

## SIX for \$76 – June 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 Jubain  
**WINE:** Cairanne "La Vitalis"  
**GRAPE:** {organic} Grenache, Syrah, Carignan, Mourvèdre, Cinsault  
**REGION:** Southern Rhone  
**COUNTRY:** France  
**THE SKINNY:** Raspberry & Dark Chocolate, Pepper & Tarragon

Cairanne is one of the brightest points in the Southern Rhone and, despite its increasingly lofty reputation, somehow remains a source for some of the valley's best values. Forged predominantly from century-old Grenache vines and Syrah planted more than 50 years ago, this offering from Patrice Jubain layers concentrated black and purple fruit with the coveted garrigue-ish aromatics of the méridional countryside.

*Serving Suggestions:* Moroccan lamb stew w/ black lentils, onions, & tomato sauce w/ roti bread. Ratatouille w/ pappardelle.



**WINERY:** Tre Castelli "Vignedileo"  
**WINE:** "Il Rosso"  
**GRAPE:** {sustainable} Montepulciano, Sangiovese  
**REGION:** Marche  
**COUNTRY:** Italy  
**THE SKINNY:** Bright Cherry & Berry, Herbs, Carafe-able!

Need a great Italian red that'll make daddy proud? Here's your guy! Brothers Emanuele and Gianfilippo named their winery "Vignedileo" after their late father, Leonardo, and we can't help but think that Leo is looking down upon his figli from the clouds like Mufasa while nodding like Robert Redford. It's bright and pure with juicy cherry aromas, supple tannins, and delightful leathery earthiness.

*Serving Suggestions:* Pizza, pasta w/ tomato sauce, meatballs, grilled sausages, a selection of salumi, aged cheeses, olives, the company of a good friend - virtually anything simple and delicious!



**WINERY:** Paul D.  
**WINE:** Zweigelt  
**GRAPE:** {sustainable} Zweigelt  
**REGION:** Wagram  
**COUNTRY:** Austria  
**THE SKINNY:** Snappy Raspberry, Wispy Smoke & Spicy Earth

The family's farm dates back to 1849, and, having apprenticed with none other than the famed Anton Bauer, Paul Direder is carrying on the family's agricultural name spectacularly. Spicy, soft, medium to full-bodied, with raspberry, soft tannins, and not an iota of oak to be found, this wine is pure drinkability, perfect for the summer; it's also a liter, just the right size for bringing to picnics, cookouts, and porch hangouts. Serve slightly chilled.

*Serving Suggestions:* Fried chicken. Grilled cheeseburgers. Tofu in a mild tomato-coconut curry sauce. Leek & feta flatbread.



**WINERY:** Bodegas Tempore  
**WINE:** Garnacha "Mas de Aranda"  
**GRAPE:** {organic} Garnacha  
**REGION:** Calatayud, Aragón  
**COUNTRY:** Spain  
**THE SKINNY:** Rich Blackberry & Spicy Fig, Silky Cocoa

This unctuously oaken take on Aragón's native Garnacha grape from Bodegas Tempore tips the scales. The iconic Aranda spends four months in barrel, adding a creamy, cedary spice to what would already be a naturally luscious confection of a red. Redolent of spice, coffee, and cocoa, it pours a deep garnet-black in the glass and has a powerful silken texture reminiscent of Amaro.

*Serving Suggestions:* Pork slow-cooked in a rich mole sauce, or birria w/ roasted peppers and goat or mutton.



**WINERY:** Bedin  
**WINE:** Cabernet  
**GRAPE:** {sustainable} Cabernet Sauvignon, Cabernet Franc  
**REGION:** Veneto  
**COUNTRY:** Italy  
**THE SKINNY:** Black Cherry, Dark Chocolate & Herbs

Perhaps surprisingly, the Bordelais varieties dominate red wine production in Italy's Veneto and Friuli, dating back hundreds of years. Ranging from stunning, quaffable values to fine, ageworthy gems, Merlot, the two Cabernets, and even Carmenere have important and varied roles to play here. This blend of Cabs Sauv and Franc from our friends at Bedin is firm, refreshing, and aromatic – a wine for the table with rich, herbaceous signatures.

*Serving Suggestions:* Pesto gnocchi. Chicken livers w/ oregano, browned butter, garlic & lemon juice w/ fettuccini. Creamy polenta.



**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 vibrantly fresh (partially courtesy of carbonic maceration – the vinification process most famously employed in Beaujolais), this unoaked Rioja sings with Tempranillo's tendencies toward black cherry and raspberry 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.

## SIX for \$76 – June 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:** Barker's Marque  
**WINE:** "Ranga Ranga" Sauvignon Blanc

**GRAPE:** {sustainable} Sauvignon Blanc

**REGION:** Marlborough  
**COUNTRY:** New Zealand

**THE SKINNY:** *Grapefruit, Summery Tomato Vine, Bell Pepper*

"Ranga" refers to a soothing breeze in Maori language, and this classically-styled Marlborough Sauvignon is fresh, tangy, and brimming with rich, ripe citrus flavors, and classic grassiness. Fantastically refreshing and spectacular with food, this is a fantastic example of New Zealand Sauvignon Blanc and the kind of tremendous value that we love to sink our teeth into (and share with you!).

*Serving Suggestions:* Vietnamese grilled shrimp over vermicelli w/ lemongrass & fresh Thai basil. Fried goat cheese & Aleppo pepper croquettes.



**WINERY:** Veiga da Princesa  
**WINE:** Albariño "Castelo do Mar"

**GRAPE:** Albariño

**REGION:** Rias Baixas, Galicia  
**COUNTRY:** Spain

**THE SKINNY:** *Citrus & Piña Colada, Zesty Mineral*

Fresh, bright, and delicate with firm acidity, this crazy-great example of northwestern Iberia's increasingly sought after Albariño (from one of three small farms operated by the gregarious Galician, Manuel Mendez) offers up everything we crave from the variety. Its citrusy energy is the stuff that seafood-pairing dreams are made of, but this is also a "patio wine" extraordinaire is guaranteed to quench thirsts both at the beach and your own backyard.

*Serving Suggestions:* Mussels, shrimp, and squid in a buttery, stew w/ oregano & noodles. Veggie burritos w/ mild salsa verde & cilantro.



**WINERY:** Ancient Peaks  
**WINE:** Chardonnay

**GRAPE:** {sustainable} Chardonnay

**REGION:** Paso Robles, California  
**COUNTRY:** USA

**THE SKINNY:** *Golden Apple, White Flowers, Bright & Lively*

Ancient Peaks boasts generous soil diversity, cool coastal breezes, and long growing seasons to coax refinement from their wines. If you reckon you've tried all kinds of Chardonnay and are ready for a bit of a departure with some comforting familiarity, this might be your wine to try. All the juicy golden apple and ripe fruit you'd expect in a chardonnay is thoughtfully balanced with classic, bright and clean acidity, and subtle oak.

*Serving Suggestions:* Baked salmon w/ sorrel cream sauce. Escarole salad w/ pecorino & garlic crostini. Cauliflower & gruyere gratin.



**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:** Buitenverwachting  
**WINE:** "Beyond" Sauvignon Blanc

**GRAPE:** Sauvignon Blanc

**REGION:** Constantia  
**COUNTRY:** South Africa

**THE SKINNY:** *Grapefruit & Lemon, Light Herbs, Bright & Crisp*

Pronounced [bay-ten-fur-vachk-ting] and translating from Dutch to "beyond expectations," this South African producer crafts outstanding Sauvignon Blanc which is reminiscent of something from France's Loire but with accentuated ripeness, lime-like zestiness, tropicality, and herbal goodness that we love to enjoy with food. It's very bright, alive, and zingy all the way to the finish line.

*Serving Suggestions:* Grilled fish tacos loaded w/ tomatillo salsa, oregano, & a squeeze of fresh lime juice. Chicken breast grilled under a brick & brushed w/ a jalapeño, lime, & honey glaze.