

SIX for \$76 – December 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: Domaine Jubain
WINE: Cairanne "La Vitalis"
GRAPE: {organic} Grenache, Syrah, Carignan, Mourvèdre, Cinsault
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Raspberry & Dark Chocolate, Pepper & Tarragon

Cairanne is one of the brightest points in the Southern Rhone and, despite its increasingly lofty reputation, somehow remains a source for some of the valley's best values. Forged predominantly from century-old Grenache vines and Syrah planted more than 50 years ago, this offering from Patrice Jubain layers concentrated black and purple fruit with the coveted garrigue-ish aromatics of the méridional countryside.

Serving Suggestions: Moroccan lamb stew w/ black lentils, onions, & tomato sauce w/ roti bread. Ratatouille w/ pappardelle.



WINERY: Adega M. Cordeiro
WINE: "Encosta do Vale Galego - 4 Castas"
GRAPE: {sustainable} Tempranillo, Syrah, Touriga Nacional
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: Firm Plum & Mission Fig, Dusty Tannin, Suave

Encostas do Vale Galego is the family passion project of Manuel Cordeiro and his son, João. Manuel's parents grew grapes, so when he retired, he built a small winery behind the family home and bought a promising vineyard to return to that tradition. This bottling is aged gently in oak and generously in bottle before release, contributing to an impressive apex of maturity and complexity.

Serving Suggestions: Spit-roasted suckling pig w/ all the fixin's (make sure to grab a bite of crispy skin). Slow simmered black beans & rice with garlic, onion, & peppers. Chowrico & sardine pizza w/ onions.



WINERY: Tre Castelli / Vignedileo
WINE: Rosso Piceno
GRAPE: Sangiovese
REGION: Marche
COUNTRY: Italy
THE SKINNY: Dense Plum & Cherry, Rustic Charm, Pastoral

Featuring that prized Italian stallion, Sangiovese, Vignedileo's Rosso Piceno offers us a memorable pasta night alternative to increasingly pricey Chianti Classico and other high-profile Tuscan fare. Like its better known, more westerly counterparts, this rendition is bright, firm, and aromatic – balanced with restrained rusticity accompanied by fine tannin and food-friendly acidity. It is sure to shine brightly with a ruddy glow.

Serving Suggestions: Ragù of lamb w/ fresh fettuccine & extra anchovies! Or a creative 7+ layer lasagna? Lasagna of the Gods?



WINERY: Chateau de Mendis
WINE: Bordeaux Rouge
GRAPE: {sustainable} Merlot, Cabernet Sauvignon
REGION: Bordeaux
COUNTRY: France
THE SKINNY: Dark Berry & Mocha, Peppery, Very Drinkable!

This is the sort of tasty, affordable, ready-to-drink Bordeaux that we could enjoy everyday with a home-cooked meal or after dinner with a movie. Its deep ruby color and peppery, earthy aromas give way to delicious cherry and blackberry flavors on the palate. Mostly Merlot with a booster shot of Cabernet Sauvignon to enhance its backbone, this one goes down fast and leaves quite an impression. Bordeaux for the people!

Serving Suggestions: Thick, juicy, grilled burgers w/ mushrooms & Swiss cheese. NY strip au poivre. Lentil "meatloaf" w/ tomato glaze.



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 ripe berryish fruit and exuberant spice along with flavors of stewed plums and baked strawberry, 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.



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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WINERY: Domaine Magellan
WINE: Grenache Blanc / Roussanne
GRAPE: {organic} Grenache Blanc, Roussanne
REGION: Eastern Languedoc
COUNTRY: France
THE SKINNY: *Ripe Nectarine, Spicy Toast & Wisps of Pepper*

Full-bodied, yet balancing its rich ripeness with healthy acidity, this impressive, mineral, and aromatic Eastern Languedoc offering carries itself like what would often be a more expensive Southern Rhone white. Time in oak barrels (utilized after a couple years' service in Burgundy's Beaune) contributes a gentle toastiness that doesn't detract from the extroverted juiciness and freshness, instead adding an extra dimension of luxury.

Serving Suggestions: Baked triggerfish w/ aioli & onion rings. Savory, twice-fried plantain & cabbage salad w/ cilantro & carrot ribbons.



WINERY: Terrabianca
WINE: "Le Jeune" Brut
GRAPE: {organic} Chardonnay
REGION: Piemonte
COUNTRY: Italy
THE SKINNY: *Delicate Citrus & Pineapple, Clean & Refreshing*

Le Jeune is Terrabianca's first foray into sparkling wine, and they've put their best foot forward. Made in the Charmat style of Prosecco from hand-harvested Chardonnay, it's super fresh, clean, and mouthwatering, making it the perfect start to a meal or celebration. Also delightful as a palate cleanser between courses, a late night sipper, for mimosas at brunch, or just because you need more bubbles in your life. We've all been there.

Serving Suggestions: Eggs fried in butter w/ cracked black pepper. In a flute glass, on the couch, listening to 80's soft rock beside a loved one.



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: Bodegas Rueda Perez
WINE: Rueda "Viña Burón"
GRAPE: Verdejo
REGION: Rueda, Castilla y León
COUNTRY: Spain
THE SKINNY: *Mango & Grapefruit, Fresh & Dry, Tropical!*

This is one juicy and exotic little puppy. 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 cuvée, from the Burón vineyard, is the most focused, accessible and fruity. Swak!

Serving Suggestions: A salad of octopus, eel, shrimp, potatoes and caramelized onions like they serve at Meson Tío Macario. Fried oyster mushrooms.



WINERY: Bodegas Tempore
WINE: "Independent" Blanco
GRAPE: {organic} Macabeo, Garnacha Blanca
REGION: Aragón
COUNTRY: Spain
THE SKINNY: *Tropical Fruit, Ginger Tea, Gentle Acidity*

Bodegas Tempore's "Independent" series wines are made with the logical and eco-logical consumer in mind. Always organically farmed with sustainable practices, every one of their budget-friendly options deliver with consistent drinkability while never straying from the traditional roots of the region. A unique and intricate white, all the way from sunny Zaragoza, Spain at this price, is a winner any day of the week!

Serving Suggestions: Grilled chicken legs w/ a dab of sweet and spicy BBQ sauce. General Tso's tofu and cauli-fried rice.



WINERY: Domaine des Herbauges
WINE: Rosé "Eleon'Or"
GRAPE: {sustainable} Grolleau, Gamay
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: *Juicy-Tart Plum & Grenadine, Blossmy Fresh*

While this rosy refresher comes to us from the lakeside land of Muscadet, it features a variety best known for its rosé work in the Middle-Loire's Anjou. This, however, is quite different from the fleshier, classically less-dry rosés from the Loire lore of yore. With tongue-tingling acidity, this pretty pink is practically the promised land of rosé refreshment.

Serving Suggestions: Mac & cheese-style cauliflower casserole w/ blistered green beans & garlic-miso sauce. "General Tso's" fried tofu w/ lo mein & baby corn.