



sixteen candles

This wonderful W.A. Selections six-pack for our sixteenth birthday is **\$85.80** (before tax and after a *29% discount*) would normally sell for **\$120** (before tax)!



WINERY: Bodegas Garcia de Olano
WINE: Rioja Tinto Reserva "Mauleón"
GRAPE: *{sustainable}* Tempranillo
REGION: Rioja Alavesa
COUNTRY: Spain
THE SKINNY: *Dense Black Cherry, Smoke & Spice, Humidor*

There's undeniably an air of venerated substance surrounding decade-old Rioja. Deep, dark fruit ribboned with savory, caramelized oak, tobacco, and mysterious spice cabinet vibes is this northern offering's stock-in-trade. Olano's late 90s garagiste beginnings have evolved into an impressively well-oiled operation, fueled by at least three generations of passionate vigneron experience.

Serving Suggestions: Red wine-marinated chorizo from the griddle w/ garlicky white bean & shallot stew. Black bean enchiladas w/ sheep's milk cheese, sweet potato, & sour cream.



WINERY: Vieira de Sousa
WINE: Douro Branco "Alice"
GRAPE: *{sustainable}* Rabigato, Viosinho, Gouveio
REGION: Douro
COUNTRY: Portugal
THE SKINNY: *Passionfruit & Pear, Yuzu Spice, Zesty Mineral*

The otherworldly landscape of northern Portugal's Douro valley is famous for fortified fare and glass-staining reds, but the lesser-known whites absolutely deserve attention. The Rabigato ("cat's tail") gives this wine its fresh, racy backbone, Viosinho brings aromatic richness, and Gouveio (Godello) rounds out the body. All that comes together with subtle tropical fruit and zesty acidity balancing an impression of lushness. Fans of white Rhones, take note!

Serving Suggestions: Fried flakey white fish (in the Douro they love cod, but we love Calabash fried grouper). Thai Cafe's shrimp pad thai.



WINERY: Mas Codina
WINE: Cava Brut Rosé
GRAPE: *{organic}* Pinot Noir
REGION: Penedès
COUNTRY: Spain
THE SKINNY: *Zesty Cherry, Cracked Stone & Biscuit Dough*

All Cava, by law, must be produced using the "Méthode Champenoise" - becoming bubbly courtesy of a secondary fermentation in-bottle. This luscious rosé is generous and bright, crafted from Pinot Noir and exuding sophistication in every fun, refreshing bubble. Here, ripe, red fruit is nuanced, allowing quintessential Cava minerality to come forward along with yeasty notes and gentle citrus.

Serving Suggestions: King prawn & lotus root tempura w/ avocado, miso flakes, ponzu & wild rice. Smoked salmon crostini. Arugula pesto salad w/ Manchego & watermelon.



WINERY: Domaine Le Garrigon
WINE: Vin de Méditerranée Rouge
GRAPE: *{organic}* Caladoc, Grenache
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Blackberry, Lavender & Leather, Earthy Intrigue*

Never exported from France until we practically demanded it, Daniel Couston's remarkably distinctive, carafe-able red exudes surprisingly Northern Rhone-ish vibes despite its southern provenance. The stuff that bistro & bouchon dreams are made of, this elegantly rustic gem only inhabited Rhone restaurants in its previous life. We couldn't be prouder to provide it with a home away from home.

Serving Suggestions: Hyper-versatile with greatness from grill - burgers, boudin noir, brätunrst, and beyond. Hearty mushroom mac & cheese w/ shiitakes, creminis, & Gruyère.



WINERY: Socalcos do Bouro
WINE: Alvarinho
GRAPE: *{organic}* Albariño
REGION: Minho / Vinho Verde
COUNTRY: Portugal
THE SKINNY: *Pineapple & Pear, Citrus & Mineral, Tropical*

Albariño can still be your favorite Spanish white, but, if we wanted to split hairs, the grape actually originates just south of the border in Portugal's Minho. Alvarinho, as it is known here, is sometimes responsible for the fresh, fizzy stuff that that we associate with the region's Vinho Verde but it can also be restrained and minerally or fleshy, full-bodied, and tropical. This offering luxuriously leans toward the latter option, powerfully ripe and indulgent.

Serving Suggestions: Citrus-marinated grilled squid tacos. Pineapple-anchovie pizza w/ diced cremini mushrooms & ricotta.



WINERY: Domaine Pinchinat
WINE: Cotes de Provence Rosé
GRAPE: *{organic}* Grenache, Syrah, Cinsault, Cabernet Sauvignon
REGION: Provence
COUNTRY: France
THE SKINNY: *Pale & Fresh, Perfumy Sandalwood & Citrus*

Served cold, this goes down easily just as it would in the land where it's made. Picture this: you, your love, and your closest friends around a small table with a saffron table cloth. It's dusk. Cool breezes relieve the heat of the day. Delicious grilled meats, salads, and fresh, cold rosé on ice. Laughing about life, talking with your hands and tossing back the wine to quench your thirst.

Serving Suggestions: Grilled veggies, sausages, and friends around a table under a tree, talking and laughing. Mediterranean pasta salad.