

Autumn Pack

This set of six autumnal delights for **\$98.55** (before tax and after a **24% discount**) would normally sell for **\$130** (before tax)!

Sorry, no other discounts apply.



WINERY: Visintini
WINE: Franconia
GRAPE: *{biodynamic}* Blaufrankisch
REGION: Colli Orientali, Friuli
COUNTRY: Italy
THE SKINNY: *Inky Berry, Violet Perfume, Bright & Substantial*

Just four miles from the Slovenian border, three siblings (Cinzia, Palmira, and Oliviero) continue the work of their great-grandfather, who bought the 13th century estate in the late 1800s. Franconia is one of many names for Austria's Blaufrankisch grape, a Central European powerhouse. This is one of our favorite renditions of said variety, teeming with bright, berryish assertiveness and the wild floral spice - an old world delight with modern zeal.

Serving Suggestions: Braised venison w/ cherry-pancetta reduction. Pizza w/ feta, fennel, fiddleheads, oregano & crushed red pepper.



WINERY: Domaine Sérol
WINE: "De Butte en Blanc" Viognier
GRAPE: *{biodynamic}* Viognier
REGION: Cote Roannaise, Upper Loire
COUNTRY: France
THE SKINNY: *Aprium, Floral Spice & Gingerbread, River Stone*

Viognier, champion blanc of the northernmost Rhone, inspires passion, and its rarity only serves to heighten our thirst for it. This Roannaise offering from Stéphane Serol is true to the grape's potential for elegance, showing clarity and subtlety as well as its famously exotic perfumes. Ripe, slick-skinned stone fruit merges with lush floral notes, clean mineral spring-ish-ness, and autumnal spice.

Serving Suggestions: Duck breast w/ plum jelly & smashed, roasted sweet potatoes w/ rosemary & gigner. Hearty arugula-fennel bulb salad w/ honey mustard vinaigrette, pecans, & blue cheese.



WINERY: Pazo das Tapias
WINE: Mencia "Alma de Autor"
GRAPE: Mencia
REGION: Monterrei, Galicia
COUNTRY: Spain
THE SKINNY: *Black Cherry, Cedar & Spice, Lush & Very Ripe*

Mencia, known as Jaen in Portugal, is native to the Iberian Peninsula's northwest and has become increasingly high-profile over the past 20 years. This rendition showcases the riper, more concentrated end of the variety's spectrum, perhaps resmelling something like Rioja more so than the Pinot Noir or Cabernet Franc that we're often reminded of. Aging in French and American oak rounds it out with toasty vanilla.

Serving Suggestions: Beef, veal, & pork meatballs in tomato sauce w/ crusty bread. Steak au poivre. Mushroom & kale empanadas.



WINERY: Akarregi Txiki
WINE: Getariako Txakolina Rosado
GRAPE: *Hondarribi Beltza, Hondarribi Zuri*
REGION: Getaria, Basque Country
COUNTRY: Spain
THE SKINNY: *Strawberry, Lime Zest, Crisp Herbs, Slate & Sea*

Glowing a luminous shade of pink, this rare offering from the enchanted green northern reaches of Spain's Basque country is a pristine, glimmering gemstone with faint spritz echoing its cool, Atlantic origins. Firm acidity, an herbaceousness that recalls fresh strawberry caps (and Cabernet Franc!), pronounced minerality, and a hallmark citrusy spark transport us to Akarregi Txiki's idyllic vineyards overlooking the bay of Biscay - a rosé for all seasons.

Serving Suggestion: Oysters! Fried, ham-stuffed sardines w/ lemon. Albacore ceviche w/ avocado & cilantro. Creamy goat's milk cheeses.



WINERY: Vieira de Sousa
WINE: Douro "Alice"
GRAPE: *{sustainable}* Touriga Nacional, Touriga Franca, Tinta Roriz (Tempranillo), others...
REGION: Douro
COUNTRY: Portugal
THE SKINNY: *Fresh Currant & Black Fig, Roasted Cacao*

Named for the current winemaker's great aunt, who helmed the winery in her day, this offering from the fifth generation of Vieira de Sousa deftly represents modern Douro's propensity toward luscious density and elegant, balanced opacity. The estate's vineyards are in the Cima Corgo, the heart of the valley. Its famous schist soils yield vibrance, and judicious aging in older barrels imbues a delectable creaminess that renders this irresistible.

Serving Suggestions: Oxtail & garbanzo bean stew. Burgers off the grill (especially when there's a chill in the air). Sheep's milk cheeses.



WINERY: Domaine des Pères de l'Église
WINE: "L'Esprit" Blanc
GRAPE: *{organic}* Grenache Blanc, Clairette, Ugni Blanc
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Stone Fruit & Tropical Vibes, Floral & Lush*

Rhone whites are absolutely delightful, and it's a shame that we don't encounter them more often, but it's understandable as they only account for about 5% of the prolific valley's total output. This golden-hued gem from the Chateauneuf maestros at Peres de l'Eglise is all up in the house - exotically perfumed and luscious yet dry and youthfully refreshing - just the sort of DAILY™ Rhone white sipper that we'd keep our fingers crossed for.

Serving Suggestions: Moroccan stewed chicken & couscous w/ sultanas & almonds. BBQ jackfruit sandwich w/ paprika & garlic.