



SIX for \$76 – November 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: Terrabianca
WINE: Dolcetto "Bricchet"

GRAPE: {organic} Dolcetto

REGION: Piemonte
COUNTRY: Italy

THE SKINNY: Wild berry & Plum, Heady Herbs & Forest Floor

This is classic Dolcetto, albeit a slightly more full-bodied example than often expected. It's vivacious and approachable yet with impressive depth and maturity thanks to grapes ripened on 70-90 year old vines. In fact, the name "Bricchet" 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: Borie La Vitarèle
WINE: Languedoc Rouge "Les Terres Blanches"

GRAPE: {biodynamic} Grenache, Syrah, Mourvèdre

REGION: Languedoc
COUNTRY: France

THE SKINNY: Ripe Black Raspberries, Garrigue, Structured

Nestled among the garrigue, surrounded by pine forest, the few acres of Borie la Vitarèle's oldest vines are treated like a private garden employing biodynamic compost made from local plants. Hand-harvesting ensures quality, and the wine is aged for 12 months in French oak. Dark purple, it exudes fresh aromas of ripe raspberries, thyme, and lavender. The generous aromas of black fruit, dark chocolate, and light vanilla oak are utterly seductive.

Serving Suggestions: Leg of lamb roasted slowly w/ garlic & rosemary. Washed rind cheeses w/ chutney. Shish kabobs.



WINERY: Adega 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: 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.



WINERY: Viña Aliaga
WINE: Tempranillo "Patricia"

GRAPE: {sustainable} Tempranillo

REGION: Navarra
COUNTRY: Spain

THE SKINNY: Crushed Black Fruit, Spice & Gentle Smoke

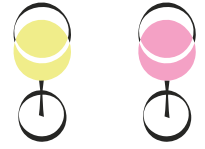
Winegrower Carlos Aliaga's father planted the vines here more than 50 years ago and, being just two kilometers from Rioja, chose Tempranillo over the typical Garnacha which dominates southern Navarra. Here, in the heart of the Ribera Baja zone, he coaxes loads of berry flavor from the versatile grape. 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.



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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: Alexander Gysler
WINE: Riesling Trocken “Sandstein”
GRAPE: {biodynamic} Riesling
REGION: Rheinhessen
COUNTRY: Germany
THE SKINNY: Lime & Apricot, Pronounced Mineral, Chiseled

“Sandstein,” unsurprisingly refers to the sandstone vineyard site that the vines responsible for this cuvée call home. Here is a book that can actually be judged by its cover (or label, as it were); Alexander Gysler proudly “strives for less.” The minimalism, elegance, and utopian purity of his wines come through with robust ripeness yet enticingly agile and angular structure.

Serving Suggestions: Lightly smoked trout w/ capers & spaghetti squash w/ lemon, garlic, & butter. Hickory bacon, poached eggs, & citrusy asparagus/tomato salad (possibly for brunch).



WINERY: Adega M. Cordeiro
WINE: Branco “Encosta do Vale Galego”
GRAPE: {sustainable} Fernão Pires, Arinto, Malvasia
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: Subtle Lime & Fresh Melon, Elegant Minerality

It's uncommon to find whites with such elegance hailing from a hot spot like Portugal's Tejo but Arinto and Fernão Pires are perfectly adapted to retain freshness, even in the face of ever-hotter summers. The limestone soil and hills of the Cordeiro vineyard are a luxury in this flat riverbed region. Fun fact: One of the world's largest dinosaur footprint sites was found just a few miles from the vineyard.

Serving Suggestions: Salt cod fritters w/ potato, onion, & garlic. Mid-summer tomato sandwich w/ Duke's mayo & salt on a Martin's potato roll... maybe get some anchovies in there too.



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: Manuel Formigo
WINE: Ribeiro Blanco “Formigo”
GRAPE: {organic} Palomino, Treixadura, Godello, Caño Blanco, Loureiro, Albariño, Albillo
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: Domaine des Pères de l'Eglise
WINE: Rosé “L'Esprit”
GRAPE: {organic} Grenache, Cinsault, Mourvedre
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Red Raspberry & Pink Grapefruit, Juicy!

This lovely pink gem is the freshest of the fresh – flavors of hyper-zesty berry that just stick around for months and months, which is a rare feat, to be sure! This is the first rosé we've encountered from these beloved buddies of ours out of Chateauneuf, and it's just as awesome as our previous adventures with their sturdy reds and voluptuous whites might have led us to imagine. YUM!

Serving Suggestions: Andouille sausage (Cajun or otherwise) & stewed turnip greens w/ grits. Smoked mackerel spread on slices of fresh baguette.