



Fireplace Pack

It's a new deal! Our six-bottle fireside chat for \$95.99 (before tax and after a 26% discount) would normally sell for \$130 (before tax)!

Sorry, no other discounts apply.



WINERY: Domaine Força Réal
WINE: Cotes du Roussillon Villages "Schistes"
GRAPE: {biodynamic} Grenache, Syrah, Mourvèdre
REGION: Roussillon
COUNTRY: France
THE SKINNY: Dense Black Raspberry & Kirsch, Garrigue

Hailing from close to the Spanish birthplace of Garnacha, this opaquely obsidian offering showcases the variety. Força Réal, a Roussillon producer which takes its name from an imposing mount that towers high above the rugged countryside, crafts beautiful wines, and this one exists somewhat between worlds, recalling both Rhone-ish French fare and the specialties of Spain's Catalonia like Priorat and Montsant. Grenache-i-mus maximus....

Serving Suggestions: Mutton sausage w/ fennel & coriander. Saffron risotto w/ sheep's milk cheese.



WINERY: Domaine des Gandines
WINE: Macon Villages
GRAPE: {biodynamic} Chardonnay
REGION: Southern Burgundy
COUNTRY: France
THE SKINNY: Lemon & Hazelnut, Lush & Seriously Elegant

Gandines really impresses us with this commanding White Burgundy - rich, ripe, and lush yet with juicy acidity and vibrant minerality. This kind of power usually comes from the big boys further north in the Cotes de Beaune. Aged in enormous 3,000 liter, old oak barrels that finesse the wine without giving it any significantly oaky flavors, it is without a doubt among the most impressive and multifaceted Chardonnays you'll encounter at this price!

Serving Suggestions: Steamed or raw oysters. Black sea bass poached in olive oil with fresh thyme. Roast turkey with truffles or chanterelles.



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 Etorlei or Laguiole. Aged beef & mushroom ragu.



WINERY: Finca Torremilanos
WINE: Rosé "Montecastrillo"
GRAPE: {biodynamic} Tempranillo

REGION: Ribera del Duero, Castilla y León
COUNTRY: Spain
THE SKINNY: Fleshy Cherry, Spicy Guarana, Day-Glo Rosado

The hot, dry, daytime conditions in the high elevation vineyards of Ribera del Duero practically guarantee stellar ripeness and generosity of fruit, while the plateau's plummeting night temperatures preserve excellent acidity. The estate's younger vines (12-15 years) and limestone terroir imbue wonderful vitality and balance.

Serving Suggestions: Grilled salmon burger w/ oregano & basil pesto on a grilled bun. Savory-tangy fruit salad w/ feta, crushed pecans, & blood orange-balsamic vinegar.



WINERY: Domaine des Pères de l'Église
WINE: Cotes du Rhone
GRAPE: {organic} Grenache, Syrah, Mourvedre
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Red Raspberry & Kirsch, Potpourri Spice

This beautiful gem does indeed come from entirely within the bounds of the Chateaufort AOC yet opts to declassify itself down to the sprawling and much more variable Cotes du Rhone. The resemblance, however, is unsurprisingly striking! The gorgeously exotic perfumes that we associate with the output of the outstanding Pères de l'Église estate loudly affirm their presence during roll call.

Serving Suggestion: Roast turkey drumsticks w/ turmeric, cumin, paprika, & rosemary w/ corn oil-fried sweet potato wedges. Black bean soup w/ cayenne, cumin, garlic, & diced tomatoes over polenta.



WINERY: Mas de Libian
WINE: Rhone Blanc "Cave Vinum"
GRAPE: {biodynamic} Viognier, Roussanne, Clairette

REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Brioche, White Flowers & Clementine, Luxurious

The soeurs Thibon of Mas de Libian are as thoughtful about naming their wines as they are about creating them. For their single white offering, they play on the "cave canem" ("beware of dog") signs that were discovered in the ruins of Pompeii. Not that there is anything to fear with this delicious and distinctive Viognier (20% of which is fermented in oak) / Roussanne / Clairette blend.

Serving Suggestions: Arugula salad with toasted almond-encrusted baked chevre and grilled apricots; Pike quenelles (delicate fish dumplings) in parmesan cream sauce.