

## SIX for \$76 – March 2023

Here's our 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:** Mas de Libian  
**WINE:** Cotes du Rhone "Bout d'Zan"  
**GRAPE:** *{biodynamic}* Grenache, Syrah  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Black Raspberry, White Pepper & Roasted Cacao*

This firm, elegantly structured Cotes-du-Rhone is one of the loveliest around. Taking its title from the childhood nickname of Jean-Pierre Thibon, Libian's patriarch and father to the sisters who currently manage the estate, the wine shares with him a very Mediterranean complexion. It's full of ripe flavors yet chiseled and focused, with lovely aromatics and spice.

*Serving Suggestions:* *Kofte kabobs (or falafel) & fattoush. Venison stew w/ baby potatoes, red onions, minced garlic, & fennel seed.*



**WINERY:** Domaine Barou  
**WINE:** Syrah "Petit Colorado"  
**GRAPE:** *{biodynamic}* Syrah  
**REGION:** Northern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Boysenberry & Cassis, Violets, Leather*

From the northern reaches of the vertically sprawling Saint-Joseph, this whole-cluster offering from Emmanuel Barou showcases a fresher, more youthful side of Syrah while retaining an earthy Northern Rhone mystique. Firm fruit, and gentle tannin punctuate this perfect candidate to take along for a picnic in the woods with a bucket of fried chicken – don't skimp on the drumsticks!

*Serving Suggestions:* *Fried chicken in the woods or spicy wings in front of your favorite television... Hickory-smoked duck bacon. Onion & mushroom soup w/ grated Gruyère & egg yolk.*



**WINERY:** Domaine Labranche-Laffont  
**WINE:** Madiran "Tradition"  
**GRAPE:** *{organic}* Tannat, Cab Franc, Cab Sauvignon  
**REGION:** Sud-Ouest  
**COUNTRY:** France  
**THE SKINNY:** *Inky Black Cherry & Leather, Hints of Five Spice*

Christine Dupuy took over her family's estate in 1992, producing hand harvested Madiran. At the age of 23, she was extraordinary in her courage and ingenuity, possessing no winemaking experience yet readily taking up the challenge after her father's sudden death. Imposing yet silky & seductive, this dense red carries Madiran's famously rugged torch with a new approachability and finesse.

*Serving Suggestions:* *A classic match for Cassoulet, Southwestern France's succulent slow-cooked meat & bean dish. Prime rib w/ sautéed asparagus & crispy pommes frites.*



**WINERY:** Chateau Grand Portail  
**WINE:** Bordeaux Rouge "La Croix Blanche"  
**GRAPE:** *{sustainable}* Merlot, Cab Sauvignon, Petit Verdot  
**REGION:** Bordeaux  
**COUNTRY:** France  
**THE SKINNY:** *Blackberry & Cherry, Silky Tannin, Subtle Earth*

Young winemaker Olivier Cailleux grows his Merlot, Cabernet Sauvignon, and Petit Verdot vines on a small individual plot surrounding an old stone cross (a marker along the pilgrimage of Santiago de Compostela) where they benefit from high elevation and generous sun exposure. The sprawling Entre-Deux-Mers area of Bordeaux is home to some of the region's most varied terrain.

*Serving Suggestions:* *Pizza with belly ham, fresh mozzarella, oregano, and chili oil. Tomato soup with field peas and wheat berries topped with pecorino and served with crusty bread.*



**WINERY:** Finca Torremilanos  
**WINE:** Ribera del Duero Tinto "Montecastrillo"  
**GRAPE:** *{biodynamic}* Tempranillo  
**REGION:** Ribera del Duero, Castilla y León  
**COUNTRY:** Spain  
**THE SKINNY:** *Black Cherry & Boysenberry, Sandalwood*

Northern-central Spain's Ribera del Duero has a well-earned reputation regarding its outstanding Tempranillo-based reds, but we tend to be impressed with sturdiness that its wines exemplify rather than how easy they are on the wallet. This righteous rendition musters the concentration in an affably juicy, less tannic package that doesn't break the bank. Four months time in French oak barrels seals the deal with supple, cedary spice!

*Serving Suggestions:* *Empanadas w/ ground beef, lentils, & creamy corn. Grilled flatbread w/ caramelized onions & manchego.*



**WINERY:** Bedin  
**WINE:** Cabernet  
**GRAPE:** *Cabernet Sauvignon, Cabernet Franc*  
**REGION:** Veneto  
**COUNTRY:** Italy  
**THE SKINNY:** *Black Cherry, Dark Chocolate & Herbs*

Perhaps surprisingly, the Bordelais varieties dominate red wine production in Italy's Veneto and Friuli, dating back hundreds of years. Ranging from stunning, quaffable values to fine, ageworthy gems, Merlot, the two Cabernets, and even Carmenera have important and varied roles to play here. This blend of Cabs Sauv and Franc from our friends at Bedin is firm, refreshing, and aromatic – a wine for the table and rich with herbaceous signatures.

*Serving Suggestions:* *Gnocchi! Chicken livers w/ oregano, browned butter, garlic & lemon juice over fettuccini.*

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**WINERY:** Edelbauer  
**WINE:** Grüner Veltliner Langenlois

**GRAPE:** *{biodynamic}* Grüner Veltliner

**REGION:** Kamptal  
**COUNTRY:** Austria

**THE SKINNY:** *Key Lime & Granny Smith, Sprightly Mineral*

Christoph Edelbauer's combination of reverence for his land and forward-thinking, ecologically sound production methods cement him as an instant viticultural hero. Austria is Grüner country, and Kamptal is one of the grape's capitals. Christoph deftly demonstrates the faces that the noble variety is able to assume, and this one is generous in its spicy perfume and ample acidity.

*Serving Suggestions:* Poached trout w/ butter & white wine sauce, white asparagus, & polenta or grits. Muenster/hummus/beansprout sandwich on pumpernickel.



**WINERY:** Famille Duveau  
**WINE:** Saumur Blanc "Brézé"

**GRAPE:** *{sustainable}* Chenin Blanc

**REGION:** Middle Loire  
**COUNTRY:** France

**THE SKINNY:** *Lemon & Anjou Pear, Slate, Bold & Bright*

Though Chenin Blanc may count itself among the most immediately recognizable varieties, its Loire Valley range from lean, clean, and refreshingly mean to expansive and resoundingly ripe. Racy and radiant, this one brims with acidity, searing citrus, and white-fleshed tree fruit that will refresh the living daylights out of you! So good with buttery and fatty fare...

*Serving Suggestions:* Grilled rainbow trout w/ bountiful butter, white pepper, & ground thyme. Hearty, wholegrain toast w/ soft boiled egg & white truffle oil.



**WINERY:** Barker's Marque  
**WINE:** "Ranga Ranga" Sauvignon Blanc

**GRAPE:** *{sustainable}* Sauvignon Blanc

**REGION:** Marlborough  
**COUNTRY:** New Zealand

**THE SKINNY:** *Grapefruit, Summery Tomato Vine, Bell Pepper*

"Ranga" refers to a soothing breeze in Maori language, and this classically-styled Marlborough Sauvignon is fresh, tangy, and brimming with rich, ripe citrus flavors, and classic grassiness. Fantastically refreshing and spectacular with food, this is a fantastic example of New Zealand Sauvignon Blanc and the kind of tremendous value that we love to sink our teeth into (and share with you!).

*Serving Suggestions:* Vietnamese grilled shrimp over vermicelli w/ lemongrass & fresh Thai basil. Fried goat cheese & Aleppo pepper croquettes.



**WINERY:** Chateau Grand Portail  
**WINE:** Entre-Deux-Mers – Haut Benauges

**GRAPE:** *{sustainable}* Sauvignons Blanc & Gris, Sémillon

**REGION:** Bordeaux  
**COUNTRY:** France

**THE SKINNY:** *Lime & Grapefruit, Zippy, Herbs & Mineral*

From the small enclave of Haut Benauges, Grand Portail overlooks the Garonne River from a lofty 100 meters. The young Olivier Cailleux represents the sixth generation of his family to sustainably till the clay and limestone soils here – soils much like those of Sancerre. Perhaps that helps explain why this Sauvignon-based white has a tantalizingly juicy acidity that simply will not quit!

*Serving Suggestions:* Anything green or coming from the sea! Salad Niçoise w/ rare tuna, haricot vert, tomato, olives, anchovies, & vinaigrette over some mixed greens.



**WINERY:** Socalcos do Bouro  
**WINE:** Vinho Verde Rosé

**GRAPE:** *{organic}* Padeiro de Basto (Espadeiro)

**REGION:** Minho (Vinho Verde)  
**COUNTRY:** Portugal

**THE SKINNY:** *Ripe Strawberry & Gentle Citrus, Lush & Fresh*

Rosé Vinho Verde is not easily found and should not be missed! Socalcos do Bouro is at the forefront of producing uncharacteristically rich yet still refreshing wines in this northern part of Portugal, known for Vinho Verde ("green" wine made from tart, underripe grapes). Their rosé features a varietal few wine drinkers outside of the Minho encounter, but one that yields explosive, expressive berry-ish flavors and finishes here with a fun, zesty fizziness.

*Serving Suggestions:* Truta à Minhota (trout stuffed w/ smoked ham). Lotus root & sweet potato tempura w/ shiso & ponzu aioli.



**WINERY:** Companhia das Lezíras  
**WINE:** "Samora" Branco

**GRAPE:** *Fernão Pires, Arinto*

**REGION:** Tejo  
**COUNTRY:** Portugal

**THE SKINNY:** *Juicy Fruit, Very Floral, Citrus*

From the south of Portugal, in the Tejo region, comes this summer sipper and poolside companion named after the local Samora Correia area. The estate conscientiously produces what can only be described as some of the absolute best values around. Peach, honeydew melon, and tangy jump from the glass. Every glass is like a bouquet of fresh flowers. Keep chilled at all times for emergencies.

*Serving Suggestions:* Shrimp boil w/ lots of lemon, bay leaf & mango salsa. Also with summer fruit gazpacho or fruit kabobs w/ savory mint sauce. Baby you got a stew goin'.