

SIX for \$76 – May 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 Labranche-Laffont
WINE: Madiran "Tradition"
GRAPE: {organic} Tannat, Cab Franc, Cab Sauvignon
REGION: Sud-Ouest
COUNTRY: France
THE SKINNY: *Inky Black Cherry & Leather, Hints of Five Spice*

Christine Dupuy took over her family's estate in 1992, producing hand harvested Madiran. At the age of 23, she was extraordinary in her courage and ingenuity, possessing no winemaking experience yet readily taking up the challenge after her father's sudden death. Imposing yet silky & seductive, this dense red carries Madiran's famously rugged torch with a new approachability and finesse.

Serving Suggestions: A classic match for Cassoulet, Southwestern France's succulent slow-cooked meat & bean dish. Prime rib w/ sautéed asparagus & crispy pommes frites.



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 Força Réal
WINE: Cotes du Roussillon Villages "Schistes"
GRAPE: {biodynamic} Grenache, Syrah, Mourvèdre
REGION: Roussillon
COUNTRY: France
THE SKINNY: *Dense Black Raspberry & Kirsch, Garrigue*

Hailing from close to the Spanish birthplace of Garnacha, this opaquely obsidian offering showcases the variety. Força Réal, a Roussillon producer which takes its name from an imposing mount that towers high above the rugged countryside, crafts beautiful wines, and this one exists somewhat between worlds, recalling both Rhone-ish French fare and the specialties of Spain's Catalonia like Priorat and Montsant. Grenache-i-mus maximus...

Serving Suggestions: Mutton sausage w/ fennel & coriander. Saffron risotto w/ sheep's milk cheese.



WINERY: Domaine La Ligière
WINE: Cotes du Rhone "Les Costebelles"
GRAPE: {biodynamic} Grenache & Syrah
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Red Raspberry & Currant, Tangy Prune, Violets*

Bordering Vacqueyras and Gigondas, Domaine La Ligière plies its craft, siphoning the sun and the wholesome perfumes of the Provençal countryside into breathtaking wines. This Cotes du Rhone is a full stop lighter than the estate's profoundly rich Vacqueyras and Gigondas cuvées, but it shares with them a profoundly pretty aromatic mystique and spicy, violet-hued Grenache-ish-ness.

Serving Suggestions: Grilled pork chop w/ lavender/balsamic glaze & garlic-laden smashed potatoes. Seitan gyro w/ lemony cucumber sauce, dill, & cayenne pepper.



WINERY: Domaine Le Garrigou
WINE: Vin de Méditerranée Rouge
GRAPE: {organic} Caladoc, Grenache
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Blackberry, Lavender & Leather, Earthy Intrigue*

Never exported from France until we practically demanded it, Daniel Couston's remarkably distinctive, carafe-able red exudes surprisingly Northern Rhone-ish vibes despite its southern provenance. The stuff that bistro & bouchon dreams are made of, this elegantly rustic gem only inhabited Rhone restaurants in its previous life. We couldn't be prouder to provide it with a home away from home.

Serving Suggestions: Hyper-versatile with greatness from grill – burgers, boudin noir, bratwurst, and beyond. Hearty mushroom mac & cheese w/ shiitakes, creminis, & Gruyère.



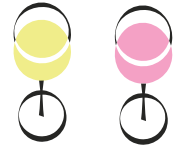
WINERY: Bodegas Tempore
WINE: Tempranillo "Independent"
GRAPE: {organic} Tempranillo
REGION: Aragón
COUNTRY: Spain
THE SKINNY: *Powerful & Deep, Berry, Vanilla*

If you're on the hunt for a wine that's both rich and easy-drinking, balanced and bold look no further. It's punchy purple color precedes a face-full of sweet red and black berry aromas, followed up by rich fruit flavors, hints of pepper, and bold tannins. Organic, full of character, yet still accessible- what more could you ask for? Bodegas Tempore delivers big as usual.

Serving Suggestions: Spanish clay pot stew of beef, rice, chickpeas, cabbage & potatoes. Longaniza- pork sausage w/ cinnamon, aniseed, garlic, nutmeg, & paprika.

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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: 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: Domaine Cady
WINE: Anjou Blanc
GRAPE: {organic} Chenin Blanc
REGION: Anjou, Middle Loire
COUNTRY: France
THE SKINNY: *White Plum & Lime, Mineral & Honeysuckle*

This blockbuster Anjou Blanc echoes the elegance of whites from its area of production at twice the price. A surprisingly elusive grape in the contemporary world of wine, Chenin is a king of acidity and complexity in the Loire Valley. While sometimes unbalanced and lacking in fruit, this example from Domaine Cady is delicious and exquisitely chiseled.

Serving Suggestions: Grilled trout w/ browned butter Brussels sprouts & gnocchi tossed in parmesan, olive oil, garlic, & fresh basil. Buttery sorrel quiche w/ chèvre.



WINERY: Bedin
WINE: Pinot Grigio “Onorevole”
GRAPE: Pinot Grigio
REGION: Veneto
COUNTRY: Italy
THE SKINNY: *Pear & Melon, Leesy Lushness, Vibrant & Fresh*

If you started drinking wine in the last 20 years, there's a distinct probability that your first Pinot Gris was a Venetian Pinot Grigio. This specialty of the countryside between Verona and Venice has been so ubiquitous as to become virtually synonymous with “white wine,” but our friends at Bedin have lovingly crafted a wonderfully vibrant, delicious gem. Most impressive!

Serving Suggestions: Shrimp & scallops on polenta (or grits!) w/ garlic, olive oil, white wine & sea salt. Asiago fettuccine alfredo w/ roasted leeks, broccoli, & asparagus.



WINERY: Chateau Haut Dambert
WINE: Entre-Deux-Mers
GRAPE: {sustainable} Sauvignon Blanc, Sauvignon Gris, Semillon, Muscadelle
REGION: Bordeaux
COUNTRY: France
THE SKINNY: *Grapefruit & Peach, Herbs, Lively & Exotic!*

Always one of our best values in white Bordeaux (and Sauvignon Blanc!), this crisp, aromatic white gives so much and costs so little. The Buffeteau family has now been farming their estate for three generations and, over the last ten years, has updated their winery with modern equipment so that their wines can more pristinely and precisely showcase terroir - the special characteristics of their land.

Serving Suggestions: Salad of fresh greens topped with sautéed mushrooms and grilled shrimp, finished with tangerine/cumin vinaigrette.



WINERY: Domaine Pinchinat
WINE: “Venus” Rosé
GRAPE: {Organic} Grenache, Syrah, Cinsault
REGION: Provence
COUNTRY: France
THE SKINNY: *White Cherry & Citrus, Floral Spice, Snappy*

Although the vines that yield this wine are grown within the Cotes de Provence appellation and meet all of the criteria including being the correct varietals, they are planted at the bottom of the hills which receive the appellation designation. This wine is a stunning value and a rare gem. Most similar roses labeled as Cotes de Provence sell for \$15-\$25 in the US, making this one a deal.

Serving Suggestions: Classic, rustic paté, ash-ripened goat cheese, crusty bread, and pickled veggies provide the perfect match!