

# All Hallows' Pack



This set of six frighteningly delicious seasonal treats for **\$101.10** (before tax and after a **25% discount**) would normally sell for **\$135** (before tax)!

*Sorry, no other discounts apply.*



**WINERY:** Domaine Sainte-Anne  
**WINE:** Cotes du Rhone Villages - Saint-Gervais "Les Rouvières"  
**GRAPE:** {sustainable} Mourvèdre, Grenache, Syrah  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Berries & Black Fig, Rosemary & Turkish Delight*

Mourvèdre enjoys a lofty reputation among growers throughout Mediterranean France for its fierce character and intensity, but it has also earned a reputation of being a sluggish ripener and, thus, a liability in cooler years. Saint-Anne's fame is partially anchored to the estate's affinity for it, ripening it to perfection and trusting it to headline this broad-shouldered, exquisitely exotic red.

*Serving Suggestions:* Lamb chops w/ black pepper, cumin, coriander, cinnamon, & fennel. Flatbread w/ feta, black olives, spinach, roasted garlic, & toasted walnuts.



The Rhone Valley's Gard department is one of the closest wine-producing areas to Gévaudan, where a giant wolf-beast famously terrorized the countryside for three years in the mid-1700s, sparking mass hysteria, royal intervention, and international headlines.

One of the most baffling and enduring mysteries of the past few centuries, the reign of the beast claimed, reportedly, 300 human lives and has never been satisfactorily explained.

**Pair with (film):**  
*Company of Wolves*  
*The Never Ending Story*  
*An American Werewolf in London*  
*The Howling*



**WINERY:** Famille Duveau  
**WINE:** Saumur-Champigny  
**GRAPE:** {organic} 100% Cabernet Franc  
**REGION:** Middle Loire  
**COUNTRY:** France  
**THE SKINNY:** *Damon Plum & Currant, Forest Floor, Graphite*

Saumur and the more revered (exclusively red) Saumur Champigny provide us with some of the most elegant, delicate, and aromatic Cabernet Franc we'll encounter. The gentle, silky tannins and extroverted purple-red fruit are subtle and seductive, supported by a potpourri of dill, juniper, and dried flowers which, while the wines in question are undeniably different, could make sought after Oregonian Pinots positively green with envy.

*Serving Suggestions:* Grilled chicken wings with dill, & greek cucumber sauce. Baroiled Brussels sprouts w/ balsamic vinegar, and butter.



Saumur isn't only famous for its top-notch Cab Franc & Chenin Blanc. It, like much of the Middle Loire, is teeming with networks of subterranean caves and dwellings - some still occupied! While most of this is likely on the up-and-up, anyone familiar with the morlocks from "The Time Machine" by H.G Wells and the post-human creatures of "The Descent" or "C.H.U.D" knows that it's not wise to assume safety where subterranean inhabitants are concerned.

**Pair with (film & literature):**  
*The Descent*  
*The Time Machine*  
*C.H.U.D.*  
*The Beast in the Cave (H.P. Lovecraft)*



**WINERY:** Kopal Wine Estate  
**WINE:** Sipon / Furmint "Roots"  
**GRAPE:** {organic} Furmint  
*Orange Wine!*  
**REGION:** Lower Styria  
**COUNTRY:** Slovenia  
**THE SKINNY:** *Persimmon & Pear, Hazy & Zesty, Fresh*

Just south of Austria's Steiermark, Slovenia's Lower Styria is a region to which many American wine lovers require introduction. Kopal, the gorgeously undulating estate responsible for this orange gem, deftly pursues both more traditional fare and cusp-ish esoterica. This beauty is a bit of both and made from the regal Hungarian variety, Furmint - revered the world over in previous centuries.

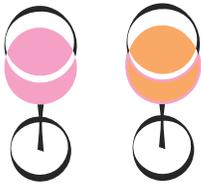
*Serving Suggestions:* Walnut-encrusted fried chicken w/ potato salad. Salty ham on dark, rustic bread w/ red butterhead lettuce & horseradish. Pried Wan fried tofu.



Hey, Halloween isn't just about stuff that's dark. It's also about stuff that's orange! The signature color of carved pumpkins and fall leaves, orange is also the color of extended skin-contact white wines...

This one is a bit of a wild card. It pairs with the very LOOK of Halloween, so dig into the classics flim-wise. Celebrate your associations! Drink by candlelight and savor the rich, refreshing amber-ness of a brilliant orange wine on this most orange of hollidays.

**Pair with (film & festivities):**  
*Halloween (1978)*  
*Halloween decorations!*  
*Phantasm*



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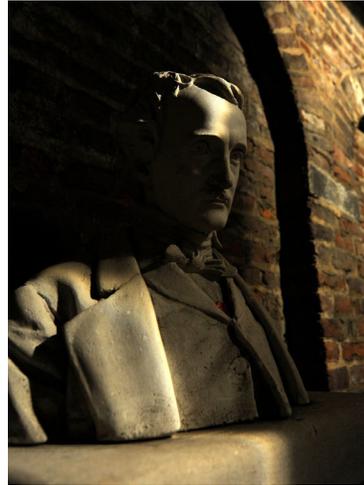
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**WINERY:** Bodega de Forlong  
**WINE:** Blanco  
**GRAPE:** {organic} Palomino, Pedro Ximénez  
**REGION:** Cádiz, Andalucía  
**COUNTRY:** Spain  
**THE SKINNY:** *Lemon & Sage, Saline Minerality, Dry & Juicy*

As the label suggests, this wine is all business when it comes to seafood. Juicy, dry and evocative of the sea, even before the aromas of your seafood dinner have chimed in. Made from the key grapes of the Sherry (Jerez) region, but not given the distinctive sherry-aging treatment; so think subtle Chablis, Verdicchio, or Muscadet as benchmarks. This young couple, Alex and Rocío, are hitting it out of the park.

*Serving Suggestions:* Fried oysters or clams. Shrimp à la plancha. Flounder meunier. Stir-fried vegetables. Umami-rich dishes.



A cask of Amontillado sounds delightful...to die for, even! Oops, that's perhaps a bit too on-the-nose.

If we've learned anything from Edgar Allan Poe, it's that the promise of some delicious Palomino is enough to blind a man to danger, dull his wits, and ultimately lure him to a horrible death, chained to a wall and buried alive in ghastly catacombs. This non-sherry version of the grape from our friends at Forlong is frightfully good...and really interesting. It also has some kind of fish-man on the label...

*Pair with (literature & film):*  
 Edgar Allan Poe  
 Vincent Price  
 Some kind of daggum fish-man...



**WINERY:** Domaine du Cros  
**WINE:** Marcillac Rouge "Lo Sang del Pais"  
**GRAPE:** {sustainable} Fer Servadou (Mansois)  
**REGION:** Sud-Ouest  
**COUNTRY:** France  
**THE SKINNY:** *Forest Berries & Herbs, Resplendently Rustic*

From a beautiful, dynamically hilly region bordering the Auvergne comes this deliciously rustic and unspoiled red. Authenticity runs through its veins, and the mystique of this mountainous countryside is its very blood! Made from Mansois (Fer Servadou), an ancient yet lesser-known grape whose flavors of herbs, spice, dried berries, and iron rich terroir imbue in it a complex depth and affinity for "variety meats." It is an untamed wine...

*Serving Suggestions:* Sausages, lamb, offal, & rich/firm cheeses such as Etorkei or Laguiole. Aged beef & mushroom ragu.



Lo Sang del Pais: with a name like "blood of the countryside" it's got to be good. Evocative and economically eloquent (just like a good ghost story), this wine leaves a lasting impression and has long enjoyed something of a cult following among both our staff and clientele.

As an arguably spooky treat, this makes an excellent companion for blood sausage, which looks awfully Halloween-ish with some sweet potato fries (black & orange bliss!). Perfect for your vampire costume...

*Pair with (film & cuisine):*  
 The Shining (REDRUM! REDRUM!)  
 The Hunger (1983)  
 Morcilla, black pudding, blood sausage, etc.



**WINERY:** Corte Majoli (Tezza)  
**WINE:** Valpolicella  
**GRAPE:** {organic} Corvina, Rondinella, Molinara  
**REGION:** Verona, Veneto  
**COUNTRY:** Italy  
**THE SKINNY:** *Loganberry & Cassis, Bright & Bold, Herbs*

A beautifully evocative perfume of forest berries and dried flowers belies the no-frills-ish-ly guzzleable appeal of this bright and very flavorful yet gentle red. This is not quite at the opposite end of the Valpolicella spectrum from the massive Amarones and Ripassos of the region, but its relatively delicate frame makes it appeal to us by the carafe rather than the glass...

*Serving Suggestions:* Roast pork w/ black pepper & dried cranberries or gojis. Triple cream cheese w/ dried mission fig, tart blackberry & pickled beet.



When it comes to mask and mystique, Halloween manages to have some fierce competition from the Carnival of Venice. Simultaneously festive and a bit morbid, plague doctors carouse with feline Colombinas and gilded jesters by candlelight in pursuit of spectacle, catharsis, and indulgence.

Not only is the Veneto one of the mask-i-est places on earth, but the black Corvina grape Verona is believed to take its name from corvids (crows, ravens, rooks, etc).

*Pair with (literature & film):*  
 Masque of the Red Death (more Poe!)  
 Gothic  
 Eyes Wide Shut