

## SIX for \$76 – May 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:** 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:** Corte Majoli (Tezza)  
**WINE:** Valpolicella

**GRAPE:** *{organic}* Corvina, Rondinella, Molinara

**REGION:** Verona, Veneto  
**COUNTRY:** Italy

**THE SKINNY:** *Loganberry & Cassis, Bright & Bold, Herbs*

A beautifully evocative perfume of forest berries and dried flowers belies the no-frills-ish-ly guzzleable appeal of this bright and very flavorful yet gentle red. This is not quite at the opposite end of the Valpolicella spectrum from the massive Amarones and Ripassos of the region, but its relatively delicate frame makes it appeal to us by the carafe rather than the glass..

*Serving Suggestions:* Roast pork w/ black pepper & dried cranberries or gojis. Triple cream cheese w/ dried mission fig, tart blackberry & pickled beet.



**WINERY:** Centorame  
**WINE:** Montepulciano d'Abruzzo

**GRAPE:** *{organic}* Montepulciano

**REGION:** Abruzzo  
**COUNTRY:** Italy

**THE SKINNY:** *Dark Fruit, Elegant & Oh-So Drinkable!*

Saddle up your horse and let's ride out to the country - this is a picnic red if we've ever met one. The motto of the Abruzzo region perfectly describes it, "forte e gentile" (strong and gentle). It's both robust and elegant, with soft tannins and gentle spice - aromatic and rich, full of juicy black plums and boysenberries, a whiff of saddle leather, a pinch of pipe tobacco.

*Serving Suggestions:* Prosciutto, green olives, & fresh red tomatoes w/ olive oil, ciaciocavallo cheese, burrata w/ country bread while your horse grazes nearby.



**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 Sopenia  
**WINE:** "Altosur" Cabernet Sauvignon

**GRAPE:** Cabernet Sauvignon

**REGION:** Mendoza  
**COUNTRY:** Argentina

**THE SKINNY:** *Cassis & Blackberries, Black Pepper Perfume*

Textbook Cabernet Sauvignon and a stunning value considering that most cabs at this price are junk. This one really shines and is completely authentic tasting. From high elevation vineyards in the Andes Mountains this cab comes roaring out with firm, rich flavors and a long finish. The balance and purity are very impressive. Great structure this vintage. Very serious Cab flavors for the money.

*Serving Suggestions:* Bison burgers with sharp cheddar. Cabeza tacos from your favorite local taco truck!



**WINERY:** Sant'Evasio  
**WINE:** Barbera d'Asti

**GRAPE:** *{sustainable}* Barbera

**REGION:** Piemonte  
**COUNTRY:** Italy

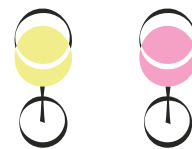
**THE SKINNY:** *Black Cherry, Light Ash & Almond, A Classic!*

Sant'Evasio represents modern winemaking from long standing traditions. The name comes from the chapel on the hill built in the 18th century, later destroyed in WWII. Barbera is the estate's trademark grape and continues to represent outstanding value in today's times - deeply pigmented yet bright showing classic black cherry fruit with light ash and almond. It's absolutley classic!

*Serving Suggestions:* Grilled chicken thighs w/ rosemary and garlic. Four-cheese pizza with caramelized onions & and truffle oil.

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**WINERY:** Adegas Manuel Formiga  
**WINE:** Ribeiro Blanco "Teira"

**GRAPE:** {organic} Treixadura, Godello, Caiño Blanco, Torrontés

**REGION:** Ribeiro, Galicia

**COUNTRY:** Spain

**THE SKINNY:** Refreshing Stone Fruit, Crisp, Beautiful Texture

Treixadura is the signature grape of the Ribeiro district that surrounds the city of Ourense. Here vineyards perch on gentle slopes overlooking the area's innumerable creekbeds and river valleys. While less famous internationally than the Albariños of the neighboring Rias Baixas, these whites have been staples of Spanish tavern dining for decades. PS – In a confusing twist, the Torrontés here is likely unrelated to the Torrontés of South America.

*Serving Suggestions:* Pulpo a feira ("fair-style" octopus) in olive oil, sea salt, & paprika w/ tiny potatoes. Fresh North Carolina shrimp.



**WINERY:** Anton Bauer  
**WINE:** Grüner Veltliner "Ried Gmirk"

**GRAPE:** {sustainable} Grüner Veltliner

**REGION:** Wagram, Neiderösterreich

**COUNTRY:** Austria

**THE SKINNY:** Citrus & Green Apple, White Flowers & Mineral

Fourth-generation winemaker Anton Bauer has a reputation for making "no wines that are less than outstanding" in the Austrian hills of Wagram as well as making waves with his remarkable values. The "Gmirk" Grüner is a classic example of Wagram style, showing great acidity and white pepper and citrus notes, as well as distinctive aromas of white flowers and green apple that pervade the nose.

*Serving Suggestions:* Salmon baked in Green Goddess dressing. Smashed potato salad w/ turmeric & curry leaves. Anton himself rec-



**WINERY:** Centorame  
**WINE:** Pecorino Colli Aprutini "Scuderie Ducali"

**GRAPE:** {organic} Pecorino

**REGION:** Abruzzo

**COUNTRY:** Italy

**THE SKINNY:** Lemony-fresh, Zesty, Floral & Herbaceous

Lamberto Vannucci's "Scuderie Ducali" wines are named after a popular horse training facility near his vineyards. Sheep, pecora in Italian, supposedly love to eat these grapes as they're herded down the hills and through the vineyards. It's bright and zesty with lemon, a touch of jasmine flower, and fresh herbs - as at home in your glass on a summer day as it would be on the dinner table.

*Serving Suggestions:* In a delicious quirk of fate, Pecorino cheese! Fish soup w/ tomatoes, rosemary, vinegar, & a tiny pinch of red pepper flakes.



**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:** Terrabianca  
**WINE:** Favorita "Quattro 20"

**GRAPE:** {organic} Favorita (Vermentino)

**REGION:** Langhe, Piemonte

**COUNTRY:** Italy

**THE SKINNY:** Green Apple, Honeysuckle & Toasted Walnuts

Winegrower Giorgio Alpiste names his wines after the parcel of land on which the grapes are grown. In the case of "Quattro 20 (Venti)" (or "four winds") his Favorita vines flourish on the sandy, south-facing slopes of his family's farm in the town of Mango. This makes it a fantastic wine to pair with rich cheeses and pasta dishes dressed with butter and herbs.

*Serving Suggestions:* Tajarin (hearty egg yolk pasta) with butter, sage, and white truffles, or baked trout with lemon and tarragon.



**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 cauliflower rice.