



Yuletide Cheer Pack!



Tote totally included! These six fantastically festive darlings for **\$129.99** (before tax and after a **24% discount**) would normally go for **\$170** (before tax)!



WINERY: Eric de Suremain
WINE: Rully 1er Cru "Preaux" Rouge
GRAPE: *{biodynamic}* Pinot Noir
REGION: Cote Chalonnaise, Burgundy
COUNTRY: France
THE SKINNY: *Dark Cherry, Turned Soil & Flowers, Very Pretty*

Most renowned for its whites, the Côte Chalonnaise's Rully is capable of stunning reds that can rival those of the Cote d'Or. Eric de Suremain works this single vineyard biodynamically and by hand, imbuing vibrant life and soul that you can truly taste into this beautiful wine. It's delicious, overflowing with personality and subtle complexities – elegant, cherry-like fruit and richly earthen flavors.

Serving Suggestions: *Coq au vin. Époisses baked in a delicate pastry. Eggplant Parmigiana over spaghetti w/ red sauce. Roasted turkey, duck, boar, veal, or pork belly.*



WINERY: Charles Baur
WINE: Crémant d'Alsace "Emotion"
GRAPE: *{organic}* Chardonnay, Pinot Blanc

REGION: Alsace
COUNTRY: France
THE SKINNY: *Crisp Pear & Lemon, Brioche & Delicate Flowers*

From phenomenal Pinot Noir to archetypal dry Riesling, everything from Charles Baur is exceptional...but the bubbles are arguably just a smidge even more impressive. This decidedly Chardonnay-centric cuvée is sumptuously ambrosial and supple with toasted almond pastry and layered golden fruit balanced by ribbons of mouthwatering acidity. Deadringer-ishly Champagne-like.

Serving Suggestions: *Quiche w/ crispy smoked trout, artichoke, & shallots. Chicken thigh schnitzel. Herb & almond-encrusted goat cheese. Tempura this & that's (especially seafood).*



WINERY: Domaine Barou
WINE: Syrah "Petit Colorado"
GRAPE: *{biodynamic}* Syrah
REGION: Northern Rhone
COUNTRY: France
THE SKINNY: *Boysenberry & Cassis, Violets, Leather*

From the northern reaches of the vertically sprawling Saint-Joseph, this whole-cluster offering from Emmanuel Barou showcases a fresher, more youthful side of Syrah while retaining an earthy Northern Rhone mystique. Firm fruit, and gentle tannin punctuate this perfect candidate to take along for a picnic in the woods with a bucket of fried chicken – don't skimp on the drumsticks!

Serving Suggestions: *Fried chicken in the woods or spicy wings in front of your favorite television... Hickory-smoked duck bacon. Onion & mushroom soup w/ grated Gruyère & egg yolk.*



WINERY: Staffelter Hof
WINE: Riesling Trocken "862"
GRAPE: *{biodynamic}* Riesling

REGION: Mosel
COUNTRY: Germany
THE SKINNY: *Dry, Light & Delicate, Lime & Smokey Minerality*

862? That's not an area code (shout-out to our homies in New Jersey though), that's the year Staffelter Hof was founded. And what you have founded here is their old-vine Riesling made for their 1160th anniversary – razor-sharp, bone-dry, full of juicy lime and soft grassiness, with a subtly smoky mineral all throughout. Elegant, refined, and as lithe and graceful as a wolf padding through the snow on a moonlit night, on his way to help plow a field.

Serving Suggestions: *Read your horoscope & eat some hors d'oeuvres: chicken liver bruschette, lobster cocktail, warm potato salad, spaetzle.*



WINERY: Pardevalles
WINE: Prieto Picudo "Gamonal"
GRAPE: *{sustainable}* Prieto Picudo
REGION: Tierra de León
COUNTRY: Spain
THE SKINNY: *Blackberry & Cherry, Vanilla & Spice, Suave*

The Alonso family handpicks this single vineyard before sending it underground to barrel age in their 300 year old cave winery. This is a rich, elegant expression of the rare Prieto Picudo, a grape whose thick skins and paucity of juice make for great intensity but also balance. In this reserve bottling, oak accentuates rather than masking the grape's unique personality and earthy spice.

Serving Suggestions: *The food of León is rich and rustic, and this is the wine to match. Smoky brisket, hearty beef stew, or maybe charcuterie board w/ an extra helping of bresola.*



WINERY: Alexander Gysler
WINE: Scheurebe "Sonnentau"
GRAPE: *{biodynamic}* Scheurebe

REGION: Rheinhessen
COUNTRY: Germany
THE SKINNY: *White Peach & Gooseberries, Zesty & Aromatic*

Scheurebe, actually an offspring of Riesling, shares both Riesling's lively acidity and its capacity for mineralistic intrigue. It also has an almost Sauvignon-esque tinge that helps it stand out resolutely from its parent grape. This beautiful, biodynamic offering from Gysler layers vibrant floral aromas and citrusy intrigue. The name, "Sonnentau," refers to sundew plants, and the wine is every bit as ethereal and otherworldly as the carnivorous flowers.

Serving Suggestions: *Citrus-glazed ham w/ savory, five-spice smashed sweet potatoes. White tuna sushi w/ avocado & chili-garlic.*