



# bloompack



Boing! This springy set of six for **\$85.80** (before tax  
and after a **27% discount**) would normally sell for **\$118** (before tax)!

*Sorry, no other discounts apply.*



**WINERY:** Domaine Sainte-Anne  
**WINE:** Cotes du Rhone Villages

**GRAPE:** Grenache, Syrah

**REGION:** Southern Rhone  
**COUNTRY:** France

**THE SKINNY:** Currant & Raspberry Preserves, White Pepper

Saint-Gervais lies northwest of Tavel and Lirac, at roughly the same latitude as Gigondas on the river's opposite side. This cuvée, in contrast to the estate's more iconoclastic offerings, stars the traditional Grenache with a bit of Syrah and Cinsault providing additional interest. Concentrated red fruit, spice, and elegant earthy notes are firmly imbedded within this large, lively Mediterranean treat.

*Serving Suggestions:* Spicy, buttery, Ethiopian stewed beef. Black bean curry w/ diced bell peppers, tomato purée, coconut, & cumin.



**WINERY:** Staffelter Hof  
**WINE:** Riesling Sekt Brut

**GRAPE:** {biodynamic} Riesling

**REGION:** Mosel  
**COUNTRY:** Germany

**THE SKINNY:** Green Apple & Kiwi, Firm Citrus, River Stone

Staffelter Hof boasts over a millennium along the picturesque yet dauntingly steep vineyards of Germany's Mosel. This gorgeously chiseled sekt, produced from Riesling grapes grown overlooking the winding river from which the region takes its name, is dry, assertively tangy, and filled with life, mimicking the cold waters of the Mosel – refreshing, elegant, and spectacular with feasts.

*Serving Suggestions:* Tuna salad w/ fennel bulb, celery, pickles, & fresh dill on toasted pumpernickel rusk. Avocado & arugula salad w/ halved white grapes, capers, & sheep's feta.



**WINERY:** Bodegas Rueda Perez  
**WINE:** Rueda Verdejo "Zapadorado"

**GRAPE:** Verdejo

**REGION:** Rueda, Castilla Y León  
**COUNTRY:** Spain

**THE SKINNY:** Juicy, Perfumed Tropical Fruit, Savory Spice

Named for a natural spring in their town of Pozaldez, this is the Rueda Perez family's pure expression of the Verdejo grape. They started their winery in 2002 after three generations as growers selling their grapes to other wineries. Each wine is from a different single vineyard which gives them flavor characteristics distinctive from each other. This Verdejo tastes so pure, as if it came from a cold, natural spring with fresh tropical fruit floating in it.

*Serving Suggestions:* Saquito de verduras, merluza y langostino. Flaky, fried pastries filled with stewed vegetables, fish and shrimp.



**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:** Casa Los Frailes  
**WINE:** "Blanc de Trilogia"

**GRAPE:** {biodynamic} Sauvignon Blanc, Verdel, Muscat

**REGION:** València  
**COUNTRY:** Spain

**THE SKINNY:** Lime & Grapefruit, Basil, Lush Yet Bright, Dry

Only 500 cases of this exotic and very distinctive white are produced each year from meticulously selected grapes, and the result is every bit as enchanting as it is rare. With bright tangy fruit reminiscent of tangerine, white peach, and mango and beautiful flourishes of basil, shea butter, and vanilla, there's no mistaking that this is truly something special.

*Serving Suggestions:* Paella featuring squid, mussels, & lobster w/ saffron & paprika. Vietnamese seafood stew w/ thick rice noodles, basil, lemongrass, & coriander.



**WINERY:** Adega M. Cordeiro  
**WINE:** Tejo Tinto "Encosta do Vale Galego"

**GRAPE:** {sustainable} Tempranillo, Castelão, Syrah, Touriga Nacional

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

**THE SKINNY:** Black Cherry, Dried Herbs, Rich & Silky

Father Manuel retired from his office job and wanted to return to the vineyard and winemaking life his relatives had grown up with. Now he and son João have revitalized an old vineyard at the foot of the beautiful Serra d'Aire, a 2000 foot tall limestone massif. The backbone is Tempranillo while local specialty Castelão adds freshness, and we get additional richness from Syrah and Touriga Nacional.

*Serving Suggestions:* Lamb or beef shank stew w/ beans, garlic, & lots of rosemary. Barbecued pork ribs w/ sweet, KC style sauce.