

## SIX for \$66 – May 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:** Mencia "Alma de Autor"  
**GRAPE:** *Mencia*  
**REGION:** Monterrei, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Bright Cherry, Cedar & Spice, Freshness & Depth*

Mencia, 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 Ligière  
**WINE:** "La Canebier" Rouge  
**GRAPE:** *{biodynamic} Carignan, Syrah*  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Fleshy Black Berries & Roasted Lavender*

Championing the ofte less-lauded Carignan grape, this juicy and distinctive cuvée exudes the impressive garigues and dense, dark fruit that we expect from the variety, the Vacluse department, and Ligière, itself. Tempered by its often better-behaved colleague, Syrah, it's an beautiful addition to any adventurous dinner table that's just different enough to set it apart.

*Serving Suggestions:* Juicy brisket rubbed w/ rosemary & thyme. Ratatouille w/ eggplant, tomato, squash, & garlic (or perhaps eggplant parmesan).



**WINERY:** Tenuta Casabianca  
**WINE:** Chianti Colli Senesi  
**GRAPE:** *{organic} Sangiovese, Merlot, Cab Sauvignon, Canaiolo, Colorino*  
**REGION:** Chianti, Tuscany  
**COUNTRY:** Italy  
**THE SKINNY:** *Fresh Forest Cherry, Finetoothed Tannin, Delish!*

Gleamingly red and brimming with life, this brilliant gem represents the brighter, more refreshing possibilities of Sangiovese and company. It's extremely versatile. The Casabianca farm prides itself on its unspoiled landscape, environmental stewardship, and the beautiful wildlife that can be comfortably spotted in its proximity...hopefully while sipping at this ruby-in-a-glass.

*Serving Suggestions:* Grilled lamb loin. Whole wheat pasta w/ rendered bacon, roasted garlic cloves, rosemary & grilled chicken thigh.



**WINERY:** Chateau Grand Portail  
**WINE:** Bordeaux Rouge "La Croix Blanche"  
**GRAPE:** *{sustainable} Merlot, Cab Sauvignon, Petit Verdot*  
**REGION:** Bordeaux  
**COUNTRY:** France  
**THE SKINNY:** *Blackberry & Cherry, Silky Tannin, Subtle Earth*

Young winemaker Olivier Cailleux grows his Merlot, Cabernet Sauvignon, and Petit Verdot vines on a small individual plot surrounding an old stone cross (a marker along the pilgrimage of Santiago de Compostela) where they benefit from high elevation and generous sun exposure. The sprawling Entre-Deux-Mers area of Bordeaux is home to some of the region's most varried terrain.

*Serving Suggestions:* Pizza with belly ham, fresh mozzarella, oregano, and chili oil. Tomato soup with field peas and wheat berries topped with pecorino and served with crusty bread.



**WINERY:** Adega 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:** 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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WHITE



ROSÉ



**WINERY:** Manuel Formigo  
**WINE:** Ribeiro Blanco "Formigo"

**GRAPE:** {organic} Palomino, Treixadura, Godello, Caño Blanco, Loureiro, Albariño, Abillo

**REGION:** Ribeiro, Galicia

**COUNTRY:** Spain

**THE SKINNY:** *Bright, Lemon & Peach, Fresh Ocean Air*

Manuel Formigo (whose surname means "ant", hence the label) is a proud "colleiteiro," an independent farmer/wine-maker who makes less than 7,000 cases of wine per year. From his family's few acres of vines he has been making increasingly acclaimed wines on a tiny scale. This, his everyday white, brings the workhorse Palomino together with Manuel's diverse selection of local varieties.

*Serving Suggestions:* Can of conservas - maybe cockles ("berberechos") or mussels in escabeche. A plate of blackened, grilled veggies at a cookout, like shishitos or Galicia's own Padrón peppers.



**WINERY:** Pazo Das Tapias  
**WINE:** Godello "Alma de Autor"

**GRAPE:** Godello

**REGION:** Monterrei, Galicia

**COUNTRY:** Spain

**THE SKINNY:** *Bartlett Pear & Lime, Round & Firm, Mineral*

Godello is the undisputed monarch of whites from the more inland reaches of Spain's Galicia. This outing from our friend and hero of unusually economical Galician offerings, Manuel Mendez, aptly showcases the variety's propensity toward a mineral, medium-weight, vaguely Burgundian persona. In fact, fans of unoaked Chardonnay will really sink their teeth into this luscious, lively white!

*Serving Suggestions:* Steamed mussels & prawns. Seared scallops w/ butter & scallions



**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:** Domaine La Grangette  
**WINE:** Picpoul de Pinet

**GRAPE:** {organic} Picpoul

**REGION:** Languedoc

**COUNTRY:** France

**THE SKINNY:** *Fresh Citrus, Ripe & Racy, Intensely Refreshing*

In the Languedoc, not far from Montpellier, the sun shines warmly and smiles are wide as large quantities of Picpoul are swirled and sipped near the coast. The smell of the sea is in the air, and this immensely refreshing wine is a party in every bottle. Break out the oysters, shellfish and picnic baskets. Picpoul is best fresh, served chilled to thirsty and hungry friends at the beach or pool.

*Serving Suggestions:* Raw oysters w/ plenty of mignonette & lemon. Tempura vegetables w/ citrusy aioli. Creamy shrimp salad w/ garlic crostini.



**WINERY:** Bodegas Rueda Perez  
**WINE:** Rueda Verdejo "Zapadorado"

**GRAPE:** Verdejo

**REGION:** Rueda, Castilla Y León

**COUNTRY:** Spain

**THE SKINNY:** *Juicy, Perfumed Tropical Fruit, Savory Spice*

Named for a natural spring in their town of Pozaldez, this is the Rueda Perez family's pure expression of the Verdejo grape. They started their winery in 2002 after three generations as growers selling their grapes to other wineries. Each wine is from a different single vineyard which gives them flavor characteristics distinctive from each other. This Verdejo tastes so pure, as if it came from a cold, natural spring with fresh tropical fruit floating in it.

*Serving Suggestions:* Saquito de verduras, merluza y langostino. Flaky, fried pastries filled with stewed vegetables, fish and shrimp.



**WINERY:** Domaine de Pepouy  
**WINE:** Cotes de Gascogne Rosé

**GRAPE:** {sustainable} Merlot, Syrah, Cabernet Franc, Tannat

**REGION:** Gascony

**COUNTRY:** France

**THE SKINNY:** *Bright Berry, Crisp Herbs, Lean & Clean*

A Sud-Ouest fest consumately worthy of the "patio wine" typecasting often applied to Gascony's whites, this rosé is refreshingly lean and clean (only 11.5% alcohol, delightful!), and yet it also layers real varietal character, fresh herbs, and zesty mineral with food-friendly, mouthwatering acidity. Prepare to have your thirst quenched. Prepare to be intrigued...

*Serving Suggestions:* Salmon cakes w/ dill & Champagne vinegar mustard dressing. Artichoke carpaccio w/ fennel, parsley, and grated sheep's milk cheese.