

## SIX for \$66 – June 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:** Domaine Duffour  
**WINE:** Gascogne Rouge  
**GRAPE:** Cabernet Sauvignon, Merlot, Tannat  
**REGION:** Gascony  
**COUNTRY:** France  
**THE SKINNY:** Black Cherry & Chocolate, Pepper, Leather

Just as fresh as the region's better known whites but in a way that's going to keep you on your toes, this assertive red from France's Sud-Ouest features Cab (Sauvignon), Merlot, and Tannat getting along splendidly and perhaps a bit mischievously. Zingy-refreshing black fruit and a bit of rustic, food-friendly edge make this a grillin' champion and sublimely rugged sipper.

*Serving Suggestions:* Burgers off of that grill w/ onion, tomato, arugula, and whatever else you want. Charred eggplant & tomato w/ cilantro, & sour cream over crispy, coarse-chopped fries w/ skin.



**WINERY:** Corte Majoli (Tezza)  
**WINE:** Valpolicella  
**GRAPE:** {organic} Corvina, Rondinella, Molinara  
**REGION:** Verona, Veneto  
**COUNTRY:** Italy  
**THE SKINNY:** Loganberry & Cassis, Bright & Bold, Herbs

A beautifully evocative perfume of forest berries and dried flowers belies the no-frills-ish-guzzleable appeal of this bright and very flavorful yet gentle red. This is not quite at the opposite end of the Valpolicella spectrum from the massive Amarones and Ripassos of the region, but its relatively delicate frame makes it appeal to us by the gallon rather than the carafe...

*Serving Suggestions:* Roast pork w/ black pepper & dried cranberries or gojis. Triple cream cheese w/ dried mission fig, tart blackberry & pickled beet.



**WINERY:** Chateau Le Bergey  
**WINE:** Bordeaux Rouge  
**GRAPE:** {biodynamic} Cabernet Sauvignon, Merlot  
**REGION:** Bordeaux  
**COUNTRY:** France  
**THE SKINNY:** Black Cherry, Pepper & Cedar, 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 Le 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 smashed potatoes.



**WINERY:** Casa Santos Lima  
**WINE:** "Cigarra" Tinto  
**GRAPE:** Camarate, Castelão, Tinta Miuda, Touriga Nacional  
**REGION:** Lisboa  
**COUNTRY:** Portugal  
**THE SKINNY:** Juicy Red Berry, Spicy, Supple & Fresh

A four-variety blend with fresh, juicy appeal and layers of ripe fruit and spicy aromatic appeal, maintaining a lovely affability without compromising the rich dried berry flavors and mouth filling concentration that we've come to rely on from great Portuguese values. Santos Lima is a continuously operated sixth generation estate which prides itself on its affinity for the many stellar indigenous varieties of Portugal.

*Serving Suggestions:* Enthusiastically pounded pork cutlets lightly breaded & fried w/ baked oera & boiled potato salad w/ red cabbage.



**WINERY:** Viña Aliaga  
**WINE:** Garnacha "Viñas Viejas"  
**GRAPE:** {organic} Garnacha  
**REGION:** Navarra  
**COUNTRY:** Spain  
**THE SKINNY:** Succulent Raspberry, Zesty Tannin & Spice

All hail Aliaga! This generous winery supplies us with a seemingly endless trove of high quality yet inexpensive wines out of Navarra. Their beautiful ruby-hued bottling of 100% Garnacha comes from 40+ year old vines, lending it a mature intensity. It is full of stunningly ripe red fruit and soft, peppery aromas. The palate is simultaneously rich and lively, which makes it easy to pair with almost anything.

*Serving Suggestions:* Arepas w/ pulled pork, caramelized onions, black beans, & cilantro sauce. Barbecued tandoori chicken.



**WINERY:** Finca Sopenia  
**WINE:** "Altosur" Cabernet Sauvignon  
**GRAPE:** Cabernet Sauvignon  
**REGION:** Mendoza  
**COUNTRY:** Argentina  
**THE SKINNY:** Cassis & Blackberries, Black Pepper Perfume

Textbook Cabernet Sauvignon and a stunning value considering that most cabs at this price are junk. This one really shines and is completely authentic tasting. From high elevation vineyards in the Andes Mountains this cab comes roaring out with firm, rich flavors and a long finish. The balance and purity are very impressive. Great structure this vintage. Very serious Cab flavors for the money.

*Serving Suggestions:* Bison burgers with sharp cheddar. Cabeza tacos from your favorite local taco truck!

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WHITE



**WINERY:** Vinea da Princesa  
**WINE:** Albariño "Castelo do Mar"  
**GRAPE:** Albariño  
**REGION:** Rias Baixas, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Citrus & Piña Colada, Zesty Mineral*

Fresh, bright, and delicate with firm acidity, this crazy-great value in Albariño from Rias Baixas (one of three small farms operated by the gregarious Galician) offers up everything we crave from the increasingly sought-after Albariño grape. Its citrusy energy is the stuff that seafood-pairing dreams are made of, but this is also a "patio wine" extraordinary that is guaranteed to quench thirsts!

*Serving Suggestions:* Mussels, shrimp, and squid in a buttery, garlicky stew w/ oregano & noodles. Veggie burritos w/ mild salsa verde & cilantro.



**WINERY:** Terrabianca  
**WINE:** Favorita "Quattro 20"  
**GRAPE:** {organic} Favorita (Vermentino)  
**REGION:** Langhe, Piemonte  
**COUNTRY:** Italy  
**THE SKINNY:** *Green Apple, Honeysuckle & Toasted Walnuts*

Winegrower Giorgio Alpiste names his wines after the parcel of land on which the grapes are grown. In the case of "Quattro 20 (Venti)" (or "four winds") his Favorita vines flourish on the sandy, south-facing slopes of his family's farm in the town of Mango. This makes it a fantastic wine to pair with rich cheeses and pasta dishes dressed with butter and herbs.

*Serving Suggestions:* Tajarin (hearty egg yolk pasta) with butter, sage, and white truffles, or baked trout with lemon and tarragon.



**WINERY:** Domaine de la Chauvinière  
**WINE:** Muscadet Sèvre et Maine Sur Lie  
**GRAPE:** {sustainable} Melon de Bourgogne  
**REGION:** Loire Atlantique  
**COUNTRY:** France  
**THE SKINNY:** *Bright Pear & Lime, Distinct Mineral, Bone Dry*

Melon de Bourgogne, the variety that Muscadet is produced from, is the signature grape of the far western Loire Valley and is rarely planted anywhere else. Known for its bracing acidity, chalky minerality, crisp pear and citrus flavors, and saline edge, the best examples are aged on the lees to add body and complexity- indicated by "Sur Lie" on the label. Perfect for the beach, with or without seafood, Muscadet is the pinnacle of easygoing refreshment!

*Serving Suggestions:* THE perfect match for oysters, sashimi, ceviche, scallops in beurre blanc. Aged goat cheeses like Feta. Fried pickles.



**WINERY:** Chateau Grand Portail  
**WINE:** Entre-Deux-Mers – Haut Benauges  
**GRAPE:** {sustainable} Sauvignons Blanc & Gris, Sémillon  
**REGION:** Bordeaux  
**COUNTRY:** France  
**THE SKINNY:** *Lime & Grapefruit, Zippy, Herbs & Mineral*

From the small enclave of Haut Benauges, Grand Portail overlooks the Garonne River from a lofty 100 meters. The young Olivier Cailleux represents the sixth generation of his family to sustainably till the clay and limestone soils here – soils much like those of Sancerre. Perhaps that helps explain why this Sauvignon-based white has a tantalizingly juicy acidity that simply will not quit!

*Serving Suggestions:* Anything green or coming from the sea! Salad Niçoise w/ rare tuna, haricot verts, tomato, olives, anchovies, & vinaigrette over some mixed greens.



**WINERY:** Paul Direder  
**WINE:** Riesling "Paul D."  
**GRAPE:** {sustainable} Riesling  
**REGION:** Wagram  
**COUNTRY:** Austria  
**THE SKINNY:** *Ripe Yet Racy, Meyer Lemon & Stone, Herbs*

Everyone's favorite Austrian wunderkind winemaker has done it again! Paul Direder's newest offering falls neatly in line with rest of his lineup – an exceptional value. Fans of his Grüner Veltliner will appreciate this dry, bright, and lively Riesling, with zesty lemon and lime, light herbal flavors. Whoever said good things come in small packages clearly never got their hands on this liter of Riesling.

*Serving Suggestions:* Shrimp & vegetable tempura w/ soy, ginger, mirin, & rice vinegar dipping sauce. Warm, creamy potato salad w/ bacon, boiled egg, smoked paprika, tarragon, & cracked black pepper.



**WINERY:** Adega M. Cordeiro  
**WINE:** Branco "Encosta do Vale Galego"  
**GRAPE:** {sustainable} Fernão Pires, Arinto, Malvasia  
**REGION:** Tejo  
**COUNTRY:** Portugal  
**THE SKINNY:** *Subtle Lime & Fresh Melon, Elegant Minerality*

It's uncommon to find whites with such elegance hailing from a hot spot like Portugal's Tejo but Arinto and Fernão Pires are perfectly adapted to retain freshness, even in the face of ever-hotter summers. The limestone soil and hills of the Cordeiro vineyard are a luxury in this flat riverbed region. Fun fact: One of the world's largest dinosaur footprint sites was found just a few miles from the vineyard.

*Serving Suggestions:* Salt cod fritters w/ potato, onion, & garlic. Mid-summer tomato sandwich w/ Duke's mayo & salt on a Martin's potato roll... maybe get some anchovies in there too.