

## SIX for \$76 – March 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:** Domaine Jubian  
**WINE:** Cairanne "La Vitalis"  
**GRAPE:** *{organic}* Grenache, Syrah, Carignan, Mourvèdre, Cinsault  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Raspberry & Dark Chocolate, Pepper & Tarragon*

Cairanne is one of the brightest points in the Southern Rhone and, despite its increasingly lofty reputation, somehow remains a source for some of the valley's best values. Forged predominantly from century-old Grenache vines and Syrah planted more than 50 years ago, this offering from Patrice Jubian layers concentrated black and purple fruit with the coveted garrigue-ish aromatics of the méridional countryside.

*Serving Suggestions:* Moroccan lamb stew w/ black lentils, onions, & tomato sauce w/ roti bread. Ratatouille w/ pappardelle.



**WINERY:** Domaine Gouron  
**WINE:** Chinon Rouge  
**GRAPE:** *{organic}* Cabernet Franc  
**REGION:** Middle Loire  
**COUNTRY:** France  
**THE SKINNY:** *Damson Plum & Currant, Forest Floor, Graphite*

This is Cabernet Franc, the red star of France's Middle Loire. Five generations of Gourons have worked the estate, and their carefully tended vines yield quality over quantity! The cave for aging their wines is dug into a hillside, extending several hundred meters. Beautifully inky and fresh, it abounds with perfumy cassis, fleshy black cherry, autumnal leaves and moderate tannins!

*Serving Suggestions:* Roasted chicken thighs w/ a balsamic glaze & root vegetables. French onion soup w/ chanterelles & thyme (don't skimp on the Gruyère).



**WINERY:** Adegas M. Cordeiro  
**WINE:** Tejo Tinto "Encosta do Vale Galego"  
**GRAPE:** *{sustainable}* Tempranillo, Castelão, Syrah, Touriga Nacional  
**REGION:** Tejo  
**COUNTRY:** Portugal  
**THE SKINNY:** *Black Cherry, Dried Herbs, Rich & Silky*

Father Manuel retired from his office job and wanted to return to the vineyard and winemaking life his relatives had grown up with. Now he and son João have revitalized an old vineyard at the foot of the beautiful Serra d'Aire, a 2000 foot tall limestone massif. The backbone is Tempranillo while local specialty Castelão adds freshness, and we get additional richness from Syrah and Touriga Nacional.

*Serving Suggestions:* Lamb or beef shank stew w/ beans, garlic, & lots of rosemary. Barbecued pork ribs w/ sweet, KC style sauce.



**WINERY:** Bodegas Pardevalles  
**WINE:** Prieto Picudo  
**GRAPE:** *Prieto Picudo*  
**REGION:** Tierra de León  
**COUNTRY:** Spain  
**THE SKINNY:** *Vibrant Dark Fruit, Lively & Fresh, Subtle Spice*

For generations the Alonso family has farmed the high plateau of León, growing only the two grapes native to their corner of Spain. For reds, this means Prieto Picudo with its Tempranillo-like dark fruit combined with brightness and elegance of Gamay. This unoaked bottling from Pardevalles prevails with freshness for summer sipping yet food-friendly richness enough for Thanksgiving.

*Serving Suggestions:* Adobo chicken thighs. Roast turkey w/ traditional autumnal fixings. Sweet potato & black bean empanada w/ cumin & scallions.



**WINERY:** Viña Aliaga  
**WINE:** Tempranillo "Patricia"  
**GRAPE:** *{sustainable}* Tempranillo  
**REGION:** Navarra  
**COUNTRY:** Spain  
**THE SKINNY:** *Crushed Black Fruit, Spice & Gentle Smoke*

Winegrower Carlos Aliaga's father planted the vines here more than 50 years ago and, being just two kilometers from Rioja, chose Tempranillo over the typical Garnacha which dominates southern Navarra. Here, in the heart of the Ribera Baja zone, he coaxes loads of berry flavor from the versatile grape. Just a few miles from desert land, the vines struggle in dry conditions and yield intensely flavorful wine.

*Serving Suggestions:* Pork off the charcoal w/ charred bits. Marinated skirt steak w/ grilled onions & roasted peppers.



**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 La Grangette  
**WINE:** Picpoul de Pinet  
**GRAPE:** {organic} Picpoul  
**REGION:** Languedoc  
**COUNTRY:** France  
**THE SKINNY:** *Fresh Citrus, Ripe & Racy, Intensely Refreshing*

In the Languedoc, not far from Montpellier, the sun shines warmly and smiles are wide as large quantities of Picpoul are swirled and sipped near the coast. The smell of the sea is in the air, and this immensely refreshing wine is a party in every bottle. Break out the oysters, shellfish and picnic baskets. Picpoul is best fresh, served chilled to thirsty and hungry friends at the beach or pool.

*Serving Suggestions:* Raw oysters w/ plenty of mignonette & lemon. Tempura vegetables w/ citrusy aioli. Creamy shrimp salad w/ garlic crostini.



**WINERY:** Domaine des Herbauges  
**WINE:** "Luminescence" Brut  
**GRAPE:** {sustainable} Melon, Chardonnay, Grolleau Gris  
**REGION:** Loire Atlantique  
**COUNTRY:** France  
**THE SKINNY:** *Racy Apple & Citrus Blossoms, Firm & Fragrant*

This angular and aromatic wine from Muscadet country is rendered bubbly via the Champagne method, echoing the hallmark character of those iconic wines through its high-toned vibrance and chalky mineral disposition. Starring Melon de Bourgogne with support from Chardonnay and Grolleau Gris, it retains the lean, oceanic vibes of Muscadet while layering floral whispers and delicate bisuity notes from a luxurious 36-month stint on lees.

*Serving Suggestions:* Caviar w/ all the fixings. Opulent brunch foods like eggs benedict or smoked salmon omelettes. Young goat cheeses.



**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/wine-maker 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 hill-sides, 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:** Viegas da Princesa  
**WINE:** Albariño "Castelo do Mar"  
**GRAPE:** Albariño  
**REGION:** Rias Baixas, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Citrus & Piña Colada, Zesty Mineral*

Fresh, bright, and delicate with firm acidity, this crazy-great value in Albariño from Rias Baixas (one of three small farms operated by the gregarious Galician) offers up everything we crave from the increasingly sought-after Albariño grape. Its citrusy energy is the stuff that seafood-pairing dreams are made of, but this is also a "patio wine" extraordinary that is guaranteed to quench thirsts!

*Serving Suggestions:* Mussels, shrimp, and squid in a buttery, garlicy stew w/ oregano & noodles. Veggie burritos w/ mild salsa verde & cilantro.



**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.