



# MOON PICK



This set of six biodynamic beauties for \$100 (before tax and after a 26% discount) would normally sell for \$135 (before tax)!

*Sorry, no other discounts apply.*



**WINERY:** Chateau L'Escart  
**WINE:** Bordeaux Supérieur "Cuvée Eden"

**GRAPE:** *{biodynamic}* Merlot, Cabernet Sauvignon, Malbec

**REGION:** Bordeaux

**COUNTRY:** France

**THE SKINNY:** *Dark Cassis, Toasty Oak & Gravel, Ripe & Rich*

In 2005, Damien Laurent returned to his parents' winery, a single-vineyard chateau that has been in his family since 1752. He'd led a successful pro ice hockey career until 2002 before going on to study oenology & viticulture like his wife, Lorena. Today, they make seven different cuvées, and we especially love their "Eden," a dark, supple Bordeaux packed with amazing richness and modern finesse!

*Serving Suggestions:* Grilled porterhouse steak topped w/ fried shallots & a stuffed baked potato w/ Gruyère. Crispy maitake mushrooms w/ sautéed kale & white bean purée.



**WINERY:** Domaine Barou  
**WINE:** Marsanne "Rendez Vous"

**GRAPE:** *{biodynamic}* Marsanne

**REGION:** Northern Rhone

**COUNTRY:** France

**THE SKINNY:** *Quince & Starfruit, Citrus Zest, Mineral & Herb*

Marsanne has overtaken its similar and more widespread parent variety, Roussanne, as the headliner in the rare but resplendent whites of the Northern Rhone. Usually appearing in blends alongside the aforementioned older grape, it appears here in monologue mode with vibrant orchard fruit, mineral, and undercurrents of musky tropicality – delightfully fresh and modern while retaining ethereal mystique.

*Serving Suggestions:* Roast turkey w/ chestnut/apple stuffing. Chick-pea flour quiche w/ spinach & crininis.



**WINERY:** Finca Torremilanos  
**WINE:** Blanco "Peñalba Lopez"

**GRAPE:** *{biodynamic}* Chardonnay, Viura, Tempranillo Blanco

**REGION:** Ribera del Duero, Castilla y León

**COUNTRY:** Spain

**THE SKINNY:** *Pear & Lemon, Waxy Almond & Chamomile*

Gleamingly golden in the glass, this barrel-aged white is a powerful and elegant enigma. Combining Tempranillo Blanco (a light skinned mutation of the famous red variety occasionally referred to as Blanca del País) with very ripe Sauvignon Blanc, Viura, and Chardonnay has resulted in a distinctive blend that's one of a kind yet has the uncanny ability to remind us simultaneously of rich, white Rioja, Fino Sherry, and toast-driven Cali Chard.

*Serving Suggestions:* Boquerones w/ tomato pulp on toasted, rustic bread. Marcona almonds w/ sheep's milk cheese & quince paste.



**WINERY:** Mas de Libian  
**WINE:** Cotes du Rhone "Bout d'Zan"

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

**REGION:** Southern Rhone

**COUNTRY:** France

**THE SKINNY:** *Black Raspberry, White Pepper & Roasted Cacao*

This firm, elegantly structured Cotes-du-Rhone is one of the loveliest around. Taking its title from the childhood nickname of Jean-Pierre Thibon, Libian's patriarch and father to the sisters who currently manage the estate, the wine shares with him a very Mediterranean complexion. It's full of ripe flavors yet chiseled and focused, with lovely aromatics and spice.

*Serving Suggestions:* Kofta kabobs (or falafel) & fattoush. Venison stew w/ baby potatoes, red onions, minced garlic, & fennel seed.



**WINERY:** Chateau La Colombière  
**WINE:** "Colombulle" Rosé Methode Ancestrale

**GRAPE:** *{biodynamic}* Négrette

**REGION:** Fronton, Sud-Ouest

**COUNTRY:** France

**THE SKINNY:** *Raspberry, Breezy Sparkle, Touch of Grapefruit*

Philipe and Diane Cauvin have bridled the finicky Négrette grape into graceful submission with their diverse and adventuresome catalog. This delectably refreshing pet nat rosé has a très pretty mousse that evaporates gracefully on the palate. A touch of ruby red grapefruit aromas adds serious depth. (Some light sediment from continued bottle-fermentation varies and is to be expected.)

*Serving Suggestions:* Brunch! Fried chicken biscuit, huevos rancheros, grits w/ fried egg & cheese, caramelized onion & roasted red pepper quiche, you name it!



**WINERY:** Domaine La Ligière  
**WINE:** "Sud Absolu" Rosé

**GRAPE:** *{biodynamic}* Carignan

**REGION:** Southern Rhone

**COUNTRY:** France

**THE SKINNY:** *Raspberry & Lemon Zest, Hyper-Refreshing*

This is vibrantly berryish, lean, clean, and by no means mean rosé from the northwestern fringe of the Provençal countryside. As eloquently balanced as this wine is, we can't help but think of it as the adult equivalent of a raspberry-lemon push pop – served cold and filled with firm red fruit flavors and citrusy tang! This is just one of the many gems from Domaine La Ligière's paradisiacal Southern Rhone vineyards.

*Serving Suggestions:* Papaya salad w/ grilled squid & pork. Battered & fried cubanelle peppers w/ lemon juice & paprika.