

## SIX for \$76 – June 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:** Chateau Peybrun  
**WINE:** Cadillac Cotes de Bordeaux

**GRAPE:** {sustainable} Merlot, Cab Sauvignon, Cab Franc

**REGION:** Bordeaux  
**COUNTRY:** France  
**THE SKINNY:** *Black Plum, Minerally Backbone, Boldly Elegant*

Catherine de Loze, proprietress of Chateau Peybrun, has managed the vineyards and made the wines at her family's five hundred year old estate for the past three decades. From Cadillac, a hilly corner of southern Bordeaux, this limousine of a red stretches out ripe black fruit, savory earth, mineral, and the silky tannins of a powerful, young, and impeccably balanced Merlot-driven wine.

*Serving Suggestions:* Grilled sirloin with Bordelaise sauce, shallots, and boiled baby potatoes. A classic beef brisket sandwich on hearty toasted bread with rustic homestyle fries.



**WINERY:** Bodegas Pardevalles  
**WINE:** Prieto Picudo

**GRAPE:** *Prieto Picudo*

**REGION:** Tierra de León  
**COUNTRY:** Spain  
**THE SKINNY:** *Vibrant Dark Fruit, Lively & Fresh, Subtle Spice*

For generations the Alonso family has farmed the high plateau of León, growing only the two grapes native to their corner of Spain. For reds, this means Prieto Picudo with its Tempranillo-like dark fruit combined with brightness and elegance of Gamay. This unoaked bottling from Pardevalles prevails with freshness for summer sipping yet food-friendly richness enough for Thanksgiving.

*Serving Suggestions:* Adobo chicken thighs. Roast turkey w/ traditional autumnal fixings. Sweet potato & black bean empanada w/ cumin & scallions.



**WINERY:** Pazo das Tapias (Manuel Mendez)  
**WINE:** Mencia "Finca os Cobatos"

**GRAPE:** *Mencia*

**REGION:** Monterrei, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Forest Berries & Fresh Herbs, Lively & Dark*

With successful estates in Rias Baixas and Ribeiro already, Manuel Mendez completed his Galician trifecta in 2006 with this estate in Monterrei. One of the oldest vineyards in the area, it is planted to the region's signature varieties: Godello and Mencia - the latter presented here in classic, minimalist form, brimming with the grape's signature freshness and forestry, herbaceous undercurrents. File between Oregonian Pinot and Loire Cab Franc...

*Serving Suggestions:* Cured jamon Iberico w/ bits of Galicia's tetilla queso. Grilled root vegetables drizzled w/ olive oil & Maldon salt.



**WINERY:** Domaine de Moulin-Pouzy  
**WINE:** Bergerac Rouge "Classique"

**GRAPE:** {organic} Merlot, Cab Sauvignon

**REGION:** Bergerac, Dordogne  
**COUNTRY:** France  
**THE SKINNY:** *Blackberry, Earthy Spice, Very Bordeaux-esque*

The town of Bergerac lies just up the Dordogne River from Bordeaux. In centuries past, shippers at the port of Bordeaux used their position downriver to create global demand for their wines at the expense of Bergerac. Even today less than 20% of Bergerac wines leave France, making this savory but fresh unoaked red from Famille Castaing a rare treat.

*Serving Suggestions:* An honest, countryside red like this cries for similar fare – enlivening a pot roast with potatoes and carrots or paired with a classic French onion soup.



**WINERY:** Domaine La Bouysse  
**WINE:** "Le Planal" Rouge

**GRAPE:** {organic} Grenache, Syrah

**REGION:** Languedoc  
**COUNTRY:** France  
**THE SKINNY:** *Berry & Plum Preserves, Black Tea, Garrigues*

Martine Pagès and her brother Christophe Molinier are the epitome of honest, hardworking folks who strive to make the best vin possible without compromise and frequently at bafflingly gentle prices. Rugged and demonstratively Mediterranean, this cuvée exudes authenticity, integrity, and... deliciousness. Intensely black, berryish fruit, garrigues, black tea, and gentle spice. Yum!

*Serving Suggestions:* Juicy grilled sausages on a platter w/ mustard, bread, & dipping oil. Stuffed grape leaves w/ pomegranate molasses & allspice.



**WINERY:** Garcia de Olano  
**WINE:** Rioja Tinto Joven

**GRAPE:** {sustainable} Tempranillo

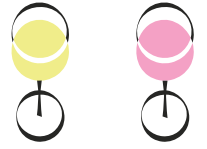
**REGION:** Rioja  
**COUNTRY:** Spain  
**THE SKINNY:** *Vibrant Violet Fruit, Joven Heaven, Bold & Bright*

Concentrated, inky, and generous yet vibrantly fresh (partially courtesy of carbonic maceration – the vinification process most famously employed in Beaujolais), this unoaked Rioja sings with Tempranillo's tendencies toward black cherry and raspberryish fruit, showcasing the stony, earthen notes that contribute to Garcia de Olano's distinctive output. Guzzle it or ruminate on its firm, fresh, layered personality. Prodigious weeknight fare!

*Serving Suggestions:* Peruvian chicken thighs w/ toasted plantains & crispy green beans. Empanadas w/ red bell peppers, onions, & olive oil.

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**WINERY:** Charles Baur  
**WINE:** Pinot Blanc  
**GRAPE:** {organic} Pinot Blanc

**REGION:** Alsace  
**COUNTRY:** France  
**THE SKINNY:** Orchard-ish Crispness & Blossomy Aromas

This elegant Alsatian offers us both the vitality and mystery that we crave from the French Rhinelands. Pinot Blanc's position here remains less lofty than that of its darker-skinned counterpart, Pinot Gris, but what it sometimes lacks in power or perfume, it makes up for with subtlety and sublime drinkability. Charles Baur's Eguisheim estate is a manageable 40 acres, allowing great attention to detail in both the vineyard and the cellar.

*Serving Suggestions:* Chicken salad w/ golden delicious wedges, walnuts, & blue cheese. Camembert & other creamy, cow's milk cheeses.



**WINERY:** Tegernseerhof  
**WINE:** Grüner Veltliner Federspiel "T26"  
**GRAPE:** {sustainable} Grüner Veltliner

**REGION:** Wachau  
**COUNTRY:** Austria  
**THE SKINNY:** Vibrant Citrus & Peach, White Pepper & Mineral

The always-excellent T26 cuvée takes its name from a tasting session with Austrian importer, Klaus Wittauer, who was in the Mittelbach family cellar searching for his absolute favorite among their tanks of recently-vinified Grüner. When he found the one, he exclaimed, "This is it! I'll take the whole tank." That tank was #26. Classic stone-fruit and zesty citrus carry notes of the variety's trademark white pepper and flint. Prost!

*Serving Suggestions:* Wiener Schmitzel or other breaded, fried cutlets. Flavorful cheeses. Paneer & vegetable Madras curry.



**WINERY:** Pazo das Tapias  
**WINE:** Godello "Finca Os Cobatos"  
**GRAPE:** Godello

**REGION:** Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** Pear & Guarana, Elegant Mineral, Lush & Bright

Tucked away in Northwestern Spain's Galicia, where some of the country's best white wines are grown on misty hill-sides, is a lesser-known but very exciting area known as Monterrei. Not far from Portugal's border, these drier, inland mountain reaches provide the Godello grape one of its favored environments. This spectacular specimen touts the variety's textbook combination of white Burgundian build, restrained tropicality, and elegant mineral.

*Serving Suggestions:* Oysters or mussels flash-grilled w/ grits or polenta. Fried calamari.



**WINERY:** Jérémie Huchet  
**WINE:** Muscadet Sèvre et Maine Sur Lie "Clos les Montys"  
**GRAPE:** {organic} Mélon de Bourgogne

**REGION:** Loire Atlantique  
**COUNTRY:** France  
**THE SKINNY:** Lime & Pear, Flint & Oceanic Intrigue, Very Dry

Its pristine clarity in the glass belies its depth and elegance. This mouthwatering Muscadet has a nose of fresh white birch flowers and layers of flinty & oceanic mineral. Crisp pear and citrus dominate and provide the perfect, refreshing pairing partner for seafood. An impression of salinity and electricity inspire an invigorated smile in appreciation of the lingering finish.

*Serving Suggestions:* Classically served with raw oysters – don't miss this magic pairing. Also great with nearly any shellfish like shrimp or scallops w/ clarified butter & lemon.



**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:** Casa Los Frailes  
**WINE:** Monastrell Rosado  
**GRAPE:** {biodynamic} Monastrell

**REGION:** Valencia  
**COUNTRY:** Spain  
**THE SKINNY:** Blackberry & Violets, Peppery & Exotic, Earthy

This lovely pink wine from the black Monastrell grape strikes as a dry rosé especially apt for the red wine drinker - as rich as many reds yet divinely crisp and refreshing! The Los Frailes wines from the Velazquez family are beloved touchstones among our customers. Formerly home to Jesuit friars, the estate's biodynamic goodness has remained in the same family since 1771. This is so fresh you might get pinched.

*Serving Suggestions:* Savory fruit gazpacho. Tomatoes, basil, olive oil, and mozzarella cheese. Grilled salmon.