



# MOUNTAIN PACK



Climb into the peak of summer with these majestic mountaineers!  
**\$109.60** (before tax and after a **24% discount**) – normally **\$145** (before tax)!

*For the mountains, by the mountains...*



**WINERY:** Raymond & Fils Barlet  
**WINE:** Jacquère "La Cave de Prieuré"  
**GRAPE:** {sustainable} Jacquère  
**REGION:** Jongieux, Savoie  
**COUNTRY:** France  
**THE SKINNY:** Quince & Honeydew, Fresh Blossoms & Stone

Oh so delicate yet assertively bright and dealing in sharp, chiseled flavors, this Jacquère from its main hang, Jongieux, provides a litany of arguments for why it has become the most significant variety of Alpine France's Savoie. Pearish, appley, citrusy fruit forges an ensemble cast with bright mineral notes and floral, herbaceous whispers. This is the stuff that mountain dreams are made of...but also great with ocean fare.

*Serving Suggestions:* Clams in white wine w/ juniper berries, garlic, & capers. Fondue. Buttery cabbage quiche w/ gouda & hazelnuts.



**WINERY:** Foris  
**WINE:** Pinot Noir  
**GRAPE:** Pinot Noir  
**REGION:** Rogue Valley, Oregon  
**COUNTRY:** USA  
**THE SKINNY:** Wild Cherry, Gentle Cedar & Graphite, Herbs

Over three hours south of Oregon's famous Willamette, the drier, higher-elevation Rogue Valley is home to the Foris estate, which deals in deft renditions of varieties most closely associated with Burgundy and Alsace. This Pinot is perhaps a bit more muscular than many of its more familiar colleagues to the north, but a similar propensity toward herbal, foresty intrigue shines through the ripe, black cherry-ish fruit & wisps of cedary oak.

*Serving Suggestions:* Seared emu fillet w/ lemony asparagus & golden beet fries. Wild risotto w/ shiitakes, dill, & crushed juniper berries.



**WINERY:** Vallana  
**WINE:** Barbera  
**GRAPE:** {organic} Barbera  
**REGION:** Northeastern Piemonte  
**COUNTRY:** Italy  
**THE SKINNY:** Lingonberry & Cassis, Firm & Fresh, Mysterious

Barbera, despite being the Piemonte's most-planted grape variety, remains something of an enigma. Though legends suggest otherwise, it's probably not actually native to the area...and yet, it couldn't be a better ambassador for Italy's northwest at large. This fiercely Alpine example invigorates with fine-toothed tannins & vibrant acidity, intriguing cherry & wild berry character, and veins of restrained balsamico - especially beautiful with a gentle chill.

*Serving Suggestions:* Skewer-grilled sausage & sweet potato wedges w/ garlic, red pepper, & fennel. Savory beet salad w/ smoked chèvre.



**WINERY:** Tegerenseerhof  
**WINE:** Grüner Veltliner "Bergdistel"  
**GRAPE:** {sustainable} Grüner Veltliner  
**REGION:** Wachau, Niederösterreich  
**COUNTRY:** Austria  
**THE SKINNY:** Nectarine & Key Lime, Coriander Seed & Flint

Harvested at the lower reaches of the steeply sloping (and steeply-priced) Loibenberg and Weissenkirchen vineyards, this distinctly golden, ripe, full-figured Grüner is of the legally defined "Smaragd" designation - a celebration of ripeness, power, and impeccable balance named for the region's beautiful emerald-hued lizards. It looms with ripe stone fruit, racy citrus, and peppery minerality - more than satisfying our thirsts for power and finesse.

*Serving Suggestions:* Tea-smoked duck & kung pao lotus root. Crispy fried potato pancakes w/ cashew-lemon sour cream & fresh dill.



**WINERY:** Visintini  
**WINE:** Ribolla Gialla  
**GRAPE:** {biodynamic} Ribolla Gialla  
**REGION:** Colli Orientali, Friuli  
**COUNTRY:** Italy  
**THE SKINNY:** Lemon & Floral Aromas, Elegant & Bright

In the 14th century, the poet Boccaccio listed the consumption of Ribolla Gialla as an example of sinful gluttony, but if drinking this wine is wrong, we don't want to be right! Indigenous to the Italian-Slovenian borderlands, the venerable grape is at least 800 years old. This example is a paragon of vibrant elegance, with delicate minerality, citrus & flowers, lively acidity, and a satisfying finish.

*Serving Suggestions:* Crab spaghetti w/ lemon gremolata & red chili flakes. Tomato cucumber salad w/ fresh dill fried capers. Prosciutto & arugula pesto pizza.



**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.