

## SIX for \$76 – January 2025

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 Le Garrigon  
**WINE:** "Vin de Méditerranée"  
**GRAPE:** {organic} Caladoc, Grenache  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Bright Loganberry & Lavender, Fresh & Friendly*

A new twist on Daniel Couston's remarkably distinctive, carafe-able red (among WA's greatest hits!), this rendition features the rare Caladoc grape (an offspring of Grenache & Malbec), showcasing a lighter, gentler side of the often brooding grape. The stuff that bistro & bouchon dreams are made of, this refreshingly rustic gem only inhabited Rhone restaurants in its previous life. We couldn't be prouder to provide it with a home away from home!

*Serving Suggestions:* Burgers, brätwurst, and beyond. Hearty mushroom mac & cheese w/ shiitakes, creminis, & Gruyère.



**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 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 garriques 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:** Aliaga  
**WINE:** Syrah "Helena"  
**GRAPE:** {organic} Syrah  
**REGION:** Navarra  
**COUNTRY:** Spain  
**THE SKINNY:** *Gleaming Purple Berry, Peppery Spice*

Syrah in southern Navarra is a long way from home, but this arid stretch of Spain is an excellent match for the Northern Rhone's lone black grape. Brimming with berryish fruit, spicy aromatic intrigue, and a punch of youthfully balancing acidity, this offering from Carlos Aliaga shows off his adventurous streak, an unexpected foil to his more traditional, aged, Tempranillo-based blends.

*Serving Suggestions:* Jamón Serrano w/ lightly pickled cherry peppers. Succulent roast leg of mutton w/ halved onions, hazelnuts, & mushrooms.



**WINERY:** Chateau Le Bergey  
**WINE:** Bordeaux Rouge  
**GRAPE:** {biodynamic} Cabernet Sauvignon, Merlot  
**REGION:** Bordeaux  
**COUNTRY:** France  
**THE SKINNY:** *Black Cherry, Pepper & Cedar, Classic*

In 2005 Damien Laurent returned to his parents winery, a single vineyard chateau his family has owned since 1752. He'd had a successful pro ice-hockey career playing for Chamonix until 2002 before studying oenology and viticulture like his wife Lorena. His Chateau Le Bergey is a fantastic overperformer at an everyday price. A classic Bordeaux based on Cabernet Sauvignon, it's a serious wine that can visit your table regularly.

*Serving Suggestions:* Pork chops topped with stuffing, served with skin-on mashed potatoes.



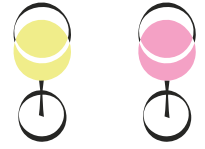
**WINERY:** Força Réal  
**WINE:** "Mas de la Garrigue"  
**GRAPE:** {organic} Grenache, Syrah, Carignan  
**REGION:** Roussillon  
**COUNTRY:** France  
**THE SKINNY:** *Dense Blackberry, Garrigue & Peppery Spice*

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.

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**WINERY:** Alexander Gysler  
**WINE:** Scheurebe "Sonnentau"  
**GRAPE:** {biodynamic} Scheurebe  
**REGION:** Rheinhessen  
**COUNTRY:** Germany  
**THE SKINNY:** *White Peach & Gooseberries, Zesty & Aromatic*

Scheurebe, actually an offspring of Riesling, shares both Riesling's lively acidity and its capacity for mineralistic intrigue. It also has an almost Sauvignon-esque tinge that helps it stand out resolutely from its parent grape. This beautiful, biodynamic offering from Gysler layers vibrant floral aromas and citrusy intrigue. The name, "Sonnentau," refers to sundew plants, and the wine is every bit as ethereal and otherworldly as the carnivorous flowers.

*Serving Suggestions:* Citrus-glazed ham w/ savory, five-spice smashed sweet potatoes. White tuna sushi w/ avocado & chili-garlic.



**WINERY:** Domaine La Ligière  
**WINE:** Viognier "Méditerranée"  
**GRAPE:** {biodynamic} Viognier  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** *Rich Apricot & Honeysuckle, Tangerine Dreams*

Aged in concrete vats to maintain the pure aromatic freshness of the Bernard family's newest cuvée, Philippe is allowing viognier to take center stage for a solo act, as it does not often get the chance to do here in the Southern Rhone. This wine easily earns itself a standing ovation as a complex, full-bodied white with a bright, summery disposition – fresh, floral exuberance!

*Serving Suggestions:* Monkfish w/ saffron cream sauce. Baked brie topped w/ honey, basil, and peaches. Zucchini-lentil fritters w/lemony yogurt. Prosciutto wrapped cantaloupe w/honey drizzle.



**WINERY:** Chateau des Cedres  
**WINE:** Bordeaux Blanc  
**GRAPE:** Sauvignon Blanc  
**REGION:** Bordeaux  
**COUNTRY:** France  
**THE SKINNY:** *Tangelo & Grapefruit, Wisps of Vanilla & Toast*

This Bordeaux Blanc exhibits impressive distinctiveness and head-turning tropicality over the grapefruit-centric flavors that tend to trendily dominate much of the region's current output. It owes its intensely tropical personality to gloriously ripe Sauvignon Blanc grapes, and while it is 100%, it carries itself more exotically and less herbaceously that we might expect.

*Serving Suggestions:* Langoustine w/ tarragon, garlic, olive oil or gumbo w/ crayfish (or shrimp) & chorizo. Arugula salad w/ carrot shavings & shaved sheep's milk cheese w/ citrus-balsamic vinaigrette.



**WINERY:** Domaine La Grangette  
**WINE:** Picpoul de Pinet  
**GRAPE:** {organic} Picpoul  
**REGION:** Languedoc  
**COUNTRY:** France  
**THE SKINNY:** *Fresh Citrus, Ripe & Racy, Intensely Refreshing*

In the Languedoc, not far from Montpellier, the sun shines warmly and smiles are wide as large quantities of Picpoul are swirled and sipped near the coast. The smell of the sea is in the air, and this immensely refreshing wine is a party in every bottle. Break out the oysters, shellfish and picnic baskets. Picpoul is best fresh, served chilled to thirsty and hungry friends at the beach or pool.

*Serving Suggestions:* Raw oysters w/ plenty of mignonette & lemon. Tempura vegetables w/ citrusy aioli. Creamy shrimp salad w/ garlic crostini.



**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:** Domaine la Bouysse  
**WINE:** "La Cabanon" Rosé  
**GRAPE:** {organic} Grenache, Syrah, Cinsault  
**REGION:** Western Languedoc  
**COUNTRY:** France  
**THE SKINNY:** *Pink Berries, Bright & Crisp, Juicy & Floral*

The southwestern Languedoc's Bouysse continues to build an impressive, varied catalogue of the region's signature reds, along with zesty whites and refreshing rosés like this beautiful creature. This blend is tangy and ripe with youthful, freshly-fermented aromas, and touch of earthiness that serves to stave off accusations of simplicity. Enjoy poolside or with summer fare.

*Serving Suggestions:* Seared tuna on a bed of julienned slaw w/ sesame & ginger. Caprese salad w/ strawberry balsamic reduction & pink Himalayan salt.