

Autumn Pack

This set of six autumnal delights for **\$83.25** (before tax and after a **26% discount**) would normally sell for **\$113** (before tax)!

Sorry, no other discounts apply.



WINERY: Domaine Gouron
WINE: Chinon Rouge
GRAPE: {organic} Cabernet Franc

REGION: Middle Loire
COUNTRY: France
THE SKINNY: Damson Plum & Currant, Forest Floor, Graphite

This is Cabernet Franc, the red star of France's Middle Loire. Five generations of Gourons have worked the estate, and their carefully tended vines yield quality over quantity! The cave for aging their wines is dug into a hillside, extending several hundred meters. Beautifully inky and fresh, it abounds with perfumy cassis, fleshy black cherry, autumnal leaves and moderate tannins!

Serving Suggestions: Roasted chicken thighs w/ a balsamic glaze & root vegetables. French onion soup w/ chanterelles & thyme (don't skimp on the Gruyère).



WINERY: Pazo das Tapias
WINE: Godello "Finca Os Cobatos"
GRAPE: Godello

REGION: Galicia
COUNTRY: Spain
THE SKINNY: Pear & Guarana, Elegant Mineral, Lush & Bright

Tucked away in Northwestern Spain's Galicia, where some of the country's best white wines are grown on misty hillsides, is a lesser-known but very exciting area known as Monterrei. Not far from Portugal's border, these drier, inland mountain reaches provide the Godello grape one of its favored environments. This spectacular specimen touts the variety's textbook combination of white Burgundian build, restrained tropicality, and elegant mineral.

Serving Suggestions: Oysters or mussels flash-grilled w/ grits or polenta. Fried calamari.



WINERY: Domaine La Grangette
WINE: Piquepoul Noir Rosé "Picoti Picota"
GRAPE: {sustainable} Piquepoul Noir

REGION: Languedoc
COUNTRY: France
THE SKINNY: Strawberry, Floral Fragrances, Mouthwatering!

Piquepoul Noir, an ancient Mediterranean variety best known through its white mutation was once a much more prominent force in southern France. The grape is most often now encountered in minuscule percentages via high-end Chateaufort-du-Pape. This exotic rosé, however, offers a rare opportunity to experience Piquepoul Noir in monologue-mode with zesty fruit & floral aromas.

Serving Suggestions: Monkfish bouillabaisse w/ saffron & fennel. Jerk sweet potato & black bean curry w/ demerara sugar & roasted red peppers.



WINERY: Domaine Cady
WINE: Anjou Blanc
GRAPE: {organic} Chenin Blanc

REGION: Middle Loire
COUNTRY: France
THE SKINNY: White Plum & Lime, Mineral & Honeysuckle

This blockbuster Anjou Blanc echoes the elegance of whites from its area of production at twice the price. A surprisingly elusive grape in the contemporary world of wine, Chenin is a king of acidity and complexity in the Loire Valley. While sometimes unbalanced and lacking in fruit, this example from Domaine Cady is delicious and exquisitely chiseled.

Serving Suggestions: Grilled trout w/ browned butter Brussels sprouts & gnocchi tossed in parmesan, olive oil, garlic, & fresh basil. Buttery sorrel quiche w/ chèvre.



WINERY: Mas Codina
WINE: Cabernet Sauvignon "CS"
GRAPE: {organic} Cabernet Sauvignon

REGION: Penedès, Catalonia
COUNTRY: Spain
THE SKINNY: Currant & Black Cherry, Ripe & Spicy, TASTY!

Toni Garriga is a man on a mission. His family has made wine here in the mountains of Penedès for nearly 400 years, but rarely from their own grapes. Beginning in 1985, he decided to focus exclusively on "estate wine," wine made only from the grapes he grows. With great pride he presented us with this Cabernet, spicy and lush with lovely black cherry fruit. He ages it in small French oak barrels for 12 months before bottling. Yum!

Serving Suggestions: Pan-grilled beef tenderloin over foie gras in a PX reduction. Sweet potato enchilada w/ mole & portobellos.



WINERY: Domaine des Herbauges
WINE: Brut "Luminescence"
GRAPE: {sustainable} Melon, Chardonnay, Grolleau Gris

REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: Brioche, White Flowers & Clementine, Luxurious

This richly textured and aromatic sparkling from Domaine des Herbauges is made in the Champagne style and echoes the world-famous beverage in terms of its plushness and yeasty aromas. Composed of 40% Melon de Bourgogne, 30% Chardonnay, and 30% Grolleau Gris, it retains the focused and transparent flavors of typical Loire valley whites while also showing a moderate florality and telltale biscuity notes from its 36 months spent on lees.

Serving Suggestions: Caviar w/ all the fixins. Opulent brunch foods like eggs benedict & French-style omelettes w/ smoked salmon.