



# Pack-O'-Lantern

This set of six frighteningly delicious seasonal treats for **\$113.00** (before tax and after a **25% discount**) would normally sell for **\$150** (before tax)!

*Sorry, no other discounts apply.*



**WINERY:** Domaine Sainte-Anne  
**WINE:** Cotes du Rhone Villages - Saint-Gervais "Les Rouvières"  
**GRAPE:** {sustainable} Mourvèdre, Grenache, Syrah  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Berries & Black Fig, Rosemary & Turkish Delight*

Mourvèdre enjoys a lofty reputation among growers throughout Mediterranean France for its fierce character and intensity, but it has also earned a reputation of being a sluggish ripener and, thus, a liability in cooler years. Saint-Anne's fame is partially anchored to the estate's affinity for it, ripening it to perfection and trusting it to headline this broad-shouldered, exquisitely exotic red.

*Serving Suggestions:* Lamb chops w/ black pepper, cumin, coriander, cinnamon, & fennel. Flatbread w/ feta, black olives, spinach, roasted garlic, & toasted walnuts.



The Rhone Valley's Gard department is one of the closest wine-producing areas to Gévaudan, where a giant wolf-beast famously terrorized the countryside for three years in the mid-1700s, sparking mass hysteria, royal intervention, and international headlines.

One of the most baffling and enduring mysteries of the past few centuries, the reign of the beast claimed, reportedly, 300 human lives and has never been satisfactorily explained.

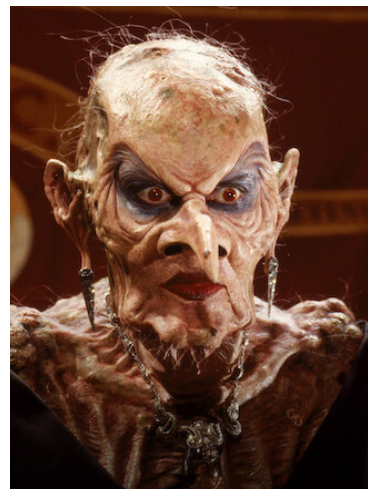
**Pair with (film):**  
*The Howling*  
*Company of Wolves*  
*The Never Ending Story*  
*An American Werewolf in London*



**WINERY:** Maius  
**WINE:** Priorat "Barranc de la Bruixa"  
**GRAPE:** {organic} Carignan, Grenache, Cab Sauvignon  
**REGION:** Priorat, Catalonia  
**COUNTRY:** Spain  
**THE SKINNY:** *Dense Garnet Cherry, Roasted Chestnut & Cacao*

Starring Carignan, an eastern Spanish native arguably best known for its work in Medieterranean France, this assertive cuvée is perhaps a bit softer-spoken than Maius's Grenache-centric fare, layering luscious black & red fruit, a deep mahogany mystique, and firm, balanced tannins. Maius, as it exists today, emerged at the dawn of Priorat's premillennial launch onto the world stage from the Gomez family's longstanding retail wine endeavors.

*Serving Suggestions:* Marbled steak w/ cassis-shallot gastrique & baby asparagus w/ pine nuts. Hickory-smoked jackfruit BBQ.



By the pricking of our thumbs (ouch!), something delicious this way comes. Indeed, this structured, sumptuous red is an autumnal delight. Why, it's magical...

But! "Barranc de la Bruixa" translates to "Ravine of the Witch," and the estate's rocky, mountainous terrain is reputed to have served as the site where ancient witches once venerated divinities, accompanied by a violin soundtrack courtesy of... the devil, himself! Apparently, they were also nude.

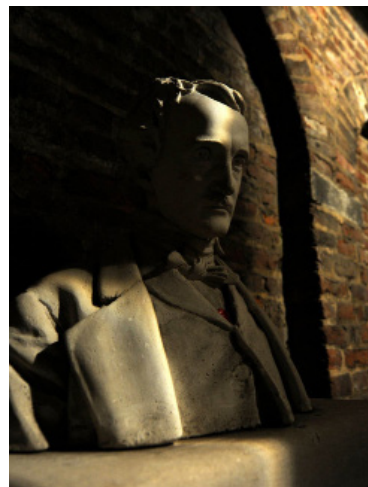
**Pair with (film):**  
*The Witches (1990)*  
*The Witch (2015)*  
*The Craft (1996)*



**WINERY:** Bodega de Forlong  
**WINE:** Blanco  
**GRAPE:** {organic} Palomino, Pedro Ximénez  
**REGION:** Cádiz, Andalucia  
**COUNTRY:** Spain  
**THE SKINNY:** *Lemon & Sage, Saline Minerality, Dry & Juicy*

As the label suggests, this wine is all business when it comes to seafood. Juicy, dry and evocative of the sea, even before the aromas of your seafood dinner have chimed in. Made from the key grapes of the Sherry (Jerez) region, but not given the distinctive sherry-aging treatment; so think subtle Chablis, Verdicchio, or Muscadet as benchmarks. This young couple, Alex and Rocío, are hitting it out of the park.

*Serving Suggestions:* Fried oysters or clams. Shrimp à la plancha. Flounder meunier. Stir-fried vegetables. Umami-rich dishes.



A cask of Amontillado sounds delightful...to die for, even! Oops, that's perhaps a bit too on-the-nose.

If we've learned anything from Edgar Allen Poe, it's that the promise of some delicious Palomino is enough to blind a man to danger, dull his wits, and ultimately lure him to a horrible death, chained to a wall and buried alive in ghostly catacombs. This non-sherry version of the grape from our friends at Forlong is frightfully good...and really interesting. It also has some kind of fish-man on the label...

**Pair with (literature & film):**  
*Edgar Allen Poe*  
*Vincent Price*  
*Some kind of daggum fish-man...*



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**WINERY:** Domaine du Cros  
**WINE:** Marcillac Rouge "Lo Sang del Pais"

**GRAPE:** {sustainable} Fer Servadou (Mansois)

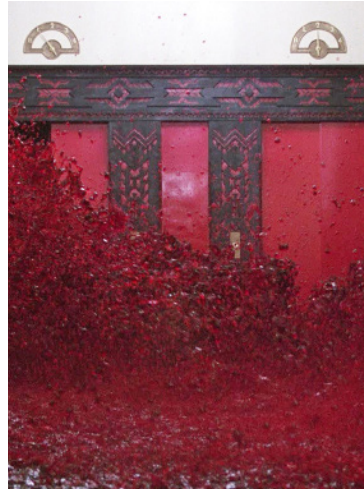
**REGION:** Sud-Ouest

**COUNTRY:** France

**THE SKINNY:** *Forest Berries & Herbs, Resplendently Rustic*

From a beautiful, dynamically hilly region bordering the Auvergne comes this deliciously rustic and unspoiled red. Authenticity runs through its veins, and the mystique of this mountainous countryside is its very blood! Made from Mansois (Fer Servadou), an ancient yet lesser-known grape whose flavors of herbs, spice, dried berries, and iron rich terroir imbue in it a complex depth and affinity for "variety meats." It is an untamed wine...

*Serving Suggestions: Sausages, lamb, offal, & rich/firm cheeses such as Etorkei or Laguiole. Aged beef & mushroom ragu.*



Lo Sang del Pais: with a name like "blood of the countryside" it's got to be good. Evocative and economically eloquent (just like a good ghost story), this wine leaves a lasting impression and has long enjoyed something of a cult following among both our staff and clientele.

As an arguably spooky treat, this makes an excellent companion for blood sausage, which looks awfully Halloween-ish with some sweet potato fries (black & orange bliss). Perfect for your vampire costume...

**Pair with (film & cuisine):**

*The Shining (REDRUM! REDRUM!!)*

*The Hunger (1983)*

*Morcilla, black pudding, blood sausage, etc.*



**WINERY:** Corte Majoli (Tezza)  
**WINE:** Valpolicella

**GRAPE:** {organic} Corvina, Rondinella, Molinara

**REGION:** Verona, Veneto

**COUNTRY:** Italy

**THE SKINNY:** *Loganberry & Cassis, Bright & Bold, Herbs*

A beautifully evocative perfume of forest berries and dried flowers belies the no-frills-ish-guzzleable appeal of this bright and very flavorful yet gentle red. This is not quite at the opposite end of the Valpolicella spectrum from the massive Amarones and Ripassos of the region, but its relatively delicate frame makes it appeal to us by the carafe as much as by the glass...

*Serving Suggestions: Roast pork w/ black pepper & dried cranberries or gojis. Triple cream cheese w/ dried mission fig, tart blackberry & pickled beet.*



When it comes to mask and mystique, Halloween manages to have some fierce competition from the Carnival of Venice. Simultaneously festive and a bit morbid, plague doctors carouse with feline Colombinas and gilded jesters by candlelight in pursuit of spectacle, catharsis, and indulgence.

Not only is the Veneto one of the mask-i-est places on earth, but the black Corvina grape Verona is believed to take its name from corvids (crows, ravens, rooks, etc).

**Pair with (literature & film):**

*Masque of the Red Death (more Poe!)*

*Gothic*

*Eyes Wide Shut*



**WINERY:** Vieira de Sousa  
**WINE:** Fine Tawny Port (375 ml)

**GRAPE:** {organic} Touriga Nacional, Touriga Franca, Tinta Roriz, & others

**REGION:** Douro

**COUNTRY:** Portugal

**THE SKINNY:** *Honeyed Walnuts & Coffee, Dried Fig & Prune*

The grapes for this traditional Port blend come from vineyards over 40 years old, and are foot-tread (yep!) & fermented in traditional stone lagares before an addition of grape spirit halts fermentation to preserve the natural sweetness. These young ports are then aged in oak barrels for five to eight years, softening them while bringing delicate nuttiness and toasty tonka bean mystique.

*Serving Suggestions: All the chocolate things. Mocha truffle cheesecake. Veal tenderloin w/ blueberry sauce & sage. Sweet potato & stilton frittata.*



Ya gotta have something sweet and indulgent to go with your trick-or-treating spoils, but this carmalized cozy-maker is also perfect for the crisp nights that we're beginning to enjoy as Autumn sets in.

There is a darker side to Porto! The town, itself, is almost as overflowing with ghost stories as it is fortified wine - including but by no means limited to high-profile happenings in the São Bento Train Station, the haunted Hotel Teatro, and, perhaps unsurprisingly, an otherworldly mausoleum at the Prado Cemetery...

**Pair with edibles & watchables:**

*Nostalgic Trick-or-treating favorites*

*Artisanal chocolates from Escazu & Vidéri Willy Wonka & the Chocolate Factory (71)*