

SIX for \$66 – October 2022

Here's our deal for this month: these six reds 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: Bodegas Ponce
WINE: Bobal Viñas Viejas "Clos Lojen"

GRAPE: *{biodynamic}* Bobal

REGION: Manchuela
COUNTRY: Spain

THE SKINNY: *Fresh, Bright Raspberry, Light but Structured*

At the age of 23, Juan Antonio Ponce started Bodegas Ponce in 2005 with an approach that is both fashionably and traditionally low-intervention. Biodynamic farming techniques, low levels of sulfur dioxide, and wild yeast fermentation result in a carefully crafted wine with balanced acidity and tannin. This Bobal checks all the boxes for a low-alcohol, natural, and chillable red!

Serving Suggestions: Manchego until the cows (I mean sheep!) come home. Grilled toasts w/ olive oil, avocado, & jamon topped by a fried egg sprinkled with Spanish paprika.



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: Finca Torremilanos
WINE: Ribera del Duero "Montecastrillo"

GRAPE: *{biodynamic}* Tempranillo

REGION: Ribera del Duero, Castilla y León
COUNTRY: Spain

THE SKINNY: *Boysenberry, Sandalwood & Cedar, Juicy!*

Northern-central Spain's Ribera del Duero has a well-earned reputation regarding its outstanding Tempranillo-based reds, but we tend to be impressed with sturdiness that its wines exemplify rather than how easy they are on the wallet. This righteous rendition, however, manages to muster the concentration that we crave and expect in an affably juicy, less tannic package that doesn't break the bank.

Serving Suggestions: Empanadas w/ ground beef, lentils, & creamy corn. Grilled flatbread w/ caramelized onions & manchego.



WINERY: Casa Los Frailes
WINE: Monastrell

GRAPE: *{biodynamic}* Monastrell

REGION: Valencia
COUNTRY: Spain

THE SKINNY: *Black Cherry & Fig Preserves, Bold & Balanced*

The dry conditions and sandy soils of Valencia yield outstanding Monastrell full of ripe, berryish goodness – a majestic velvet robe which seductively cradles the taster's tongue in a bountiful bath of sumptuously silken fruit! Whew, we got a bit carried away. This is just a straight-up great red – easy to drink and astoundingly generous. Seriously, our friends at Casa Los Frailes have put the "more" into Mourvedre.

Serving Suggestions: Grilled beef! Nuanced enough for spicy, starchy vegetarian dishes. Chicken Fajitas w/ adobo sauce.



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.



WINERY: Mas Codina
WINE: Penedès Negre

GRAPE: *{organic}* Merlot, Pinot Noir, Cab Sauvignon

REGION: Penedès
COUNTRY: Spain

THE SKINNY: *Plum & Cassis, Graphite-Like Mineral, Energetic*

Not quite joven, this youthfully assertive gem is aged in oak for three months – just long enough to enhance an impression of polish or finesse without compromising its vitality. Penedès is best known as Cava country, but like Tarragona to its north, has a longstanding love affair with Bordelais varieties, and both Cabernet and Merlot do outstanding work here (supported here by Pinot Noir). Txin txin!

Serving Suggestions: Kosher Coney Island hot dog. Catalan pizza w/ zucchini, pine nuts, capsicum, & sun-dried tomato.

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WINERY: Bodegas Tempore
WINE: "Independent" Blanco

GRAPE: {organic} Macabeo, Garnacha Blanca

REGION: Aragón
COUNTRY: Spain
THE SKINNY: *Tropical Fruit, Ginger Tea, Gentle Acidity*

Bodegas Tempore's "Independent" series wines are made with the logical and eco-logical consumer in mind. Always organically farmed with sustainable practices, every one of their budget-friendly options deliver with consistent drinkability while never straying from the traditional roots of the region. A unique and intricate white, all the way from sunny Zaragoza, Spain at this price, is a winner any day of the week!

Serving Suggestions: Grilled chicken legs w/ a dab of sweet and spicy BBQ sauce. General Tso's of tofu and cauli-fried rice.



WINERY: Chateau La Colombière
WINE: "Les Jacquaires" Blanc

GRAPE: {biodynamic} Bouysselet Blanc, Chenin Blanc, Sauvignon Blanc

REGION: Sud-Ouest
COUNTRY: France
THE SKINNY: *Bosc Pear & Green Apple, Spice*

Fronton's Chateau La Colombière has long championed not just the traditional grapes of their corner of Sud Ouest France, but also the obscure ones. So it comes as no surprise that this new cuvée stars Bouysselet Blanc, a grape almost extinct before they rescued it from a vine nursery. The Bouysselet carries waxy, orchard-ish richness, while its partners bring snappy freshness.

Serving Suggestions: Claypot crab w/ brown sugar, sesame, & glass noodles. Tropical slaw w/ pineapple, mango, cilantro, & lime juice.



WINERY: Adega M. Cordeiro
WINE: Branco "Encosta do Vale Galego"

GRAPE: {sustainable} Fernão Pires, Arinto, Malvasia

REGION: Tejo
COUNTRY: Portugal
THE SKINNY: *Subtle Lime & Fresh Melon, Elegant Minerality*

It's uncommon to find whites with such elegance hailing from a hot spot like Portugal's Tejo but Arinto and Fernão Pires are perfectly adapted to retain freshness, even in the face of ever-hotter summers. The limestone soil and hills of the Cordeiro vineyard are a luxury in this flat riverbed region. Fun fact: One of the world's largest dinosaur footprint sites was found just a few miles from the vineyard.

Serving Suggestions: Salt cod fritters w/ potato, onion, & garlic. Mid-summer tomato sandwich w/ Duke's mayo & salt on a Martin's potato roll... maybe get some anchovies in there too.



WINERY: Bodegas Rueda Perez
WINE: Rueda "Viña Burón"

GRAPE: Verdejo, Viura

REGION: Rueda, Castilla y León
COUNTRY: Spain
THE SKINNY: *Mango & Grapefruit, Fresh & Dry, Tropical!*

This is one juicy and exotic little puppy. The Rueda Perez family 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 cuvée, from the Burón vineyard, is the most focused, accessible and fruity. Swak!

Serving Suggestions: A salad of octopus, eel, shrimp, potatoes and caramelized onions like they serve at Meson Tío Macario. Fried oyster mushrooms.



WINERY: Casa Los Frailes
WINE: "Blanc de Trilogia"

GRAPE: {biodynamic} Sauvignon Blanc, Verdil, Muscat

REGION: València
COUNTRY: Spain
THE SKINNY: *Lime & Grapefruit, Basil, Lush Yet Bright, Dry*

Only 500 cases of this exotic and very distinctive white are produced each year from meticulously selected grapes, and the result is every bit as enchanting as it is rare. With bright tangy fruit reminiscent of tangerine, white peach, and mango and beautiful flourishes of basil, shea butter, and vanilla, there's no mistaking that this is truly something special.

Serving Suggestions: Paella featuring squid, mussels, & lobster w/ saffron and paprika. Vietnamese seafood stew w/ thick rice noodles, basil, lemongrass, & coriander.



WINERY: Bodegas Pardevalles
WINE: Prieto Picudo Rosado

GRAPE: {sustainable} Prieto Picudo

REGION: Tierra de León, Castilla y León
COUNTRY: Spain
THE SKINNY: *Pomegranate & Juicy Strawberry, Ripe & Zesty*

Spanish rosado is known for deep color and generous body. This one delivers that in spades but also packs a mouthwatering finish with the rich fruit. Prieto Picudo, an uncommon grape even in Spain, is packed with energy and personality, combining fun freshness with a depth that serves it well in this exotic rosé rendition – a unique specialty of northwestern Castilla y León.

Serving Suggestions: Blue cheese, cranberry, & pecan salad – perhaps using Leon's famous Valdeon blue cheese. Datil: the Spanish pinxto of goat cheese stuffed dates, wrapped in bacon.