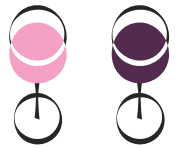


## Autumn Pack

This set of six sensationally seasonal delights for \$98.55 (before tax and after a 24% discount) would normally sell for \$130 (before tax)!

*Sorry, no other discounts apply.*



**WINERY:** Pazo das Tapias  
**WINE:** Mencia "Alma de Autor"  
**GRAPE:** *Mencia*  
**REGION:** Monterrei, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Black Cherry, Cedar & Spice, Lush & Very Ripe*

Mencia, known as Jaen in Portugal, is native to the Iberian Peninsula's northwest and has become increasingly high-profile over the past 20 years. This rendition showcases the riper, more concentrated end of the variety's spectrum, perhaps resembling something like Rioja more so than the Pinot Noir or Cabernet Franc that we're often reminded of. Aging in French and American oak rounds it out with toasty vanilla.

*Serving Suggestions:* Beef, veal, & pork meatballs in tomato sauce w/ crusty bread. Steak au poivre. Mushroom & kale empanadas.



**WINERY:** Tre Castelli "Vignedileo"  
**WINE:** Esino Rosso  
**GRAPE:** *{sustainable} Montepulciano, Merlot*  
**REGION:** Marche  
**COUNTRY:** Italy  
**THE SKINNY:** *Black Cherry, Balsamic Herbs & Underbrush*

In more easterly, Adriatic-influenced climes, the Montepulciano grape is not above stealing, by force, a fair bit of the thunder from Central Italy's reigning Sangiovese. This red blends the local M with a whisper of French expat, Merlot, to excellent effect, layering vibrant dark fruit with herbal mystique, forested earthiness, and balsamic-esque, food-friendly rusticity. East Side represent.

*Serving Suggestions:* Ground boar & venison cottage pie topped w/ scalloped potatoes & parsley. Pizza w/ briny nostralina or kalamata olives, ricotta, and arugula.



**WINERY:** Tegernseerhof  
**WINE:** Grüner Veltliner Federspiel "T26"  
**GRAPE:** *{sustainable} Grüner Veltliner*  
**REGION:** Wachau  
**COUNTRY:** Austria  
**THE SKINNY:** *Vibrant Citrus & Peach, White Pepper & Mineral*

The always-excellent T26 cuvée takes its name from a tasting session with Austrian importer, Klaus Wittauer, who was in the Mittelbach family cellar searching for his absolute favorite among their tanks of recently-vinified Grüner. When he found the one, he exclaimed, "This is it! I'll take the whole tank." That tank was #26. Classic stone-fruit and zesty citrus carry notes of the variety's trademark white pepper and flint. Prost!

*Serving Suggestions:* Wiener Schnitzel or other breaded, fried cutlets. Flavorful cheeses. Paneer & vegetable Madras curry.



**WINERY:** Domaine La Rocalière  
**WINE:** Tavel "Le Classique"  
**GRAPE:** *{organic} Grenache, Cinsault, Syrah, Mourvèdre*  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Juicy Raspberry & Bright Plum, Wispy Garrigues*

Sisters Sèverine and Mélanie manage the Borrelly family estate, La Rocalière, which was established by their father, Jacques, from long-held family vineyards almost three decades ago. Slightly less than half of the estate falls within Tavel, a region of rosé royalty. True to form, this is a deeply-colored, bold wine brimming with spicy perfume and juicy, mouthfilling fruit – refreshing, yet appealing to a desire for richer, more intense flavor.

*Serving Suggestion:* Spicy sausage & tomato sauce w/ cilantro, black beans, & Vidalia onions. Squid bulgogi w/ crispy pork belly.



**WINERY:** Domaine La Bouysse  
**WINE:** Corbières Rouge "Valensol"  
**GRAPE:** *{organic} Mourvedre, Carignan*  
**REGION:** Western Languedoc  
**COUNTRY:** France  
**THE SKINNY:** *Berries & Bark, Smoked Herb, Meaty!*

There comes a point for most of us when we reach a plateau. That's life. They don't usually come equipped with castles or a stamp from UNESCO however, but, for Martine Pages and her brother Christophe Molinier, it did! Their plateau is called "Bouïs" and it juts out of the Corbières landscape. In the wake of this jutting rock is a region highly susceptible to drought and brush fires...kind of fitting for a richly ripe, rustic bruiser of a red like this one.

*Serving Suggestions:* Roast pork shoulder w/ yellow onions & nutmeg over macaroni & (sharp cheddar) cheese. Yum!



**WINERY:** Domaine Cady  
**WINE:** Anjou Rouge  
**GRAPE:** *{organic} Cabernet Franc*  
**REGION:** Middle Loire  
**COUNTRY:** France  
**THE SKINNY:** *Bright Cherry & Fresh Herbs, Silky & Bright*

A lighter, brighter, more guzzle-rific rendition of Cab Franc, this wine falls into a decidedly fresh and fun category that the French call "vins de soif." Literally translated "wines of thirst" that keep you reaching across the table for another pour all night long. Phillipe and Sylvie Cady's Anjou Rouge is translucently ruby with Cabernet Franc's telltale savory herb character and tangy cherry notes keep you refreshed.

*Serving Suggestions:* Think of drinking this by the carafe outside a cafe, w/ a fresh baguette & a spread of cheese & cornichons.