

SIX for \$76 – July 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: Corte Majoli
WINE: Valpolicella Superiore Ripasso
GRAPE: {organic} Corvina, Rondinella, Molinara
REGION: Verona, Veneto
COUNTRY: Italy
THE SKINNY: *Black Cherry & Prune, Clove, Leather & Toast*

The wines of this Verona enclave star the Corvina grape and range from standard Valpolicella to the dried-grape heavyweight known as “Amarone.” Ripasso falls somewhere in between, begun utilizing standard grapes but with dried grapes (like the ones destined for Amarone) added prior to a second fermentation, enhancing color, depth, body, and concentration of flavor. Mission fig, cherry, pink peppercorn, and baking spices abound.

Serving Suggestions: Risotto w/ pork sausage, black pepper, rosemary & cinnamon. Gnocchi w/ mushrooms & gorgonzola.



WINERY: Weingut Schäfer
WINE: Pinot Noir “Mettenheimer”
GRAPE: {organic} Pinot Noir
REGION: Rheinhessen
COUNTRY: Germany
THE SKINNY: *Supple Red Fruit & Gentle Herbs, Soft & Lively*

Volker Schäfer has made his mark as a great German winemaker predominantly specializing in reds. The estate, owned by Volker and his father, dates back to 1709, and it was his father's passion for Pinot Noir that lead him to plant vines along their loam and clay slopes. The estate's 24 acres produce some of the best values in German Pinot Noir (which is the country's dominant red variety and second only to Riesling in total acreage).

Serving Suggestions: Salmon cakes bound with mayo, panko crumbs, and scallions. Fresh, spicy Thai dishes like larb with chicken or pork.



WINERY: Domaine La Ligière
WINE: “La Canebier” Rouge
GRAPE: {biodynamic} Carignan, Syrah
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Fleshy Black Berries & Roasted Lavender*

Championing the ofte less-lauded Carignan grape, this juicy and distinctive cuvée exudes the impressive garigues and dense, dark fruit that we expect from the variety, the Vaucluse department, and Ligière, itself. Tempered by its often better-behaved colleague, Syrah, it's an beautiful addition to any adventurous dinner table that's just different enough to set it apart.

Serving Suggestions: Juicy brisket rubbed w/ rosemary & thyme. Ratatouille w/ eggplant, tomato, squash, & garlic (or perhaps eggplant parmesan).



WINERY: Finca Torremilanos
WINE: Ribera del Duero Tinto “Montecastrillo”
GRAPE: {biodynamic} Tempranillo
REGION: Ribera del Duero, Castilla y León
COUNTRY: Spain
THE SKINNY: *Black Cherry & Boysenberry, Sandalwood*

Northern-central Spain's Ribera del Duero has a well-earned reputation regarding its outstanding Tempranillo-based reds, but we tend to be impressed with sturdiness that its wines exemplify rather than how easy they are on the wallet. This righteous rendition musters the concentration in an affably juicy, less tannic package that doesn't break the bank. Four months time in French oak barrels seals the deal with supple, cedary spice!

Serving Suggestions: Empanadas w/ ground beef, lentils, & creamy corn. Grilled flatbread w/ caramelized onions & manchego.



WINERY: Domaine Pinchinat
WINE: “Venus de Pinchinat” Rouge
GRAPE: {organic} Grenache, Syrah, Cinsault, Cab Sauv
REGION: Provence
COUNTRY: France
THE SKINNY: *Dark Berries & Currants. Smooth & Bold*

The vineyards of Pinchinat have been farmed for wine grapes since the Romans occupied this area 2000 years ago. The famous Venus of Aix en Provence and dozens of other Paleolithic artifacts have been found among these very vines. This red is dark, rich, and fresh – sumptuously satisfying while remaining smooth and very quaffable. Memorable, historic even!

Serving Suggestions: Great with a simple roast, burgers, meatloaf or pasta. With a little chill it shifts down to be suitable with pork, chicken and even tuna salad.



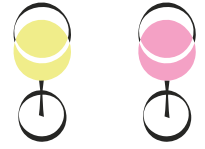
WINERY: Viña Aliaga
WINE: Tempranillo “Patricia”
GRAPE: {sustainable} Tempranillo
REGION: Navarra
COUNTRY: Spain
THE SKINNY: *Crushed Black Fruit, Spice & Gentle Smoke*

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: Chateau Haut Dambert
WINE: Entre-Deux-Mers

GRAPE: {sustainable} Sauvignon Blanc, Sauvignon Gris, Semillon, Muscadelle

REGION: Bordeaux
COUNTRY: France
THE SKINNY: Grapefruit & Peach, Herbs, Lively & Exotic!

Always one of our best values in white Bordeaux (and Sauvignon Blanc!), this crisp, aromatic white gives so much and costs so little. The Buffeteau family has now been farming their estate for three generations and, over the last ten years, has updated their winery with modern equipment so that their wines can more pristinely and precisely showcase terroir - the special characteristics of their land.

Serving Suggestions: Salad of fresh greens topped with sautéed mushrooms and grilled shrimp, finished with tangerine/cumin vinaigrette.



WINERY: Veiga 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 example of northwestern Iberia's increasingly sought after Albariño (from one of three small farms operated by the gregarious Galician, Manuel Mendez) offers up everything we crave from the variety. Its citrusy energy is the stuff that seafood-pairing dreams are made of, but this is also a "patio wine" extraordinaire is guaranteed to quench thirsts both at the beach and your own backyard.

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



WINERY: Viña Aliaga
WINE: Sauvignon Blanc "Doscarlos"

GRAPE: {organic} Sauvignon Blanc

REGION: Navarra
COUNTRY: Spain
THE SKINNY: Lime & Grapefruit, Citrus Blossom & Ginger

Aliaga's Sauvignon Blanc has often been made from very ripe grapes and aged in oak barrels, resulting in a rich but less distinct wine. More recently, they've made the wine in a vibrant, mouthwatering style with healthy, refreshing acidity and no oak influence. The result is a complex and intriguing white that is exotic and comforting at once.

Serving Suggestions: Boiled white asparagus drizzled w/ olive oil & sea salt. White bean soup w/ chorizo & piquillo peppers.



WINERY: Finca Torremilanos
WINE: Rosé "Montecastrillo"

GRAPE: {biodynamic} Tempranillo

REGION: Ribera del Duero, Castilla y León
COUNTRY: Spain
THE SKINNY: Fleshy Cherry, Spicy Guarana, Day-Glo Rosado

The hot, dry, daytime conditions in the high elevation vineyards of Ribera del Duero practically guarantee stellar ripeness and generosity of fruit, while the plateau's plummeting night temperatures preserve excellent acidity. The estate's younger vines (12-15 years) and limestone terroir imbue wonderful vitality and balance.

Serving Suggestions: Grilled salmon burger w/ oregano & basil pesto on a grilled bun. Savory-tangy fruit salad w/ feta, crushed pecans, & blood orange-balsamic vinegar.



WINERY: Mas Codina
WINE: Cava Brut Reserva

GRAPE: {organic} Macabeu, Xarel-lo, Chardonnay, Pinot Noir

REGION: Penedès, Catalonia
COUNTRY: Spain
THE SKINNY: Lemon & Apple, Aromatic & Intense, Lovely

On the final day of a fateful trip to Spain in 2010, we discovered this lovely little winery on a "down-low" tip from the owner of one of the most celebrated Cava estates in Penedès. It ended up being a fantastic find for us, as this bubbly has soul, freshness, complexity, and spectacular drinkability. Family-owned since the 1600's by the Garriga family, Mas Codina is a secret even in Spain.

Serving Suggestions: A great match w/ fried oysters, fish tacos, crayfish salad. Nicoise salad topped w/ shrimp. Blistered shishito peppers w/ lemon & sea salt.



WINERY: Bodegas Pardevalles
WINE: Prieto Picudo Rosado

GRAPE: {sustainable} Prieto Picudo

REGION: Tierra de León
COUNTRY: Spain
THE SKINNY: Pomegranate & Strawberry, Ripe Yet Zesty

Spanish rosado is often known for deep color and generous body. This one delivers that in spades but also packs a mouthwatering finish with the rich fruit. Prieto Picudo, an uncommon grape even in Spain, is packed with energy and personality, combining fun freshness with a depth that serves it well in this exotic rosé rendition.

Serving Suggestions: Blue cheese cranberry & pecan salad, perhaps using Leon's famous Valdeon blue cheese. Datil - the Spanish pinxto of goat cheese stuffed dates, wrapped in bacon.