

SIX for \$76 – October 2023

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: Borie La Vitarèle
WINE: Languedoc Rouge "Les Schistes"

GRAPE: *{biodynamic}* Grenache, Syrah, Carignan

REGION: Languedoc
COUNTRY: France

THE SKINNY: *Dense Violet Fruit, Earthy Mineral & Garrigue*

This special cuvée from Camille Izarn is a testament to the synergy that her family has long encouraged between land, vines, and work-intensive, fiercely naturalistic methods. Bursting with succulent berry character, this powerfully ripe monolith of fruit is marbled with the complexities the vineyard's terroir (from which the wine's name is derived), exotic mediterranean spices, and a touch of oaken vanilla richness. Vive le Languedoc!

Serving Suggestions: Braised whole duck w/ prunes, rosemary, & thyme. Dense, Danish toast w/ ricotta & fresh black figs.



WINERY: Domaine Labranche-Laffont
WINE: Madiran "Tradition"

GRAPE: *{organic}* Tannat, Cab Franc, Cab Sauvignon

REGION: Sud-Ouest
COUNTRY: France

THE SKINNY: *Inky Black Cherry & Leather, Hints of Five Spice*

Christine Dupuy took over her family's estate in 1992, producing hand harvested Madiran. At the age of 23, she was extraordinary in her courage and ingenuity, possessing no winemaking experience yet readily taking up the challenge after her father's sudden death. Imposing yet silky & seductive, this dense red carries Madiran's famously rugged torch with a new approachability and finesse.

Serving Suggestions: A classic match for Cassoulet, Southwestern France's succulent slow-cooked meat & bean dish. Prime rib w/ sautéed asparagus & crispy pommes frites.



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: Domaine des Pères de l'Église
WINE: "L'Esprit" Rouge

GRAPE: *{organic}* Grenache & friends

REGION: Southern Rhone
COUNTRY: France

THE SKINNY: *Black Raspberry & Herbs, Gentle Tannin*

From top-knotch Chateaufeuf to this stunning DAILY™ sipper, Pères de l'Église's ability to astonish with their always-delicious lineup is increasingly secure. This fresh yet substantial red feels like something you might be served in a carafe at a patio restaurant in Avignon – brimming with vibrant black fruit and bursting with delicately spicy Rhone-ish signatures. More like Pères de-lish, am I right?

Serving Suggestions: Grass-fed meatballs & roasted fingerling potatoes w/ herbes de Provence over braised dinosaur kale & creminis.



WINERY: Chateau Moulin de Mallet
WINE: Bordeaux Rouge

GRAPE: Merlot, Cabernet Franc

REGION: Bordeaux
COUNTRY: France

THE SKINNY: *Blackberry & Plum, Roasted Cacao, Savory Herb*

Hailing from the southeasternmost reaches of the sprawling viticultural kingdom broadly known as Bordeaux, this astonishingly generous, captivating value is a bit like mana from the heavens for those of us who don't drink distinctive, assertive Claret as often as we'd like because of how expensive it's become. Predominantly Merlot, this beauty shows off the chocolatey, coffee-like qualities that Bordelais Merlot famously does.

Serving Suggestions: Beef Bourguignon or burgers & fries. Mashed potatoes w/ shiitake mushroom gravy & scallions.



WINERY: Viña Aliaga
WINE: Tempranillo "Patricia"

GRAPE: *{sustainable}* Tempranillo

REGION: Navarra
COUNTRY: Spain

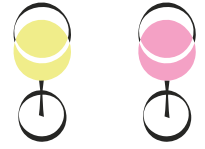
THE SKINNY: *Crushed Black Fruit, Spice & Gentle Smoke*

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: Viega da Princesa
WINE: Albariño "Castelo do Mar"
GRAPE: *Albariño*
REGION: Rias Baixas, Galicia
COUNTRY: Spain
THE SKINNY: *Citrus & Piña Colada, Zesty Mineral*

Fresh, bright, and delicate with firm acidity, this crazy-great value in Albariño from Rias Baixas (one of three small farms operated by the gregarious Galician) offers up everything we crave from the increasingly sought-after Albariño grape. Its citrusy energy is the stuff that seafood-pairing dreams are made of, but this is also a "patio wine" extraordinary that is guaranteed to quench thirsts!

Serving Suggestions: Mussels, shrimp, and squid in a buttery, garlicky stew w/ oregano & noodles. Veggie burritos w/ mild salsa verde & cilantro.



WINERY: Wildekrans
WINE: Chenin Blanc
GRAPE: *{organic} Chenin Blanc*
REGION: Bot River Valley
COUNTRY: South Africa
THE SKINNY: *Green Apple & Peach, Ginger, Razory-Bright*

The Wildekrans estate sits on 1,000 hectares steeped in history, surrounded by beautiful indigenous scrublands. They're all about 'live and let live' on the Wildekrans estate, with only 70 hectares of planted vines (the rest is protected, non-cultivated land) carefully nurtured to produce low yields of high quality. This chiseled, cool-climate Chenin balances ripe fruit and lush floral undertones with food-friendly acidity and river stone minerality.

Serving Suggestions: Curried butternut squash soup w/ coconut milk, crushed peanuts, & fresh cilantro. Lobster bisque.



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: Akrregi Txiki
WINE: Getariako Txakolina
GRAPE: *Hondarribi Zuri*
REGION: Basque Country
COUNTRY: Spain
THE SKINNY: *Green Apple & Lime, Oceanic Mineral, Spritzy!*

Lasalde Elkartea comes from a cattle farming family, but left this tradition to follow his love of Basque winemaking. His Txakoli layers signature minerality with the blazing acidity that we would expect. Glimmering green zesty plays off of bright golden fruit, yet it's remarkably clean- minimalist perfection in wine form and impeccably balanced.

Serving Suggestions: Pintxos, tapas, or sushi! Seafood paella. Fried oysters or fried green tomatoes w/ remoulade. Chicken or ham croquetas w/ garlic aioli. Ceviche. Piperade topped w/ feta.



WINERY: Socalcos do Bouro
WINE: Loureiro
GRAPE: *{organic} Loureiro*
REGION: Minho / Vinho Verde
COUNTRY: Portugal
THE SKINNY: *Passionfruit, Exhilarating & Elixir-esque*

The Loureiro grape is a native of northern Portugal's Minho (aka the Vinho Verde region), and, while its name is certainly not a household one, the variety has graced the lips of many wine lovers. This enchantingly radiant rendition combines an intense tropicality with elegant mineralistic flourishes and an appropriately delicate herbal quality that recalls its cool-climated, hilly origins – reminiscent of springtime Appalachia.

Serving Suggestions: Bay leaf-grilled trout w/ mango salsa. Jamaican tempeh turnovers w/ Vidalia, cumin, & mustard seed.



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!