



# bloompack



Boing-ing-ing! This spectacularly springy set of six for **\$96** (before tax and after a **26% discount**) would normally sell for **\$130** (before tax)!



**WINERY:** Chateau Moulin Favre  
**WINE:** Juliéna "Le Centenaire"  
**GRAPE:** {sustainable} Gamay  
**REGION:** Beaujolais, Burgundy  
**COUNTRY:** France  
**THE SKINNY:** Raspberry & Redcurrant, Cracked Stone & Spice

The wines of Juliéna, oft-regarded as one of the brightest points among the ten coveted Crus of Beaujolais, defy generalization but are often impressively deft balancers of complex, captivating perfume and sterner constitutions than we expect from southern Burgundy's Gamay paradise. This one is assertively ripe and unapologetically full-bodied with lovely floral spice and cracked stone-like whispers of peppery smoke. The bold and the beautiful.

*Serving Suggestions:* Chettinad lamb curry w/ fennel, coriander, & cinnamon. Peking jackfruit pancakes w/ hoisin sauce.



**WINERY:** Domaine Cady  
**WINE:** Crémant de Loire Brut  
**GRAPE:** {organic} Chenin Blanc  
**REGION:** Middle Loire  
**COUNTRY:** France  
**THE SKINNY:** Crisp Fuji Apple, Ginger & Cracked Stone

France's Middle Loire has no shortage of vitally racy, elegant sparkling wine. Here, Chenin is served well by its tendency toward mouthwatering acidity, mineralistic intrigue, and refreshing fruit – ribboning lemon, Bartlett pear, and Fuji apple with delicate honeysuckle vibes (while remaining invigoratingly dry!). Yes, this one knows precisely the balance to strike between pristine freshness and bold, juicy generosity of fruit and floral fragrance.

*Serving Suggestions:* Delicate freshwater fish w/ butter & shallot. Creamy, ash-dusted goat cheese. Oysters Rockefeller.



**WINERY:** Quinta de Sant'Ana  
**WINE:** Branco  
**GRAPE:** {organic} Fernão Pires, Verdelho  
**REGION:** Lisboa  
**COUNTRY:** Portugal  
**THE SKINNY:** White Peach & Orange Blossom, Bright Aromas

Fernão Pires (intermittently better known as Maria Gomes) is the most planted white grape in Portugal for good reason. It's one of the few grapes that can balance generous yields and generous flavor. When the yields are low (as is decidedly the case here), however, the flavors become even more interesting. The relatively cool climate here is great for subtlety. Super-summery all year long!

*Serving Suggestions:* Pan fried flounder w/ almond flakes & white grape-shallot chutney. Turkey sandwich w/ mustard, bean sprouts, & hummus.



**WINERY:** Bodegas Pardevalles  
**WINE:** Prieto Picudo  
**GRAPE:** {sustainable} 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:** 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:** Bodegas Rueda Perez  
**WINE:** Rueda Verdejo "Zapadorado"  
**GRAPE:** Verdejo  
**REGION:** Rueda, Castilla Y León  
**COUNTRY:** Spain  
**THE SKINNY:** Juicy, Perfumed Tropical Fruit, Savory Spice

Named for a natural spring in their town of Pozaldez, this is the Rueda Perez family's pure expression of the Verdejo grape. They 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 Verdejo tastes so pure, as if it came from a cold, natural spring with fresh tropical fruit floating in it.

*Serving Suggestions:* Saquito de verduras, merluza y langostino. Flaky, fried pastries filled with stewed vegetables, fish and shrimp.