

SIX for \$76 – February 2024

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: Chateau de Marjolet
WINE: Cotes du Rhone Rouge "Petite Parcelle"

GRAPE: {sustainable} Grenache, Syrah, Carignan

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: Gleaming Blackberry, Provençal Herbs & Earth

Hailing from a corner of the Southern Rhone that continues to be one of southern France's best kept secrets, Chateau de Marjolet's Pontaud family, champions of environmentally-sound viticulture, have long conjured fiercely distinctive wines from their stony, sun-soaked terroir. This is possibly their most versatile red yet – generously potent while remaining lively, food-friendly, and unflatteringly amicable.

Serving Suggestions: Coriander-riffic Thai red curry w/ grilled lamb. Jackfruit barbecue sandwich w/ avocado slaw.



WINERY: Chateau Grand Portail
WINE: Bordeaux Rouge "La Croix Blanche"

GRAPE: {sustainable} Merlot, Cab Sauvignon, Petit Verdot

REGION: Bordeaux
COUNTRY: France

THE SKINNY: Blackberry & Cherry, Silky Tannin, Subtle Earth

Young winemaker Olivier Cailleux grows his Merlot, Cabernet Sauvignon, and Petit Verdot vines on a small individual plot surrounding an old stone cross (a marker along the pilgrimage of Santiago de Compostela) where they benefit from high elevation and generous sun exposure. The sprawling Entre-Deux-Mers area of Bordeaux is home to some of the region's most varied terrain.

Serving Suggestions: Pizza with belly ham, fresh mozzarella, oregano, and chili oil. Tomato soup with field peas and wheat berries topped with pecorino and served with crusty bread.



WINERY: Aliaga
WINE: Navarra Tinto "Cuvée"

GRAPE: {organic} Tempranillo, Cabernet Sauvignon

REGION: Navarra
COUNTRY: Spain

THE SKINNY: Black Plum & Bold Berry, Toasty Oak & Walnut

Carlos Aliaga crafted this cuvée through blending one Navarra's most beloved traditional grapes (Tempranillo) with Cabernet Sauvignon. Tempranillo's tendency toward plum and cherry-like characteristics harmonizes beautifully with Cab's stern structure. Berry-licious from the very start and with a light suggestion of mint or basil, the package is wrapped up and rounded out with oak.

Serving Suggestions: Grilled sausages & slow-cooked bbq. Vegetarian lentil/legumes. Enchiladas w/ mole negro.



WINERY: Borie La Vitarèle
WINE: Languedoc Rouge "Les Terres Blanches"

GRAPE: {biodynamic} Grenache, Syrah, Mourvèdre

REGION: Languedoc
COUNTRY: France

THE SKINNY: Ripe Black Raspberries, Garrigue, Structured

Nestled among the garrigue, surrounded by pine forest, the few acres of Borie la Vitarèle's oldest vines are treated like a private garden employing biodynamic compost made from local plants. Hand-harvesting ensures quality, and the wine is aged for 12 months in French oak. Dark purple, it exudes fresh aromas of ripe raspberries, thyme, and lavender. The generous aromas of black fruit, dark chocolate, and light vanilla oak are utterly seductive.

Serving Suggestions: Leg of lamb roasted slowly w/ garlic & rosemary. Washed rind cheeses w/ chutney. Shish kabobs.



WINERY: Garcia de Olano
WINE: Rioja Tinto Joven

GRAPE: {sustainable} Tempranillo

REGION: Rioja
COUNTRY: Spain

THE SKINNY: Vibrant Violet Fruit, Joven Heaven, Bold & Bright

Concentrated, inky, and generous yet vibrantly fresh (partially courtesy of carbonic maceration – the vinification process most famously employed in Beaujolais), this unoaked Rioja sings with Tempranillo's tendencies toward black cherry and raspberryish fruit, showcasing the stony, earthen notes that contribute to Garcia de Olano's distinctive output. Guzzle it or ruminate on its firm, fresh, layered personality. Prodigious weeknight fare!

Serving Suggestions: Peruvian chicken thighs w/ toasted plantains & crispy green beans. Empanadas w/ red bell peppers, onions, & olive oil.



WINERY: Domaine Pinchinat
WINE: "Venus de Pinchinat" Rouge

GRAPE: {organic} Grenache, Syrah, Cinsault, Cab Sauv

REGION: Provence
COUNTRY: France

THE SKINNY: Dark Berries & Currants. Smooth & Bold

The vineyards of Pinchinat have been farmed for wine grapes since the Romans occupied this area 2000 years ago. The famous Venus of Aix en Provence and dozens of other Paleolithic artifacts have been found among these very vines. This red is dark, rich and satisfying but also smooth and very quaffable; historic even!

Serving Suggestions: Great with a simple roast, burgers, meatloaf or pasta. With a little chill it shifts down to be suitable with pork, chicken and even tuna salad.

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WINERY: Charles Baur
WINE: Riesling
GRAPE: {organic} Riesling
REGION: Alsace
COUNTRY: France
THE SKINNY: *Lemon & Green Apple, Flint & Delicate Blossoms*

Alsatian Riesling occupies an especially lofty place in the hearts of seasoned enthusiasts of both the variety and the region, and it often represents a kind of Riesling-er-rific gateway drug whose distinctive aromas and typically distinctive lack of residual sugar converts many Riesling skeptics into true believers. This example from Charles Baur delivers that classic clarity, intensity of tangy fruit, and ethereal perfume combining white flowers and flint.

Serving Suggestions: Creamy, washed-rind cheeses. Beef & lamb shawarma w/ tangy tzatziki & tahini sauces.



WINERY: Vieaga da Princesa
WINE: Albariño
GRAPE: Albariño
REGION: Rias Baixas, Galicia
COUNTRY: Spain
THE SKINNY: *White Peach & Passionfruit, Lime, Herbal Spice*

From Manuel Mendez's single vineyard in Rias Baixas, this bright, medium-bodied, textbook Albariño bears the grape's wonderful combination of tropical perfume and restrained yet vibrant clarity. Brimming with zesty, ripe fruit and racy acidity this signature seafood companion piques our pinings for surf and sun (or at least some sensational ceviche tacos).

Serving Suggestions: Shrimp tempura & pineapple maki topped w/ lightly scorched yellowfin. Tangy, creamy cheeses w/ toasted rye or sourdough bread & dill.



WINERY: Famille Duveau
WINE: Saumur Blanc "Brézé"
GRAPE: {sustainable} Chenin Blanc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: *Lemon & Anjou Pear, Slate, Bold & Bright*

Though Chenin Blanc may count itself among the most immediately recognizable varieties, its Loire Valley outings can range from lean, clean, and refreshingly mean to lush, expansive, and resoundingly ripe. Racy and radiant, this one brims with acidity, searing citrus, and white-fleshed tree fruit that will refresh the living daylights out of you! So good with buttery and fatty fare...

Serving Suggestions: Grilled rainbow trout w/ bountiful butter, white pepper, & ground thyme. Hearty, wholegrain toast w/ soft boiled egg & white truffle oil.



WINERY: Terrabianca
WINE: Favorita "Quattro 20"
GRAPE: {organic} Favorita (Vermentino)
REGION: Langhe, Piemonte
COUNTRY: Italy
THE SKINNY: *Green Apple, Honeysuckle & Toasted Walnuts*

Winegrower Giorgio Alpiste names his wines after the parcel of land on which the grapes are grown. In the case of "Quattro 20 (Venti)" (or "four winds") his Favorita vines flourish on the sandy, south-facing slopes of his family's farm in the town of Mango. This makes it a fantastic wine to pair with rich cheeses and pasta dishes dressed with butter and herbs.

Serving Suggestions: Tajarin (hearty egg yolk pasta) with butter, sage, and white truffles, or baked trout with lemon and tarragon.



WINERY: Adega M. Cordeiro
WINE: Branco "Encosta do Vale Galego"
GRAPE: {sustainable} Fernão Pires, Arinto, Malvasia
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: *Subtle Lime & Fresh Melon, Elegant Minerality*

It's uncommon to find whites with such elegance hailing from a hot spot like Portugal's Tejo but Arinto and Fernão Pires are perfectly adapted to retain freshness, even in the face of ever-hotter summers. The limestone soil and hills of the Cordeiro vineyard are a luxury in this flat riverbed region. Fun fact: One of the world's largest dinosaur footprint sites was found just a few miles from the vineyard.

Serving Suggestions: Salt cod fritters w/ potato, onion, & garlic. Mid-summer tomato sandwich w/ Duke's mayo & salt on a Martin's potato roll... maybe get some anchovies in there too.



WINERY: Bodegas Tempore
WINE: "Independent" Blanco
GRAPE: {organic} Macabeo, Garnacha Blanca
REGION: Aragón
COUNTRY: Spain
THE SKINNY: *Tropical Fruit, Ginger Tea, Gentle Acidity*

Bodegas Tempore's "Independent" series wines are made with the logical and eco-logical consumer in mind. Always organically farmed with sustainable practices, every one of their budget-friendly options deliver with consistent drinkability while never straying from the traditional roots of the region. A unique and intricate white, all the way from sunny Zaragoza, Spain at this price, is a winner any day of the week!

Serving Suggestions: Grilled chicken legs w/ a dab of sweet and spicy BBQ sauce. General Tso's tofu and cauli-fried rice.