

SIX for \$76 – April 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: Famille Duveau
WINE: Saumur-Champigny
GRAPE: *{organic}* 100% Cabernet Franc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: *Damon Plum & Currant, Forest Floor, Graphite*

Saumur and the more revered (exclusively red) Saumur Champigny provide us with some of the most elegant, delicate, and aromatic Cabernet Franc we'll encounter. The gentle, silky tannins and extroverted purple-red fruit are subtle and seductive, supported by a potpourri of dill, juniper, and dried flowers which, while the wines in question are undeniably different, could make sought after Oregonian Pinots positively green with envy.

Serving Suggestions: Grilled chicken wings with dill, & greek cucumber sauce. Baroiled Brussels sprouts w/balsamic vinegar, and butter.



WINERY: Adega M. Cordeiro
WINE: Tejo Tinto "3 Castas"
GRAPE: *{sustainable}* Tempranillo, Syrah, Touriga Nacional
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: *Mission Fig & Hazelnut, Dusty Tannin, Suave*

Encosta do Vale Galego is the family passion project of Manuel Cordeiro and his son João. Manuel's parents grew grapes, so when he retired he built a small winery behind the family home and returned to that tradition - on a professional scale this time. Aged lightly in oak and extensively in bottle before release, this wine reaches an apex of mature complexity rare to find in an everyday red.

Serving Suggestions: Spit-roasted suckling pig w/all the fixin's (make sure to grab a bite of crispy skin). Slow simmered black beans & rice with garlic, onion, & peppers.



WINERY: Domaine La Ligière
WINE: "La Canebier" Rouge
GRAPE: *{biodynamic}* Carignan, Syrah
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Fleshy Black Berries & Roasted Lavender*

Championing the ofte less-lauded Carignan grape, this juicy and distinctive cuvée exudes the impressive garigues and dense, dark fruit that we expect from the variety, the Vaucluse department, and Ligière, itself. Tempered by its often better-behaved colleague, Syrah, it's an beautiful addition to any adventurous dinner table that's just different enough to set it apart.

Serving Suggestions: Juicy brisket rubbed w/ rosemary & thyme. Ratatouille w/ eggplant, tomato, squash, & garlic (or perhaps eggplant parmesan).



WINERY: Quinta de Sant'Ana
WINE: Tinto Lisboa
GRAPE: *{sustainable}* Touriga Nacional, Merlot, Aragonez (Tempranillo)
REGION: Lisboa
COUNTRY: Portugal
THE SKINNY: *Vibrant Black Fruit, Food Friendly, Versatile*

From the tiny, Atlantic-influenced vineyards of Quinta de Sant'Ana, just north of Lisbon, comes this delightful tinto. Here Portugal's dark and brooding Touriga Nacional joins with friendly Merlot and Aragonez (one of the Portugese names of Spain's Tempranillo). Silky, yet still inky and concentrated, this balance makes for a fantastically versatile red.

Serving Suggestions: Juicy fried chicken w/ asparagus & peppery smashed potato. Creamy cow's milk cheeses (like brie or triple cream).



WINERY: Chateau de Mendis
WINE: Bordeaux Rouge
GRAPE: *{sustainable}* Merlot, Cabernet Sauvignon
REGION: Bordeaux
COUNTRY: France
THE SKINNY: *Dark Berry & Mocha, Peppery, Very Drinkable!*

This is the sort of tasty, affordable, ready-to-drink Bordeaux that we could enjoy everyday with a home-cooked meal or after dinner with a movie. Its deep ruby color and peppery, earthy aromas give way to delicious cherry and blackberry flavors on the palate. Mostly Merlot with a booster shot of Cabernet Sauvignon to enhance its backbone, this one goes down fast and leaves quite an impression. Bordeaux for the people!

Serving Suggestions: Thick, juicy, grilled burgers w/ mushrooms & Swiss cheese. NY strip au poivre. Lentil "meatloaf" w/ tomato glaze.



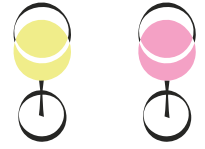
WINERY: Viña Aliaga
WINE: Tempranillo "Patricia"
GRAPE: *{sustainable}* Tempranillo
REGION: Navarra
COUNTRY: Spain
THE SKINNY: *Crushed Black Fruit, Spice & Gentle Smoke*

Winegrower Carlos Aliaga's father planted the vines here more than 50 years ago and, being just two kilometers from Rioja, chose Tempranillo over the typical Garnacha which dominates southern Navarra. Here, in the heart of the Ribera Baja zone, he coaxes loads of berry flavor from the versatile grape. Just a few miles from desert land, the vines struggle in dry conditions and yield intensely flavorful wine.

Serving Suggestions: Pork off the charcoal w/ charred bits. Marinated skirt steak w/ grilled onions & roasted peppers.

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WINERY: Alexander Gysler
WINE: Riesling Trocken "Sandstein"
GRAPE: *{biodynamic}* Riesling
REGION: Rheinhessen
COUNTRY: Germany
THE SKINNY: *Lime & Apricot, Mineral, Chiseled*

Sandstein" unsurprisingly refers to the sandstone vineyard that the vines responsible for this cuvée call home. If judging a book by its cover is a bad idea, then choosing a wine by its label is similarly unwise. Yet here is a wine whose label actually does speak volumes aesthetically. Alexander Gysler proudly "strives for less," and with elegance, and utopian purity, he perfectly encapsulates the essence of contemporary, dry Rheinhessen Riesling.

Serving Suggestions: Smoked trout w/ capers, lemon, garlic, & butter. Country brunch w/ bacon, poached eggs, & citrusy asparagus.



WINERY: Domaine des Herbauges
WINE: Grolleau Gris "Collection Plasier"
GRAPE: *{organic}* Grolleau Gris
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: *Peach Blossom & Strawberry, Tongue-Tingling*

Grolleau Gris is the lighter skinned, pink-ish variant of a once-ubiquitous Loire grape responsible for an ocean's worth of crisp rosés and light-bodied reds. We don't encounter Grolleau-based wines as much as we once did, and Grolleau Gris is an outright rarity! Thankfully, this rendition from Jérôme Choblet, while made in very limited quantities, makes up for all the years that we didn't know we were missing the variety.

Serving Suggestions: Maki sushi w/ snapper, salmon, pickled plum, & cucumber. Vegetarian bibimbap (& medium-spicy Korean dishes).



WINERY: Domaine La Ligière
WINE: "Sud Absolu" Blanc
GRAPE: *{organic}* Muscat à Petit Grains
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Apricot & Pineapple, Sultana. Dry & Fresh*

Muscat Blanc à Petits Grains, an ancient pan-Mediterranean grape has long been typecast as a grape whose potential for decadence and dessert should be pursued to the fullest. Taking a different tact with this cuvée, Ligière follows a decidedly non-dessert, dry route here. It is, quite literally, the granddaddy of Torrontés, and we highly recommend it to fans of that Argentine grape!

Serving Suggestions: Fresh spring rolls w/ shrimp, beansprouts, cilantro, and mango. Spicy brunch omelette with tomato, red onion, turmeric, and mustard seed.



WINERY: Chateau Haut Dambert
WINE: Entre-Deux-Mers
GRAPE: *{sustainable}* Sauvignon Blanc, Sauvignon Gris, Semillon, Muscadelle
REGION: Bordeaux
COUNTRY: France
THE SKINNY: *Grapefruit & Peach, Herbs, Lively & Exotic!*

Always one of our best values in white Bordeaux, this crisp, aromatic white gives so much and costs so little. The Buffeteau family has now been farming their estate for three generations and, over the last ten years, has updated their winery with modern equipment so that their wines can more pristinely and precisely showcase terroir - the special characteristics of their land.

Serving Suggestions: Salad of fresh greens topped with sautéed mushrooms and grilled shrimp, finished with tangerine/cumin vinaigrette.



WINERY: Socalcos do Bouro
WINE: Loureiro
GRAPE: *{organic}* Loureiro
REGION: Minho / Vinho Verde
COUNTRY: Portugal
THE SKINNY: *Passionfruit, Exhilarating & Elixir-esque*

The Loureiro grape is a native of northern Portugal's Minho (aka the Vinho Verde region), and, while its name is certainly not a household one, the variety has graced the lips of many wine lovers. This enchantingly radiant rendition combines an intense tropicality with elegant mineralistic flourishes and an appropriately delicate herbal quality that recalls its cool-climated, hilly origins - reminiscent of springtime Appalachia.

Serving Suggestions: Bay leaf-grilled trout w/ mango salsa. Jamaican tempeh turnovers w/ Vidalia, cumin, & mustard seed.



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.