



The Most Wonderful Time of the Year...PACK!

This holiday-tuned set of six for \$90.05 (before tax and after a 28% discount) would normally go for \$125 (before tax)!



WINERY: Vieira de Sousa
WINE: Douro "Alice"
GRAPE: *{sustainable}* Touriga Nacional, Touriga Franca, Tinta Roriz (Tempranillo), others...
REGION: Douro
COUNTRY: Portugal
THE SKINNY: Fresh Currant & Black Fig, Roasted Cacao

Named for the current winemaker's great aunt, who helmed the winery in her day, this bottle finds the fifth generation of the Vieira de Sousa family making a fresh, modern Douro red. Vieira de Sousa's vineyards are in the Cima Corgo, the heart of the valley. The famous schist soils yield elegance, bright fruit, and a lively juiciness. Lightly aging in old barrels brings balance.

Serving Suggestions: Rich garbanzo bean stew (perhaps w/ oxtail). Burgers off the grill at any holiday party.



WINERY: Domaine La Rocalière
WINE: Lirac Blanc "Le Classique"
GRAPE: *{organic}* Grenache Blanc, Clairette
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Peach & Pear, Ginger, Floral & Lush

This Lirac Blanc is such an impressive substitute for white Chateaufort du Pape, and at a more reasonable price, it affords people the opportunity to indulge in a memorably luxurious experience on a more frequent basis. Lush and full-flavored, it exudes pretty floral hints with stone fruit while young. Over time, ginger, earth, and roasted nut flavors develop and assert themselves.

Serving Suggestions: Pork loin (or pork chops) w/ salt and pepper. Lobster w/ drawn butter. Prawns or langoustines.



WINERY: Finca Torremilanos
WINE: Cava Brut Nature "Peñalba Lopez"
GRAPE: *{biodynamic}* Viura, Chardonnay
REGION: Ribera del Duero, Castilla y León
COUNTRY: Spain
THE SKINNY: Citrus & Asian Pear. Clean, Calcereous Mineral

This restrained and refreshing gem is made mostly from Viura, the dominant grape in "Cava country" or Catalonia, where it's known as Macabeu, but this is not Cava country. In fact, Finca Torremilanos is the only producer in Ribera del Duero which has been entrusted with the ability to describe its bubbly as "Cava." Pristinely pale, it's born among vines aging as many as 180 years and mixes a mineral zest through its citrus and orchard fruit.

Serving Suggestions: Egg, potato, & onion frittata w/ fresh greens-garbanzo salad & tarragon vinaigrette.



WINERY: Chateau Malvat
WINE: Fronsac
GRAPE: *{sustainable}* Merlot
REGION: Right Bank, Bordeaux
COUNTRY: France
THE SKINNY: Black Cherry & Leather, Pepper, Supple Texture

Vineyards in Fronsac, a picturesque enclave of Bordeaux's Right Bank, were first established by the Romans who chose this spot on the the Dordogne river for strategic reasons. The Merlot-driven beauties made here weren't always such a steal; in fact, from the mid-18th Century until the phylloxera crisis, they were commanding higher prices than those from Pomerol and St.-Émilion...

Serving Suggestions: Pan-seared filet mignon basted w/ garlic truffle butter. Grilled beef kebabs w/ sweet peppers & onions. Eggplant parmesan. Lentil, walnut, & mushroom burgers.



WINERY: Plantamura
WINE: Primitivo Gioia Del Colle
GRAPE: *{biodynamic}* Primitivo (Zinfandel)
REGION: Puglia
COUNTRY: Italy
THE SKINNY: Brambly Raspberry & Pepper, Spicy Earth & Tar

The earliest records naming Primitivo in Puglia arise precisely from Gioia del Colle. Mariangela Plantamura's vines were planted by her grandfather from descendants of Don Indelicati's first cultivars, and her family practices biodynamic farming methods to create wines that are aromatic and structured, with bright fruit that settles into warm earthiness. Veramente squisito.

Serving Suggestions: Cavetelli w/ arugula & ricotta marzotica. Chicory flower and asparagus frittata w/ fried fava beans & potatoes.



WINERY: Rutenstock
WINE: Grüner Veltliner
GRAPE: *{organic}* Grüner Veltliner
REGION: Weinverital
COUNTRY: Austria
THE SKINNY: Peach & Citrus, Peppery Herbs & River Stone

Closer to the border of Czechia (a mere 15 miles) than to Vienna, Weinviertel's Manhartsberg is a gentle mountain range and home to Rutenstock's 18 hectare vineyard. Mathias represents the estate's fourth generation, combining his family knowledge with apprenticeships in both Weinviertel and Wagram (with none other than Anton Bauer) in pursuit of beautifully balanced, terroir-driven Grüner – lithe yet generous and captivating.

Serving Suggestion: Panfried rainbow trout & roasted delicata squash w/ lemon creme fresh. Fried potato pancakes w/ sour cream.