

SIX for \$76 – June 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: Bodegas Garcia de Olano
WINE: Rioja Tinto Crianza

GRAPE: *{sustainable}* 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 - beautifuly 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: Domaine Le Garrigon
WINE: Cotes du Rhone Rouge

GRAPE: *{organic}* Grenache, Syrah, Carignan

REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Vibrant Berry, Garrigue, Smokey Black Tea*

From organic winegrower Daniel Coustou comes this youthful and classically-styled Rhone red brimming with dark berry vibes, lightly smoky black tea, and loads of the estate's namesake garrigue (aromas of wild thyme, rosemary, and lavender that permeate the air in France's Mediterranean climes). This is highly recommended and a stunning value for its lengthy list of wonderful attributes.

Serving Suggestions: Flavorful grilled things the likes of barbecue ribs, cheeseburgers, portobello mushrooms, eggplants, and fingerling potatoes. Delightfully versatile!



WINERY: Força Réal
WINE: "Mas de la Garrigue"

GRAPE: *{organic}* Grenache, Syrah, Carignan

REGION: Roussillon
COUNTRY: France
THE SKINNY: *Dense Blackberry, Garrigue & Peppery Spice*

Just wrap your head around the fact that estate dates to the mid 13th century! The soils are schist-based and retain heat so that at night when the air cools, the ground reflects heat, continuing to ripen grapes as evening temperatures plummet. These additional hours of warmth boost the potent Mediterranean ripeness while the cool nights make for beautifully balancing acidity!

Serving Suggestions: Grilled, marinated flank steak w/ finely-chopped garlic, shallots, black pepper. Eggplant parmesan w/ ricotta, smoked paprika, & balsamic vinegar.



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: Sant'Evasio
WINE: Barbera d'Asti

GRAPE: *{sustainable}* Barbera

REGION: Piemonte
COUNTRY: Italy
THE SKINNY: *Black Cherry, Light Ash & Almond, A Classic!*

Sant'Evasio represents modern winemaking from long standing traditions. The name comes from the chapel on the hill built in the 18th century, later destroyed in WWII. Barbera is the estate's trademark grape and continues to represent outstanding value in today's times - deeply pigmented yet bright showing classic black cherry fruit with light ash and almond. It's absolutley classic!

Serving Suggestions: Grilled chicken thighs w/ rosemary and garlic. Four-cheese pizza with caramelized onions & and truffle oil.



WINERY: Casa Los Frailes
WINE: "Bilogia" Valencia Tinto

GRAPE: *{biodynamic}* Monastrell & Syrah

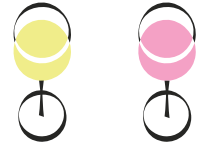
REGION: Valencia
COUNTRY: Spain
THE SKINNY: *Suave Blueberry & Plum, Soft Toasty Oak*

Casa Los Frailes, taking its name from the friars which once inhabited the estate, produces wine with the utmost respect for nature and its vineyards. Monastrell, the premier varietal of Spain's southeast, is clearly their first priority. For the Bilogía cuvée, they blend it with its classic blending partner of France, Syrah, grown in Valencia to great results.

Serving Suggestions: Majorcan sausage (such as Botifarró with aniseed) and other cured meats. Manchego or Valencia's own Malvarosa.

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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: Garcia de Olano
WINE: Rioja Blanco
GRAPE: {sustainable} Viura, Verdejo
REGION: Rioja
COUNTRY: Spain
THE SKINNY: *Green Apple & Gentle Citrus, Delicate Flowers*

From Rioja's northernmost frontier, Alavesa, this white unsurprisingly stars the region's vibrant, venerable Viura (aka Cava country's champion, Macabeu) showcasing its signature citrus and tree fruit energy. More exotically, Verdejo (at a decidedly reserved 10%) lends whispers of tropical gusto. While Viura is well-equipped for aging gracefully, this one is a veritable fountain of youth.

Serving Suggestions: Kipperd herring on toast. Little gem lettuces w/ radish, carrot, shaved Manchego, & Champagne vinaigrette.



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, tjos 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: Domaine Pinchinat
WINE: "Venus de Pinchinat" Blanc
GRAPE: {organic} Rolle (Vermentino)
REGION: Provence
COUNTRY: France
THE SKINNY: *Citrus & Peach Skin, Floral, Fresh & Dry*

Fresh, crisp, dry and clean, this white is made from Rolle, a grape varietal that's obscure to most Americans, but essential in southern France and even southern Italy were it's known as Vermentino. Considered to be one of the greatest white wines with seafood (especially Bouillabaisse), Rolle has sauvignon blanc-like tendencies but is less overpowering while still keeping a nice dry edge.

Serving Suggestions: An awesome match with bouillabaisse or fruits de mer, but any garlicky seafood dish loves this wine.



WINERY: Jerémie Huchet
WINE: Muscadet Sèvre et Maine Sur Lie "Le Chauvinière"
GRAPE: {organic} Melon de Bourgogne
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: *Bright Pear & Lime, Distinct Mineral, Bone Dry*

Melon de Bourgogne, the variety that Muscadet is produced from, is the signature grape of the far western Loire Valley and is rarely planted anywhere else. Known for its bracing acidity, chalky minerality, crisp pear and citrus flavors, and saline edge, the best examples are aged on the lees to add body and complexity- indicated by "Sur Lie" on the label. Perfect for the beach, with or without seafood, Muscadet is the pinnacle of easygoing refreshment!

Serving Suggestions: THE perfect match for oysters, sashimi, ceviche, scallops in beurre blanc. Aged goat cheeses like Feta. Fried pickles.



WINERY: Bodegas Tempore
WINE: "Independent" Rosado de Garnacha
GRAPE: {organic} Garnacha
REGION: Aragón
COUNTRY: Spain
THE SKINNY: *Juicy Strawberry & Spice, Refreshing Acidity*

Tempore, bluntly stated, means time, and it's always a good time for this rosado! Friendly to the earth, wallets, and taste buds, the Independent offerings are fantastic. They strive to be the light-hearted, unintimidating choice for your everyday, so raise your glass in unison with your new stick friend and begin climbing your own spiral staircase to top of understanding modest but quality wine!

Serving Suggestions: Vegan hot dogs w/ Instagram-worthy grill marks, dressed up however you please! Salted cod (Argonese-style!) w/ garlic, potatoes, & eggs.