

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, tomatillo, 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-ly 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: Aliaga
WINE: Syrah "Helena"
GRAPE: {organic} Syrah
REGION: Navarra
COUNTRY: Spain
THE SKINNY: Gleaming Purple Berry, Peppery Spice

Syrah in southern Navarra is a long way from home, but this arid stretch of Spain is an excellent match for the Northern Rhone's lone black grape. Brimming with berryish fruit, spicy aromatic intrigue, and a punch of youthfully balancing acidity, this offering from Carlos Aliaga shows off his adventurous streak, an unexpected foil to his more traditional, aged, Tempranillo-based blends.

Serving Suggestions: Jamón Serrano w/ lightly pickled cherry peppers. Succulent roast leg of mutton w/ halved onions, hazelnuts, & mushrooms.



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!

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.*



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: Famille Duveau
WINE: Saumur Blanc "Brézé"
GRAPE: *{sustainable} Chenin Blanc*
REGION: Middle Loire
COUNTRY: France
THE SKINNY: *Lemon & Anjou Pear, Slate, Bold & Bright*

Though Chenin Blanc may count itself among the most immediately recognizable varieties, its Loire Valley range from lean, clean, and refreshingly mean to expansive and resoundingly ripe. Racy and radiant, this one brims with acidity, searing citrus, and white-fleshed tree fruit that will refresh the living daylights out of you! So good with buttery and fatty fare...

Serving Suggestions: Grilled rainbow trout w/ bountiful butter, white pepper, & ground thyme. Hearty, wholegrain toast w/ soft boiled egg & white truffle oil.



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: Companhia das Lezíras
WINE: "Samora" Branco
GRAPE: *Fernão Pires, Arinto*
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: *Juicy Fruit, Very Floral, Citrus*

From the south of Portugal, in the Tejo region, comes this summer sipper and poolside companion named after the local Samora Correia area. The estate conscientiously produces what can only be described as some of the absolute best values around. Peach, honeydew melon, and tangerine jump from the glass. Every glass is like a bouquet of fresh flowers. Keep chilled at all times for emergencies.

Serving Suggestions: Shrimp boil w/ lots of lemon, bay leaf & mango salsa. Also with summer fruit gazpacho or fruit kebabs w/ savory mint sauce.