



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE Six for Sixty | September, 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.



Chateau des Cedres, Bordeaux Blanc, Bordeaux, France 2016

100% Sauvignon Blanc
TANGELO & GRAPEFRUIT, WISPS OF TOASTY VANILLA

This Bordeaux blanc exhibits impressive distinctiveness and head-turning topicality over the internationally-fashionable grapefruit-centric flavors that tend to trendily dominate much of the region's current output. It owes its personality to gloriously ripe Sauvignon Blanc grapes. A small 2 and a half acre plot is the origin of this very limited outing from our friends at Chateau des Cèdres (more familiar as Mendis). Get it while it's hot (or cold!)

Serving Suggestion: *Langoustine w/ tarragon, garlic, olive oil or gumbo w/ crayfish (or shrimp) & chorizo. Arugula salad w/ carrot shavings & shaved sheep's milk cheese w/ citrus-balsamic vinaigrette.*



Domaine de la Chauviniere, Muscadet Sèvre et Maine - Sur Lie, Loire Valley, France, 2016 {organic} 100% Melon de Bourgogne

BRIGHT PEAR & LIME, CHALKY MINERAL, VERY VERY DRY

Holy Moly! We weren't sure if we were ready for this one! Possibly the driest tasting wine in the store. "It don't get no drier," said one fan. If you are curious about experiencing a wine with a very minerally flavor, but haven't identified that flavor yet, here is your chance. The minerality lingers on the finish for what seems to be minutes and is clearly identifiable. A Wine Authorities exclusive!

Serving Suggestion: *Other than being THE perfect match for raw oysters, most sashimi, ceviche and aged goat cheeses, try this with scallops in beurre blanc.*



Quinta de Sant'Ana, Rosé, Lisboa, Portugal 2015

{sustainable} Pinot Noir, Touriga Nacional, Aragonez, Merlot
TART CHERRY & GOJI BERRY, PALATE-PLEASING (& TEASING!) ACIDITY

To look at Portugal's Lisboa on a map, one would understandably envision it as probably hot and best suited to dense, extracted reds. The reality is astonishingly mild. The Sant'Ana estate is very small (less than 20 acres!) and lovingly manages its vineyards to impressive effect. This Rosé, while filled with bold red fruit, has a razor precision which jumpstarts the palate, invigorates the appetite, and refreshes the soul. No joke.

Serving Suggestion: *Spicy stewed eggplant w/ tomato, sesame seeds, & chili garlic paste (don't get to crazy w/ the heat).*

Bodegas Pazo das Tapias, Godello "Alma de Autor," Galicia, Spain 2016
90% Godello, 10% Treixadura

WHITE PEACH & LIME, MINERALISTIC ELEGANCE, ROUND YET FIRM

Godello is the undisputed monarch of whites from the more inland reaches of Spain's Galicia and plays an important role in northern Portugal as well. This outing from our friend and hero of unusually economical Galician offerings, Manuel Mendez, aptly showcases the variety's propensity toward a minerally, medium-weight, vaguely Burgundian persona. In fact, fans of unoaked Chardonnay will really sink their teeth into this. As intriguing as the unspoiled hills of Galicia!

Serving Suggestion: *Steamed mussels & prawns. Seared scallops w/ butter & scallions*



Mas Codina, Blanc Penedes, Penedes, Spain 2016
{organic} 40% Xarel-lo, 30% Macabeu, 25% Chardonnay, 5% Muscat

BRIGHT, FLORAL, TANGERINE, PINEAPPLE. FRESH, DRY & FUN

This limited production white is a fun blend that is fresh and lively with lots of fruity, floral aroma, while still remaining dry and mouthwatering. Toni Garriga uses the same grapes in his Cava blend, but here he adds a hint of Muscat to boost the citrus aromatics. Grown on his mountainside estate half an hour south of Barcelona, this is a tasty treat, perfect with spicy seafood dishes. A Wine Authorities exclusive!

Serving Suggestions: *A seafood medley sautéed with olive oil, garlic and red pepper flakes. Korean tofu soup (but not too spicy).*



Chateau La Colombière, Vin Gris "Vinum", Fronton, Southwest, France 2016
{organic} 100% Négrette

BRIGHT, FRESH SUMMER GARDEN AROMAS, SILKY RIPE RED FRUIT

Philippe and Diane Cauvin are champions of the heat-loving Négrette grape, which is grown almost exclusively in their little corner of France's Sud-Ouest, and they use fully biodynamic farming methods despite the area's fickle climate. The deep black but thin-skinned Négrette stars in this lovely Rosé. It goes beyond your average sunny day quaffer. A bit round, a bit soft, this is a rosé for breezy summer nights rather than scorching afternoons.

Serving Suggestions: *Baked or grilled NC flounder with sungold tomato concassé. Crunchy crostini with robiolo cheese, dill, and caper.*





"NEBBY YOLO"



"YOU BET SHIRAZ"



"BABY WINOSAUR"



"VIVE LA VIOGNIER"



"THE LOIRE-AX"



"CARMÈNERE SANTIAGO"



"CHEESE LOUISE"



RED Six for Sixty | September, 2017 RED

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.



Terrabianca, Dolcetto d'Alba "Bricchet", Piemonte, Italy 2016
100% Dolcetto

WILD BERRY, PLUM GIVING WAY TO PRUNE, HEADY HERBS

Here we have another delicious Dolcetto from Terrabianca, albeit a richer and more full-bodied example than one typically finds. This is a vivacious and approachable wine, but with added depth, length, and maturity thanks to fruit from 70-90 year old vines that grow on the sunniest part of the hill. In fact, the name "Bricchet" derives from Bricco, which relates to the most advantageously sunny part of a hillside vineyard. Abounding with fresh red and black fruit, and tempered by herbal notes.

Serving Suggestion: "Red Sauce" Italian-American food. Eggplant parmesan, Shrimp Fra Diavolo, Spaghetti alla Vongole.

Domaine La Ligiere, Vaucluse Rouge "Sud Absolu", Rhone Valley, France 2015
{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. Not unlike a truck driven resolutely into a river, Carignan is one histrionic grape! Tempered by its more northerly colleague, Syrah, it's 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.



Quinta de Sant'Ana, Tinto, Lisboa, Portugal 2015

{sustainable} 40% Touriga Nacional, 40% Aragonez, 20% Merlot

VIBRANT BLACK FRUIT, MEDIUM BODIED, FOOD-FRIENDLY & VERSATILE

A lighter and more refreshing yet still inky, concentrated red from the tiny, impressively diverse vineyards of Quinta de Sant'Ana, this tinto utilizes two of Portugal's most widespread grapes. Touriga Nacional and Aragonez (the southern Portuguese name for Spain's Tempranillo) are joined, less expectedly, by a kiss of Merlot. The estate's cool, atlantic mesoclimate contributes to the an overall impression of tangy brightness, making this wine fantastically versatile with food.

Serving Suggestion: Juicy fried chicken w/ asparagus & peppery smashed potato. Creamy cow's milk cheeses.

Chateau La Colombiere, "Vinum" Fronton Rouge, Southwest, France 2015

{biodynamic} 100% Négrette
RASPBERRY & BLACK CHERRY, ETHEREAL HERBS, GENEROUS SPICE

Of all the specialized and unusual appellations of southwestern France, Fronton, less than half an hour north of Toulouse, is quite possibly the most unique. Its exotic Négrette grape is cultivated virtually no where else on Earth. The Cauvin family of Chateau la Colombiere have, with their "Cuvée Vinum," brought forward an elegant and balanced representation both of Négrette and of their terroir, showcasing firm purple fruit, elegant earthy mineral, dill, and vigorous spice which perfectly complements the wine's medium body and solid frame.

Serving Suggestion: Cassoulet with pork shoulder, sausage, and bacon. Roasted cornish hen with thyme rosemary, and Sage.



Bodegas Tempore, Garnacha "Finca La Cañada", Aragón, Spain 2015

{organic} 100% Garnacha
BRIGHT BLACK RASPBERRY. SPICY, 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. From this area, the birthplace of the Grenache/ Garnacha grape, comes this lovely, refreshingly fruity red. (bonus info: The label is made from stone paper, instead of wood paper.) And no, it's not from Canada, eh?

A Wine Authorities exclusive!

Serving Suggestions: The perfect red for Chili, or any other savory, spicy dish that you want to throw a red wine at!

Viña Aliaga, Tempranillo, Navarra, Spain 2015

{organic} 100% Tempranillo
SPICY, LIGHTLY SMOKY, CRUSHED BLACK FRUIT

Winegrower Carlos Aliaga's father planted the vines here more than 45 years ago and, being just two kilometers from Rioja, chose Tempranillo over the typical Garnacha which dominates southern Navarra. Here, in the heart of the Ribera Baja zone, he coaxes loads of berry flavor from the versatile grape. Just a few miles from desert land, the vines struggle in dry conditions and yield intensely flavorful wine.

Serving Suggestion: Pork off the charcoal w/ charred bits. Marinated skirt steak w/ grilled onions & roasted peppers.

