BOLD, RIPE, & DARK. FULL-BODIED
Often as vines grow older, their production of grapes diminishes to the point that growers will rip them out and replant younger, more vigorous ones. This field blend of Touriga Franca and up to twenty two other traditional Douro varieties comes from a vineyard composed entirely of old and very special vines which haven't been sacrificed in the name of higher yields. Try a bottle and taste the wisdom that comes with age!

Serving Suggestions: *Veal shank in a stew of red wine, onions, carrots, potatoes and a fistful of thyme, rosemary and parsley.*

Domaine la Rocalière, Lirac Rouge "Le Classique", Rhone Valley, France 2015
{organic} 34% Grenache, 33% Syrah, 33% Mourvedre

BLACK RASPBERRY & DRIED CASSIS, LAVENDER & VIOLETS, SPICY CEDAR
The vineyards of Lirac would be almost contiguous with those of Chateauneuf du Pape were they not separated by the Rhone River itself, producing wines that rival (and often, in terms of value, outshine) those of its more famous surroundings. This offering from the Borrelly family estate bursts onto the scene with bold, blackish-purple fruit, exotic perfume, and a sumptuously toasted oak undercurrent. Magnificently Mediterranean!

Serving Suggestion: *Roast duck w/ cranberry-balsamic sauce & rosemary. Savory black bean & sweet potato enchilada w/ tempeh & chipotle.*



Bodegas Pazo das Tapias, Mencia "Finca Os Cobatos", Galicia, Spain 2015
100% Mencia
LIVELY AND ENERGETIC, DARK BERRIES, FRESH HERBS
With successful estates in Rias Baixas and Ribeiro already, in 2006 Manuel Mendez completed his Galician trifecta with the purchase Pazo das Tapias in Monterrei. 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.

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

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 nucanced enough for spicy, starchy vegetarian dishes. Chicken Fajitas w/ adobo sauce.*



Domaine Magellan, Rouge "Le Fruit Defendu", 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.*

Valle dell'Acate "Tenuta Ibidini", Nero d'Avola, Sicilia, Italy 2014
100% Nero d'Avola
ASH, BLACKBERRY, RASPBERRY, EASY, FRIENDLY TANNIN

Tenuta Ibidini (pronounced 'bidini) takes its name from the ancient root word Bidis, the name for the early Hellenic settlers in the area. Tradition has it that Nero d'Avola was brought to Sicily by the Greeks, though it is also known as "Calabrese," suggesting it may have come from the region of Calabria. Regardless of its origins, it is the most planted variety on the island and produces deeply colored wines ranging in style from youthful and juicy to rich and complex. This version offers tremendous bang for the buck.

Serving Suggestion: *Meaty fish like cod with a meat stock reduction sauce; venison grilled with juniper berries.*

