



SIX for \$76 – November 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: Terrabianca
WINE: Dolcetto "Brichet"
GRAPE: {organic} Dolcetto
REGION: Piemonte
COUNTRY: Italy
THE SKINNY: Wild berry & Plum, Heady Herbs & Forest Floor

This is classic Dolcetto, albeit a richer and more full-bodied example than typically found. It's vivacious and approachable but with depth, length, and maturity thanks to fruit ripened on 70-90 year old vines. In fact, the name "Brichet" derives from bricco, referencing the most advantageously sunny part of a hillside vineyard. Brimming with fresh red and black fruit tempered with herbal notes, it's a blend of backyard garden and wilderness.

Serving Suggestions: Spaghetti & meatballs. Pesto & pine nut stuffed zucchini boats. White truffle risotto. Shrimp Fra Diavolo.



WINERY: Domaine Magellan
WINE: Grenache
GRAPE: {organic} Grenache
REGION: Languedoc
COUNTRY: France
THE SKINNY: Juicy Blueberry & Blackberry, Spice & Gravel

Born just outside of the small medieval village of Magalas and cultivated organically from old vines, this pure Grenache cuvée is deeply expressive of its roots. The sandy soils are worked gently throughout the year to help prevent erosion, and the grapes are harvested by hand before being fermented with native yeasts. As a result, the Lafon family brings us a lush yet intricate example of Grenache representative of Mediterranean France's vitality.

Serving Suggestions: Mustard & herb crusted rack of lamb w/ potatoes au gratin. Harvest vegetable soup w/ Provençal herbs.



WINERY: Chateau La Colombière
WINE: Fronton Rouge "Vinum"
GRAPE: {biodynamic} Négrette
REGION: Fronton, Sud-Ouest
COUNTRY: France
THE SKINNY: Summer Garden Aromas, Silky-Red-Ripe!

Of all the specialized and unusual appellations of southwestern France, Fronton, less than half an hour north of Toulouse, is quite possibly the most unique. Its Négrette grape is cultivated virtually no where else on Earth. The Cauvin family of Chateau la Colombiere have, with their "Cuvée Vinum," brought forward an elegant and balanced representation both of Négrette and of their terroir. It's also a good candidate for a light chill...

Serving Suggestions: Cassoulet w/ pork shoulder, sausage, and bacon. Roasted cornish hen w/ thyme rosemary, and Sage.



WINERY: Garcia de Olano
WINE: Rioja Semi-Crianza
GRAPE: Tempranillo
REGION: Rioja
COUNTRY: Spain
THE SKINNY: Damson & Raspberry, Toast & Christmas Cake

Occupying a delightful Twilight Zone of sorts (no need to cue eerie music – unless you're just into that) between increasingly admired joven-style reds (young, fresh, unadorned with the trappings of time in oak) and the traditionally revered, oak-fueled flagship wines that Rioja is famous for, this beautifully balanced gem sees six months in barrel, lending gentle toast, creaminess, & spice while violet fruit and a snap of pomegranate brightly pervade.

Serving Suggestions: Crispy, cured chorizo lettuce cups w/ cumin crema & pickled onions. Patatas bravas w/ roasted tomato aioli.



WINERY: Chateau Le Bergey
WINE: Bordeaux Rouge
GRAPE: {biodynamic} Cabernet Sauvignon, Merlot
REGION: Bordeaux
COUNTRY: France
THE SKINNY: Black Cherry, Pepper & Cedar, Classic

In 2005 Damien Laurent returned to his parents winery, a single vineyard chateau his family has owned since 1752. He'd had a successful pro ice-hockey career playing for Chamonix until 2002 before studying oenology and viticulture like his wife Lorena. His Chateau Le Bergey is a fantastic overperformer at an everyday price. A classic Bordeaux based on Cabernet Sauvignon, it's a serious wine that can visit your table regularly.

Serving Suggestions: Pork chops topped with stuffing, served with skin-on mashed potatoes.



WINERY: Força Réal
WINE: "Mas de la Garrigue"
GRAPE: {organic} Grenache, Syrah, Carignan
REGION: Roussillon
COUNTRY: France
THE SKINNY: Dense Blackberry, Garrigue & Peppery Spice

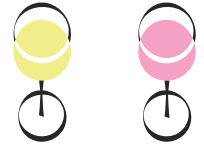
Just wrap your head around the fact that estate dates to the mid 13th century! The soils are schist-based and retain heat so that at night when the air cools, the ground reflects heat, continuing to ripen grapes as evening temperatures plummet. These additional hours of warmth boost the potent Mediterranean ripeness while the cool nights make for beautifully balancing acidity!

Serving Suggestions: Grilled, marinated flank steak w finely-chopped garlic, shallots, black pepper. Eggplant parmesan w/ ricotta, smoked paprika, & balsamic vinegar.



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WINERY: Pazo do Mar
WINE: Treixadura "Torre do Olivar"

GRAPE: *Treixadura*

REGION: Ribeiro, Galicia
COUNTRY: Spain

THE SKINNY: *Pineapple & Bosc Pear, Firm & Zesty-Fresh*

Treixadura / Treixadura is a native of northwestern Iberia whose work both on the Portuguese and Galician sides of the border remains relatively low-profile compared to some of its more famous local colleagues – particularly the fashionable Albariño, which often serves as its blending partner. This vibrant, mouthfilling offering from Manuel Mendez of Pazo do Mar is sure to make you wonder why you haven't encountered Treixadura more often!

Serving Suggestions: Briny gooseneck barnacles & polenta w/ caperberries. Tropical shrimp ceviche w/ cilantro & pineapple.



WINERY: Domaine de la Rochette
WINE: Sauvignon de Touraine

GRAPE: *{sustainable} Sauvignon Blanc*

REGION: Middle Loire
COUNTRY: France

THE SKINNY: *Grapefruit & Lemon Peel, Green Pepper, Classic!*

Following four generations of fathers and sons, François Leclair and his son Vincent are now in charge of carefully tending 46 hectares of vineyards along the banks of the River Cher. Their Sauvignon Blanc is grown on flinty, clay-rich soil, which encourages an abundance of minerality in each sip. Lovers of Sauvignon Blanc from the Loire will not be disappointed in the bright grapefruit and green pepper notes and fresh, lengthy finish.

Serving Suggestions: Amberjack sashimi drizzled w/ ponzu and topped with grapefruit segments and thinly sliced green peppers.



WINERY: Chateau La Colombière
WINE: "Les Jacquaires" Blanc

GRAPE: *{biodynamic} Bouysselet Blanc, Chenin Blanc, Sauvignon Blanc*

REGION: Sud-Ouest
COUNTRY: France

THE SKINNY: *Bosc Pear & Green Apple, Spice*

Fronton's Chateau la Colombiere has long championed not just the traditional grapes of their corner of Sud Ouest France, but also the obscure ones. So it comes as no surprise that this new cuvée stars Bouysselet Blanc, a grape almost extinct before they rescued it from a vine nursery. The Bouysselet carries waxy, orchard-ish richness, while its partners bring snappy freshness.

Serving Suggestions: Claypot crab w/ brown sugar, sesame, & glass noodles. Tropical slaw w/ pineapple, mango, cilantro, & lime juice.



WINERY: Jerémie Huchet
WINE: Muscadet Sèvre et Maine Sur Lie "Le Chauvinière"

GRAPE: *{organic} Melon de Bourgogne*

REGION: Loire Atlantique
COUNTRY: France

THE SKINNY: *Bright Pear & Lime, Distinct Mineral, Bone Dry*

Melon de Bourgogne, the variety that Muscadet is produced from, is the signature grape of the far western Loire Valley and is rarely planted anywhere else. Known for its bracing acidity, chalky minerality, crisp pear and citrus flavors, and saline edge, the best examples are aged on the lees to add body and complexity- indicated by "Sur Lie" on the label. Perfect for the beach, with or without seafood, Muscadet is the pinnacle of easygoing refreshment!

Serving Suggestions: THE perfect match for oysters, sashimi, ceviche, scallops in beurre blanc. Aged goat cheeses like Feta. Fried pickles.



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: Domaine des Pères de l'Eglise
WINE: Rosé "L'Esprit"

GRAPE: *{organic} Grenache, Cinsault, Mourvedre*

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: *Red Raspberry & Pink Grapefruit, Juicy!*

This lovely pink gem is the freshest of the fresh – flavors of hyper-zesty berry that just stick around for months and months, which is a rare feat, to be sure! This is the first rosé we've encountered from these beloved buddies of ours out of Chateaufort, and it's just as awesome as our previous adventures with their sturdy reds and voluptuous whites might have led us to imagine. YUM!

Serving Suggestions: Andouille sausage (Cajun or otherwise) & stewed turnip greens w/ grits. Smoked mackerel spread on slices of fresh baguette.