

SIX for \$76 – December 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 Sainte-Anne
WINE: Cotes du Rhone Villages
GRAPE: Grenache, Syrah
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Currant & Raspberry Preserves, White Pepper

Saint-Gervais lies northwest of Tavel and Lirac, at roughly the same latitude as Gigondas on the river's opposite side. This cuvée, in contrast to the estate's more iconoclastic offerings, stars the traditional Grenache with a bit of Syrah and Cinsault providing additional interest. Concentrated purple fruit, spice, and elegant earthy notes are firmly imbedded within this large, lively, Mediterranean treat with Chateaneuf levels of generosity and power.

Serving Suggestions: Spicy, buttery, Ethiopian stewed beef. Creamy black bean curry w/ diced bell peppers, tomato purée, coconut, & cumin.



WINERY: Bodegas Garcia de Olano
WINE: Rioja Tinto Crianza
GRAPE: Tempranillo
REGION: Rioja
COUNTRY: Spain
THE SKINNY: Firm Plum, Toasty Vanilla, Lush & Structured

The Garcia de Olano family have generations of experience, and their vineyards & cellar share a legacy that can be traced back for centuries. Releasing resplendent Rioja of all shapes and sizes, the winery is unsurprisingly apt in crafting flagship fare like this crianza, brimming with toasty vanilla bravado and assertive dark fruit - beautifully balanced maturity and expressive energy.

Serving Suggestions: Hickory-smoked bacon & bison burger w/ blue cheese, fresh tomato, & butter Bibb lettuce. Roasted eggplant & white bean flatbread w/ Fresno chiles & sheeps milk cheese (like Etxegarai).



WINERY: Adega M. Cordeiro
WINE: "Encosta do Vale Galego - 3 Castas"
GRAPE: {sustainable} Tempranillo, Syrah, Touriga Nacional
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: Mission Fig & Hazelnut, Dusty Tannin, Suave

Encostas 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 bought a promising vineyard to return to that tradition. This 2012 bottling is aged lightly in oak and extensively in bottle before release, reaching 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. Chowrico & sardine pizza w/ onions.



WINERY: Domaine La Ligière
WINE: "La Canebier" Rouge
GRAPE: {biodynamic} Carignan, Syrah
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Fleshy Black Berries & Roasted Lavender

Championing the ofte less-lauded Carignan grape, this juicy and distinctive cuvée exudes the impressive garriques and dense, dark fruit that we expect from the variety, the Vaucluse department, and Ligière, itself. Tempered by its often better-behaved colleague, Syrah, it's an beautiful addition to any adventurous dinner table that's just different enough to set it apart.

Serving Suggestions: Juicy brisket rubbed w/ rosemary & thyme. Ratatouille w/ eggplant, tomato, squash, & garlic (or perhaps eggplant parmesan).



WINERY: Chateau de Mendis
WINE: Bordeaux Rouge
GRAPE: {sustainable} Merlot, Cabernet Sauvignon
REGION: Bordeaux
COUNTRY: France
THE SKINNY: Dark Berry & Mocha, Peppery, Very Drinkable!

This is the sort of tasty, affordable, ready-to-drink Bordeaux that we could enjoy everyday with a home-cooked meal or after dinner with a movie. Its deep ruby color and peppery, earthy aromas give way to delicious cherry and blackberry flavors on the palate. Mostly Merlot with a booster shot of Cabernet Sauvignon to enhance its backbone, this one goes down fast and leaves quite an impression. Bordeaux for the people!

Serving Suggestions: Thick, juicy, grilled burgers w/ mushrooms & Swiss cheese. NY strip au poivre. Lentil "meatloaf" w/ tomato glaze.



WINERY: Casa Los Frailes
WINE: Monastrell
GRAPE: {biodynamic} Monastrell
REGION: Valencia
COUNTRY: Spain
THE SKINNY: Black Cherry & Fig Preserves, Bold & Balanced

The dry conditions and sandy soils of Valencia yield outstanding Monastrell full of ripe, berryish goodness - a majestic velvet robe which seductively cradles the taster's tongue in a bountiful bath of sumptuously silken fruit! Whew, we got a bit carried away. This is just a straight-up great red - easy to drink and astoundingly generous. Seriously, our friends at Casa Los Frailes have put the "more" into Mourvedre.

Serving Suggestions: Grilled beef! Nuanced enough for spicy, starchy vegetarian dishes. Chicken Fajitas w/ adobo sauce.

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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 Chateaufort 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.



WINERY: Domaine des Herbauges
WINE: Brut "Luminescence"
GRAPE: {sustainable} Melon, Chardonnay, Grolleau Gris
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: Brioche, White Flowers & Clementine, Luxurious

This richly textured and aromatic sparkling from Domaine des Herbauges is made in the Champagne style and echoes the world-famous beverage in terms of its plushness and yeasty aromas. Composed of 40% Melon de Bourgogne, 30% Chardonnay, and 30% Grolleau Gris, it retains the focused and transparent flavors of typical Loire valley whites while also showing a moderate florality and telltale biscuity notes from its 36 months spent on lees.

Serving Suggestions: Caviar w/ all the fixins. Opulent brunch foods like eggs benedict & French-style omelettes w/ smoked salmon.



WINERY: Manuel Formigo
WINE: Ribeiro Blanco "Formigo"
GRAPE: {organic} Palomino, Treixadura, Godello, Caño Blanco, Loureiro, Albariño, Abillo
REGION: Ribeiro, Galicia
COUNTRY: Spain
THE SKINNY: Bright, Lemon & Peach, Fresh Ocean Air

Manuel Formigo (whose surname means "ant", hence the label) is a proud "colleiteiro," an independent farmer/winemaker who makes less than 7,000 cases of wine per year. From his family's few acres of vines he has been making increasingly acclaimed wines on a tiny scale. This, his everyday white, brings the workhorse Palomino together with Manuel's diverse selection of local varieties.

Serving Suggestions: Can of conservas - maybe cockles ("berberechos") or mussels in escabeche. A plate of blackened, grilled veggies at a cookout, like shishitos or Galicia's own Padrón peppers.



WINERY: Pazo das Tapias
WINE: Godello "Finca Os Cobatos"
GRAPE: Godello
REGION: Galicia
COUNTRY: Spain
THE SKINNY: Pear & Guarana, Elegant Mineral, Lush & Bright

Tucked away in Northwestern Spain's Galicia, where some of the country's best white wines are grown on misty hillsides, is a lesser-known but very exciting area known as Monterrei. Not far from Portugal's border, these drier, inland mountain reaches provide the Godello grape one of its favored environments. This spectacular specimen touts the variety's textbook combination of white Burgundian build, restrained tropicality, and elegant mineral.

Serving Suggestions: Oysters or mussels flash-grilled w/ grits or polenta. Fried calamari.



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: Bodegas Rueda Perez
WINE: Rueda "Viña Burón"
GRAPE: Verdejo, Viura
REGION: Rueda, Castilla y León
COUNTRY: Spain
THE SKINNY: Mango & Grapefruit, Fresh & Dry, Tropical!

This is one juicy and exotic little puppy. The Rueda Perez family started their winery in 2002 after three generations as growers selling their grapes to other wineries. Each wine is from a different single vineyard which gives them flavor characteristics distinctive from each other. This cuvée, from the Burón vineyard, is the most focused, accessible and fruity. Swak!

Serving Suggestions: A salad of octopus, eel, shrimp, potatoes and caramelized onions like they serve at Meson Tío Macario. Fried oyster mushrooms.