

SIX for \$66 – July 2022

Here's our deal for this month: these six red or six whites for **\$66** plus tax. You can **DOUBLE DOWN** and buy two: one of each or two of one, for **\$125** plus tax.

Sorry, no other discounts apply.



WINERY: Pazo das Tapias
WINE: Mencía "Alma de Autor"
GRAPE: *Mencía*
REGION: Monterrei, Galicia
COUNTRY: Spain
THE SKINNY: *Bright Cherry, Cedar & Spice, Freshness & Depth*

Mencía, known as Jaen in Portugal, is native to the Iberian Peninsula and is increasingly attracting the attention of wine makers and drinkers. In this wine it delivers floral aromatics, fresh fruit flavors, intensity, and a pleasantly lingering finish. Aging in French and American oak seals the deal with soft, persistent tannins and toasty hints of cinnamon and spices.

Serving Suggestions: Beef, veal & pork meatballs in tomato sauce w/ crusty bread. Steak au poivre. Char-grilled ras el hanout pork skewers. Mushroom & kale empanadas.



WINERY: Domaine La Bouysse
WINE: "Le Planal" Rouge
GRAPE: *{organic} Grenache, Syrah*
REGION: Languedoc
COUNTRY: France
THE SKINNY: *Berry & Plum Preserves, Black Tea, Garrigues*

Martine Pagès and her brother Christophe Molinier are the epitome of honest, hardworking folks who strive to make the best vin possible without compromise and frequently at bafflingly gentle prices. Rugged and demonstratively Mediterranean, this cuvée exudes authenticity, integrity, and... deliciousness. Intensely black, berryish fruit, garrigues, black tea, and gentle spice. Yum!

Serving Suggestions: Juicy grilled sausages on a platter w/ mustard, bread, & dipping oil. Stuffed grape leaves w/ pomegranate molasses & allspice.



WINERY: Adegas M. Cordeiro
WINE: "Encosta do Vale Galego - 3 Castas"
GRAPE: *{sustainable} Tempranillo, Syrah, Touriga Nacional*
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: *Mission Fig & Hazelnut, Dusty Tannin, Suave*

Encostas do Vale Galego is the family passion project of Manuel Cordeiro and his son João. Manuel's parents grew grapes, so when he retired, he built a small winery behind the family home and bought a promising vineyard to return to that tradition. This 2012 bottling is aged lightly in oak and extensively in bottle before release, reaching an apex of mature complexity rare to find in an everyday red.

Serving Suggestions: Spit-roasted suckling pig w/ all the fixin's (make sure to grab a bite of crispy skin). Slow simmered black beans & rice with garlic, onion, & peppers. Chowrico & sardine pizza w/ onions.



WINERY: Domaine La Ligière
WINE: Cotes du Rhone "Les Costebelles"
GRAPE: *{biodynamic} Grenache & Syrah*
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Red Raspberry & Currant, Tangy Prune, Violets*

Bordering Vacqueyras and Gigondas, Domaine La Ligière plies its craft, siphoning the sun and the wholesome perfumes of the Provençal countryside into breathtaking wines. This Cotes du Rhone is a full stop lighter than the estate's profoundly rich Vacqueyras and Gigondas cuvées, but it shares with them a profoundly pretty aromatic mystique and spicy, violet-hued Grenache-ish-ness.

Serving Suggestions: Grilled pork chop w/ lavender/balsamic glaze & garlic-laden smashed potatoes. Seitan gyro w/ lemony cucumber sauce, dill, & cayenne pepper.



WINERY: Domaine Pinchinat
WINE: "Venus de Pinchinat" Rouge
GRAPE: *{organic} Grenache, Syrah, Cinsault, Cab Sauv*
REGION: Provence
COUNTRY: France
THE SKINNY: *Dark Berries & Currants. Smooth & Bold*

The vineyards of Pinchinat have been farmed for wine grapes since the Romans occupied this area 2000 years ago. The famous Venus of Aix en Provence and dozens of other Paleolithic artifacts have been found among these very vines. This red is dark, rich and satisfying but also smooth and very quaffable; historic even!

Serving Suggestions: Great with a simple roast, burgers, meatloaf or pasta. With a little chill it shifts down to be suitable with pork, chicken and even tuna salad.



WINERY: Viña Aliaga
WINE: Tempranillo "Patricia"
GRAPE: *{sustainable} Tempranillo*
REGION: Navarra
COUNTRY: Spain
THE SKINNY: *Crushed Black Fruit, Spice & Gentle Smoke*

Winegrower Carlos Aliaga's father planted the vines here more than 50 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 Suggestions: Pork off the charcoal w/ charred bits. Marinated skirt steak w/ grilled onions & roasted peppers.

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WINERY: Visintini
WINE: "Cinzia" Bianco
GRAPE: *{biodynamic}* Pinot Bianco, Friulano
REGION: Colli Orientali, Friuli
COUNTRY: Italy
THE SKINNY: *Citrus & Apple, Mineral, Razor-fresh*

From the northeasternmost reaches of Italy, a stone's throw from Slovenia in fact, this captivating blend of Pinot Bianco & Friulano is phenomenally mouthwatering and fantastically food-friendly. While both varieties are actually French expats, the appellations of Friuli have so deftly and vigorously adopted them that the latter has even been renamed in honor of the region.

Serving Suggestions: Hot smoked trout fettuccine w/ chopped broccoli, peas, & asparagus w/ heavy cream & parmesan. Fried potato & cheese hash w/ onions.



WINERY: Domaine La Bouysse
WINE: "Les Prés Salés" Blanc
GRAPE: *{organic}* Grenache Blanc, Viognier, Muscat
REGION: Languedoc
COUNTRY: France
THE SKINNY: *Stone Fruit & Citrus, Honeysuckle & Pepper*

Not far from Grenache Blanc's northeastern Spanish origins, this ripe rendition peppered with a bit of Viognier and Muscat à Petits Grains is fresh, full, and brimming with sunny energy. Siblings Martine & Christophe make us so happy! We've been working with them for well over a decade to bring the gems of their southwestern corner of the Languedoc to the Triangle.

Serving Suggestions: Plump prawns w/ a mango lime marinade & fries w/ aioli. Orange-glazed chicken thighs w/ jalapeno jelly & jasmine rice w/ toasted hazelnuts.



WINERY: Domaine Laballe
WINE: Gascogne Blanc "Les Terres Basses"
GRAPE: *Colombard, Ugni Blanc, Gros Manseng*
REGION: Gascony, Sud-Ouest
COUNTRY: France
THE SKINNY: *White Fruit & Acacia Blossom, Tropical Citrus*

"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 Suggestions: Grilled salmon with chopped grilled chives and a dollop each of mustard and creme fraiche.



WINERY: Buitenverwachting
WINE: "Beyond" Sauvignon Blanc
GRAPE: *Sauvignon Blanc*
REGION: Constantia
COUNTRY: South Africa
THE SKINNY: *Grapefruit & Lemon, Light Herbs, Bright & Crisp*

Pronounced [bay-ten-fur-vachk-ting] and translating from Dutch to "beyond expectations," this South African producer crafts outstanding Sauvignon Blanc which is reminiscent of something from France's Loire but with accentuated ripeness, lime-like zestiness, tropicality, and herbal goodness that we love to enjoy with food. It's very bright, alive, and zingy all the way to the finish line.

Serving Suggestions: Grilled fish tacos loaded w/ tomatillo salsa, oregano, & a squeeze of fresh lime juice. Chicken breast grilled under a brick & brushed w/ a jalapeño, lime, & honey glaze.



WINERY: Chateau Haut Dambert
WINE: Bordeaux Rosé
GRAPE: *{sustainable}* Merlot, Cabernet Franc
REGION: Bordeaux
COUNTRY: France
THE SKINNY: *Bright Red Raspberry, Rhubarb & Rose Petal*

Born in the vineyards "between two seas" this equal-parts cuvée of Cabernet Franc with its offspring, Cabernet Sauvignon and Merlot, drifts calmly yet energetically on its own sea of zesty acidity and vibrant red fruit. The estate's Jean-Luc Buffeteau, a trained enologist, treats each varietal differently for this cuvée in order for individual strengths to shine through.

Serving Suggestions: Olive oil-cured albacore w/ pickled artichoke hearts, & raspberry vinaigrette. Zesty tabouli w/ dried sultanas, basil, & olives.



WINERY: Domaine La Ligière
WINE: "Sud Absolu" Rosé
GRAPE: *{biodynamic}* Carignan
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Raspberry & Lemon Zest, Hyper-Refreshing*

This is vibrantly berryish, lean, clean, and by no means mean rosé from the northwestern fringe of the Provençal countryside. As eloquently balanced as this wine is, we can't help but think of it as the adult equivalent of a raspberry-lemon push pop – served cold and filled with firm red fruit flavors and citrusy tang! This is just one of the many gems from Domaine La Ligière's paradisiacal Southern Rhone vineyards.

Serving Suggestions: Papaya salad w/ grilled squid & pork. Battered & fried cubanelle peppers w/ lemon juice & paprika.