

SIX for \$76 – September 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 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: Adega M. Cordeiro
WINE: Tejo Tinto "3 Castas"

GRAPE: {sustainable} Tempranillo, Syrah, Touriga Nacional

REGION: Tejo
COUNTRY: Portugal

THE SKINNY: Mission Fig & Hazelnut, Dusty Tannin, Suave

Encosta do Vale Galego is the family passion project of Manuel Cordeiro and his son João. Manuel's parents grew grapes, so when he retired he built a small winery behind the family home and returned to that tradition - on a professional scale this time. Aged lightly in oak and extensively in bottle before release, this wine reaches an apex of mature complexity rare to find in an everyday red.

Serving Suggestions: Spit-roasted suckling pig w/ all the fixin's (make sure to grab a bite of crispy skin). Slow simmered black beans & rice with garlic, onion, & peppers.



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 foresty, 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: 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: Finca Torremilanos
WINE: Ribera del Duero Tinto "Montecastrillo"

GRAPE: {biodynamic} Tempranillo

REGION: Ribera del Duero, Castilla y León
COUNTRY: Spain

THE SKINNY: Black Cherry & Boysenberry, Sandalwood

Northern-central Spain's Ribera del Duero has a well-earned reputation regarding its outstanding Tempranillo-based reds, but we tend to be impressed with sturdiness that its wines exemplify rather than how easy they are on the wallet. This righteous rendition musters the concentration in an affably juicy, less tannic package that doesn't break the bank. Four months time in French oak barrels seals the deal with supple, cedary spice!

Serving Suggestions: Empanadas w/ ground beef, lentils, & creamy corn. Grilled flatbread w/ caramelized onions & manchego.



WINERY: Bodegas Tempore
WINE: Garnacha Joven "Finca Vasallo"

GRAPE: {organic} Garnacha

REGION: Aragón
COUNTRY: Spain

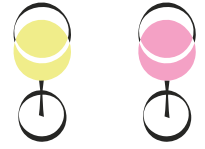
THE SKINNY: A Bouquet of Violets, a Bowl of Blackberries

The Yago Aznar family continues a long history of respectful farming practices and viticultural sensibilities, evident in their organic "Terrae" wines. Their old vine garnacha grapes ripen on the arid plains where Zaragoza, Teruel, and Bajo Aragón meet. They are harvested by hand and bottled young, resulting in a youthful, richly aromatic wine full of ripe purple fruit and flowers.

Serving Suggestions: Pork tenderloin with wild blueberries and thyme; roasted quail with sautéed mushrooms over rice.

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WINERY: Visintini
WINE: Pinot Grigio

GRAPE: {organic} Pinot Gris

REGION: Friuli
COUNTRY: Italy

THE SKINNY: Pearskin & Plumcot, Coppertoned Colorscheme

Pinot Gris is indeed a native to France. Friuli is, however, one of the grape's clear capitals. This offering bursts from the glass with its eye-catching copper colorations and autumnal, floral perfume. Roughhewn Korean pear-like texture (from extended skin contact) and appropriately pinkish, plumcot-like fruit interwoven with mountain stream minerality make this a real treat for the senses.

Serving Suggestions: Shrimp & porcini risotto w/ olive oil & garlic. Grilled tofu salad w/ red cabbage, radish, carrot, & sesame oil / chili-garlic seasoning.



WINERY: Mantlerhof
WINE: Grüner Veltliner [1-LITER!]

GRAPE: {organic} Grüner Veltliner

REGION: Kremstal
COUNTRY: Austria

THE SKINNY: Crisp Pear & Citrus, Light & Lively

Weighing in by the hefty liter yet, itself, gliding glisteningly as light as air, this fresh, friendly Grüner Veltliner is an invigoratingly crisp mineral spring of classically Grüner-ish flavors at the leaner, subtler end of the GV spectrum. The Mantlerhof estate has existed for 200 years and utilizes traditional methods such as ambient yeast fermentation.

Serving Suggestions: Olive naan topped w/ pickled crabmeat, avocado, fennel, & lemon zest. Semolina salad w/ asian pear, spinach, & sesame dressing.



WINERY: Socalcos do Bouro
WINE: Vinho Verde Branco

GRAPE: {organic} Loureiro, Trajadura, Arinto

REGION: Minho / Vinho Verde
COUNTRY: Portugal

THE SKINNY: A Tropical Paradise. Relentlessly Refreshing!

Let the refreshment wash over you! Vinho Verde is still what patio & picnic dreams are made of, but a renaissance is sweeping through Portugal's far north and carrying these valiantly vibrant, tirelessly tangy delights forward with, often, a richer, riper twist. Juicy white peach, melon, and mouthwatering tangerine are captivating and timeless. Delightful!

Serving Suggestions: Fresh spring rolls w/ shrimp, beansprouts, cilantro, & mango. Spicy brunch omelette w/ tomato, red onion, turmeric, & mustard seed.



WINERY: Viña Aliaga
WINE: Sauvignon Blanc "Doscarlos"

GRAPE: {organic} Sauvignon Blanc

REGION: Navarra
COUNTRY: Spain

THE SKINNY: Lime & Grapefruit, Citrus Blossom & Ginger

Aliaga's Sauvignon Blanc has often been made from very ripe grapes and aged in oak barrels, resulting in a rich but less distinct wine. More recently, they've made the wine in a vibrant, mouthwatering style with healthy, refreshing acidity and no oak influence. The result is a complex and intriguing white that is exotic and comforting at once.

Serving Suggestions: Boiled white asparagus drizzled w/ olive oil & sea salt. White bean soup w/ chorizo & piquillo peppers.



WINERY: Bodegas Tempore
WINE: "Independent" Blanco

GRAPE: {organic} Macabeo, Garnacha Blanca

REGION: Aragón
COUNTRY: Spain

THE SKINNY: Tropical Fruit, Ginger Tea, Gentle Acidity

Bodegas Tempore's "Independent" series wines are made with the logical and eco-logical consumer in mind. Always organically farmed with sustainable practices, every one of their budget-friendly options deliver with consistent drinkability while never straying from the traditional roots of the region. A unique and intricate white, all the way from sunny Zaragoza, Spain at this price, is a winner any day of the week!

Serving Suggestions: Grilled chicken legs w/ a dab of sweet and spicy BBQ sauce. General Tso's tofu and cauli-fried rice.



WINERY: Tegernseerhof
WINE: Zweigelt Rosé "Mittelbach"

GRAPE: Zweigelt

REGION: Wachau
COUNTRY: Austria

THE SKINNY: Bright Raspberry, Peppery Mineral, Über-Crisp

Austria's Wachau is white Central European wine royalty, responsible for some of the world's most revered & age-worthy whites. This crisp, crystal-clean, pink delight follows suit with vibrant acidity and elegant balance. Zesty berry character and mineralistic complexity render this rosé both intriguingly pretty and mouthwateringly refreshing. Martin Mittelbach once again shows his stuff with this glimmering gem. Prost!

Serving Suggestions: Chicken salad w/ pecans & cranberries. Classic Reuben. Toasty panini with mozzarella, sweet tomato, and basil.