

W.A. Birthday Pack!!!

This celebratory set of six exclusively features W.A. exclusives for **\$97.70** (before tax and after a **28% discount**) would normally sell for **\$135** (before tax)!

Sorry, no other discounts apply.



WINERY: Finca Torremilanos
WINE: "El Porrón de Lara" Tinto
GRAPE: *{biodynamic}* Tempranillo
REGION: Ribera del Duero, Castilla y León
COUNTRY: Spain
THE SKINNY: *Plum & Cherry, Generous & Feisty-Fresh!*

Positively risqué, this au naturel Tempranillo from our iconoclastic friends at Finca Torremilanos combines a frame of zesty tannin with outlandishly guzzlable purple fruit and a mischievously tangy element that one wouldn't expect from the broad-shouldered reds typically emerging from Ribera del Duero. While it might not protect you from sunburn, this snappy elixir is magically summery without sacrificing substance. Ribera del-icious.

Serving Suggestions: Lamburgers w/ arugula, bacon, tomato, & garlic-lemon mayo. Empanadas w/ lentils, roasted portobellos, & corn.



WINERY: Domaine des Gandines
WINE: Macon Villages
GRAPE: *{biodynamic}* Chardonnay
REGION: Southern Burgundy
COUNTRY: France
THE SKINNY: *Lemon & Hazelnut, Lush & Seriously Elegant*

Gandines really surprised us with this compelling, and serious White Burgundy. Fully ripe and lush, but with juicy acidity and complex minerality. This kind of power usually comes from the big boys north of the Macon in the Cotes de Beaune. Aged in enormous 3000 liter old oak barrels that soften the wine without giving it any oak flavor, it is possibly the most impressive Chardonnay available at this price!

Serving Suggestions: Steamed or raw oysters. Black sea bass poached in olive oil with fresh thyme. Roast turkey with truffles or chanterelles.



WINERY: Mas Codina
WINE: Cava Brut Nature Reserva
GRAPE: *{organic}* Macabeu, Xarel-lo, Chardonnay, Pinot Noir
REGION: Penedès
COUNTRY: Spain
THE SKINNY: *Lemon & Mineral, Bone Dry, Bright & Fresh*

From the Alt Penedes region of Catalonia, which is the highest elevation region where fine Cava is made, comes this serious but fun (serious fun!?) Brut Nature. These are the driest of all sparkling wines. Toni Garriga spent the afternoon walking me around his vineyard planted by his family in the 1600's, tasting in his cellars and introducing me to his wife and dog. Nice guy, brilliant wines, amazing history!

Serving Suggestions: Trout with caper butter. Moules Frites. Oysters Rockefeller. Southern fried catfish w/homemade tartar sauce!



WINERY: Domaine Pinchinat
WINE: Cotes de Provence Rosé
GRAPE: *{organic}* Grenache, Syrah, Cinsault, Mourvèdre, Cabernet Sauvignon, Rolle...whew!
REGION: Provence
COUNTRY: France
THE SKINNY: *Pale & Fresh, Perfumy Sandalwood & Citrus*

Served cold, this goes down easily just as it would in the land where it's made. Picture this: you, your love, and your closest friends around a small table with a saffron table cloth. It's dusk. Cool breezes relieve the heat of the day. Delicious grilled meats, salads, and fresh, cold rosé on ice. Laughing about life, talking with your hands and tossing back the wine to quench your thirst.

Serving Suggestions: Grilled veggies, sausages, and friends around a table under a tree, talking and laughing. Mediterranean pasta salad.



WINERY: Christoph Edelbauer
WINE: Zweigelt
GRAPE: *{biodynamic}* Zweigelt
REGION: Kamptal
COUNTRY: Austria
THE SKINNY: *Mulberry & Violets, Pepper, Suave Sandalwood*

"Forest berries and smoky aromas! Creamy with a little bit of caramel! Powerful with broad shoulders." Zweigelt's intense berry energy reminds wine lovers of everything from Zinfandel to Dolcetto, but the comparisons miss how one-of-a-kind this grape is. Bursting with dense, purple fruit, this offering has a distinctive personality. While Kamptal is generally better known for its whites, this is one of the most commanding Austrian reds around.

Serving Suggestions: Fried pork cutlets w/ beet, red cabbage, & cranberry salad. Enchiladas w/ sweet potato, shiitakes, & sour cream.



WINERY: Domaine La Rocalière
WINE: Lirac Rouge "Le Classique"
GRAPE: *{organic}* Grenache, Syrah, Mourvèdre
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Raspberry & Cassis, Lavender & Violets, Cedar*

The vineyards of Lirac would be almost contiguous with those of Chateauneuf-du-Pape were they not separated by the Rhone River. Long in the shadows of this famous neighbor on the opposite bank, it produces wines that rival (and often, in terms of value, outshine) those of its more famous surroundings. This offering from the Borrelly family estate bursts onto the scene with bold, blackish-purple fruit and exotic perfume.

Serving Suggestions: Roast duck w/ cranberry-balsamic sauce & rosemary. Black bean & sweet potato enchilada w/ tempeh & chipotle.