

SIX for \$76 – February 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: Cortes 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: Domaine des Pères de l'Église
WINE: "L'Esprit" Rouge
GRAPE: {organic} Grenache & friends
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Black Raspberry & Herbs, Gentle Tannin

From top-knotch Chateaufort to this stunning DAILY™ sipper, Pères de l'Église's ability to astonish with their always-delicious lineup is increasingly secure. This fresh yet substantial red feels like something you might be served in a carafe at a patio restaurant in Avignon – brimming with vibrant black fruit and bursting with delicately spicy Rhone-ish signatures. More like Pères de-lish, am I right?

Serving Suggestions: Grass-fed meatballs & roasted fingerling potatoes w/ herbes de Provence over braised dinosaur kale & creminis.



WINERY: Terrabianca
WINE: Dolcetto "Bricchet"
GRAPE: {organic} Dolcetto
REGION: Piemonte
COUNTRY: Italy
THE SKINNY: Wild berry & Plum, Heady Herbs & Forest Floor

This is classic Dolcetto, albeit a slightly more full-bodied example than often expected. It's vivacious and approachable yet with impressive depth and maturity thanks to grapes ripened on 70-90 year old vines. In fact, the name "Bricchet" derives from bricco, referencing the most advantageously sunny part of a hillside vineyard. Brimming with fresh red and black fruit tempered with herbal notes, it's a blend of backyard garden and wilderness.

Serving Suggestions: Spaghetti & meatballs. Pesto & pine nut stuffed zucchini boats. White truffle risotto. Shrimp Fra Diavolo.



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: Viña Aliaga
WINE: Tempranillo "Patricia"
GRAPE: {sustainable} Tempranillo
REGION: Navarra
COUNTRY: Spain
THE SKINNY: Crushed Black Fruit, Spice & Gentle Smoke

Winegrower Carlos Aliaga's father planted the vines here more than 50 years ago and, being just two kilometers from Rioja, chose Tempranillo over the typical Garnacha which dominates southern Navarra. Here, in the heart of the Ribera Baja zone, he coaxes loads of berry flavor from the versatile grape. Just a few miles from desert land, the vines struggle in dry conditions and yield intensely flavorful wine.

Serving Suggestions: Pork off the charcoal w/ charred bits. Marinated skirt steak w/ grilled onions & roasted peppers.



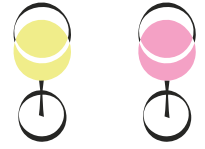
WINERY: Domaine La Ligière
WINE: Cotes du Rhone "Les Costebelles"
GRAPE: {biodynamic} Grenache & Syrah
REGION: Southern Rhone
COUNTRY: France
THE SKINNY: Red Raspberry & Currant, Tangy Prune, Violets

Bordering Vacqueyras and Gigondas, Domaine La Ligière plies its craft, siphoning the sun and the wholesome perfumes of the Provençal countryside into breathtaking wines. This Cotes du Rhone is a full stop lighter than the estate's profoundly rich Vacqueyras and Gigondas cuvées, but it shares with them a profoundly pretty aromatic mystique and spicy, violet-hued Grenache-ish-ness.

Serving Suggestions: Grilled pork chop w/ lavender/balsamic glaze & garlic-laden smashed potatoes. Seitan gyro w/ lemony cucumber sauce, dill, & cayenne pepper.

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WINERY: Adegas Manuel Formigo
WINE: Ribeiro Blanco “Finca Teira”
GRAPE: {organic} Treixadura, Godello, Caiño Blanco, Torrontés
REGION: Ribeiro, Galicia
COUNTRY: Spain
THE SKINNY: Refreshing Stone Fruit, Crisp, Beautiful Texture

Treixadura is the signature grape of the Ribeiro district that surrounds the city of Ourense. Here vineyards perch on gentle slopes overlooking the area's innumerable creekbeds and river valleys. While less famous internationally than the Albariños of the neighboring Rias Baixas, these whites have been staples of Spanish tavern dining for decades. PS – In a confusing twist, the Torrontés here is likely unrelated to the Torrontés of South America.

Serving Suggestions: Pulpo a feira (“fair-style” octopus) in olive oil, sea salt, & paprika w/ tiny potatoes. Fresh North Carolina shrimp.



WINERY: Socalcos do Bouro
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 tropicity 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 tempeh turnovers w/ Vidalia, cumin, & mustard seed.



WINERY: Terrabianca
WINE: Favorita “Quattro 20”
GRAPE: {organic} Favorita (Vermentino)
REGION: Langhe, Piemonte
COUNTRY: Italy
THE SKINNY: Green Apple, Honeysuckle & Toasted Walnuts

Winegrower Giorgio Alpiste names his wines after the parcel of land on which the grapes are grown. In the case of “Quattro 20 (Venti)” (or “four winds”) his Favorita vines flourish on the sandy, south-facing slopes of his family's farm in the town of Mango. This makes it a fantastic wine to pair with rich cheeses and pasta dishes dressed with butter and herbs.

Serving Suggestions: Tajarin (hearty egg yolk pasta) with butter, sage, and white truffles, or baked trout with lemon and tarragon.



WINERY: Jérémie Huchet
WINE: Muscadet Sèvre et Maine Sur Lie “Le Chauvinière”
GRAPE: {organic} Melon de Bourgogne
REGION: Loire Atlantique
COUNTRY: France
THE SKINNY: Bright Pear & Lime, Distinct Mineral, Bone Dry

Melon de Bourgogne, the variety that Muscadet is produced from, is the signature grape of the far western Loire Valley and is rarely planted anywhere else. Known for its bracing acidity, chalky minerality, crisp pear and citrus flavors, and saline edge, the best examples are aged on the lees to add body and complexity- indicated by “Sur Lie” on the label. Perfect for the beach, with or without seafood, Muscadet is the pinnacle of easygoing refreshment!

Serving Suggestions: THE perfect match for oysters, sashimi, ceviche, scallops in beurre blanc. Aged goat cheeses like Feta. Fried pickles.



WINERY: Adegas M. Cordeiro
WINE: Branco “Encosta do Vale Galego”
GRAPE: {sustainable} Fernão Pires, Arinto, Malvasia
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: Subtle Lime & Fresh Melon, Elegant Minerality

It's uncommon to find whites with such elegance hailing from a hot spot like Portugal's Tejo but Arinto and Fernão Pires are perfectly adapted to retain freshness, even in the face of ever-hotter summers. The limestone soil and hills of the Cordeiro vineyard are a luxury in this flat riverbed region. Fun fact: One of the world's largest dinosaur footprint sites was found just a few miles from the vineyard.

Serving Suggestions: Salt cod fritters w/ potato, onion, & garlic. Mid-summer tomato sandwich w/ Duke's mayo & salt on a Martin's potato roll... maybe get some anchovies in there too.



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.