

## SIX for \$76 – August 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 La Ligière  
**WINE:** Beaumes de Venise "Les Garennes"

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

**REGION:** Southern Rhone  
**COUNTRY:** France

**THE SKINNY:** Red Plum, Blackberry & Cassis, Thyme & Anise

Beaumes is situated at the foot of the Dentelles de Montmirail, just a short distance away from Vacqueyras, Gigondas, and Châteauneuf-du-Pape (in case you needed proof of this area's pedigree). Its reds are ripe, fruit-driven, and aromatic. Peppery, sweet spices, dried herbs, red and black fruits open up a silky, medium bodied sip with delicately integrated tannins and a crushed granite mineral finish.

*Serving Suggestions:* Pan fried foie gras w/ caramelized figs. Wild mushroom galette. Braised veal shanks w/ gremolata. Vegetable samosas.



**WINERY:** Garcia de Olano  
**WINE:** Rioja Alavesa "3 de Olano" Viñas Viejas

**GRAPE:** {sustainable} Tempranillo

**REGION:** Rioja  
**COUNTRY:** Spain

**THE SKINNY:** Blueberry & Cherry, Gentle Smoke, Serious

The three Garcia de Olano brothers use the "3 de Olano" label for wines that come from their oldest vines, up to 65 years old. This cuvée is dark, rich, and intense yet still balance, showing subtlety and finesse. The French oak aromas are there, but the dark berry flavors and meatiness are front and center. This is the Bordeaux-influenced Rioja of Alavesa, not the woody, tawny style from Alta.

*Serving Suggestions:* Porterhouse steak flash-grilled on coals, drizzled w/ paprika olive oil, & coarse sea salt, served with garlicky roasted new potatoes. Empanadas w/ pepper-Jack, walnuts, & ricotta.



**WINERY:** Paolo Petrilli  
**WINE:** Cacc'e Mmitte di Lucera "Motta del Lupo"

**GRAPE:** {organic} Nero di Troia, Montepulciano, Bombino

**REGION:** Lucera, Puglia  
**COUNTRY:** Dark Fruit & Spice, Zesty Tannin, Versatile!

**THE SKINNY:** Italy

In Italy's Puglian peninsula, there was a communal press where you pressed your grapes, taking (cacce) your juice and must at the end of the day, so the next farmer could pour his grapes in (mmitte). This region is named after the practice. Paolo Petrilli's red, based on the Nero di Troia grape, is earthy, spicy, and tannic, well-balanced with acid, with subtle dark fruit and floral notes.

*Serving Suggestions:* Pizza w/ cherry tomatoes, burrata, olive oil, and whole basil leaves. Penne tossed w/ olive oil, sauteed garlic, broccoli rabe, and caciocavallo cheese.



**WINERY:** Chateau Moulin de Mallet  
**WINE:** Bordeaux Rouge

**GRAPE:** Merlot, Cabernet Franc

**REGION:** Bordeaux  
**COUNTRY:** France

**THE SKINNY:** Blackberry & Plum, Roasted Cacao, Savory Herb

Hailing from the southeasternmost reaches of the sprawling viticultural kingdom broadly known as Bordeaux, this astonishingly generous, captivating value is a bit like mana from the heavens for those of us who don't drink distinctive, assertive Claret as often as we'd like because of how expensive it's become. Predominantly Merlot, this beauty shows off the chocolatey, coffee-like qualities that Bordelais Merlot famously does.

*Serving Suggestions:* Beef Bourguignon or burgers & fries. Mashed potatoes w/ shiitake mushroom gravy & scallions.



**WINERY:** Bodegas Tempore  
**WINE:** Tempranillo "Independent"

**GRAPE:** {organic} Tempranillo

**REGION:** Aragón  
**COUNTRY:** Spain

**THE SKINNY:** Powerful & Deep, Berry, Vanilla

If you're on the hunt for a wine that's both rich and easy-drinking, balanced and bold look no further. It's punchy purple color precedes a face-full of sweet red and black berry aromas, followed up by rich fruit flavors, hints of pepper, and bold tannins. Organic, full of character, yet still accessible- what more could you ask for? Bodegas Tempore delivers big as usual.

*Serving Suggestions:* Spanish clay pot stew of beef, rice, chickpeas, cabbage & potatoes. Longaniza- pork sausage w/ cinnamon, aniseed, garlic, nutmeg, & paprika.



**WINERY:** Domaine Pinchinat  
**WINE:** "Venus de Pinchinat" Rouge

**GRAPE:** {organic} Grenache, Syrah, Cinsault, Cab Sauv

**REGION:** Provence  
**COUNTRY:** France

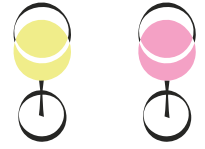
**THE SKINNY:** Dark Berries & Currants. Smooth & Bold

The vineyards of Pinchinat have been farmed for wine grapes since the Romans occupied this area 2000 years ago. The famous Venus of Aix en Provence and dozens of other Paleolithic artifacts have been found among these very vines. This red is dark, rich and satisfying but also smooth and very quaffable; historic even!

*Serving Suggestions:* Great with a simple roast, burgers, meatloaf or pasta. With a little chill it shifts down to be suitable with pork, chicken and even tuna salad.

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**WINERY:** Pazo Das Tapias  
**WINE:** Godello "Alma de Autor"  
**GRAPE:** *Godello*  
**REGION:** Monterrei, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Bartlett Pear & Lime, Round & Firm, Mineral*

Godello is undisputed monarch of whites from the more inland reaches of Spain's Galicia. This outing from our friend and hero of unusually economical Galician offerings, Manuel Mendez, aptly showcases the variety's propensity toward a mineral, medium-weight, vaguely Burgundian persona. In fact, fans of unoaked Chardonnay will really sink their teeth into this luscious, lively white!

*Serving Suggestions:* Steamed mussels & prawns. Seared scallops w/ butter & scallions



**WINERY:** Céline & Laurent Tripoz  
**WINE:** Crémant de Bourgogne Brut Nature "Prestige"  
**GRAPE:** *{biodynamic} Chardonnay*  
**REGION:** Mâconnais, Burgundy  
**COUNTRY:** France  
**THE SKINNY:** *Spicy Apple, Mature Leesey Richness, Long Finish*

Céline & Laurent Tripoz make such a tiny amount of this Crémant, and as such it is crafted like many of the finest Champagnes. Rich, maturely nutty, and elegantly vinous, it is perfectly adapted to life at the table and shouldn't merely be delegated to celebrations. Lush, elegant, very ageworthy, it is only made in the best years (and previously only in magnums -1.5 liter bottles). Truly delicious...

*Serving Suggestions:* Surprisingly versatile, it is at its best w/ rich, creamy dishes like soft, flavorful cheeses or fried chicken.



**WINERY:** Bedin  
**WINE:** Pinot Grigio "Onorevole"  
**GRAPE:** *Pinot Grigio*  
**REGION:** Veneto  
**COUNTRY:** Italy  
**THE SKINNY:** *Pear & Melon, Leesey Lushness, Vibrant & Fresh*

If you started drinking wine in the last 20 years, there's a distinct probability that your first Pinot Gris was a Venetian Pinot Grigio. This specialty of the countryside between Verona and Venice has been so ubiquitous as to become virtually synonymous with "white wine," but our friends at Bedin have lovingly crafted a wonderfully vibrant, delicious gem. Most impressive!

*Serving Suggestions:* Shrimp & scallops on polenta (or grits!) w/ garlic, olive oil, white wine & sea salt. Asiago fettuccine alfredo w/ roasted leeks, broccoli, & asparagus.



**WINERY:** Bodegas Rueda Perez  
**WINE:** Rueda "Viña Burón"  
**GRAPE:** *Verdejo, Viura*  
**REGION:** Rueda, Castilla y León  
**COUNTRY:** Spain  
**THE SKINNY:** *Mango & Grapefruit, Fresh & Dry, Tropical!*

This is one juicy and exotic little puppy. The Rueda Perez family 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 cuvée, from the Burón vineyard, is the most focused, accessible and fruity. Swak!

*Serving Suggestions:* A salad of octopus, eel, shrimp, potatoes and caramelized onions like they serve at Meson Tío Macario. Fried oyster mushrooms.



**WINERY:** Companhia das Lezíras  
**WINE:** "Samora" Branco  
**GRAPE:** *Fernão Pires, Arinto*  
**REGION:** Tejo  
**COUNTRY:** Portugal  
**THE SKINNY:** *Juicy Fruit, Very Floral, Citrus*

From the south of Portugal, in the Tejo region, comes this summer sipper and poolside companion named after the local Samora Correia area. The estate conscientiously produces what can only be described as some of the absolute best values around. Peach, honeydew melon, and tangerine jump from the glass. Every glass is like a bouquet of fresh flowers. Keep chilled at all times for emergencies.

*Serving Suggestions:* Shrimp boil w/ lots of lemon, bay leaf & mango salsa. Also with summer fruit gazpacho or fruit kabobs w/ savory mint sauce.



**WINERY:** Guerrieri-Rizzardi  
**WINE:** Chiaretto Classico "Keya"  
**GRAPE:** *{organic} Corvina, Rondinella, Sangiovese, Merlot*  
**REGION:** Verona, Veneto  
**COUNTRY:** Italy  
**THE SKINNY:** *Grapefruit & Cherry, Rich, Juicy & Fresh*

Guerrieri-Rizzardi's "Keya," short for Chiaretto, bears a surprisingly playful name from an estate with a history as rich as this one's, but maybe it shouldn't be surprising considering the solar-powered, forward-thinking winery's current incarnation. The rosé itself is every bit as playful, bursting with snappy red fruit, assertively floral aromas, and a finish that delightfully fresh, rich finish!

*Serving Suggestions:* General Tso's-esque chicken thighs w/ hoisin sauce & Korean red chili flakes w/ thin, yuzu-infused sesame seed asparagus. Red radicchio risotto w/ white wine & Parmesan.