

SIX for \$76 – January 2023

Here's our **NEW** monthly deal - **Six for \$76**: six reds or six whites for \$76 plus tax! You can **DOUBLE DOWN** and get two: one of each or two of one, for \$144 plus tax. **HAPPY NEW YEAR!**



WINERY: Garcia de Olano
WINE: Rioja Crianza
GRAPE: {sustainable} Tempranillo
REGION: Rioja
COUNTRY: Spain
THE SKINNY: Firm Plum, Toasty Vanilla, Lush & Structured

The estate, itself, dates back over three decades, and not only does the Garcia de Olano family have generations of experience but the vineyards and cellar share a legacy that can be traced back through the centuries. The winery is unsurprisingly apt in crafting flagship fare like this crianza, swimming with toasty vanilla bravado and assertive dark fruit – beautifully balanced maturity and energy.

Serving Suggestions: Hickory-smoked bacon & bison burger w/ blue cheese, fresh tomato, & butter Bibb. Roasted eggplant & white bean flatbread w/ Fresno chiles & sheeps milk cheese (like Etxegara).



WINERY: Vignobles Bulliat
WINE: Beaujolais-Villages Rouge "Bibine"
GRAPE: {organic} Gamay
REGION: Beaujolais, Burgundy
COUNTRY: France
THE SKINNY: Berries & Granite, Earthy, Rich & Expressive

"Bibine" means "booze" in French, and wines made with Gamay are known for being fruity and eminently chuggable, but this organic Beaujolais-Villages is surprisingly sophisticated. Elegant aromas of strawberries, lavender, and granite lead into flavors of rich purple and red fruits, sage, tea, black pepper, and dusty earth. The minerality is racy and the finish is smooth. Light-bodied, bright, and fresh, this wine is begging to be brought on a picnic!

Serving Suggestions: Endive gratin w/ Gruyère. Herb-roasted chicken w/ a beet, goat cheese, & walnut salad. Brie, Camembert, or St.-André.



WINERY: Terrabianca
WINE: Dolcetto "Bricchet"
GRAPE: {organic} Dolcetto
REGION: Piemonte
COUNTRY: Italy
THE SKINNY: Wild berry & Plum, Heady Herbs & Forest Floor

This is classic Dolcetto, albeit a richer and more full-bodied example than typically found. It's vivacious and approachable but with depth, length, and maturity thanks to fruit ripened on 70-90 year old vines. In fact, the name "Bricchet" derives from bricco, referencing the most advantageously sunny part of a hillside vineyard. Brimming with fresh red and black fruit tempered with herbal notes, it's a blend of backyard garden and wilderness.

Serving Suggestions: Spaghetti & meatballs. Pesto & pine nut stuffed zucchini boats. White truffle risotto. Shrimp Fra Diavolo.



WINERY: Adega M. Cordeiro
WINE: "Encosta do Vale Galego - 3 Castas"
GRAPE: {sustainable} Tempranillo, Syrah, Touriga Nacional
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: Mission Fig & Hazelnut, Dusty Tannin, Suave

Encostas do Vale Galego is the family passion project of Manuel Cordeiro and his son João. Manuel's parents grew grapes, so when he retired, he built a small winery behind the family home and bought a promising vineyard to return to that tradition. This 2012 bottling is aged lightly in oak and extensively in bottle before release, reaching an apex of mature complexity rare to find in an everyday red.

Serving Suggestions: Spit-roasted suckling pig w/ all the fixin's (make sure to grab a bite of crispy skin). Slow simmered black beans & rice with garlic, onion, & peppers. Chourico & sardine pizza w/ onions.



WINERY: Quinta de Sant'Ana
WINE: Lisboa Tinto
GRAPE: Touriga Nacional, Merlot, Aragonéz
REGION: Lisboa
COUNTRY: Portugal
THE SKINNY: Vibrant Black Fruit, Food-Friendly & Firm

From the tiny, Atlantic-influenced vineyards of Quinta de Sant'Ana, just north of Lisbon, comes this delightful tinto. Here Portugal's dark and brooding Touriga Nacional joins with friendly Merlot and Aragonéz (one of the Portuguese names of Spain's Tempranillo). Silky, yet still inky and concentrated, this balance makes for a fantastically versatile red.

Serving Suggestions: Juicy fried chicken w/ asparagus & peppery smashed potato. Creamy cow's milk cheeses (like brie or triple cream).



WINERY: Casa Los Frailes
WINE: Monastrell
GRAPE: {biodynamic} Monastrell
REGION: Valencia
COUNTRY: Spain
THE SKINNY: Black Cherry & Fig Preserves, Bold & Balanced

The dry conditions and sandy soils of Valencia yield outstanding Monastrell full of ripe, berryish goodness – a majestic velvet robe which seductively cradles the taster's tongue in a bountiful bath of sumptuously silken fruit! Whew, we got a bit carried away. This is just a straight-up great red – easy to drink and astoundingly generous. Seriously, our friends at Casa Los Frailes have put the "more" into Mourvedre.

Serving Suggestions: Grilled beef! Nuanced enough for spicy, starchy vegetarian dishes. Chicken Fajitas w/ adobo sauce.

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WHITE



ROSÉ



WINERY: Adega Manuel Formiga
WINE: Ribeiro Blanco "Teira"
GRAPE: {organic} Treixadura, Godello, Caiño Blanco, Torrontés
REGION: Ribeiro, Galicia
COUNTRY: Spain
THE SKINNY: Refreshing Stone Fruit, Crisp, Beautiful Texture

Treixadura is the signature grape of the Ribeiro district that surrounds the city of Ourense. Here vineyards perch on gentle slopes overlooking the area's innumerable creekbeds and river valleys. While less famous internationally than the Albariños of the neighboring Rias Baixas, these whites have been staples of Spanish tavern dining for decades. PS – In a confusing twist, the Torrontés here is likely unrelated to the Torrontés of South America.

Serving Suggestions: Pulpo a feira ("fair-style" octopus) in olive oil, sea salt, & paprika w/ tiny potatoes. Fresh North Carolina shrimp.



WINERY: Domaine de la Rochette
WINE: Sauvignon de Touraine
GRAPE: {sustainable} Sauvignon Blanc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: Grapefruit & Lemon Peel, Green Pepper, Classic!

Following four generations of fathers and sons, François Leclair and his son Vincent are now in charge of carefully tending 46 hectares of vineyards along the banks of the River Cher. Their Sauvignon Blanc is grown on flinty, clay-rich soil, which encourages an abundance of minerality in each sip. Lovers of Sauvignon Blanc from the Loire will not be disappointed in the bright grapefruit and green pepper notes and fresh, lengthy finish.

Serving Suggestions: Amberjack sashimi drizzled w/ ponzu topped with grapefruit segments & thinly sliced green peppers.



WINERY: Terrabianca
WINE: Favorita "Quattro 20"
GRAPE: {organic} Favorita (Vermentino)
REGION: Langhe, Piemonte
COUNTRY: Italy
THE SKINNY: Green Apple, Honeysuckle & Toasted Walnuts

Winegrower Giorgio Alpiste names his wines after the parcel of land on which the grapes are grown. In the case of "Quattro 20 (Venti)" (or "four winds") his Favorita vines flourish on the sandy, south-facing slopes of his family's farm in the town of Mango. This makes it a fantastic wine to pair with rich cheeses and pasta dishes dressed with butter and herbs.

Serving Suggestions: Tajarin (hearty egg yolk pasta) with butter, sage, and white truffles, or baked trout with lemon and tarragon.



WINERY: Domaine de la Chauvinière
WINE: Muscadet Sèvre et Maine Sur Lie
GRAPE: {sustainable} Melon de Bourgogne
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: Bright Pear & Lime, Distinct Mineral, Bone Dry

Melon de Bourgogne, the variety that Muscadet is produced from, is the signature grape of the far western Loire Valley and is rarely planted anywhere else. Known for its bracing acidity, chalky minerality, crisp pear and citrus flavors, and saline edge, the best examples are aged on the lees to add body and complexity- indicated by "Sur Lie" on the label. Perfect for the beach, with or without seafood, Muscadet is the pinnacle of easygoing refreshment!

Serving Suggestions: THE perfect match for oysters, sashimi, ceviche, scallops in beurre blanc. Aged goat cheeses like Feta. Fried pickles.



WINERY: Quinta de Sant'Ana
WINE: Branco
GRAPE: {organic} Fernão Pires, Verdelho
REGION: Lisboa
COUNTRY: Portugal
THE SKINNY: White Peach & Orange Blossom, Bright Aromas

Fernão Pires (intermittently better known as Maria Gomes) is the most planted white grape in Portugal for good reason. It's one of the few grapes that can balance generous yields and generous flavor. When the yields are low (as is decidedly the case here), however, the flavors become even more interesting. The relatively cool climate here is great for subtlety. Super-summery all year long!

Serving Suggestions: Pan fried flounder w/ almond flakes & white grape-shallot chutney. Turkey sandwich w/ mustard, bean sprouts, & hummus.



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.