



♥♥ Love Pack ♥♥



Swoon! This seductive six-pack for **\$80.70** (before tax and after a **28% discount**) would normally sell for **\$112** (before tax)! Be still, my heart!!

Sorry, no other discounts apply.



WINERY: Tenuta degli Ultimi
WINE: "Tramonto" Rosato Brut
GRAPE: {organic} Wildbacher
REGION: Veneto
COUNTRY: Italy
THE SKINNY: *Lingonberry & Alpine Herbs, Fresh Cream*

Blauer Wildbacher is grown almost exclusively in Austria's Styria, where it's utilized in the production of tart, pale, hyper-refreshing rosé. Beautifully, ten hectares of the elusive relative of Blaufränkisch and Chardonnay exist in Italy. Prosecco maestro, Ultimi, crafts this rich, refreshing rendition with a few months of aging on the lees to yield a delightfully creamy foil to the pervasive sharp red fruit.

Serving Suggestions: Enjoy surrounded by lush, green vegetation – possibly in the mountains. Beet risotto w/ goat cheese, spinach, & juniper berries. Prosciutto & fresh figs.



WINERY: Domaine La Bouysse
WINE: Corbières Rouge "Valensol"
GRAPE: {organic} Carignan, Mourvèdre
REGION: Western Languedoc
COUNTRY: France
THE SKINNY: *Berries & Bark, Smoked Herb, Meaty!*

There comes a point for most of us when we reach a plateau. That's life. They don't usually come equipped with castles or a stamp from UNESCO however, but, for Martine Pages and her brother Christophe Molinier, it did! Their plateau is called "Bouïs" and it juts out of the Corbières landscape. In the wake of this jutting rock is a region highly susceptible to drought and brush fires.

Serving Suggestions: Roast pork shoulder w/ yellow onions & nutmeg over macaroni & (sharp cheddar) cheese. Yum!



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: 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: 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: Domaine des Herbauges
WINE: Rosé "Eleon'Or"
GRAPE: {sustainable} Grolleau, Gamay
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: *Juicy-Tart Plum & Grenadine, Blossmy Fresh*

While this rosy refresher comes to us from the lakeside land of Muscadet, it features a variety best known for its rosé work in the Middle-Loire's Anjou. This, however, is quite different from the fleshier, classically less-dry rosés from the Loire lore of yore. With tongue-tingling acidity, this pretty pink is practically the promised land of rosé refreshment.

Serving Suggestions: Mac & cheese-style cauliflower casserole w/ blistered green beans & garlic-miso sauce. "General Tso's" fried tofu w/ lo mein & baby corn.