

SIX for \$66 – November 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.



RED



WINERY: Domaine La Bouysse
WINE: Carignan

GRAPE: {organic} Carignan

REGION: Western Languedoc
COUNTRY: France

THE SKINNY: Brambly Berry, Peppery Garrigues, Rich & Tangy

The Carignan grape is, in many ways, the crown jewel of Domaine La Bouysse's vineyards in Boutenac (one of the most celebrated terroirs in Corbières.) It's from ancient Carignan vines that the estate's most prized cuvées are made. This more youthful and fruit-driven offering exudes black raspberry and ripe cranberry flavors with the distinct mediterranean spices which are delicious hallmarks of the wines of Corbières.

Serving Suggestions: Roast pork loin with garlic, lavender, and black pepper. Tangy & savory Carolina barbecue.



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 foresty, 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: Chateau Moulin de Mallet
WINE: Bordeaux Rouge

GRAPE: Merlot, Cabernet Franc

REGION: Bordeaux
COUNTRY: France

THE SKINNY: Blackberry & Plum, Roasted Cacao, Savory Herb

Hailing from the southeasternmost reaches of the sprawling viticultural kingdom broadly known as Bordeaux, this astonishingly generous, captivating value is a bit like mana from the heavens for those of us who don't drink distinctive, assertive Claret as often as we'd like because of how expensive it's become. Predominantly Merlot, this beauty shows off the chocolatey, coffee-like qualities that Bordelais Merlot famously does.

Serving Suggestions: Beef Bourguignon or burgers & fries. Mashed potatoes w/ shiitake mushroom gravy & scallions.



WINERY: Aliaga
WINE: Syrah "Helena"

GRAPE: {organic} Syrah

REGION: Navarra
COUNTRY: Spain

THE SKINNY: Gleaming Purple Berry, Peppery Spice

Syrah in southern Navarra is a long way from home, but this arid stretch of Spain is an excellent match for the Northern Rhone's lone black grape. Brimming with berryish fruit, spicy aromatic intrigue, and a punch of youthfully balancing acidity, this offering from Carlos Aliaga shows off his adventurous streak, an unexpected foil to his more traditional, aged, Tempranillo-based blends.

Serving Suggestions: Jamón Serrano w/ lightly pickled cherry peppers. Succulent roast leg of mutton w/ halved onions, hazelnuts, & mushrooms.



WINERY: Domaine des Vieilles Cadoles
WINE: Beaujolais Villages Rouge

GRAPE: {sustainable} Gamay

REGION: Beaujolais, Burgundy
COUNTRY: France

THE SKINNY: Raspberry & Ginger, Bright & Smooth

Gamay by any other name would answer to "summer solstice." This little morsel enjoys the longest drinking season of the wine world. Whether you're tying off the hottest hour in the pool, roasting a salmon filet in the relief of a cool, summer evening, or setting the Thanksgiving table with it, this little beau lends a finger to any bow. No age or oak with all the power of SPF 75! Its beauty in youth couples with its natural restraint are delightful.

Serving Suggestions: Today's turkey & tomorrow's leftovers. A sweet and savory salad with lima beans and pomegranate.



WINERY: Bedin
WINE: Cabernet

GRAPE: Cabernet Sauvignon, Cabernet Franc

REGION: Veneto
COUNTRY: Italy

THE SKINNY: Black Cherry, Dark Chocolate & Herbs

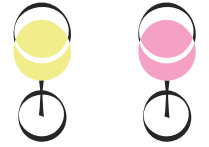
Perhaps surprisingly, the Bordelais varieties dominate red wine production in Italy's Veneto and Friuli, dating back hundreds of years. Ranging from stunning, quaffable values to fine, ageworthy gems, Merlot, the two Cabernets, and even Carmenere have important and varied roles to play here. This blend of Cabs Sauv and Franc from our friends at Bedin is firm, refreshing, and aromatic – a wine for the table and rich with herbaceous signatures.

Serving Suggestions: Gnocchi! Chicken livers w/ oregano, browned butter, garlic & lemon juice over fettuccini.

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WHITE

ROSÉ



WINERY: Domaine de la Chauvinière
WINE: Muscadet Sèvre et Maine Sur Lie "Clos les Montys"
GRAPE: {organic} Mélon de Bourgogne
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: Lime & Pear, Flint & Oceanic Intrigue, Very Dry

Its pristine clarity in the glass belies its depth and elegance. This mouthwatering Muscadet has a nose of fresh white birch flowers and layers of flinty & oceanic mineral. Crisp pear and citrus dominate and provide the perfect, refreshing pairing partner for seafood. An impression of salinity and electricity inspire an invigorated smile in appreciation of the lingering finish.

Serving Suggestions: Classically served with raw oysters – don't miss this magic pairing. Also great with nearly any shellfish like shrimp or scallops w/ clarified butter & lemon.



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 hill-sides, 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: Guerrieri-Rizzardi
WINE: Soave "Cuvée XX"
GRAPE: {organic} Garganega, Verdicchio, Chardonnay
REGION: Soave, Verona
COUNTRY: Italy
THE SKINNY: Green Apple & Pear, Fresh Flowers, Limestone

This is the real deal, grown in two of the best vineyard sites in Soave. This wine is rich and classic, subtle in its aromas and evocative of yellow pears, crisp green apples, a slice of cantaloupe, a bouquet of spring flowers, and fresh rain. It will make you want to climb to the top of the Castle of Soave (which overlooks these vineyards) and shout "ricco Soave!"

Serving Suggestions: Lobster risotto w/ asparagus, shallots, & garlic. Roasted oysters w/ chive butter. Farfalle w/ cherry tomatoes, Parmesan, & spinach pesto. Steamed mussels w/ garlic toast.



WINERY: Socalcos do Bouro
WINE: Loureiro
GRAPE: {organic} Loureiro

REGION: Minho / Vinho Verde
COUNTRY: Portugal
THE SKINNY: Passionfruit, Exhilarating & Elixir-esque

The Loureiro grape is a native of northern Portugal's Minho (aka the Vinho Verde region), and, while its name is certainly not a household one, the variety has graced the lips of many wine lovers. This enchantingly radiant rendition combines an intense tropicality with elegant mineralistic flourishes and an appropriately delicate herbal quality that recalls its cool-climated, hilly origins – reminiscent of springtime Appalachia.

Serving Suggestions: Bay leaf-grilled trout w/ mango salsa. Jamaican tempah turnovers w/ Vidalia, cummin, & mustard seed.



WINERY: Domaine Laballe
WINE: Gascogne Blanc "Les Terres Basses"
GRAPE: Colombard, Ugni Blanc, Gros Manseng
REGION: Gascony, Sud-Ouest
COUNTRY: France
THE SKINNY: White Fruit & Acacia Blossom, Tropical Citrus

"Les Terres Basses" translates to "the Lowlands", and refers to the shallow calcareous soils on the sunny, pristine expanses of vineyard that sit below the winery at Domaine Laballe. This is a complex and punchy blend of white grapes both esoteric and commonplace. The wine is rich and exotic, but with floating strands of acidity that convey an innate "chuggability."

Serving Suggestions: Grilled salmon with chopped grilled chives and a dollop each of mustard and creme fraiche.



WINERY: Cady
WINE: Rosé de Loire
GRAPE: {organic} Gamay, Grolleau

REGION: Anjou, Middle Loire
COUNTRY: France
THE SKINNY: Tart Damson Plum, Juicy & Crisp, Mineral

A collaboration between Gamay and rolleau, this vibrant, ruby-tinted sipper is an expressive and beautifully balanced representative of what we love about Middle Loire rosés. This one is completely dry, with flourishes of red berries and tart, stone fruit-like flavors. The finish is cleansing, with delicately mineral notes, making this a great companion for lighter, salty dishes.

Serving Suggestions: Gravlax w/ mustard crema. Cold rice vermicelli salad w/ cucumber, cherry tomatoes, diced jalapeño, mint, basil, & nuoc cham. Vegetable samosas w/ cilantro chutney.