



¡summer pack!

Soothe or celebrate that summer simmer with this set o' six for **\$91.75** (before tax and after a **27% discount**) – normally **\$125** (before tax)! Now, that's HOT!!!

Sorry, no other discounts apply.



WINERY: Lini
WINE: Lambrusco Rosato "Labrusca 910"

GRAPE: *Lambrusco Salamino, Ancellotta*

REGION: Emilia Romagna
COUNTRY: Italy

THE SKINNY: *Juicy Strawberry, Dry, Fresh, Frothy Bubbles!*

The Lini family has been making wine in Correggio for well over one hundred years. Today they are undoubtedly producing some of the finest Lambrusco in all of Emilia Romagna. Fabio Lini and his daughter Alicia are responsible for this delicious, dry, pink version of the grape. Tart and thirst-quenching, this gentle pink wine has a firm backbone, yet remains fresh, fizzy, and fun.

Serving Suggestions: Picnic wine extraordinaire: chicken salad, tuna salad, hummus & veggies, chips & dip. Prosciutto & mozzarella pizza w/a strawberry, arugula, & basil salad.



WINERY: Formigo
WINE: Ribeiro Tinto "Finca Teira"

GRAPE: *{organic} Caiño Longo, Sousón (Vinhão)*

REGION: Galicia
COUNTRY: Spain

THE SKINNY: *Raspberry & Herbs. ¡Glou Glou-Tastic!*

In a region known for whites, the rare reds of Ribeiro really stand out. These unique blends have savory, dark red fruit and woody spice flavors, but with a lighter body and a thirst-quenching snap. From a cool, Atlantic-influenced area, this feels like a cousin to the Gamays and Cabernet Francs of France's Loire Valley. You could even consider serving this lightly chilled.

Serving Suggestions: Seared tuna steak w/ soy & ginger. This also has everything you need in a Thanksgiving red - refreshing, fun, savory, and versatile.



WINERY: Barker's Marquee
WINE: "Ranga Ranga" Sauvignon Blanc

GRAPE: *{sustainable} Sauvignon Blanc*

REGION: Marlborough
COUNTRY: New Zealand

THE SKINNY: *Grapefruit, Summery Tomato Vine, Bell Pepper*

"Ranga" refers to a soothing breeze in Maori language, and this classically-styled Marlborough Sauvignon is fresh, tangy, and brimming with rich, ripe citrus flavors, and classic grassiness. Fantastically refreshing and spectacular with food, this is a fantastic example of New Zealand Sauvignon Blanc and the kind of tremendous value that we love to sink our teeth into (and share with you!).

Serving Suggestions: Vietnamese grilled shrimp over vermicelli w/ lemongrass & fresh Thai basil. Fried goat cheese & Aleppo pepper croquettes.



WINERY: Domaine Sainte-Anne
WINE: Cotes du Rhone Villages

GRAPE: *Grenache, Syrah*

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: *Currant & Raspberry Preserves, White Pepper*

Saint-Gervais lies northwest of Tavel and Lirac, at roughly the same latitude as Gigondas on the river's opposite side. This cuvée, in contrast to the estate's more iconoclastic offerings, stars the traditional Grenache with a bit of Syrah and Cinsault providing additional interest. Concentrated red fruit, spice, and elegant earthy notes are firmly imbedded within this large, lively Mediterranean treat.

Serving Suggestions: Spicy, buttery, Ethiopian stewed beef. Black bean curry w/ diced bell peppers, tomato purée, coconut, & cumin.



WINERY: Domaine Barou
WINE: Marsanne "Rendez Vous"

GRAPE: *{biodynamic} Marsanne*

REGION: Northern Rhone
COUNTRY: France

THE SKINNY: *Quince & Starfruit, Citrus Zest, Mineral & Herb*

Marsanne has overtaken its similar and more widespread parent variety, Roussanne, as the headliner in the rare but resplendent whites of the Northern Rhone. Usually appearing in blends alongside the aforementioned older grape, it appears here in monologue mode with vibrant orchard fruit, mineral, and undercurrents of musky tropicality – delightfully fresh and modern while retaining ethereal mystique.

Serving Suggestions: Roast turkey w/ chestnut/apple stuffing. Chick-pea flour quiche w/ spinach & criminis.



WINERY: Veiga 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" extraordinaire 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.