

SIX for \$76 – April 2024

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: Famille Duveau
WINE: Saumur-Champigny
GRAPE: {organic} Cabernet Franc

REGION: Middle Loire
COUNTRY: France
THE SKINNY: *Damson Plum & Currant, Forest Floor, Graphite*

Saumur and the more revered (exclusively red) Saumur Champigny provide us with some of the most elegant, delicate, and aromatic Cabernet Franc we'll encounter. The gentle, silky tannins and extroverted purple-red fruit are subtle and seductive, supported by a potpourri of dill, juniper, and dried flowers which, while the wines in question are undeniably different, could make sought after Oregonian Pinots positively green with envy.

Serving Suggestions: Grilled chicken wings with dill, & greek cucumber sauce. Baroiled Brussels sprouts w/balsamic vinegar, and butter.



WINERY: Chateau de Marjolet
WINE: Cotes du Rhone Villages Laudun
GRAPE: {sustainable} Grenache, Syrah

REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Black Raspberry & Cassis, Garrigue & Earth*

Marjolet crafts wines which are deft performers of a balancing act, finding middle ground between power and finesse. This red from the village of Laudun merges intensely ripe dark fruit with hedonistic spice and a satisfying, earthy richness which unmistakably Mediterranean. The Pontaud family, champions of terroir-driven wines, have here brought to life the perfect Chateauf-neuf-du-Pape understudy.

Serving Suggestions: Braised lamb w/ prune gastrique & olives. Punjabi curry w/puréeed tomatoes, cinnamon, & black cardamom.



WINERY: Corte Majoli (Tezza)
WINE: Valpolicella
GRAPE: {organic} Corvina, Rondinella, Molinara

REGION: Verona, Veneto
COUNTRY: Italy
THE SKINNY: *Loganberry & Cassis, Bright & Bold, Herbs*

A beautifully evocative perfume of forest berries and dried flowers belies the no-frills-ish-ly guzzleable appeal of this bright and very flavorful yet gentle red. This is not quite at the opposite end of the Valpolicella spectrum from the massive Amarones and Ripassos of the region, but its relatively delicate frame makes it appeal to us by the carafe as much as by the glass...

Serving Suggestions: Roast pork w/black pepper & dried cranberries or gojis. Triple cream cheese w/ dried mission fig, tart blackberry & pickled beet.



WINERY: Chateau Le Bergey
WINE: Bordeaux Rouge
GRAPE: {biodynamic} Cabernet Sauvignon, Merlot

REGION: Bordeaux
COUNTRY: France
THE SKINNY: *Black Cherry, Pepper & Cedar, Classic*

In 2005 Damien Laurent returned to his parents winery, a single vineyard chateau his family has owned since 1752. He'd had a successful pro ice-hockey career playing for Chamonix until 2002 before studying oenology and viticulture like his wife Lorena. His Chateau Le Bergey is a fantastic overperformer at an everyday price. A classic Bordeaux based on Cabernet Sauvignon, it's a serious wine that can visit your table regularly.

Serving Suggestions: Pork chops topped with stuffing, served with skin-on smashed potatoes.



WINERY: Garcia de Olano
WINE: Rioja Tinto Joven
GRAPE: {sustainable} Tempranillo

REGION: Rioja
COUNTRY: Spain
THE SKINNY: *Vibrant Violet Fruit, Joven Heaven, Bold & Bright*

Concentrated, inky, and generous yet vibrantly fresh (partially courtesy of carbonic maceration - the vinification process most famously employed in Beaujolais), this unoaked Rioja sings with Tempranillo's tendencies toward black cherry and raspberryish fruit, showcasing the stony, earthen notes that contribute to Garcia de Olano's distinctive output. Guzzle it or ruminate on its firm, fresh, layered personality. Prodigious weeknight fare!

Serving Suggestions: Peruvian chicken thighs w/toasted plantains & crispy green beans. Empanadas w/red bell peppers, onions, & olive oil.



WINERY: Bodegas Tempore
WINE: Garnacha "Independent"
GRAPE: {organic} Garnacha

REGION: Aragón
COUNTRY: Spain
THE SKINNY: *Fresh Strawberry & Vibrant Black Cherry, Bright*

According to Bodegas Tempore "our wines represent our land, warm and persistent," and boy does this one ever! This Garnacha is bursting with aromas of berries and sweet spices and flavors of stewed plums, juicy red berries, all backed up by firm tannins. This wine is as food-friendly as it gets, but fantastic on its own. Let each sip transport you to the Aragonese countryside.

Serving Suggestions: Slow-cooked lamb, BBQ pork or chicken. Catalan veal stew w/prunes & potatoes.

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WINERY: Domaine de la Chauvinière
WINE: Muscadet Sèvre et Maine Sur Lie "Clos les Montys"
GRAPE: {organic} Mélon de Bourgogne
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: *Lime & Pear, Flint & Oceanic Intrigue, Very Dry*

Its pristine clarity in the glass belies its depth and elegance. This mouthwatering Muscadet has a nose of fresh white birch flowers and layers of flinty & oceanic mineral. Crisp pear and citrus dominate and provide the perfect, refreshing pairing partner for seafood. An impression of salinity and electricity inspire an invigorated smile in appreciation of the lingering finish.

Serving Suggestions: Classically served with raw oysters – don't miss this magic pairing. Also great with nearly any shellfish like shrimp or scallops w/ clarified butter & lemon.



WINERY: Vieira de Sousa
WINE: Douro Branco "Alice"
GRAPE: {sustainable} Rabigato, Viosinho, Gouveio
REGION: Douro
COUNTRY: Portugal
THE SKINNY: *Passionfruit & Pear, Yuzu Spice, Zesty Mineral*

The otherworldly landscape of northern Portugal's Douro valley is famous for its fortified fare and glass-staining reds, but the lesser-known whites absolutely deserve attention. The Rabigato ("cat's tail") gives this wine its fresh, racy backbone, Viosinho brings aromatic richness, and Gouveio (Godello) rounds out the body. All that comes together with subtle tropical fruit and zesty acidity balancing an impression of lushness. Fans of white Rhones, take note!

Serving Suggestions: Fried flakey white fish (in the Douro they love cod, but we love Calabash fried grouper). Thai Cafe's shrimp pad thai.



WINERY: Adegas Manuel Formigo
WINE: Ribeiro Blanco "Finca Teira"
GRAPE: {organic} Treixadura, Godello, Caiño Blanco, Torrontés
REGION: Ribeiro, Galicia
COUNTRY: Spain
THE SKINNY: *Refreshing Stone Fruit, Crisp, Beautiful Texture*

Treixadura is the signature grape of the Ribeiro district that surrounds the city of Ourense. Here vineyards perch on gentle slopes overlooking the area's innumerable creekbeds and river valleys. While less famous internationally than the Albariños of the neighboring Rias Baixas, these whites have been staples of Spanish tavern dining for decades. PS – In a confusing twist, the Torrontés here is likely unrelated to the Torrontés of South America.

Serving Suggestions: Pulpo a feira ("fair-style" octopus) in olive oil, sea salt, & paprika w/ tiny potatoes. Fresh North Carolina shrimp.



WINERY: Staffelter Hof
WINE: Riesling Trocken (DRY) "Magnus"
GRAPE: {biodynamic} Riesling
REGION: Mosel
COUNTRY: Germany
THE SKINNY: *Pineapple & Lime, Clean Slate, Angular Acidity*

This is the driest offering among the "Wolf Wines" from Staffelter Hof. Teeming with tropical citrus and minerality, it's enticing and vibrant. It's named after a helpful wolf who, a millennium ago, helped the estate's ancestors when they found themselves with no beast of burden to help ferry stones around (for some reason). Appropriate for a wine that makes us want to howl at the moon!

Serving Suggestions: Smoked haddock & poached egg salad w/ watercress, spinach, lemon juice, & mustard. Medium-spicy Thai larb lettuce wraps w/ tom yum soup on the side.



WINERY: Bodegas Rueda Perez
WINE: Rueda Verdejo "Zapadorado"
GRAPE: Verdejo
REGION: Rueda, Castilla Y León
COUNTRY: Spain
THE SKINNY: *Juicy, Perfumed Tropical Fruit, Savory Spice*

Named for a natural spring in their town of Pozaldez, this is the Rueda Perez family's pure expression of the Verdejo grape. They started their winery in 2002 after three generations as growers selling their grapes to other wineries. Each wine is from a different single vineyard which gives them flavor characteristics distinctive from each other. This Verdejo tastes so pure, as if it came from a cold, natural spring with fresh tropical fruit floating in it.

Serving Suggestions: Saquito de verduras, merluza y langostino. Flaky, fried pastries filled with stewed vegetables, fish and shrimp.



WINERY: Adegas 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.