



Super Mom: Gouais Blanc!



Mom of many, Gouais Blanc deserves a giant hug this Mother's Day! This six-pack featuring a few of her many kids for **\$107.99** (before tax and after a **26% discount**) would normally go for **\$145** (before tax)! *Proud mama!!*



WINERY: Charles Baur
WINE: Crémant d'Alsace
GRAPE: *{organic}* Pinot Blanc, Auxerrois, Chardonnay
REGION: Alsace
COUNTRY: France
THE SKINNY: *Bright Lemon & Brioche, Spiced Apple, Mineral*

We all have to choose our battles, and some of us have taken up arms in pursuit of sparkling wines that taste like Champagne without costing an arm and a leg - and this one is the jackpot! Brimming with creamy brioche aromas, glistening with vibrant citrus, and seductively indulging us with spicy apple pie notes, this golden gem carries itself with distinctively similar poise and balance to the revered bubbles found further west. Victory!

Serving Suggestions: Turkey & basil pesto w/ mozzarella on focaccia. Gravlax on pumpernickel w/ dill. Apple-gouda "pigs" in a blanket.



WINERY: Visintini
WINE: Franconia
GRAPE: *{biodynamic}* Blaufrankisch
REGION: Colli Orientali, Friuli
COUNTRY: Italy
THE SKINNY: *Inky Berry, Violet Perfume, Bright & Substantial*

Just four miles from the Slovenian border, three siblings (Cinzia, Palmira, and Oliviero) continue the work of their great-grandfather, who bought the 13th century estate in the late 1800s. Franconia is one of many names for Austria's Blaufrankisch grape, a Central European powerhouse. This is one of our favorite renditions of said variety, teeming with bright, berryish assertiveness and the wild floral spice - an old world delight with modern zeal.

Serving Suggestions: Braised venison w/ cherry-pancetta reduction. Pizza w/ feta, fennel, fiddleheads, oregano & crushed red pepper.



WINERY: Chateau Moulin Favre
WINE: Brouilly "Cuvée Céline"
GRAPE: *{sustainable}* Gamay
REGION: Beaujolais, Burgundy
COUNTRY: France
THE SKINNY: *Blackberry & Goji, Allspice, Chiseled Mineral*

Embodying Moulin Favre's propensity toward broader-shouldered, riper, more sumptuous offerings of Cru Beaujolais while retaining the freshness, prettiness, and aromatic prowess long cherished in the hinterlands south of Burgundy proper, this old vine cuvée boldly represents the Mont Brouilly (an extinct volcano!) and its signature granite terroir - snappy, dense, and ambrosial.

Serving Suggestions: Duck & pork terrine w/ shallots, five spice, thyme, & port. Autumnal mac & cheese w/ savory pumpkin purée, toasted pepitas, breadcrumbs, & black sesame seeds.



WINERY: Ancient Peaks
WINE: Chardonnay
GRAPE: *{sustainable}* Chardonnay
REGION: Paso Robles, California
COUNTRY: USA
THE SKINNY: *Golden Apple, White Flowers, Bright & Lively*

Ancient Peaks boasts generous soil diversity, cool coastal breezes, and long growing seasons to coax refinement from their wines. If you reckon you've tried all kinds of Chardonnay and are ready for a bit of a departure with some comforting familiarity, this might be your wine to try. All the juicy golden apple and ripe fruit you'd expect in a chardonnay is thoughtfully balanced with classic, bright and clean acidity, and subtle oak.

Serving Suggestions: Baked salmon w/ sorrel cream sauce. Escarole salad w/ pecorino & garlic crostini. Cauliflower & gruyere gratin.



WINERY: Staffelter Hof
WINE: Riesling Sekt Brut
GRAPE: *{biodynamic}* Riesling
REGION: Mosel
COUNTRY: Germany
THE SKINNY: *Green Apple & Kiwi, Firm Citrus, River Stone*

Staffelter Hof boasts over a millennium along the picturesque yet dauntingly steep vineyards of Germany's Mosel. This gorgeously chiseled sekt, produced from Riesling grapes grown overlooking the winding river from which the region takes its name, is dry, assertively tangy, and filled with life, mimicking the cold waters of the Mosel - refreshing, elegant, and spectacular with feasts.

Serving Suggestions: Tuna salad w/ fennel bulb, celery, pickles, & fresh dill on toasted pumpernickel rusks. Avocado & arugula salad w/ halved white grapes, capers, & sheep's feta.



WINERY: Jérémie Huchet
WINE: Muscadet Sèvre et Maine Sur Lie "Le Chauvinière"
GRAPE: *{organic}* Melon de Bourgogne
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: *Bright Pear & Lime, Distinct Mineral, Bone Dry*

Melon de Bourgogne, the variety that Muscadet is produced from, is the signature grape of the far western Loire Valley and is rarely planted anywhere else. Known for its bracing acidity, chalky minerality, crisp pear and citrus flavors, and saline edge, the best examples are aged on the lees to add body and complexity- indicated by "Sur Lie" on the label. Perfect for the beach, with or without seafood, Muscadet is the pinnacle of easygoing refreshment!

Serving Suggestions: THE perfect match for oysters, sashimi, ceviche, scallops in beurre blanc. Aged goat cheeses like Feta. Fried pickles.