FROM FARMERS

WINE AUTHORITIES

NOT FACTORIES

SIX for $76 – September 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: Bodegas Garcia de Olano
WINE: Rioja Tinto Crianza

GRAPE: *{sustainable} Tempranillo*

REGION: Rioja
COUNTRY: Spain
THE SKINNY: *Firm Plum, Toasty Vanilla, Lush & Structured*

The Garcia de Olano family have generations of experience, and their vineyards & cellar share a legacy that can be traced back for centuries. Releasing resplendent Rioja of all shapes and sizes, the winery is unsurprisingly apt in crafting flagship fare like this crianza, brimming with toasty vanilla bravado and assertive dark fruit - beautifully balanced maturity and expressive energy.

Serving Suggestions: *Hickory-smoked bacon & bison burger w/ blue cheese, fresh tomato, & butter Bibb lettuce. Roasted eggplant & white bean flatbread w/ Fresno chiles & sheeps milk cheese (like Etxegarai).*

WINERY: Quinta de Sant'Ana
WINE: Tinto Lisboa

GRAPE: *{sustainable} Touriga Nacional, Merlot, Aragonez (Tempranillo)*
REGION: Lisboa
COUNTRY: Portugal
THE SKINNY: *Vibrant Black Fruit, Food Friendly, Versatile*

From the tiny, Atlantic-influenced vineyards of Quinta de Sant'Ana, just north of Lisbon, comes this delightful tinto. Here Portugal's dark and brooding Touriga Nacional joins with friendly Merlot and Aragonez (one of the Portugese names of Spain's Tempranillo). Silky, yet still inky and concentrated, this balance makes for a fantastically versatile red.

Serving Suggestions: *Juicy fried chicken w/ asparagus & peppery smashed potato. Creamy cow's milk cheeses (like brie or triple cream).*

WINERY: Sant'Evasio
WINE: Barbera d'Asti

GRAPE: *{sustainable} Barbera*

REGION: Piemonte
COUNTRY: Italy
THE SKINNY: *Black Cherry, Light Ash & Almond, A Classic!*

Sant'Evasio represents modern winemaking from long standing traditions. The name comes from the chapel on the hill built in the 18th century, later destroyed in WWII. Barbera is the estate's trademark grape and continues to represent outstanding value in today's times - deeply pigmented yet bright showing classic black cherry fruit with light ash and almond. It's absolutley classic!

Serving Suggestions: *Grilled chicken thighs w/ rosemary and garlic. Four-cheese pizza with caramelized onions & and truffle oil.*

WINERY: Domaine Le Garrigon
WINE: Cotes du Rhone Rouge

GRAPE: *{organic} Grenache, Syrah, Carignan*

REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Vibrant Berry, Garrigue, Smoky Black Tea*

From organic winegrower Daniel Couston comes this youthful and classically-styled Rhone red brimming with dark berry vibes, lightly smoky black tea, and loads of the estate's namesake garrigue (aromas of wild thyme, rosemary, and lavender that permeate the air in France's Mediterranean climes). This is highly recommended and a stunning value for its lengthy list of wonderful attributes.

Serving Suggestions: *Flavorful grilled things the likes of barbecue ribs, cheeseburgers, portobello mushrooms, eggplants, and fingerling potatoes. Delightfully versatile!*

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: Casa Los Frailes
WINE: Monastrell

GRAPE: *{biodynamic] Monastrell*

REGION: Valencia
COUNTRY: Spain
THE SKINNY: *Black Cherry & Fig Preserves, Bold & Balanced*

The dry conditions and sandy soils of Valencia yield outstanding Monastrell full of ripe, berryish goodness – a majestic velvet robe which seductively cradles the taster's tongue in a bountiful bath of sumptuously silken fruit! Whew, we got a bit carried away. This is just a straight-up great red – easy to drink and astoundingly generous. Seriously, our friends at Casa Los Frailes have put the "more" into Mourvedre.

Serving Suggestions: *Grilled beef! Nucanced enough for spicy, starchy vegetarian dishes. Chicken Fajitas w/ adobo sauce.*

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WINERY: Pazo do Mar
WINE: Treixadura "Torre do Olivar"

GRAPE: *Treixadura*

REGION: Ribeiro, Galicia
COUNTRY: Spain
THE SKINNY: *Pineapple & Bosc Pear, Firm & Zesty-Fresh*

Trajadura / Treixadura is a native of northwestern Iberia whose work both on the Portuguese and Galician sides of the border remains relatively low-profile compared to some of it's more famous locl colleagues – particularly the fashionable Albariño, which often serves as its blending partner. This vibrant, mouthfilling offering from Manuel Mendez of Pazo do Mar is sure to make you wonder why you haven't encountered Treixadura more often!

Serving Suggestions: *Briny gooseneck barnacles & polenta w/ caperberries. Tropical shrimp ceviche w/ cilantro & pineapple.*

WINERY: Anton Bauer
WINE: Grüner Veltliner "Ried Gmirk"

GRAPE: *{sustainable} Grüner Veltliner*

REGION: Wagram, Neiderösterreich
COUNTRY: Austria
THE SKINNY: *Citrus & Green Apple, White Flowers & Mineral*

Fourth-generation winemaker Anton Bauer has a reputation for making "no wines that are less than outstanding" in the Austrian hills of Wagram as well as making waves with his remarkable values. The "Gmirk" Grüner is a classic example of Wagram style, showing great acidity and white pepper and citrus notes, as well as distinctive aromas of white flowers and green apple that pervade the nose.

Serving Suggestions: *Salmon baked in Green Goddess dressing. Smashed potato salad w/ turmeric & curry leaves. Anton himself rec-*

WINERY: Mas Codina
WINE: Penedès Blanc

GRAPE: *{organic} Macabeu, Xarel-lo, Chard, Muscat*

REGION: Penedès, Catalonia
COUNTRY: Spain
THE SKINNY: *Bright & Floral, Pear & Pineapple, Balanced*

This limited-production white is fun, fresh, and lively with lots of citrusy and floral aromas. Toni Garriga uses the same grapes here as he does in his signature white cava cuvées but adds a dash of Muscat to boost the aromatic expressiveness. Zesty, dry, and mouthwatering, this gem is grown on Toni's mountainside estate a half-hour south of Barcelona and is absolutely perfect with spicy seafood dishes.

Serving Suggestions: *Seafood medley sautéed w/ olive oil, garlic, & red pepper flakes. Korean tofu soup (not too hot).*

WINERY: Bodegas Rueda Perez
WINE: Rueda "Jose Galo"

GRAPE: *Verdejo*

REGION: Rueda, Castilla y Lyón
COUNTRY: Spain
THE SKINNY: *A Zap of Grapefruit Essense w/ Leesy Richness*

This is old vine Verdejo aged on its lees for 3 months, which softens the tart, intensely fruit-forward punch and gives it some body and depth. The Rueda Perez family 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 one is their top wine, a limited production beauty.

Serving Suggestions: *Pan con tomate, topped with shrimp scampi. Freshly fried croquettes on a small bed of chow chow.*

WINERY: Socalcos do Bouro
WINE: Vinho Verde Branco

GRAPE: *{organic} Loureiro, Trajadura, Arinto*

REGION: Minho / Vinho Verde
COUNTRY: Portugal
THE SKINNY: *A Tropical Paradise. Relentlessly Refreshing!*

Let the refreshment wash over you! Vinho Verde is still what patio & picnic dreams are made of, but a renaissance is sweeping through Portugal's far north and carrying these valiantly vibrant, tirelessly tangy delights forward with, often, a richer, riper twist. Juicy white peach, melon, and mouthwatering tangerine are captivating and timeless. Delightful!

Serving Suggestions: *Fresh spring rolls w/ shrimp, beansprouts, cilantro, & mango. Spicy brunch omelette w/ tomato, red onion, turmeric, & mustard seed.*

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.*