

## SIX for \$66 – September 2022

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*Sorry, no other discounts apply.*



RED



**WINERY:** Chateau Peybrun  
**WINE:** Cadillac Cotes de Bordeaux  
**GRAPE:** {sustainable} Merlot, Cab Sauvignon, Cab Franc  
**REGION:** Bordeaux  
**COUNTRY:** France  
**THE SKINNY:** Black Plum, Minerally Backbone, Boldly Elegant

Catherine de Loze, proprietress of Chateau Peybrun, has managed the vineyards and made the wines at her family's five hundred year old estate for the past three decades. From Cadillac, a hilly corner of southern Bordeaux, this limousine of a red stretches out ripe black fruit, savory earth, mineral, and the silky tannins of a powerful, young, and impeccably balanced Merlot-driven wine.

*Serving Suggestions:* Grilled sirloin with Bordelaise sauce, shallots, and boiled baby potatoes. A classic beef brisket sandwich on hearty toasted bread with rustic homestyle fries.



**WINERY:** Pazo das Tapias (Manuel Mendez)  
**WINE:** Mencia "Finca os Cobatos"  
**GRAPE:** Mencia  
**REGION:** Monterrei, Galicia  
**COUNTRY:** Spain  
**THE SKINNY:** Forest Berries & Fresh Herbs, Lively & Dark

With successful estates in Rias Baixas and Ribeiro already, Manuel Mendez completed his Galician trifecta in 2006 with this estate in Monterrei. One of the oldest vineyards in the area, it is planted to the region's signature varieties: Godello and Mencia - the latter presented here in classic, minimalist form, brimming with the grape's signature freshness and foresty, herbaceous undercurrents. File between Oregonian Pinot and Loire Cab Franc...

*Serving Suggestions:* Cured jamon Iberico w/ bits of Galicia's tetilla queso. Grilled root vegetables drizzled w/ olive oil & Maldon salt.



**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:** "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 Bilogia 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.



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

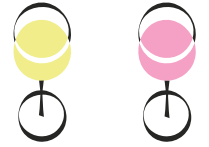
If you're on the hunt for a wine that's both rich and easy-drinking, balanced and bold look no further. It's punchy purple color precedes a face-full of sweet red and black berry aromas, followed up by rich fruit flavors, hints of pepper, and bold tannins. Organic, full of character, yet still accessible- 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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WHITE ROSÉ



**WINERY:** Bodegas Pardevalles  
**WINE:** Albarín  
**GRAPE:** {sustainable} Albarín  
**REGION:** Tierra de León  
**COUNTRY:** Spain  
**THE SKINNY:** *Lemon-Lime, Tropical, Addictively Aromatic*

That's not a typo! This is Albarín, not Albariño. Despite almost being homonyms, these two grapes are completely unrelated. Still incredibly rare, Albarín was on the verge of extinction before its revival at the hands of Pardevalles. Medium bodied and as fun as can be, with exuberantly fresh aromas, it will have you asking yourself why you've never had an Albarín before.

*Serving Suggestions:* Chicken breasts doused in peri peri citrus-pepper sauce. Shrimp ceviche served in an avocado bowl.



**WINERY:** Domaine des Herbauges  
**WINE:** Chardonnay "Moulin d'Argent"  
**GRAPE:** {sustainable} Chardonnay  
**REGION:** Loire Atlantique  
**COUNTRY:** France  
**THE SKINNY:** *Citrus & Apple, Mineral & Honeysuckle*

Five generations of Choblet family winemaking in one elegant bottle. A brilliant effort in UN-oaked Chardonnay winemaking using sustainable agriculture. This silky textured, crisp white shows light citrus and floral honeysuckle aromas, mineral and tart quince. Very dry and lingering on the palate, this is a breath of fresh Chardonnay air. This is very old world in style vs. the traditional California style.

*Serving Suggestions:* A universal bottle of white with superb clean flavors - so bring it on! Try savory chicken wings, grilled snapper in miso, or semi-firm milder cheeses.



**WINERY:** Mas Codina  
**WINE:** Penedès Blanc  
**GRAPE:** {organic} Macabeu, Xarel-lo, Chard, Muscat  
**REGION:** Penedès, Catalonia  
**COUNTRY:** Spain  
**THE SKINNY:** *Bright & Floral, Pear & Pineapple, Balanced*

This limited production white is fun, fresh, and lively with lots of fruity, floral aromas, while remaining dry and mouthwatering. Toni Garriga uses the same grapes in his Cava blend, but here he adds a hint of Muscat to boost the citrus aromatics. Grown on his mountainside estate half an hour south of Barcelona, this is a tasty treat, perfect with spicy seafood dishes.

*Serving Suggestions:* A seafood medley sautéed with olive oil, garlic and red pepper flakes. Korean tofu soup (not too hot).



**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 where 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:** Finca Torremilanos  
**WINE:** Rosé "Montecastrillo"  
**GRAPE:** {biodynamic} Tempranillo  
**REGION:** Ribera del Duero, Castilla y León  
**COUNTRY:** Spain  
**THE SKINNY:** *Fleshy Cherry, Spicy Guarana, Day-Glo Rosado*

The hot, dry, daytime conditions in the high elevation vineyards of Ribera del Duero practically guarantee stellar ripeness and generosity of fruit, while the plateau's plummeting night temperatures preserve excellent acidity. The estate's younger vines (12-15 years) and limestone terroir imbue wonderful vitality and balance.

*Serving Suggestions:* Grilled salmon burger w/ oregano & basil pesto on a grilled bun. Savory-tangy fruit salad w/ feta, crushed pecans, & blood orange-balsamic vinegar.



**WINERY:** Aliaga  
**WINE:** "Lagrima de Garnacha"  
**GRAPE:** {organic} Garnacha  
**REGION:** Navarra  
**COUNTRY:** Spain  
**THE SKINNY:** *Red Raspberry & Lemon Zest, Pinkalicious*

The strikingly bold, bright, color of this rosé is certain to catch your eye, while the name, Lagrima de Garnacha or "Grenache Tears," compels curiosity. Carlos Aliaga is clearly passionate, using only natural yeast and farms organically. This brilliant rosé has us enthralled from the first sip. Bright and crisp with telltale raspberry Grenache aromas, light lemon zest goodness and a long dry finish.

*Serving Suggestions:* Fun pool side, on the beach, or w/ picnics: grilled shrimp & scallops, chicken breast w/ bbq sauce, or corn/basil/tomato salad.