




!BIG SPICY REDS!




This set of wonderful winter-warmers for \$99.40 (before tax and after a 24% discount) would normally sell for \$130 (before tax)!



WINERY: Domaine la Rocalière
WINE: Lirac Rouge "Le Classique"
GRAPE: {biodynamic} Grenache, Syrah, Mourvedre
REGION: Lirac, Southern Rhone
COUNTRY: France
THE SKINNY: Black Raspberry & Cassis, Lavender & Violets

Lirac has long been in the shadows of river-opposite a-listers like Chateauneuf-du-Pape and Gigondas. While not among the Southern Rhone's most visible stars, the region reliably yields wines that rival (and often outshine) those of its more famous Left Bank competitor. This offering bursts onto the scene with bold, blackish-purple fruit as well as exotic perfumes of rosemary, lavender, violets, vetiver, and dried flowers.

Serving Suggestions: Roast duck w/ cranberry-balsamic sauce & rosemary. Black bean & sweet potato enchilada w/ tempah & chipotle.



WINERY: Maius
WINE: Priorat "Assemblatge"
GRAPE: {organic} Grenache, Carignan, Cab Sauvignon
REGION: Priorat, Catalunya
COUNTRY: Spain
THE SKINNY: Black Raspberry & Cherry, Spice & Hazelnut

Priorat is Catalonia's focal point for red wine and home to some of Spain's most expressive wines (as well as many of its most expensive). A pair of the nation's northeastern natives, Grenache and Carignan, collide with introduced, international superstar Cabernet Sauvignon to spectacular effect, and the region's distinctive black & slate quartz soil known as llicorella is highly prized. Integrated oak, lending toasty hazelnut & cacao nuances seals the deal.

Serving Suggestions: Braised veal w/ peppery tomato/hazelnut sauce & sautéed mushrooms. Empanadas w/ spinach, pine nuts, & raisins.



WINERY: Ancient Peaks
WINE: Cabernet Sauvignon
GRAPE: Cabernet Sauvignon, Merlot, Cabernet Franc, Petite Sirah
REGION: Paso Robles, California
COUNTRY: USA
THE SKINNY: Cassis & Black Plum, Bay Spice, Toasty Oak

Lovely balance, juicy richness, graceful tannin, and an impressively long finish make this an absolute go-to California Cab. Nestled in a cooler corner of Paso Robles, near the Santa Lucia Mountains and only 14 minutes from the Pacific Ocean, the Margarita Vineyard is an ideal spot to grow well-balanced Cab. The complexity, generosity, and balance are impressive; we've long regarded this as a phenomenal alternative to often more expensive Napa fare!

Serving Suggestions: Pork tenderloin kabobs on rosemary sprigs. Filet Mignon w/ herbed butter & new potatoes.



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 Magellan
WINE: Grenache
GRAPE: {organic} Grenache
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Juicy Black Raspberry, Gravelly Earth & Spice

Born just outside of the small medieval village of Magalas and cultivated organically from old vines by the Lafon family, this signature Grenache cuvée is deeply expressive of its roots. Sandy soils are worked gently throughout the year to help prevent erosion, and the grapes are harvested exclusively by hand before undergoing fermentation with native yeasts. The result is an intricate, lush expression of the quintessentially Mediterranean variety.

Serving Suggestions: Mustard & herb-crusted rack of lamb w/ potatoes au gratin. Harvest vegetable soup w/ Provençal herbs.



WINERY: Força Réal
WINE: "Mas de la Garrigue"
GRAPE: {organic} Grenache, Syrah, Carignan
REGION: Roussillon
COUNTRY: France
THE SKINNY: Dense Blackberry, Garrigue & Peppery Spice

Just wrap your head around the fact that estate dates to the mid 13th century! The soils are schist-based and retain heat so that at night when the air cools, the ground reflects heat, continuing to ripen grapes as evening temperatures plummet. These additional hours of warmth boost the potent Mediterranean ripeness while the cool nights make for beautifully balancing acidity!

Serving Suggestions: Grilled, marinated flank steak w/ finely-chopped garlic, shallots, black pepper. Eggplant parmesan w/ ricotta, smoked paprika, & balsamic vinegar.