

SIX for \$76 – July 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: Bodegas Garcia de Olano
WINE: Rioja Tinto Crianza
GRAPE: *Tempranillo*
REGION: Rioja
COUNTRY: Spain
THE SKINNY: *Firm Plum, Toasty Vanilla, Lush & Structured*

The Garcia de Olano family have generations of experience, and their vineyards & cellar share a legacy that can be traced back for centuries. Releasing resplendent Rioja of all shapes and sizes, the winery is unsurprisingly apt in crafting flagship fare like this crianza, brimming with toasty vanilla bravado and assertive dark fruit - beautiful balanced maturity and expressive energy.

Serving Suggestions: Hickory-smoked bacon & bison burger w/ blue cheese, fresh tomato, & butter Bibb lettuce. Roasted eggplant & white bean flatbread w/ Fresno chiles & sheeps milk cheese (like Etxegarai).



WINERY: Domaine La Bouysse
WINE: Carignan
GRAPE: *{organic} Carignan*
REGION: Western Languedoc
COUNTRY: France
THE SKINNY: *Brambly Berry, Peppery Garrigues, Rich & Tangy*

The Carignan grape is, in many ways, the crown jewel of Domaine La Bouysse's vineyards in Boutenac (one of the most celebrated terroirs in Corbieres.) It's from ancient Carignan vines that the estate's most prized cuvées are made. This more youthful and fruit-driven offering exudes black raspberry and ripe cranberry flavors with the distinct mediterranean spices which are delicious hallmarks of the wines of Corbieres.

Serving Suggestions: Roast pork loin with garlic, lavender, and black pepper. Tangy & savory Carolina barbecue.



WINERY: Jalits
WINE: Blaufränkisch Eisenberg
GRAPE: *Blaufränkisch*
REGION: Burgenland
COUNTRY: Austria
THE SKINNY: *Currant & Cranberry, Graphite & White Pepper*

Blaufränkisch, often upstaged by its more famous offspring, Zweigelt, is Austria's deeper, darker native red. Its Burgenland home turf is where it does its best work. The Eisenberg (Iron Mountain) of southern Burgenland is especially homed in on the variety's strengths, its stony, vineyards imbuing wines with enhanced structure and elegance. Why be blue?

Serving Suggestion: Wiener Schmitzel or other succulent fried meats (Yakitori w/ asparagus & soft-boiled quail egg). Eggplant & shitake tempura.



WINERY: Paul D.
WINE: Zweigelt
GRAPE: *{sustainable} Zweigelt*
REGION: Wagram
COUNTRY: Austria
THE SKINNY: *Snappy Raspberry, Wispy Smoke & Spicy Earth*

The family's farm dates back to 1849, and, having apprenticed with none other than the famed Anton Bauer, Paul Direder is carrying on the family's agricultural name spectacularly. Spicy, soft, medium to full-bodied, with raspberry, soft tannins, and not an iota of oak to be found, this wine is pure drinkability, perfect for the summer; it's also a liter, just the right size for bringing to picnics, cookouts, and porch hangouts. Serve slightly chilled.

Serving Suggestions: Fried chicken. Grilled cheeseburgers. Tofu in a mild tomato-coconut curry sauce. Leek & feta flatbread.



WINERY: Domaine des Pères de l'Église
WINE: "L'Esprit" Rouge
GRAPE: *{organic} Grenache & friends*
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Black Raspberry & Herbs, Gentle Tannin*

From top-knotch Chateauneuf to this stunning DAILY™ sipper, Pères de l'Église's ability to astonish with their always-delicious lineup is increasingly secure. This fresh yet substantial red feels like something you might be served in a carafe at a patio restaurant in Avignon - brimming with vibrant black fruit and bursting with delicately spicy Rhone-ish signatures. More like Pères de-lish, am I right?

Serving Suggestions: Grass-fed meatballs & roasted fingerling potatoes w/ herbes de Provence over braised dinosaur kale & creminis.



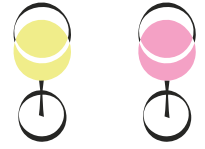
WINERY: Bodegas Tempore
WINE: Garnacha "Independent"
GRAPE: *{organic} Garnacha*
REGION: Aragón
COUNTRY: Spain
THE SKINNY: *Fresh Strawberry & Vibrant Black Cherry, Bright*

According to Bodegas Tempore "our wines represent our land, warm and persistent," and boy does this one ever! This Garnacha is bursting with aromas of berries and sweet spices and flavors of stewed plums, juicy red berries, all back up by firm tannins. This wine is as food-friendly as it gets, but fantastic on its own. Let each sip transport you to the Aragonese countryside.

Serving Suggestions: Slow-cooked lamb, BBQ pork or chicken. Catalan veal stew w/ prunes & potatoes.

SIX for \$76 – July 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: Charles Baur
WINE: Riesling
GRAPE: {organic} Riesling
REGION: Alsace
COUNTRY: France
THE SKINNY: *Lemon & Green Apple, Flint & Delicate Blossoms*

Alsatian Riesling occupies an especially lofty place in the hearts of seasoned enthusiasts of both the variety and the region, and it often represents a kind of Riesling-er-rific gateway drug whose distinctive aromas and typically distinctive lack of residual sugar converts many Riesling skeptics into true believers. This example from Charles Baur delivers that classic clarity, intensity of tangy fruit, and ethereal perfume combining white flowers and flint.

Serving Suggestions: Creamy, washed-rind cheeses. Beef & lamb shawarma w/ tangy tzatziki & tahini sauces.



WINERY: Bodegas Pardevalles
WINE: Albarín
GRAPE: {sustainable} Albarín
REGION: Tierra de León
COUNTRY: Spain
THE SKINNY: *Lemon-Lime, Tropical, Addictively Aromatic*

That's not a typo! This is Albarín, not Albariño. Despite almost being homonyms, these two grapes are completely unrelated. Still incredibly rare, Albarín was on the verge of extinction before its revival at the hands of Pardevalles. Medium bodied and as fun as can be, with exuberantly fresh aromas, it will have you asking yourself why you've never had an Albarín before.

Serving Suggestions: Chicken breasts doused in peri peri citrus-pepper sauce. Shrimp ceviche served in an avocado bowl.



WINERY: Vieaga da Princesa
WINE: Albariño
GRAPE: Albariño
REGION: Rias Baixas, Galicia
COUNTRY: Spain
THE SKINNY: *White Peach & Passionfruit, Lime, Herbal Spice*

From Manuel Mendez's single vineyard in Rias Baixas, this bright, medium-bodied, tjos textbook Albariño bears the grape's wonderful combination of tropical perfume and restrained yet vibrant clarity. Brimming with zesty, ripe fruit and racy acidity this signature seafood companion piques our pinings for surf and sun (or at least some sensational ceviche tacos).

Serving Suggestions: Shrimp tempura & pineapple maki topped w/ lightly scorched yellowfin. Tangy, creamy cheeses w/ toasted rye or sourdough bread & dill.



WINERY: Paul D.
WINE: Grüner Veltliner
GRAPE: {sustainable} Grüner Veltliner
REGION: Wagram
COUNTRY: Austria
THE SKINNY: *Apple & Zesty Melon, Peppercorn & Mineral*

Paul Direder, representing the fifth generation to farm his family's 150 year-old estate, has been responsible for shockingly affordable, truly outstanding wein since he was merely seventeen. His first vintage was brilliant right out of the gate, and, over the past decade and a half, his work has reached new heights. This is ripe, lush Grüner with zesty acidity and floral flourishes – a real treasure.

Serving Suggestions: Korean fried chicken. Asparagus gratin. Picnic fare: smoked trout salad w/ dill, arugula-prosciutto wraps, tomato-mozzarella sandwiches w/ basil.



WINERY: Jérémie Huchet
WINE: Muscadet Sèvre et Maine Sur Lie "Le Chauvinière"
GRAPE: {organic} Melon de Bourgogne
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: *Bright Pear & Lime, Distinct Mineral, Bone Dry*

Melon de Bourgogne, the variety that Muscadet is produced from, is the signature grape of the far western Loire Valley and is rarely planted anywhere else. Known for its bracing acidity, chalky minerality, crisp pear and citrus flavors, and saline edge, the best examples are aged on the lees to add body and complexity- indicated by "Sur Lie" on the label. Perfect for the beach, with or without seafood, Muscadet is the pinnacle of easygoing refreshment!

Serving Suggestions: THE perfect match for oysters, sashimi, ceviche, scallops in beurre blanc. Aged goat cheeses like Feta. Fried pickles.



WINERY: Finca Torremilanos
WINE: Rosé "Montecastrillo"
GRAPE: {biodynamic} Tempranillo
REGION: Ribera del Duero, Castilla y León
COUNTRY: Spain
THE SKINNY: *Fleshy Cherry, Spicy Guarana, Day-Glo Rosado*

The hot, dry, daytime conditions in the high elevation vineyards of Ribera del Duero practically guarantee stellar ripeness and generosity of fruit, while the plateau's plummeting night temperatures preserve excellent acidity. The estate's younger vines (12-15 years) and limestone terroir imbue wonderful vitality and balance.

Serving Suggestions: Grilled salmon burger w/ oregano & basil pesto on a grilled bun. Savory-tangy fruit salad w/ feta, crushed pecans, & blood orange-balsamic vinegar.