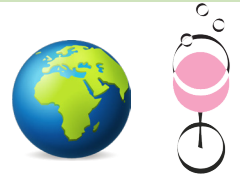




EARTH PICK



Celebrate Earth Day, Arbour Day, and beautifully biodynamic wine with this PACK!

\$94.30 after a 25% discount, this super-sustainable set of six would typically sell for \$125.



WINERY: Domaine La Ligière
WINE: Vacqueyras Rouge "Le Mourre de la Caille"
GRAPE: *{biodynamic}* Grenache, Syrah, Mourvèdre

REGION: Southern Rhone
COUNTRY: France
THE SKINNY: *Inky Purple Fruit, Dried Dates, Thyme & Violets*

Preserving the preponderance of "P"s in winemaker Philippe's name, this Vacqueyras provides palpable, palate-pleasing profundity! It opens with a wallop of violet petals and dried fruit before revealing signature flavors of baked strawberries and black raspberry, finishing with a savory blend of grilled thyme and lavender. The proximity of Vacqueyras to Châteauneuf-du-Pape is reflected in proximal styles of grand Grenache.

Serving Suggestions: Steak au Poivre. Grilled portobello caps w/ a savory cream sauce, peppercorns, pine nuts, goat cheese & cranberries.



WINERY: Chateau La Colombière
WINE: "Colombulle" Rosé Methode Ancestrale
GRAPE: *{biodynamic}* Négrette

REGION: Fronton, Sud-Ouest
COUNTRY: France
THE SKINNY: *Raspberry, Breezy Sparkle, Touch of Grapefruit*

Diane and Philippe Cauvin have bridled the finicky Négrette grape into graceful submission with their diverse and adventuresome catalog. This delectably refreshing pet nat rosé has a très pretty mousse that evaporates gracefully on the palate. A touch of ruby red grapefruit aromas adds serious depth. (Some light sediment from continued bottle-fermentation varies and is to be expected.)

Serving Suggestions: Brunch! Fried chicken biscuit, huevos rancheros, grits w/ fried egg & cheese, caramelized onion & roasted red pepper quiche, you name it!



WINERY: Casa Los Frailes
WINE: "Blanc de Trilogia"
GRAPE: *{biodynamic}* Sauvignon Blanc, Verdil, Muscat

REGION: València
COUNTRY: Spain
THE SKINNY: *Lime & Grapefruit, Basil, Lush Yet Bright, Dry*

Only 500 cases of this exotic and very distinctive white are produced each year from meticulously selected grapes, and the result is every bit as enchanting as it is rare. With bright tangy fruit reminiscent of tangerine, white peach, and mango and beautiful flourishes of basil, shea butter, and vanilla, there's no mistaking that this is truly something special.

Serving Suggestions: Paella featuring squid, mussels, & lobster w/ saffron and paprika. Vietnamese seafood stew w/ thick rice noodles, basil, lemongrass, & coriander.



WINERY: Bodegas Tempore
WINE: Garnacha & Tempranillo "Terra"
GRAPE: *{biodynamic}* 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 "Terra" 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: 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: Staffelter Hof
WINE: Riesling Trocken "Magnus"
GRAPE: *{biodynamic}* Riesling

REGION: Mosel
COUNTRY: Germany
THE SKINNY: *Pineapple & Lime, Clean Slate, Angular Acidity*

This bone-dry offering among the "Wolf Wines" from Staffelter Hof teems with tropical citrus and minerality. Enticingly vibrant, it's named after a helpful wolf who, a millennium ago, assisted the estate's ancestors when they found themselves with no beast of burden to help ferry stones around (for some reason). Appropriate for a wine that makes us want to howl at the moon!

Serving Suggestions: Smoked haddock & poached egg salad w/ watercress, spinach, lemon juice, & mustard. Medium-spicy Thai laarb lettuce wraps w/ tom yum soup on the side.