

New Wines for a New Year

This set of six new & noteworthy wonder-wines for **\$100.25** (before tax and after a **26% discount**) would normally go for **\$135** (before tax)!



WINERY:	Vieira de Sousa
WINE:	Douro Tinto "Unoaked"
GRAPE:	{sustainable} Touriga Franca w/a whisper of Touriga Nacional
REGION:	Douro
COUNTRY:	Portugal
THE SKINNY:	Bright Raspberry & Blueberry, Gentle Spice

This unoaked single-vineyard cuvee, from the Quinta da Água Alta at the edge of the famous Douro river, showcases the freshness of Touriga Franca, while a little Touriga Nacional adds structure. This is a cooler spot in the famously hot valley, and fifth-generation winemaker Luisa Vieira de Sousa's stainless-steel-only treatment, gives us a Douro red with vibrant, juicy appeal and inky firmness.

Serving Suggestions: Brisket tacos w/rice & beans on the side. Charcuterie board picnic.



WINERY:	Quinta de Sant'Ana
WINE:	Espumante Brut Natural
GRAPE:	{organic} Touriga Nacional, Aragonez (Tempranillo)
REGION:	Lisboa
COUNTRY:	Portugal
THE SKINNY:	White Plum & Pink Peppercorns, Vibrant, Ginger

More Blanc de Noir this vintage than rosé, this boldly beautiful rosé from Touriga Nacional and Tempranillo bridges the gap between crystal-clean and redolently rich bubbly. Sant'Ana's James Frost continues his increasingly impressive campaign of forging new paths while taking cues from some of the world's greatest wines. With elegance and fun in equal measure, you may just want to chug this one while cradled, swinging, on a chandelier.

Serving Suggestions: Peking duck (or spicy chicken wings). Vegetarian maki rolls w/smoked carrot & marinated shiitakes.



WINERY:	Chalmers
WINE:	"Mother Block" White
GRAPE:	{sustainable} Vermentino, Insolia, Falanghina, Pecorino
REGION:	Victoria
COUNTRY:	Australia
THE SKINNY:	Lemon Aspen & Nectarine, Guava & Carnation

Made from a pan-Italian smattering of white varieties seldom spotted outside of the boot-shaped nation, this Aussie blend is fresh and distinctive, not only bringing together grapes native to the Tyrrhenian coastline, Abruzzo, Campania, and Sicily (and so unlikely to meet one another) but doing so through co-fermentation (a seldom-employed technique where all the varieties are harvested, pressed, and vinified together). Grazie & g'day, mate!

Serving Suggestions: Fettuccine w/prawns, mango, & snow peas. Dijon pork tenderloin w/apples & cabbage. Dolmades w/olives & feta.



WINERY:	Garcia de Olano
WINE:	Rioja Tinto Joven
GRAPE:	{sustainable} Tempranillo
REGION:	Rioja
COUNTRY:	Spain
THE SKINNY:	Vibrant Violet Fruit, Joven Heaven, Bold & Bright

Concentrated, inky, and generous yet vibrantly fresh (partially courtesy of carbonic maceration – the vinification process most famously employed in Beaujolais), this unoaked Rioja sings with Tempranillo's tendencies toward black cherry and raspberry fruit, showcasing the stony, earthy notes that contribute to Garcia de Olano's distinctive output. Guzzle it or ruminate on its firm, fresh, layered personality. Prodigious weeknight fare!

Serving Suggestions: Peruvian chicken thighs w/toasted plantains & crispy green beans. Empanadas w/red bell peppers, onions, & olive oil.



WINERY:	Vignobles Bulliat
WINE:	Chénas
GRAPE:	{organic} Gamay
REGION:	Beaujolais, Burgundy
COUNTRY:	France
THE SKINNY:	Berryish Brightness, Wispy Spice & Mineral

Beaujolais is perhaps most famous for its fun, fresh, fragrant reds, and this offering from the always-stellar Bulliat doesn't rock that boat, but it does rock our world. Hailing from the heralded Chénas cru, it brings both the berryish bravado and granite-hewn minerality that we love along with floral spice, ginger, & foresty earth. Can't be all things to all people? You just watch, this is equal parts crowd-pleaser and captivating study in terroir.

Serving Suggestions: Turkey Salisbury steak w/hickory-smoked bacon & smashed Japanese sweet potato w/morel gravy. Picnic spreads!



WINERY:	Finca Torremilanos
WINE:	"El Porron de Lara" Rosé
GRAPE:	{biodynamic} Tempranillo
REGION:	Ribera del Duero, Castilla y León
COUNTRY:	Spain
THE SKINNY:	Blood Orange & Crushed Berries, Zesty-Fresh!

Sans clarification, this fiercely fresh and delicately cloudy rosé is the stuff that hazy summer evenings are made of (or should be paired with!). Torremilanos continues to be not only an ovation-worthy source of venerable, textbook-ish Ribera del Duero but a delightfully difficult to predict purveyor of the phenomenally fun and exceptionally unexpected. Case in point, this crazy delicious gem!

Serving Suggestion: Cajun-esque crayfish w/chorizo, tomato sauce, onions, bell peppers, & garlic over rice. Spicy tahini w/cilantro, chillies, lime juice, and your current favorite rustic bread-preferably outside...