



Vacation Pack 2023

Vacay or Staycay, don't ixnay on this ackpay.

\$86.65 (before tax and after a 25% discount)

would normally sell for *\$115* (before tax)!



WINERY: Visintini
WINE: Schioppettino
GRAPE: *{biodynamic}* Schioppettino

REGION: Colli Orientali, Friuli
COUNTRY: Italy
THE SKINNY: *Forest Berries, Violets & Herbs, Intriguing*

Schioppettino, a mysterious but longstanding denizen of Italy's Friuli and Slovenia's Brda seldom, until very recently, makes its way over to this side of the Atlantic. Joining the ranks of elegant, typically medium-bodied reds like Pinot Noir and Cabernet Franc, it brims with red & violet berry character, vibrant acidity, and intriguingly botanical aromatics. Endangered as recently as 50 years ago, the variety has now cemented its status as a regional icon.

Serving Suggestions: Braised duck legs w/ poleta & Swiss chard. Flatbread w/ smoked ricotta, roasted artichokes, & possibly mortadella.



WINERY: Jérémie Huchet
WINE: Brut Nature "Bretesche 1387"
GRAPE: *{organic}* Melon de Bourgogne

REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: *Vibrant Bosc Pear & Lime, A Minerally Monolith*

Like a bleakly beautiful black & white photograph of a wintery Atlantic beachscape, this methode traditionnelle bubbly is a captivating study in contrast – elegantly austere yet captivating and seductive, gleaming brightly with an oceanic sheen and minerally shimmer. Muscadet maestro, Jérémie Huchet of Chauvinière again provides pristine, elegant perfection and unforgettable deliciousness.

Serving Suggestions: Oysters, of course! Other (cooked or raw) bivalves will be just as eagerly accompanied. Sashimi abalone, conch, and surf clam are naturals...



WINERY: Bodegas Pardevalles
WINE: Prieto Picudo Rosado
GRAPE: *{sustainable}* Prieto Picudo

REGION: Tierra de León
COUNTRY: Spain
THE SKINNY: *Pomegranate & Strawberry, Ripe Yet Zesty*

Spanish rosado is often known for deep color and generous body. This one delivers that in spades but also packs a mouthwatering finish with the rich fruit. Prieto Picudo, an uncommon grape even in Spain, is packed with energy and personality, combining fun freshness with a depth that serves it well in this exotic rosé rendition.

Serving Suggestions: Blue cheese cranberry & pecan salad, perhaps using Leon's famous Valdeon blue cheese. Datil - the Spanish pinxto of goat cheese stuffed dates, wrapped in bacon.



WINERY: Rutenstock
WINE: Grüner Veltliner (1-LITER!)
GRAPE: *{organic}* Grüner Veltliner

REGION: Weinverital
COUNTRY: Austria
THE SKINNY: *Peach & Citrus, Peppery Herbs & River Stone*

Closer to the border of Czechia (a mere 15 miles) than to Vienna, Weinviertel's Manhartsberg is a gentle mountain range and home to Rutenstock's 18 hectare vineyard. Mathias represents the estate's fourth generation, combining his family knowledge with apprenticeships in both Weinviertel and Wagram (with none other than Anton Bauer) in pursuit of beautifully balanced, terroir-driven Grüner – lithe yet generous and captivating.

Serving Suggestion: Panfried rainbow trout & roasted delicate squash w/ lemon creme fresh. Fried potato pancakes w/ sour cream.



WINERY: Domaine Borie La Vitarèle
WINE: "La Cuvée des Cigales" Rouge
GRAPE: *{biodynamic}* Grenache, Merlot

REGION: Languedoc
COUNTRY: France
THE SKINNY: *Brambly Berry & Plum, Spice & Herbs, Velvety*

Many Languedoc wines are a bit of a wild card, utilizing grapes associated with the Rhone as well as Southwestern France and Spain. In this case, Grenache meets Merlot with the former's brambly red berries & garrigue spice, the latter's plum & gentle cocoa, and a middle ground of ripe black cherries. Organic farming, native yeasts, and minimal cellar intervention are employed - utmost respect for the land.

Serving Suggestions: Herb-crusted roast lamb w/ buttery fingerling potatoes. Charcuterie, brie, & bread. Black bean enchiladas.



WINERY: Domaine La Grangette
WINE: Piquepoul Noir Rosé "Picoti Picota"
GRAPE: *{organic}* Piquepoul Noir

REGION: Eastern Languedoc
COUNTRY: France
THE SKINNY: *Ripe Strawberry, Blossomy Fragrance, Bright*

Piquepoul Noir, an ancient Mediterranean varietal best known through its white mutation, Picpoul, was once much more prominent. Today, the grape is most often now encountered in minuscule percentages via high-end Chateauf-neuf-du-Pape. This exotic rosé offers a rare opportunity to experience the grape in monologue-mode, showcasing spice and intensely floral aromas.

Serving Suggestions: Monkfish-centric bouillabaisse w/ saffron & fennel. Jerk sweet potato & black bean curry w/ demerara sugar & roasted red peppers.