

## SIX for \$66 – August 2022

Here's our deal for this month: these six red or six whites for \$66 plus tax. You can *DOUBLE DOWN* and buy two: one of each or two of one, for \$125 plus tax.

*Sorry, no other discounts apply.*



RED



**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 and brighter rendition of Cab Franc, this wine falls into a fun category 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.



**WINERY:** Guerrieri-Rizzardi  
**WINE:** Bardolino Classico “Cuvée XV”

**GRAPE:** {sustainable} Corvina, Rondinella, & friends

**REGION:** Bardolino, Verona  
**COUNTRY:** Italy

**THE SKINNY:** *Plum & Cherry, Pencil Box, Supple & Savory*

While the neighboring Valpolicella region gets all the glory, Bardolino has been quietly chugging away at value wines for decades. It was only a matter of time before gold star vinaloi (winegrowers) like Guerrieri Rizzardi began pushing the quality envelope and started making fantastic quality wines in this area. Bolla is bollocks; this will make you want to kiss your fingertips.

*Serving Suggestions:* Best friends with any charcuterie plate! Tagliatelle or pappardelle w/ “astasa!” a pork ragu. Gnocchi w/ tomato, onions, & Veronese cheese.



**WINERY:** Castello di Torre in Pietra  
**WINE:** Lazio Rosso - Elephas”

**GRAPE:** {organic} Sangiovese, Montepulciano, Merlot

**REGION:** Lazio  
**COUNTRY:** Italy

**THE SKINNY:** *Plum & Berry, Gentle Earth, Kiss of Oak*

“This wine is dedicated to the ancient inhabitants of our cellars...prehistoric elephants,” the castello delightfully asserts. Despite boasting Italy's capital city, Lazio's contributions to Italian wine are some of the seldomest encountered in the U.S. Sincere, organic, and fiercely amicable, this is a prime candidate for captivating weeknight sipping before, during, and after dinner...

*Serving Suggestions:* Pizza w/ sausage, mushrooms, & halved grape tomatoes. Pasta & red sauce w/ olive oil, parsley leaves, onions, & red pepper flakes.



**WINERY:** Domaine Duffour  
**WINE:** Gascogne Rouge

**GRAPE:** Cabernet Sauvignon, Merlot, Tannat

**REGION:** Gascony  
**COUNTRY:** France

**THE SKINNY:** *Black Cherry & Chocolate, Pepper, Leather*

Just as fresh as the region's better known whites but in a way that's going to keep you on your toes, this assertive red from France's Sud-Ouest features Cab (Sauvignon), Merlot, and Tannat getting along splendidly and perhaps a bit mischievously. Zingy-refreshing black fruit and a bit of rustic, food-friendly edge make this a grillin' champion and sublimely rugged sipper.

*Serving Suggestions:* Burgers off of that grill w/ onion, tomatillo, arugula, and whatever else you want. Charred eggplant & tomato w/ cilantro, & sour cream over crispy, coarse-chopped fries w/ skin.



**WINERY:** Domaine Pinchinat  
**WINE:** “Venus de Pinchinat” Rouge

**GRAPE:** {organic} Grenache, Syrah, Cinsault, Cab Sauv

**REGION:** Provence  
**COUNTRY:** France

**THE SKINNY:** *Dark Berries & Currants. Smooth & Bold*

The vineyards of Pinchinat have been farmed for wine grapes since the Romans occupied this area 2000 years ago. The famous Venus of Aix en Provence and dozens of other Paleolithic artifacts have been found among these very vines. This red is dark, rich and satisfying but also smooth and very quaffable; historic even!

*Serving Suggestions:* Great with a simple roast, burgers, meatloaf or pasta. With a little chill it shifts down to be suitable with pork, chicken and even tuna salad.



**WINERY:** Finca Sophenia  
**WINE:** “Altosur” Cabernet Sauvignon

**GRAPE:** Cabernet Sauvignon

**REGION:** Mendoza  
**COUNTRY:** Argentina

**THE SKINNY:** *Cassis & Blackberries, Black Pepper Perfume*

Textbook Cabernet Sauvignon and a stunning value considering that most cabs at this price are junk. This one really shines and is completely authentic tasting. From high elevation vineyards in the Andes Mountains this cab comes roaring out with firm, rich flavors and a long finish. The balance and purity are very impressive. Great structure this vintage. Very serious Cab flavors for the money.

*Serving Suggestions:* Bison burgers with sharp cheddar. Cabeza tacos from your favorite local taco truck!

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WHITE ROSÉ



**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, 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 La Bouysse  
**WINE:** "Les Prés Salés" Blanc  
**GRAPE:** {organic} Grenache Blanc, Viognier, Muscat  
**REGION:** Languedoc  
**COUNTRY:** France  
**THE SKINNY:** *Stone Fruit & Citrus, Honeysuckle & Pepper*

Not far from Grenache Blanc's northeastern Spanish origins, this ripe rendition peppered with a bit of Viognier and Muscat à Petits Grains is fresh, full, and brimming with sunshiny energy. Siblings Martine & Christophe make us so happy! We've been working with them for well over a decade to bring the gems of their southwestern corner of the Languedoc to the Triangle.

*Serving Suggestions:* *Plump prawns w/ a mango lime marinade & frites w/ aioli. Orange-glazed chicken thighs w/ jalapeno jelly & jasmine rice w/ toasted hazelnuts.*



**WINERY:** Castello di Torre in Pietra  
**WINE:** Lazio Bianco - Elephas"  
**GRAPE:** {organic} Trebbiano, Vermentino, Fiano  
**REGION:** Lazio  
**COUNTRY:** Italy  
**THE SKINNY:** *Stonefruit & Lemon, Savory Saline Suggestion*

This Central Italian mainstays (Trebbiano & Vermentino) with a typically more southerly outlier (Fiano) is fresh, fun, and begging for the beach (or seafood companionship). Its origins are an estate humbly boasting 20 years of forward-thinking, organic agriculture (grapes, grains, & olives) and coastal vistas. Embracing labor intensive methods among the vines and minimal intervention in the cellar, the castello crafts beautiful gems.

*Serving Suggestions:* *Spaghetti w/ clams & fish roe. Braised garlic & parsley-stuffed artichokes w/ white wine & lemon juice.*



**WINERY:** Pazo Das Tapias  
**WINE:** Godello "Alma de Autor"  
**GRAPE:** Godello  
**REGION:** Monterrei, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** *Bartlett Pear & Lime, Round & Firm, Mineral*

Godello is undisputed monarch of whites from the more inland reaches of Spain's Galicia. This outing from our friend and hero of unusually economical Galician offerings, Manuel Mendez, aptly showcases the variety's propensity toward a mineral, medium-weight, vaguely Burgundian persona. In fact, fans of unoaked Chardonnay will really sink their teeth into this luscious, lively white!

*Serving Suggestions:* *Steamed mussels & prawns. Seared scallops w/ butter & scallions*



**WINERY:** Domaine Laballe  
**WINE:** Cotes de Gascogne Rosé" Brume"  
**GRAPE:** Cabernet Franc, Merlot  
**REGION:** Gascony, Sud-Ouest  
**COUNTRY:** France  
**THE SKINNY:** *Cherry & Currant, Zesty & Fresh, Crisp & Lush*

From the gentle hills of Gascony, this rosé incorporates the varieties that dominate much of the region's red wine production - Merlot and Cabernet Franc. Filled with flavors of fresh red berries and an unexpected undercurrent that manages to be reminiscent of Fig Newton, it finds a balance between refreshing and rich. Gascony's famously patio-friendly whites have some pretty & pink competition in this rosé compatriot.

*Serving Suggestions:* *Goat cheese, charcuterie, & fresh figs. Shrimp & grits.*



**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!*