



Earth pack



Celebrate Earth Day, Arbour Day, and delicious, eco-ceptional wine with a PACK!

\$115.55 after a 23% discount, this super-sustainable set of six would typically sell for \$160.



WINERY: Domaine des Gandines
WINE: Bourgogne Rouge "Les Frangins"

GRAPE: *{biodynamic}* Pinot Noir

REGION: Maconnais, Burgundy
COUNTRY: France

THE SKINNY: *Pomegranate, Roasted Chestnut & Autumn Air*

The evolution of Domaine des Gandines is a very organic one (no pun intended, although the estate does strictly adhere to biodynamic practices). Gradually expanding over four generations, the vineyards occupy ten hectares yielding astounding, classically Burgundian character. This elegant red combines brightness, depth, and generosity in a mouthwatering package fit for every season.

Serving Suggestions: Roast quail w/ stirfried Swiss chard, shallots, & morels. Portobello cap "pizzas" w/ tomato sauce, kale, & buffalo mozzarella.



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 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/nummus/beansprout sandwich on pumpnickel.



WINERY: Domaine Barou
WINE: Saint-Joseph Rouge "Un Autre Monde"

GRAPE: *{biodynamic}* Syrah

REGION: Northern Rhone
COUNTRY: France

THE SKINNY: *Blueberry & Black Raspberry, Leather*

The Northern Rhône's Domaine Barou has been functioning biodynamically since 1975, producing cherries, apricots, and peaches as well as wines like this expressive, regionally distinctive red. The grapes are grown on the steep slopes of the northernmost part of Saint-Joseph, home to some of the best expressions of the appellation. Fermented with native yeasts and aged in old oak barrels, this Syrah is brimming with vivid, dark fruit & leather.

Serving Suggestions: Grassfed beef sausage w/ panfried potatoes, onions, & parsley. Venison. Grilled balsamic eggplant. Lyonnaise cuisine.



WINERY: Domaine Gouron
WINE: Chinon Rosé

GRAPE: *{sustainable}* Cabernet Franc

REGION: Middle Loire
COUNTRY: France

THE SKINNY: *Cherry & Chocolate, Herbs, Pink Peppercorns*

Gouron's tiny production of beautiful, dry Cabernet Franc rosé provides us with a tantalizing yearly treat. Perfumy aromas of autumnal, leafy spice and bits of chocolate make us salivate from the very first whiff and hint at the wine's finesse and silky texture. A joy from the moment the cork is popped, this razory and elegant pink has all the flavorful hallmarks of Cab Franc, and the bright acidity lingers for minutes.

Serving Suggestions: Roast turkey w/ sage, thyme, & lemony butter. Niçoise salad w/ poached salmon. Cucumber mint tabbouleh.



WINERY: Domaine La Ligière
WINE: Cotes du Rhone "Les Costebelles"

GRAPE: *{biodynamic}* Grenache & Syrah

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: *Red Raspberry & Currant, Tangy Prune, Violets*

Bordering Vacqueyras and Gigondas, Domaine La Ligière plies its craft, siphoning the sun and the wholesome perfumes of the Provençal countryside into breathtaking wines. This Cotes du Rhone is a full stop lighter than the estate's profoundly rich Vacqueyras and Gigondas cuvées, but it shares with them a profoundly pretty aromatic mystique and spicy, violet-hued Grenache-ish-ness.

Serving Suggestions: Grilled pork chop w/ lavender/balsamic glaze & garlic-laden smashed potatoes. Seitan gyro w/ lemony cucumber sauce, dill, & cayenne pepper.



WINERY: Alexander Gysler
WINE: Riesling Trocken (1-LITER!)

GRAPE: *{biodynamic}* Riesling

REGION: Rheinhessen
COUNTRY: Germany

THE SKINNY: *Pristine Citrus & Tart Apple, Racy & Dry*

Just when we thought the lean, clean appeal of dry Riesling couldn't deliver more, that's precisely what it does: 33% more, to be exact! The mineral-laced lemon flavors and aromas are ripe, restrained, and mouthwatering. This epitome of refreshment from the masterful Alexander Gysler marries the quality that's always drawn us to his wines with a quantity that we didn't dare dream of. We might even be willing to share!

Serving Suggestion: Albacore tuna nigiri & tempura artichoke. Shrimp étouffée. Spicy Greek yogurt & feta w/ garlic on pita bread.