

SIX for \$76 – October 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: Tre Castelli "Vignedileo"
WINE: "Il Rosso"
GRAPE: *{sustainable}* Montepulciano, Sangiovese
REGION: Marche
COUNTRY: Italy
THE SKINNY: *Bright Cherry & Berry, Herbs, Carafe-able!*

Need a great Italian red that'll make daddy proud? Here's your guy! Brothers Emanuele and Gianfilippo named their winery "Vignedileo" after their late father, Leonardo, and we can't help but think that Leo is looking down upon his figli from the clouds like Mufasa while nodding like Robert Redford. It's bright and pure with juicy cherry aromas, supple tannins, and delightful leathery earthiness.

Serving Suggestions: Pizza, pasta w/ tomato sauce, meatballs, grilled sausages, a selection of salumi, aged cheeses, olives, the company of a good friend - virtually anything simple and delicious!



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



WINERY: Domaine Cady
WINE: Anjou Rouge
GRAPE: *{organic}* Cabernet Franc
REGION: Middle Loire
COUNTRY: France
THE SKINNY: *Bright Cherry & Fresh Herbs, Silky & Bright*

A lighter, brighter, more guzzle-rific rendition of Cab Franc, this wine falls into a decidedly fresh and fun category that the French call "vins de soif." Literally translated "wines of thirst" that keep you reaching across the table for another pour all night long. Philippe and Sylvie Cady's Anjou Rouge is translucently ruby with Cabernet Franc's telltale savory herb character and tangy cherry notes keep you refreshed.

Serving Suggestions: Think of drinking this by the carafe outside a cafe, w/ a fresh baguette & a spread of cheese & cornichons.



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 garrigues 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: Domaine La Bouysse
WINE: "Le Planal" Rouge
GRAPE: *{organic}* Grenache, Syrah
REGION: Languedoc
COUNTRY: France
THE SKINNY: *Berry & Plum Preserves, Black Tea, Garrigues*

Martine Pagès and her brother Christophe Molinier are the epitome of honest, hardworking folks who strive to make the best vin possible without compromise and frequently at bafflingly gentle prices. Rugged and demonstratively Mediterranean, this cuvée exudes authenticity, integrity, and... deliciousness. Intensely black, berryish fruit, garrigues, black tea, and gentle spice. Yum!

Serving Suggestions: Juicy grilled sausages on a platter w/ mustard, bread, & dipping oil. Stuffed grape leaves w/ pomegranate molasses & allspice.



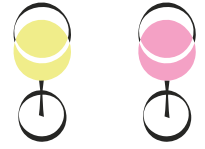
WINERY: Garcia de Olano
WINE: Rioja Tinto Joven
GRAPE: *{sustainable}* Tempranillo
REGION: Rioja
COUNTRY: Spain
THE SKINNY: *Vibrant Violet Fruit, Joven Heaven, Bold & Bright*

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.

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WINE: Verdicchio dei Castelli di Jesi
GRAPE: {sustainable} Verdicchio
REGION: Marche
COUNTRY: Italy
THE SKINNY: *Pristine Pear & Clean Citrus, Vibrant Minerality*

Verdicchio may not be on the tip of your tongue (pun only partially intended) or topping your shortlist of favorite grape varieties, but perhaps it should be! Among Italy's greatest contributions to white wine in addition to being seafood companionship champions, these elegant, impeccably balanced gems are impressive in both their poised structure and their affable drinkability. Case in point: this gloriously fish-adorned bottle before you.

Serving Suggestions: *Pasta w/ clams or calamari, mushrooms, garlic, & parsley. Potato rösti or hashbrowns. Marcona almonds.*



WINERY: Socalcos do Boro
WINE: Loureiro
GRAPE: {organic} Loureiro
REGION: Minho / Vinho Verde
COUNTRY: Portugal
THE SKINNY: *Passionfruit, Exhilarating & Elixir-esque*

The Loureiro grape is a native of northern Portugal's Minho (aka the Vinho Verde region), and, while its name is certainly not a household one, the variety has graced the lips of many wine lovers. This enchantingly radiant rendition combines an intense tropicality with elegant mineralistic flourishes and an appropriately delicate herbal quality that recalls its cool-climated, hilly origins – reminiscent of springtime Appalachia.

Serving Suggestions: *Bay leaf-grilled trout w/ mango salsa. Jamaican tempah turnovers w/ Vidalia, cumin, & mustard seed.*



WINERY: Vieaga da Princesa
WINE: Albariño
GRAPE: Albariño
REGION: Rias Baixas, Galicia
COUNTRY: Spain
THE SKINNY: *White Peach & Passionfruit, Lime, Herbal Spice*

From Manuel Mendez's single vineyard in Rias Baixas, this bright, medium-bodied, tjos textbook Albariño bears the grape's wonderful combination of tropical perfume and restrained yet vibrant clarity. Brimming with zesty, ripe fruit and racy acidity this signature seafood companion piques our pinings for surf and sun (or at least some sensational ceviche tacos).

Serving Suggestions: *Shrimp tempura & pineapple maki topped w/ lightly scorched yellowfin. Tangy, creamy cheeses w/ toasted rye or sourdough bread & dill.*



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: Domaine Pinchinat
WINE: “Venus de Pinchinat” Blanc
GRAPE: {organic} Rolle (Vermentino)
REGION: Provence
COUNTRY: France
THE SKINNY: *Citrus & Peach Skin, Floral, Fresh & Dry*

Fresh, crisp, dry and clean, this white is made from Rolle, a grape varietal that may seem obscure to most Americans but one which is essential in southern France and even more so in western Italy, where it's known as Vermentino. Considered to be one of the greatest white wines with seafood (especially Bouillabaisse), Rolle has sauvignon blanc-like tendencies but without the grapefruit vibes – lovely, fresh, and very versatile.

Serving Suggestions: *An awesome match with bouillabaisse or fruits de mer, but any garlicky seafood dish loves this wine.*



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.*