

## SIX for \$76 – February 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.



**WINERY:** Chalmers  
**WINE:** "Mother Block" Red

**GRAPE:** *{sustainable}* Sagrantino, Piediroso, Negroamaro, Graciano, Teroldego, Nero d'Avola...+...

**REGION:** Victoria  
**COUNTRY:** Southeast Australia  
**THE SKINNY:** Plum & Pomegranate, Cherry Cola, Mint & Yuzu

This exciting blend of Italian varieties comes to us from 'Mother Block' vineyard. The Chalmers have been pioneering the effort to grow more Italian varieties in Australia since the early aughts, boasting more than 75 different types in their nursery, and grafting vines to share with all of Australia. This blend offers an intriguing bouquet of savory herbs and dried violets, juicy red and fleshy black fruit dance with peppery tannins, that's amore!

*Serving Suggestions:* Braised beef short ribs. Chicken parmigiana. Vegemite linguine with parsley pangrattato.



**WINERY:** Maison Angelot  
**WINE:** Bugey Gamay

**GRAPE:** *{sustainable}* Gamay

**REGION:** Savoie  
**COUNTRY:** France  
**THE SKINNY:** Cherry & Cranberry, Lilac, Soft & Juicy

Bugey wines are rarely seen outside of the region, as only a small percentage of them are exported. Here, brothers Eric and Phillippe Angelot deliver another beautifully-made and wonderfully slurpable wine. As its colorful label suggests, this wine is a bottle of fun! Light-bodied and chillable, it lends itself exceptionally well to a wide range of cuisines. Enjoy this bottle with some friends, old or new, and sip the night away!

*Serving Suggestions:* Char-grilled salmon w/ avocado, cucumber, & dill salad. Hasselback butternut squash w/ garlic-sage butter.



**WINERY:** Viña Aliaga  
**WINE:** Garnacha "Viñas Viejas"

**GRAPE:** *{organic}* Garnacha

**REGION:** Navarra  
**COUNTRY:** Spain  
**THE SKINNY:** Succulent Raspberry, Zesty Tannin & Spice

All hail Aliaga! This generous winery supplies us with a seemingly endless trove of high quality yet inexpensive wines out of Navarra. Their beautiful ruby-hued bottling of 100% Garnacha comes from 40+ year old vines, lending it a mature intensity. It is full of stunningly ripe red fruit and soft, peppery aromas. The palate is simultaneously rich and lively, which makes it easy to pair with almost anything.

*Serving Suggestions:* Arepas w/ pulled pork, caramelized onions, black beans, & cilantro sauce. Barbecued tandoori chicken.



**WINERY:** Bodegas Tempore  
**WINE:** Tempranillo "Independent"

**GRAPE:** *{organic}* Tempranillo

**REGION:** Aragón  
**COUNTRY:** Spain  
**THE SKINNY:** Powerful & Deep, Berry, Vanilla

If you're on the hunt for a wine that's both rich and easy-drinking, balanced and bold look no further. It's punchy purple color precedes a face-full of sweet red and black berry aromas, followed up by rich fruit flavors, hints of pepper, and bold tannins. Organic, full of character, yet still accessible- what more could you ask for? Bodegas Tempore delivers big as usual.

*Serving Suggestions:* Spanish clay pot stew of beef, rice, chickpeas, cabbage & potatoes. Longaniza- pork sausage w/ cinnamon, aniseed, garlic, nutmeg, & paprika.



**WINERY:** Bodegas Tempore  
**WINE:** Garnacha "Mas de Aranda"

**GRAPE:** *{organic}* Garnacha

**REGION:** Calatayud, Aragón  
**COUNTRY:** Spain  
**THE SKINNY:** Rich Blackberry & Spicy Fig, Silky Cocoa

This unctuously oaken take on Aragón's native Garnacha grape from Bodegas Tempore tips the scales. The iconic Aranda spends four months in barrel, adding a creamy, cedary spice to what would already be a naturally luscious confection of a red. Redolent of spice, coffee, and cocoa, it pours a deep garnet-black in the glass and has a powerful silken texture reminiscent of Amarone.

*Serving Suggestions:* Pork slowed-cooked in a rich mole sauce, or birria w/ roasted peppers and goat or mutton.



**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 raspberryish fruit, showcasing the stony, earthen 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.



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**WINERY:** Socalcos do Bouro  
**WINE:** Alvarinho  
**GRAPE:** {organic} Albariño  
**REGION:** Minho / Vinho Verde  
**COUNTRY:** Portugal  
**THE SKINNY:** *Pineapple & Pear, Citrus & Mineral, Tropical*

Albariño can still be your favorite Spanish white, but it originates just south of the border in Portugal's Minho. Alvarinho, as it is known here, is sometimes responsible for the fresh, fizzy stuff that we associate with the region's Vinho Verde but it can also be restrained and minerally or fleshy, full-bodied, and tropical. This offering luxuriously leans toward the latter option.

*Serving Suggestions:* Citrus-marinated grilled squid tacos. Pineapple-anchovie pizza w/ diced crimini mushrooms & ricotta – gifts from the sea & from the forest...



**WINERY:** Vignobles Bulliat  
**WINE:** Cremant de Bourgogne Brut Nature  
**GRAPE:** {biodynamic} Chardonnay  
**REGION:** Beaujolais, Burgundy  
**COUNTRY:** France  
**THE SKINNY:** *Korean Pear & Citrus, Toast & Chalk*

Ferociously fresh, the Brut Nature bubbly from Beaujolais's Bulliat excels exceptionally. Made entirely from Chardonnay (as is the case with much Crémant de Bourgogne as well as Champagne further north) and, without even the faintest whisper of sweetness, it's bone dry while maintaining a rich, mouthfilling ripeness reminiscent of crisp pear and creamy apple. A vibrant mineral component comes through elegantly and athletically.

*Serving Suggestions:* Bite-sized spinach-artichoke quiche w/ fontina & crisp, buttery crust. An hors d'ouevres champion!



**WINERY:** Akrrégi Txiki  
**WINE:** Getariako Txakolina  
**GRAPE:** Hondarríbi Zuri  
**REGION:** Basque Country  
**COUNTRY:** Spain  
**THE SKINNY:** *Green Apple & Lime, Oceanic Mineral, Spritzy!*

Lasalde Elkarte comes from a cattle farming family, but left this tradition to follow his love of Basque winemaking. His Txakoli layers signature minerality with the blazing acidity that we would expect. Glimmering green zestiness plays off of bright golden fruit, yet it's remarkably clean- minimalist perfection in wine form and impeccably balanced.

*Serving Suggestions:* Pintxos, tapas, or sushi! Seafood paella. Fried oysters or fried green tomatoes w/ remoulade. Chicken or ham croquetas w/ garlic aioli. Ceviche. Piperade topped w/ feta.



**WINERY:** Bodegas Tempore  
**WINE:** "Independent" Blanco  
**GRAPE:** {organic} Macabeo, Garnacha Blanca  
**REGION:** Aragón  
**COUNTRY:** Spain  
**THE SKINNY:** *Tropical Fruit, Ginger Tea, Gentle Acidity*

Bodegas Tempore's "Independent" series wines are made with the logical and eco-logical consumer in mind. Always organically farmed with sustainable practices, every one of their budget-friendly options deliver with consistent drinkability while never straying from the traditional roots of the region. A unique and intricate white, all the way from sunny Zaragoza, Spain at this price, is a winner any day of the week!

*Serving Suggestions:* Grilled chicken legs w/ a dab of sweet and spicy BBQ sauce. General Tso's tofu and cauli-fried rice.



**WINERY:** Viña Aliaga  
**WINE:** Sauvignon Blanc "Doscarlos"  
**GRAPE:** {organic} Sauvignon Blanc  
**REGION:** Navarra  
**COUNTRY:** Spain  
**THE SKINNY:** *Lime & Grapefruit, Citrus Blossom & Ginger*

Aliaga's Sauvignon Blanc has often been made from very ripe grapes and aged in oak barrels, resulting in a rich but less distinct wine. More recently, they've made the wine in a vibrant, mouthwatering style with healthy, refreshing acidity and no oak influence. The result is a complex and intriguing white that is exotic and comforting at once.

*Serving Suggestions:* Boiled white asparagus drizzled w/ olive oil & sea salt. White bean soup w/ chorizo & piquillo peppers.



**WINERY:** Adegas M. Corderio  
**WINE:** Tejo Rosé "Encosta do Vale Galego"  
**GRAPE:** {sustainable} Tempranillo, Syrah  
**REGION:** Tejo  
**COUNTRY:** Portugal  
**THE SKINNY:** *Ruby-Red Grapefruit, Zesty Energy, Fresh Finish*

Rosé has never quite caught on in red-wine-obsessed Portugal the way it has in France and Spain, so it isn't a huge surprise that this only the second year the father-and-son team of Adegas Cordeiro has made one. Their small vineyard's clay-limestone soil gives it the capacity for making wines with subtlety and freshness. The Cordeiros demarcate a section of vineyard just for rosé, and pick it a month early to keep it light and crisp.

*Serving Suggestion:* The hearty Portuguese fish stew, caldeirada, (cousin of bouillabaisse), w/ onion, potatoes, peppers, & bay leaves.