



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE

Six for Sixty | November, 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.



Bodegas Pazo das Tapias, Godello "Finca Os Cobatos," Galicia, Spain 2016
100% Godello

GUARANA & PEAR, ELEGANT MINERAL, LUSH YET BRIGHT

Tucked away in Northwestern Spain's Galicia, where some of the country's best white wines are grown on misty hillsides, is a lesser-known but very exciting area known as Monterrei. Here we find one of Manuel Mendez's three small estates. Not far from Portugal's border, these drier, inland mountain reaches provide the lush, subtle, complex Godello grape one of its favored environments. This spectacular specimen touts the variety's textbook combination of a white Burgundian build, mineral, and tropical fruit with stunning depth.

Serving Suggestions: *Oysters or mussels flash-grilled w/ grits or polenta. Octopus.*

Chateau La Colombière, Blanc "Les Jacquaires", Southwest, France 2016
{organic} 40% Chenin Blanc, 40% Sauvignon Blanc, 20% Bouysselet Blanc
RIPE BOSC PEAR, GREEN APPLE AND SPICE, FRONTON EST BON

Fronton's Chateau la Colombiere has long championed not just the traditional grapes of their corner of Sud Ouest France, but also the obscure ones. So it comes as somewhat of a surprise that this vintage skips the Mauzac and Len de l'El of previous years for Chenin and Sauvignon Blanc. Colombiere still puts their distinctive touch on this blend by adding 20% Bouysselet Blanc, a grape almost extinct before they rescued it from a vine nursery.

Serving Suggestion: *Claypot crab w/ brown sugar, sesame, & glass noodles. Tropical slaw w/ pineapple, mango, cilantro, & lime juice.*



Domaine de la Chauvinière, "Clos les Montys" Muscadet Sèvre et Maine - Sur Lie, Loire Valley, France, 2016
{organic} 100% Melon de Bourgogne

LIME & PEAR, FLORAL NOTES, FLINTY MINERAL

Its enticing, pristine clarity in the glass belies the depth and elegance to follow. This mouthwatering Muscadet has a nose of fresh white birch flowers and layers of flinty mineral with pear – heightened by a faint buzz of bright spritziness. A saline, electric finish inspires "wow" and a stunned smile spreading across the taster's face. A Wine Authorities exclusive!

Serving Suggestion: *Classically served with raw oysters – don't miss this magic pairing. Also great with nearly any shellfish (eg shrimp or scallops).*

Domaine Laballe, "Les Terres Basses" Blanc, Cotes de Gascogne, France 2016
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.*



Domaine Pinchinat, "Venus de Pinchinat" Blanc, Provence, France 2016
{organic} 100% Rolle (Vermentino)
FLORAL, GRAPEFRUIT & PEACH SKIN. VERY DRY.

Fresh, crisp, dry and clean, this white is made from Rolle, a grape varietal that's obscure to most Americans, but essential in southern France and even southern Italy were it's known as Vermentino. Considered to be one of the greatest white wines with seafood (especially Bouillabaisse), Rolle has sauvignon blanc-like tendencies but is less overpowering while still keeping a nice dry edge. Another of our favorites from the great organic vineyard Domaine de Pinchinat in Provence.

Serving Suggestions: *An awesome match with bouillabaisse or fruits de mer, but any garlicky seafood dish loves this wine.*

Domaine des Grandes Bruyères, Beaujolais-Villages Rosé, Beaujolais, Burgundy, France 2016

{organic} 100% Gamay
CHERRY & GREEN STRAWBERRY, LEMON, FENNEL & RADISH SPICE

This lovely rosé pours ballet slipper pink and dances out of the glass with bright, unerringly fruit aromas and a spicy herb freshness. One of four selections that we currently (and exclusively for the Southeastern US) offer from Bruyères, a fiercely naturalistic producer. Small and situated across 20 acres just south of Brouilly, smack in the center of the greater Beaujolais region, Jean-Pierre Teissède's estate is continuously blowing us away with value and sheer deliciousness.

Serving Suggestion: *Arugula salad with strawberries, poppyseed dressing, and goat cheese.*





"NEBBY YOLO"



"YOU BET SHIRAZ"



"BABY WINOSAUR"



"VIVE LA VIOGNIER"



"THE LOIRE-AX"



"CARMENÈRE SANTIAGO"



"CHEESE LOUISE"



RED Six for Sixty | November, 2017 RED

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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.*

Domaine Sérol Côte Roanaise "Eclat de Granite", Southern Loire, France 2015
{Organic} 100% Gamay (Saint-Romane)

ELDERBERRIES & CURRANT, FORREST UNDERBRUSH & SWEET EARTH

Hailing from the monstrous Loire River's source (closer, in fact, to Beaujolais and the Northern Rhone than to those regions that first spring to mind when we think of the Loire), this fresh, firm, and foresty Gamay has what it takes to simultaneously appeal to admirers of Cab Franc, Willamette Pinot, and the juicy wines of the aforementioned Beaujolais. Stéphane Sérol is a master not only of his region but of terroir.

Serving Suggestion: *Thick-sliced virginia ham w/ cucumber, mustard, & dill salad. Chopped boiled potato salad w/ sour cream, parsley, & chives.*



Chateau Le Bergey, Bordeaux Rouge, Bordeaux, France 2015
{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.*

Mas Codina, Cabernet Sauvignon Roble, Penedes, Spain 2015
{organic} 100% Cabernet Sauvignon

PLUM & CASSIS, GRAPHITE-LIKE MINERALITY, ENERGETIC

Not quite a joven alternative to Mas Codina's always beautiful Cabernet cuvée, this youthfully assertive gem is aged in oak for three months – just long enough to enhance an impression of polish or finesse without compromising its vitality. Penedès is best known as Cava country, but like Tarragona to its north, has a longstanding love affair with Bordelais varieties, and both Cabernet and Merlot do outstanding work here. Txin txin!

Serving Suggestion: *Kosher Coney Island hot dog. Catalan pizza w/ zucchini, pine nuts, capsicum, & sun-dried tomato.*



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.*

Lua Cheia em Vinhas Velhas, Douro Tinto Reserva "Andreza", Douro, Portugal 2014
40% Touriga Nacional, 40% Touriga Franca, 20% Tinto Roriz

FIRM PLUM & DRIED MISSION FIG, WISPS OF CEDAR & VANILLA

Representing a somewhat more modernist slant on the classically dark and elegantly rugged unfortified reds of the Douro valley, Lua Cheia's "Andreza" is named for a particularly stunning bend among the region's otherworldly (and very steep) vineyard-scape. The typical purple-black fruit and mouthfilling majesty are still very much in play, but the stern structure and dusty earthen tones which often populate these wines have been resculpted into something.

Serving Suggestion: *Red-wine marinated roast pork loin w/ garlic, shallots, & white beans. Tender Moroccan stewed goat.*

