FROM FARMERS

# WINE AUTHORITIES

NOT FACTORIES

## SIX for $76 – March 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:** Bodegas Tempore
**WINE:** Garnacha & Tempranillo "Terrae"

**GRAPE:** *{organic} Grenache, Tempranillo*

**REGION:** Aragón
**COUNTRY:** Spain
**THE SKINNY:** *Black Raspberry, Violets & Turkish Delights*

Bodegas Tempore (which means time as well as "seed time," apparently) has long boasted an impressive menagerie of Grenache and Tempranillo-based beauties. These noble, native Spanish varieties typically don't collaborate at the estate, which is just one of many reasons that this latest addition to the "Terrae" series ought to catch your attention - aromatic, generous, and abundantly silken.

***Serving Suggestions:*** *Braised pork shoulder w/ stewed tomatoes, onions, paprika, & rosemary. Sweet potato fries w/ melted sheep's milk cheese & black truffle sea salt.*


**WINERY:** Pazo das Tapias (Manuel Mendez)
**WINE:** Mencia "Finca os Cobatos"

**GRAPE:** *Mencia*

**REGION:** Monterrei, Galicia
**COUNTRY:** Spain
**THE SKINNY:** *Forest Berries & Fresh Herbs, Lively & Dark*

With successful estates in Rias Baixas and Ribeiro already, Manuel Mendez completed his Galician trifecta in 2006 with this estate in Monterrei. One of the oldest vineyards in the area, it is planted to the region's signature varieties: Godello and Mencia - the latter presented here in classic, minimalist form, brimming with the grape's signature freshness and foresty, herbaceous undercurrents. File between Oregonian Pinot and Loire Cab Franc...

***Serving Suggestions:*** *Cured jamon Iberico w/ bits of Galicia's tetilla queso. Grilled root vegetables drizzled w/ olive oil & Maldon salt.*


**WINERY:** Castello di Torre in Pietra
**WINE:** Lazio Rosso - Elephas"

**GRAPE:** *{organic} Sangiovese, Montepulciano, Merlot*

**REGION:** Lazio
**COUNTRY:** Italy
**THE SKINNY:** *Plum & Berry, Gentle Earth, Kiss of Oak*

"This wine is dedicated to the ancient inhabitants of our cellars...prehistoric elephants," the castello delightfully asserts. Despite boasting Italy's capital city, Lazio's contributions to Italian wine are some of the seldomest encountered in the U.S. Sincere, organic, and fiercely amicable, this is a prime candidate for captivating weeknight sipping before, during, and after dinner...

***Serving Suggestions:*** *Pizza w/ sausage, mushrooms, & halved grape tomatoes. Pasta & red sauce w/ olive oil, parsley leaves, onions, & red pepper flakes.*


**WINERY:** Domaine Força Réal
**WINE:** Cotes du Roussillon Villages "Schistes"

**GRAPE:** *{biodynamic} Grenache, Syrah, Mourvèdre*

**REGION:** Roussillon
**COUNTRY:** France
**THE SKINNY:** *Dense Black Raspberry & Kirsch, Garrigue*

Hailing from close to the Spanish birthplace of Garnacha, this opaquely obsidian offering showcases the variety. Força Réal, a Roussillon producer which takes its name from an imposing mount that towers high above the rugged countryside, crafts beautiful wines, and this one exists somewhat between worlds, recalling both Rhone-ish French fare and the specialties of Spain's Catalonia like Priorat and Montsant. Grenache-i-mus maximus....

***Serving Suggestions:*** *Mutton sausage w/ fennel & coriander. Saffron risotto w/ sheep's milk cheese.*


**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 smashed 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 vibratingly fresh (partially courtesy of carbonic maceration – the vinification process most famously employeed 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:** Charles Baur
**WINE:** Pinot Blanc

**GRAPE:** *{organic} Pinot Blanc*

**REGION:** Alsace
**COUNTRY:** France
**THE SKINNY:** *Orchard-ish Crsipness & Blossomy Aromas*

This elegant Alsatian offers us both the vitality and mystery that we crave from the French Rhinelands. Pinot Blanc's position here remains less lofty than that of its darker-skinned counterpart, Pinot Gris, but what it sometimes lacks in power or perfume, it makes up for with subtlety and sublime drinkability. Charles Baur's Eguisheim estate is a manageable 40 acres, allowing great attention to detail in both the vineyard and the cellar.

***Serving Suggestions:*** *Chicken salad w/ golden delicious wedges, walnuts, & blue cheese. Camembert & other creamy, cow's milk cheeses.*


**WINERY:** Pazo do Mar
**WINE:** Treixadura "Torre do Olivar"

**GRAPE:** *Treixadura*

**REGION:** Ribeiro, Galicia
**COUNTRY:** Spain
**THE SKINNY:** *Pineapple & Bosc Pear, Firm & Zesty-Fresh*

Trajadura / Treixadura is a native of northwestern Iberia whose work both on the Portuguese and Galician sides of the border remains relatively low-profile compared to some of it's more famous locl colleagues – particularly the fashionable Albariño, which often serves as its blending partner. This vibrant, mouthfilling offering from Manuel Mendez of Pazo do Mar is sure to make you wonder why you haven't encountered Treixadura more often!

***Serving Suggestions:*** *Briny gooseneck barnacles & polenta w/ caperberries. Tropical shrimp ceviche w/ cilantro & pineapple.*


**WINERY:** Castello di Torre in Pietra
**WINE:** Lazio Blanco - Elephas"

**GRAPE:** *{organic} Trebbiano, Vermentino, Fiano*

**REGION:** Lazio
**COUNTRY:** Italy
**THE SKINNY:** *Stonefruit & Lemon, Savory Saline Suggestion*

This blend of Central Italian mainstays, Trebbiano and Vermentino, along with the more typically southern Fiano is begging for the beach. This estate can boast decades of forward-thinking, organic production of grapes, grains, and olives, all situated on a coast largely unchanged for the past six centuries. Labor-intensive methods in the vineyards and minimal intervention in the cellar result in strikingly sincerre, surprisingly affordable wines.

***Serving Suggestions:*** *Spaghetti w/ clams & fish roe. Braised garlic & parsley-stuffed artichokes w/ white wine & lemon juice.*


**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:** 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:** Mas Codina
**WINE:** Cava Brut Reserva

**GRAPE:** *{organic} Macabeu, Xarel-lo, Chardonnay, Pinot Noir*

**REGION:** Penedès, Catalonia
**COUNTRY:** Spain
**THE SKINNY:** *Lemon & Apple, Aromatic & Intense, Lovely*

On the final day of a fateful trip to Spain in 2010, we discovered this lovely little winery on a "down-low" tip from the owner of one of the most celebrated Cava estates in Penedès. It ended up being a fantastic find for us, as this bubbly has soul, freshness, complexity, and spectacular drinkability. Family-owned since the 1600's by the Garriga family, Mas Codina is a secret even in Spain.

***Serving Suggestions:*** *A great match w/ fried oysters, fish tacos, crayfish salad. Nicoise salad topped w/ shrimp. Blistered shishito peppers w/lemon & sea salt.*