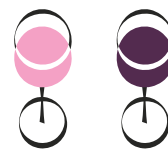




Patio Pack



Grill, chill, and / or keep it rill with porch-tested precision...

\$77.30 (before tax and after a 27% discount)

would normally sell for *\$107 (before tax)!*



WINERY: Ca' del Baio
WINE: Langhe Nebbiolo
GRAPE: *{organic}* Nebbiolo
REGION: Langhe, Piemonte
COUNTRY: Italy
THE SKINNY: Plum & Blood Orange, Gentle Potpourri Spice

This youthful take on the famously age-worthy Nebbiolo grape trades in the expected tannic heft for crispness, vibrancy, and approachability. Carefully selecting grapes from a few different plots, Ca' del Baio has deftly crafted a wine that's intended for easy drinking. While not light and, its mouthwatering acidity makes it a great candidate for serving lightly chilled.

Serving Suggestions: Steak tartare w/ olive oil & balsamic vinegar. Cured meats & rich, creamy cow's milk cheeses. Slow-roasted whole duck. Linguine w/ kale, capers, & lemon.



WINERY: Lini Oreste & Figli
WINE: Lambrusco Rosato "Labrusca Lini 910"
GRAPE: *Lambrusco Salamino, Ancellotta*
REGION: Emilia-Romagna
COUNTRY: Italy
THE SKINNY: Strawberry & Cream, Dry, Frothy & Fun!

The Lini family has been making wine in Correggio for well over one hundred years. Today they are, quite possibly, producing the finest Lambrusco in all of Emilia Romagna. Fabio Lini and his daughter Alicia are responsible for this deliciously pink rendition of the regional specialty - juicy, tart, and thirst-quenchingly fresh, fizzy, and fun.

Serving Suggestions: Perfect for picnics and lavish snacking: chicken salad, tuna salad, hummus & veggies, chips & dip. Prosciutto & mozzarella pizza w/ an arugula, strawberry, & basil salad.



WINERY: Adegas M. Cordeiro
WINE: Branco "Encosta do Vale Galego"
GRAPE: *{sustainable}* Fernão Pires, Arinto, Malvasia
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: Subtle Lime & Fresh Melon, Elegant Minerality

It's uncommon to find whites with such elegance hailing from a hot spot like Portugal's Tejo but Arinto and Fernão Pires are perfectly adapted to retain freshness, even in the face of ever-hotter summers. The limestone soil and hills of the Cordeiro vineyard are a luxury in this flat riverbed region. Fun fact: One of the world's largest dinosaur footprint sites was found just a few miles from the vineyard.

Serving Suggestions: Salt cod fritters w/ potato, onion, & garlic. Mid-summer tomato sandwich w/ Duke's mayo & salt on a Martin's potato roll... maybe get some anchovies in there too.



WINERY: Formigo
WINE: Ribeiro Tinto "Finca Teira"
GRAPE: *{organic}* Caiño Longo, Sousón (Vinhão)
REGION: Ribeiro, Galicia
COUNTRY: Spain
THE SKINNY: Raspberry & Herbs. ¡Glou Glou-Tastic!

In a region known for whites, the rare reds of Ribeiro really stand out. These unique blends have savory, dark red fruit and woody spice flavors, but with a lighter body and a thirst-quenching snap. From a cool, Atlantic-influenced area, this feels like a cousin to the Gamays and Cabernet Francs of France's Loire Valley. You could even consider serving this lightly chilled.

Serving Suggestions: Seared tuna steak w/ soy & ginger. This also has everything you need in a Thanksgiving red - refreshing, fun, savory, and versatile.



WINERY: Tempore
WINE: Garnacha Rosado "Terrae"
GRAPE: *{organic}* Garnacha
REGION: Aragón
COUNTRY: Spain
THE SKINNY: Strawberry & Blood Orange, Tangy & Lush

Aragón might take its name from an ancient kingdom with ruins of imposing fortresses, but there's nothing imposing about this delightfully tangy rosé made from the region's native Garnacha grape. Its striking pigmentation offers a clue to the flavors we might expect - lip smacking red berries spiked with vibrant citrus undertones of bold blood orange and delicate lemon.

Serving Suggestions: Meaty crab cakes w/ saffron & grilled artichokes w/ garlic & lemon juice. Half-cured albacore ceviche w/ cilantro & avocado.



WINERY: Garcia de Olano
WINE: Rioja Blanco
GRAPE: *{sustainable}* Viura, Verdejo
REGION: Rioja
COUNTRY: Spain
THE SKINNY: Green Apple & Gentle Citrus, Delicate Flowers

From Rioja's northernmost frontier, Alavesa, this white unsurprisingly stars the region's vibrant, venerable Viura (aka Cava country's champion, Macabeu) showcasing its signature citrus and tree fruit energy. More exotically, Verdejo (at a decidedly reserved 10%) lends whispers of tropical gusto. While Viura is well-equipped for aging gracefully, this one is a veritable fountain of youth.

Serving Suggestions: Kipperd herring on toast. Little gem lettuces w/ radish, carrot, shaved Manchego, & Champagne vinaigrette.