

SIX for \$66 – December 2022

Here's our signature Six for \$66 deal for this month: these six reds or six whites for \$66 plus tax! You can **DOUBLE DOWN** and get two: one of each or two of one, for \$125 plus tax



RED



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: "Initial R" Rouge
GRAPE: {organic} Grenache, Syrah
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Blackberry & Baked Strawberry, Dark Chocolate

The red entry into Rocalière's "Initial R" series is an impressive counterpart to the estate's Lirac Rouge. Séverine Lemoine crafts her wines with attention to detail, and her work ethic is evident here. With its spicy perfume of the wild-growing Mediterranean French herbs known as garrigue, it's full-bodied, energetic, and a bit rugged. It's ideal for red wine lovers who crave intensity on the regular.

Serving Suggestions: Lamb burger w/ Gruyère & rosemary-balsamic cremini mushrooms. Black bean chili w/ jalapeño, cilantro, sour cream, & avocado on top.



WINERY: Domaine La Bouysse
WINE: "Le Planal" Rouge
GRAPE: {organic} Grenache, Syrah
REGION: Languedoc
COUNTRY: France
THE SKINNY: Berry & Plum Preserves, Black Tea, Garrigues

Martine Pagès and her brother Christophe Molinier are the epitome of honest, hardworking folks who strive to make the best vin possible without compromise and frequently at bafflingly gentle prices. Rugged and demonstratively Mediterranean, this cuvée exudes authenticity, integrity, and... deliciousness. Intensely black, berryish fruit, garrigues, black tea, and gentle spice. Yum!

Serving Suggestions: Juicy grilled sausages on a platter w/ mustard, bread, & dipping oil. Stuffed grape leaves w/ pomegranate molasses & allspice.



WINERY: Força Réal
WINE: "Mas de la Garrigue"
GRAPE: {organic} Grenache, Syrah, Carignan
REGION: Roussillon
COUNTRY: France
THE SKINNY: Dense Blackberry, Garrigue & Peppery Spice

Just wrap your head around the fact that estate dates to the mid 13th century! The soils are schist-based and retain heat so that at night when the air cools, the ground reflects heat, continuing to ripen grapes as evening temperatures plummet. These additional hours of warmth boost the potent Mediterranean ripeness while the cool nights make for beautifully balancing acidity!

Serving Suggestions: Grilled, marinated flank steak w/ finely-chopped garlic, shallots, black pepper. Eggplant parmesan w/ ricotta, smoked paprika, & balsamic vinegar.



WINERY: Chateau Le Bergey
WINE: Bordeaux Rouge
GRAPE: {biodynamic} Cabernet Sauvignon, Merlot
REGION: Bordeaux
COUNTRY: France
THE SKINNY: Black Cherry, Pepper & Cedar, Classic

In 2005 Damien Laurent returned to his parents winery, a single vineyard chateau his family has owned since 1752. He'd had a successful pro ice-hockey career playing for Chamonix until 2002 before studying oenology and viticulture like his wife Lorena. His Chateau Le Bergey is a fantastic overperformer at an everyday price. A classic Bordeaux based on Cabernet Sauvignon, it's a serious wine that can visit your table regularly.

Serving Suggestions: Pork chops topped with stuffing, served with skin-on smashed potatoes.



WINERY: Companhia das Lezírias
WINE: Tejo Tinto "Samora"
GRAPE: Tempranillo, Syrah, Touriga, Alicante-Bouchet
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: Crushed Berry, Dark & Spicy, Full-Flavored

From southern Portugal's Tejo we have this full flavored, rich red called "Samora" from the Samora Correia area. The estate has just 120 hectares under vine and the grape vines are 20+ years old. All this for so little money- this has got to be one of the best red wine values around. Just three months of barrel aging rounds out the tannins, and gives us a dark, rich red with capable crushed berries.

Serving Suggestions: Burgers off the grill, pork sausages with lots of spice, or meaty textured portabella mushrooms tossed with sun-dried tomato pasta.

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WHITE ROSÉ



WINERY: Vieira de Sousa
WINE: Douro Branco "Alice"
GRAPE: {sustainable} Rabigato, Viosinho, Gouveio
REGION: Douro
COUNTRY: Portugal
THE SKINNY: Passionfruit & Pear, Yuzu Spice, Zesty Mineral

The otherworldly landscape of northern Portugal's Douro valley is famous for its fortified fare and glass-staining reds, but the lesser-known whites absolutely deserve attention. The Rabigato ("cat's tail") gives this wine its fresh, racy backbone, Viosinho brings aromatic richness, and Gouveio (Godello) rounds out the body. All that comes together with subtle tropical fruit and zesty acidity balancing an impression of lushness. Fans of white Rhones, take note!

Serving Suggestions: Fried flakey white fish (in the Douro they love cod, but we love Calabash fried grouper). Thai Cafe's shrimp pad thai.



WINERY: Domaine La Rocalière
WINE: "Initial R" Rosé
GRAPE: {organic} Grenache, Syrah

REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Ripe Red Raspberry, Splendid Spice, Fresh & Full

"Vin de France" or "Tavel by any other name"? This Rocalière offering's packaging tells us very little: it's from France and it's a "rosé wine." Its appearance, on the other hand, speaks volumes (750ml, to be precise). Deep transparent red, it doesn't have the look of a typical, pale, Mediterranean French rosé. Instead, it's deep and dark yet still refreshing – Tavel, basically, but clocking in at half the price.

Serving Suggestions: Vietnamese grilled shrimp & pork w/ rice vermicelli, basil, & bean sprouts. Creamy goats milk cheeses.



WINERY: Garcia de Olano
WINE: Rioja Blanco
GRAPE: {sustainable} Viura, Verdejo
REGION: Rioja
COUNTRY: Spain
THE SKINNY: Green Apple & Gentle Citrus, Delicate Flowers

From Rioja's northernmost frontier, Alavesa, this white unsurprisingly stars the region's vibrant, venerable Viura (aka Cava country's champion, Macabeu) showcasing its signature citrus and tree fruit energy. More exotically, Verdejo (at a decidedly reserved 10%) lends whispers of tropical gusto. While Viura is well-equipped for aging gracefully, this one is a veritable fountain of youth.

Serving Suggestions: Kipperd herring on toast. Little gem lettuces w/ radish, carrot, shaved Manchego, & Champagne vinaigrette.



WINERY: Mas Codina
WINE: Penedès Blanc
GRAPE: {organic} Macabeu, Xarel-lo, Chard, Muscat
REGION: Penedès, Catalonia
COUNTRY: Spain
THE SKINNY: Bright & Floral, Pear & Pineapple, Balanced

This limited production white is fun, fresh, and lively with lots of fruity, floral aromas, while remaining dry and mouthwatering. Toni Garriga uses the same grapes in his Cava blend, but here he adds a hint of Muscat to boost the citrus aromatics. Grown on his mountainside estate half an hour south of Barcelona, this is a tasty treat, perfect with spicy seafood dishes.

Serving Suggestions: A seafood medley sautéed with olive oil, garlic and red pepper flakes. Korean tofu soup (not too hot).



WINERY: Bedin
WINE: Pinot Grigio "Onorevole"
GRAPE: Pinot Grigio
REGION: Veneto
COUNTRY: Italy
THE SKINNY: Pear & Melon, Leesy Lushness, Vibrant & Fresh

If you started drinking wine in the last 20 years, there's a distinct probability that your first Pinot Gris was a Venetian Pinot Grigio. This specialty of the countryside between Verona and Venice has been so ubiquitous as to become virtually synonymous with "white wine," but our friends at Bedin have lovingly crafted a wonderfully vibrant, delicious gem. Most impressive!

Serving Suggestions: Shrimp & scallops on polenta (or grits!) w/ garlic, olive oil, white wine & sea salt. Asiago fettuccine alfredo w/ roasted leeks, broccoli, & asparagus.



WINERY: Domaine Pinchinat
WINE: Cotes de Provence Blanc
GRAPE: {organic} Rolle (Vermentino), Clairette

REGION: Provence
COUNTRY: France
THE SKINNY: Pear & Pollen, White Flowers & Fresh Herbs

Pinchinat is great for so many reasons. For one, the combination of Rolle (called Vermentino in Italy) and Clairette is a perfect match, made in heaven. Secondly, the combination of historic vineyards, clean, simple winemaking, and value pricing is nearly unheard of. The wines are authentic, soulful, and very refreshing. From this small, contiguous vineyard, beautiful things are made.

Serving Suggestions: Wood-fired pizza w/ clams, fresh garlic, & lightly sprinkled red pepper flakes. Grilled veggie kabobs kissed w/ Green Goddess dressing.