



# GRENAACHE PACK



This set of gratuitously Grenache-ish ambassadors for **\$80.70** (before tax and after a **30% discount**) would normally sell for **\$115** (before tax)!

*Sorry, no other discounts apply. GOTCHA GARNACHA!!*



**WINERY:** Domaine Jubian  
**WINE:** Cairanne "La Vitalis"  
**GRAPE:** {organic} Grenache, Syrah, Carignan, Mourvèdre, Cinsault  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Raspberry & Dark Chocolate, Pepper & Tarragon*

Cairanne is one of the brightest points in the Southern Rhone and, despite its increasingly lofty reputation, somehow remains a source for some of the valley's best values. Forged predominantly from century-old Grenache vines and Syrah planted more than 50 years ago, this offering from Patrice Jubian layers concentrated black and purple fruit with the coveted garrigue-ish aromatics of the méridional countryside.

*Serving Suggestions:* Moroccan lamb stew w/ black lentils, onions, & tomato sauce w/ roti bread. Ratatouille w/ pappardelle.



**WINERY:** Domaine La Bouysse  
**WINE:** Corbières Rosé "Floréal"  
**GRAPE:** {organic} Grenache Gris, Syrah  
**REGION:** Languedoc  
**COUNTRY:** France  
**THE SKINNY:** *Stone Fruit & Berries, Blossomy Aroma, Juicy!*

Hmmm, white or rosé? Probably a bit of both, but you decide! This Grenache Gris-driven enigma is lush, refreshing, and enchantingly aromatic. Corbières, one of the most celebrated corners of France's sprawling Languedoc, is best known for its spicy and very Mediterranean reds. This lovely rosé bears more than a passing family resemblance to the region's exotic red wines, showcasing Grenache Gris's fiercely fragrant potential. Yum!

*Serving Suggestions:* Spicy Toulouse sausage casserole with butter beans & parsley. Bulgogi kimchi-fried rice w/ pickled lotus root.



**WINERY:** Poderi Parpinello  
**WINE:** Cannonau di Sardegna  
**GRAPE:** Cannonau  
**REGION:** Sardinia  
**COUNTRY:** Italy  
**THE SKINNY:** *Black Raspberry & Cassis, Rosemary & Olive*

Known as Cannonau in Sardinia and as Grenache (or Garnacha) almost everywhere else, the variety thrives in sun-soaked, arid landscapes. Terrain which might appear pretty unaccommodating to most creatures gives these grapes the perfect environment to do their best work. In the rocky, windswept vineyards of Sardegna, the vines are quite comfortable, having colonized the island's vineyards for perhaps as many as seven centuries.

*Serving Suggestions:* Mutton w/ onion, garlic, & potatoes. Flatbread w/ sheep's milk ricotta, Provençal herbs, & olives.



**WINERY:** Aliaga  
**WINE:** "Lagrima de Garnacha"  
**GRAPE:** {organic} Garnacha  
**REGION:** Navarra  
**COUNTRY:** Spain  
**THE SKINNY:** *Red Raspberry & Lemon Zest, Pinkalicious*

The strikingly bold, bright, color of this rosé is certain to catch your eye, while the name, Lagrima de Garnacha or "Grenache Tears," compels curiosity. Carlos Aliaga is clearly passionate, using only natural yeast and farms organically. This brilliant rosé has us enthralled from the first sip. Bright and crisp with telltale raspberry Grenache aromas, light lemon zest goodness and a long dry finish.

*Serving Suggestions:* Fun pool side, on the beach, or w/ picnics: grilled shrimp & scallops, chicken breast w/ bbq sauce, or corn/basil/tomato salad.



**WINERY:** Mas de Libian  
**WINE:** "Vin de Pétanque" Rouge  
**GRAPE:** {biodynamic} Grenache, Syrah  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Fresh Raspberry & Blueberry. Glou Glou-tastic!*

Here, sisters Héléne & Catherine Thibon, the (bio)dynamic duo, showcase a more crushable side of the Rhone. The estate became certified biodynamic in 2005, yet Mas de Libian has been making organic wine since its start in 1670. The "Vin de Pétanque" is highly quaffable during the spring and summer months when "pétanque" season, the southern French equivalent of boccé, is in full swing!

*Serving Suggestions:* Pétanque/Boules/Boccé of course! Or with any rich grilled fair al fresco, especially burgers, tacos, pork chops and kebabs.



**WINERY:** Bodegas Tempore  
**WINE:** Garnacha "Independent"  
**GRAPE:** {organic} Garnacha  
**REGION:** Aragón  
**COUNTRY:** Spain  
**THE SKINNY:** *Fresh Strawberry & Vibrant Black Cherry, Bright*

According to Bodegas Tempore "our wines represent our land, warm and persistent," and boy does this one ever! This Garnacha is bursting with aromas of berries and sweet spices and flavors of stewed plums, juicy red berries, all back up by firm tannins. This wine is as food-friendly as it gets, but fantastic on its own. Let each sip transport you to the Aragonese countryside.

*Serving Suggestions:* Slow-cooked lamb, BBQ pork or chicken. Catalan veal stew w/ prunes & potatoes.