



RED Six for Sixty | December, 2011 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.



Chateau la Colombière, Fronton "Réserve", Southwestern France, 2008

80% Négrette, 20% Syrah & both Cabernets

BLACKBERRY & RIPE CRANBERRY, PEPPERY MINERAL & SWEET HERBS

Fronton remains one of Southwestern France's less explored frontiers for wine lovers around the world. Despite being situated less than half an hour from the metropolitan city of Toulouse, the region keeps a relatively low profile internationally. Its reds team with deep purple berryish fruit and a wholesome spiciness which is simultaneously striking and understated. The Cuvée Réserve from Chateau la Colombière, an estate with a rich history of over 600 years, presents the region's quintessential Négrette grape in the starring role with cameos from Cabernet and Syrah.

Serving Suggestion: *Toulouse cassoulet with pork shoulder & Bacon. Roasted cornish hen.*

Perazzeta, Sangiovese, Tuscany, Italy 2009

90% Sangiovese, 10% Ciliegolo

STRAWBERRY, CHERRY, RASPBERRY. RICH, TANGY & ACCESSIBLE

Alessandro Bocci is proud and passionate about the lovely wine he makes at this tiny estate looking out across the valley at Montalcino. His love of working these hillsides and expressing the regionality of this area through his wines keeps him happy. This lovely Sangiovese is a true taste of the classic Tuscan red, but also a great introduction to the Sangiovese grape which dominates this wine. Named "Sara" after his daughter, "fun and classic" would be the best way to describe this wine, and Alessandro!

Serving Suggestion: *Chicken or veal cutlet battered then fried in good olive oil. Sprinkle with halved, pitted olives.*



Domaine Robert Serol, "Les Originelles", Loire Valley, France 2010

100% Gamay

BRAMBLY RASPBERRY & BLACKBERRY, AROMATIC, JUICY

Wow this is Gamay to rave about! Robert Serol is a benchmark producer in the Cote Roannaise region. The estate has vines aging from five to eighty years old. All of his wines are 100% Gamay and each reflects the terroir of the vineyards. Les Originelles is the sort of wine we wish we could share with every customer in the store. Just amazingly delicious with sexy fruit, soft tannins, and a drinkability rating of 11 on a 1 to 10 scale. Bright raspberry and blackberry fruit jump from the glass. This is highly aromatic with delicious acidity on the finish.

Serving Suggestion: *Try this gem lightly chilled with cold salmon salad, beef tenderloin sandwiches and grilled fish dishes.*

Vinae Mureri, Garnacha "Xiloca", Aragon, Spain 2009

100% Garnacha

LUSH, JUICY RASPBERRY PIE, TANGY, YOUTHFUL

In Jiloca at Pago de la Moratilla, the locals claim this is the birthplace of the Garnacha (Grenache) grape. José Antonio Martín returns to his hometown to work the high altitude, very old, low-yielding Garnacha vines of his forefathers. Coaxing juicy raspberry fruit from vines growing between 3,000 and 4,000 feet, the Xiloca [SHEE-low-kah] is dark purple in the glass with loads of extracted flavor and cedar, spices with cherry. Super-accessible with a lush fruit center, this modern style is silky, seductive and rich. Xiloca is an exciting wine and new region. Vines average 80 years old and yields are extremely low.

Serving Suggestion: *Porchetta with white pepper roasted potatoes; chicken in a red sweet style bbq sauce.*



Viña Aliaga, Tempranillo, Navarra, Spain 2009

100% Tempranillo

SPICY, LIGHTLY SMOKY, CRUSHED BLACK FRUIT

Winemaker and owner Carlos Aliaga named his wines after his mother's last name, Aliaga. His father planted the vines more than 45 years ago and being just two kilometers from Rioja, he planted Tempranillo vs. the usual Garnacha of Navarra. In the heart of Ribera Baja of Navarra, Carlos coaxes loads of berry flavor from his Tempranillo. Just a few miles from a desert, the vines suffer similar dry conditions. The struggle yields intense full-flavored and powerful Tempranillo. Employing all tank aging, you taste pure Tempranillo spice and crushed black fruit. Decant 15 minutes before drinking.

Serving Suggestion: *Pork off the charcoal with charred bits, or a marinated skirt steak with roasted peppers and grilled onions.*

Paul D., Zweigelt, Wagram, Austria, 2009

100% Zweigelt

SPICY EARTH, RASPBERRY FRUIT, DELICIOUS

On a wine buying trip in Austria, Paul Direder stood before me looking barely old enough to drive. He smiled as we sampled his wine and stood nervously with his mother at his side waiting for a reaction. His first vintages were brilliant and he's still just 20 years old. The family farm dates back to 1849 and Paul D. carries on the family's agricultural name with none other than Anton Bauer as his mentor. Austria's Zweigelt grape varietal is something like a zin/pinot noir/ montepulciano. Spicy, medium to full-bodied, balanced raspberry fruit but not a drop of oak to be found here. It's also 1 liter (33% more than a regular bottle). You are tasting a rising star in Austrian winemaking. Serve cool, with a slight chill.

Serving Suggestion: *An essential summer red drinking wine for the beach, picnics, and all kinds of off the grill foods like fish, chicken and burgers.*

