

Gobble Pack!!

This sixpack of turkey-tacular tippie for **\$87.50** (before tax and after a **27% discount**) would normally go for **\$120** (before tax)!

Sorry, no other discounts apply.



WINERY: Castello di Torre in Pietra
WINE: Cesanese "Terre di Breccia"

GRAPE: {organic} Cesanese

REGION: Lazio
COUNTRY: Italy

THE SKINNY: *Violet Fruit, Balsamico & Rye, Supple & Bright*

The ancient Via Aurelia that runs behind Filippo Antonelli's estate may have all but vanished into the sprawl of Rome, but thanks to his and Lorenzo Majnoni's efforts, the venerable Cesanese grape will not. The south-facing hill of Breccia is the perfect spot for the late-ripening variety to express its balsamic edge, ripe cherry, and structure even Roman road-builders would envy. Fiercely feast-friendly!

Serving Suggestions: Garganelli w/ lamb-neck sugo & pecorino. Turkey thigh on toasted pumpkinseed w/ peppery arugula, mozzarella di bufala & alfalfa sprouts. Porcini bruschetta w/ thyme & garlic.



WINERY: Charles Baur
WINE: Crémant d'Alsace

GRAPE: {organic} Pinot Blanc, Auxerrois, Chardonnay

REGION: Alsace
COUNTRY: France

THE SKINNY: *Bright Lemon & Brioche, Spiced Apple, Mineral*

We all have to choose our battles, and some of us have taken up arms in pursuit of sparkling wines that taste like Champagne without costing an arm and a leg - and this one is the jackpot! Brimming with creamy brioche aromas, glistening with vibrant citrus, and seductively indulging us with spicy apple pie notes, this golden gem carries itself with distinctively similar poise and balance to the revered bubbles found further west. Victory!

Serving Suggestions: Turkey & basil pesto w/ mozzarella on foccacia. Gravlax on pumpkinseed w/ dill. Apple-gouda pigs in a blanket.



WINERY: Bodegas Pardevalles
WINE: Albarín

GRAPE: {sustainable} Albarín

REGION: Tierra de León
COUNTRY: Spain

THE SKINNY: *Lemon-Lime, Tropical, Addictively Aromatic*

That's not a typo! This is Albarín, not Albariño. Despite almost being homonyms, these two grapes are completely unrelated. Still incredibly rare, Albarín was on the verge of extinction before its revival at the hands of Pardevalles. Medium bodied and as fun as can be, with exuberantly fresh aromas, it will have you asking yourself why you've never had an Albarín before.

Serving Suggestions: Chicken breasts doused in peri peri citrus-pepper sauce. Shrimp ceviche served in an avocado bowl.



WINERY: Domaine Gouon
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: 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: Domaine La Rocalière
WINE: Tavel "Le Classique"

GRAPE: {organic} Grenache, Cinsault, Syrah, Mourvèdre

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: *Juicy Raspberry & Bright Plum, Wispy Garrigues*

Sisters Sèverine and Mélanie manage the Borrelly family estate, La Rocalière, which was established by their father, Jacques, from long-held family vineyards almost three decades ago. Slightly less than half of the estate falls within Tavel, a region of rosé royalty. True to form, this is a deeply-colored, bold wine brimming with spicy perfume and juicy, mouthfilling fruit - refreshing, yet appealing to a desire for richer, more intense flavor.

Serving Suggestion: Spicy sausage & tomato sauce w/ cilantro, black beans, & Vidalia onions. Squid bulgogi w/ crispy pork belly.