



"GRAND POOBAH WINE SWAMI"

"BEER LIBRARIAN"



"BABE VERMOUTH"



"VINODROME"



"BACCHUSMANIA"



"MON SHERRY"



WHITE Six for Sixty | September, 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.



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 Colomiere 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. Colomiere 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.*



Lua Cheia em Vinhas Velhas, Branco "Album", Alentejo, Portugal 2013
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.

Serving Suggestion: *Tangy grilled plantain burrito w/ salsa verde & sour cream. Prew wan w/ chopped pineapple, peppers, coarsely-wedged tomatoes, & fish sauce.*

Viña Aliaga, "Doscargos", Navarra, Spain 2017
100% Sauvignon Blanc

LIME & GRAPEFRUIT, CITRUS BLOSSOM & GINGER, NO OAK

In some previous vintages, Aliaga's Sauvignon Blanc grapes have been harvested very ripe and aged in oak barrels, making for a rich but less distinct wine. More recently, they've turned 180° and made the wine with vibrant, mouthwatering grapes (conducive to healthy, refreshing acidity) while ditching the oak. The result is a complex and intriguing white that is exotic and comforting at once. **A Wine Authorities exclusive!**

Serving Suggestion: *Boiled white asparagus drizzled with olive oil & sea salt. White bean soup with chorizo and piquillo peppers.*



Bodegas Pardevalles, Prieto Picudo Rosado, Tierra de Leon, Spain 2017
100% Prieto Picudo

POMEGRANATE & JUICY STRAWBERRY, RIPE YET ZESTY

Spanish rosado is known for deep color and generous body. This one delivers that in spades but also packs a mouthwatering finish with the rich fruit. Prieto Picudo, an uncommon grape even in Spain, is packed with energy and personality, combining fun freshness with a depth that serves it well in this exotic rosé rendition.

Serving suggestion: *Blue cheese cranberry & pecan salad, perhaps using Leon's famous Valdeon blue cheese. Datil - the Spanish pinxto of goat cheese stuffed dates, wrapped in bacon.*

Domaine Pinchinat, "Venus de Pinchinat" Rosé, Provence, France 2017 {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.

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





RED Six for Sixty | September, 2018 RED

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Bodegas Pardevalles, Prieto Picudo Tinto, Tierra de Leon, Spain 2016
100% Prieto Picudo

VIBRANT DARK FRUIT, LIVELY & FRESH, SUBTLE SPICE

For generations the Alonso family has farmed the high plateau of Leon, growing only the two grapes native to their corner of Spain. For reds, this means the rare and Prieto Picudo. Picture the dark fruit and earthy richness of Tempranillo meeting the brightness and elegance of Gamay or lighter Mencía. This unoaked bottling from Pardevalles prevails with enough freshness for the summer sipping yet food-friendly richness enough for Thanksgiving.

Serving suggestion: *Adobo chicken thighs. Roast turkey w/ traditional autumnal fixings. Sweet potato & black bean empanada w/ cumin & scallions*

Bodegas Peñalba Lopez, Ribera del Duero Tinto "Montecastrillo", Ribera del Duero, Spain, 2016
100% Tempranillo

BLACK CHERRY & BOYSENBERRY, SANDALWOOD & TOBACCO

Northern-central Spain's Ribera del Duero has a well-earned reputation regarding its outstanding Tempranillo-based reds, but we tend to be impressed with sturdiness that its wines exemplify rather than how easy they are on the wallet. This righteous rendition, however, manages to muster the concentration that we crave and expect in an affably juicy, less tannic package that doesn't break the bank. Four months time in French oak barrels seals the deal with a supply cedary spice!

Serving Suggestion: *Empanadas w/ ground beef, lentils, & creamy corn. Grilled flatbread w/ caramelized onions & manchego.*



Domaine Pinchinat, Cotes de Provence Rouge, Provence, France 2016
{organic} 90% Syrah, 10% Grenache

DRIED BLUEBERRIES, SUBTLE LAVENDER, PRETTY & FIRM

Alain de Welle is a nice, peaceful man. As the owner and manager of Pinchinat, it's his vision that is expressed in each glass of his wine that is served these days. Although his family has farmed this vineyard for over two centuries (and the land farmed back to pre-history), his father broke from tradition and raised him in the nearby city of Aix. Alain returned to his family's roots, (pun intended) and makes honest, modest wines that speak truths without trying to "blow you away."

Serving Suggestions: *Marinated lamb kabobs; Charcoal-grilled ribeye with rosemary smoke & sea salt.*

Bedin, Cabernet, Veneto, Italy 2017
70% Cabernet Sauvignon, 30% Cab Franc
CHOCOLATE. TART BLACK CHERRY. LIGHTLY EARTHY

Perhaps surprisingly, the Bordelais varieties dominate red wine production in Italy's Veneto and Friuli, dating back hundreds of years. Ranging from stunning, quaffable values to fine, ageworthy gems, Merlot, the two Cabernets, and even Carmenera have important and varied roles to play here. This blend of Cabs Sauv and Franc from our friends at Bedin is firm, refreshing, and aromatic – a wine for the table.

Serving Suggestions: *Gnocchi! Chicken livers w/ oregano, browned butter, garlic & lemon juice over fettuccini.*



Ch. de Mendis, Bordeaux Rouge, Bordeaux, France 2012
{sustainable} 80% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc

BLACK PLUM, COFFEE & CURRANT, CLASSIC!

Mendis is the sort of red Bordeaux we could drink everyday with a home cooked meal or after dinner with a movie. This is affordable, ready to drink Bordeaux. Bordeaux is the home to Cabernet and Merlot grapes. Mendis is a delicious blend on a foundation of Merlot then layered with Cab Sauv and Cab Franc. The nose shows white pepper and sweet spices leading to Mendis' deep color revealing the blackberry fruit we love from Merlot with a shot of Cab to give it a backbone and anchor the fruit.

Serving Suggestion: *Juicy ground beef, hand patted into thick burgers. NY strip au poivre.*

Domaine Magellan, Rouge "Le Fruit Défendu", Languedoc, France, 2016
{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.*

