



MOUNTAIN PACK



Climb into fall with these six majestic mountaineers for **\$89.20**
(before tax and after a **28% discount**) – normally **\$125** (before tax)!

Sorry, no other discounts apply.



WINERY: Raymond & Fils Barlet
WINE: Jacquère “La Cave de Prieuré”

GRAPE: *{sustainable}* Jacquère

REGION: Savoie
COUNTRY: France

THE SKINNY: *Quince & Honeydew, Fresh Blossoms & Stone*

Oh so delicate yet assertively bright and dealing in sharp, chiseled flavors, this Jacquère from its main hang, Jongieux, provides a litany of arguments for why it has become the most significant variety of Alpine France's Savoie. Pearish, appley, citrusy fruit forges an ensemble cast with bright mineral notes and floral, herbaceous whispers. This is the stuff that mountain dreams are made of...but also great with ocean fare.

Serving Suggestions: Clams in white wine w/ juniper berries, garlic, & capers. Fondue. Buttery cabbage quiche w/ gouda & hazelnuts.



WINERY: Azienda Agricola Lano
WINE: Langhe Rosso “Lanöt”

GRAPE: *{organic}* Barbera, Freisa

REGION: Langhe, Piemonte
COUNTRY: Italy

THE SKINNY: *Blackberry & Kirsch, Amaro Herbs, Almond Dust*

With aromatics bolstered by Freisa's gleamingly red, floral inclinations, this Barbera-driven blend is dense, dark, elegant, and very food friendly, hailing from half-century old vines in the heart of Barbaresco country. Vermouth-like herbal fragrances, leather, and toasted almond add intrigue and make this a perfect companion for game and wintry fare. Nebbiolo fans take note.

Serving Suggestions: Roast duck w/ balsamic-prune sauce, grilled radicchio & Polish potato pancakes w/ dill & sour cream. Gnocchi.



WINERY: Pazo das Tapias (Manuel Mendez)
WINE: Mencia “Finca os Cobatos”

GRAPE: Mencia

REGION: Monterrei, Galicia
COUNTRY: Spain

THE SKINNY: *Forest Berries & Fresh Herbs, Lively & Dark*

With successful estates in Rias Baixas and Ribeiro already, Manuel Mendez completed his Galician trifecta in 2006 with this estate in Monterrei. One of the oldest vineyards in the area, it is planted to the region's signature varieties: Godello and Mencia - the latter presented here in classic, minimalist form, brimming with the grape's signature freshness and forestry, herbaceous undercurrents. File between Oregonian Pinot and Loire Cab Franc...

Serving Suggestions: Cured jamon Iberico w/ bits of Galicia's tetilla queso. Grilled root vegetables drizzled w/ olive oil & Maldon salt.



WINERY: Tegernseerhof
WINE: Grüner Veltliner Federspiel “T26”

GRAPE: *{sustainable}* Grüner Veltliner

REGION: Wachau
COUNTRY: Austria

THE SKINNY: *Vibrant Citrus & Peach, White Pepper & Mineral*

The always-excellent T26 cuvée takes its name from a tasting session with Austrian importer, Klaus Wittauer, who was in the Mittelbach family cellar searching for his absolute favorite among their tanks of recently-vinified Grüner. When he found the one, he exclaimed, “This is it! I'll take the whole tank.” That tank was #26. Classic stonefruit and zesty citrus carry notes of the variety's trademark white pepper and flint. Prost!

Serving Suggestions: Wiener Schnitzel or other breaded, fried cutlets. Flavorful cheeses. Paneer & vegetable Madras curry.



WINERY: Finca Abril
WINE: Malbec “Alhambra”

GRAPE: Malbec

REGION: Uco Valley, Mendoza
COUNTRY: Argentina

THE SKINNY: *Black Plum & Berries, Warm Spice, Toast*

The Uco Valley is a prized district of the Mendoza region where century-old vineyards are being revitalized to make some of the country's most exciting wine. The cooler climate and high elevation instill ruby-fruited richness and violet freshness. Gustavo and Maria Laura's operation, now in its 25th year, is tiny compared to the behemoths that dominate Argentina, and their work is exceptional.

Serving Suggestions: Aged sheep's milk cheeses (like Manchego) w/ prosciutto, & smoky chorizo. Mildly spicy portobello & black bean chili.



WINERY: Casa Los Frailes
WINE: Monastrell Rosado

GRAPE: *{biodynamic}* Monastrell

REGION: Valencia
COUNTRY: Spain

THE SKINNY: *Cherry & Strawberry, Spice, Ripe & Refreshing*

Hailing from an altitude of 650 meters above sea level, this snappy yet lush rosado might come as a bit of a surprise for those accustomed to reds made from the typically dark, dense, and often downright muscular Monastrell (aka Mourvedre) grape. Los Frailes, however, is no stranger to showcasing the prettier side of the variety, and this delight is both fun and captivatingly aromatic – sublimely summery yet fit for all seasons!

Serving Suggestions: Mackerel & monkfish paella w/ chorizo. Savory fruit gazpacho. Tomatoes, basil, olive oil, and mozzarella cheese.