



SIX for \$76 – December 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 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 Chateaneuf 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: 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: Chateau Grand Portail
WINE: Bordeaux Rouge "La Croix Blanche"
GRAPE: {sustainable} Merlot, Cab Sauvignon, Petit Verdot
REGION: Bordeaux
COUNTRY: France
THE SKINNY: Blackberry & Cherry, Silky Tannin, Subtle Earth

Young winemaker Olivier Cailleux grows his Merlot, Cabernet Sauvignon, and Petit Verdot vines on a small individual plot surrounding an old stone cross (a marker along the pilgrimage of Santiago de Compostela) where they benefit from high elevation and generous sun exposure. The sprawling Entre-Deux-Mers area of Bordeaux is home to some of the region's most varied terrain.

Serving Suggestions: Pizza with belly ham, fresh mozzarella, oregano, and chili oil. Tomato soup with field peas and wheat berries topped with pecorino and served with crusty bread.



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: Domaine Pinchinat
WINE: "Venus de Pinchinat" Rouge
GRAPE: {organic} Grenache, Syrah, Cinsault, Cab Sauv
REGION: Provence
COUNTRY: France
THE SKINNY: Dark Berries & Currants. Smooth & Bold

The vineyards of Pinchinat have been farmed for wine grapes since the Romans occupied this area 2000 years ago. The famous Venus of Aix en Provence and dozens of other Paleolithic artifacts have been found among these very vines. This red is dark, rich and satisfying but also smooth and very quaffable; historic even!

Serving Suggestions: Great with a simple roast, burgers, meatloaf or pasta. With a little chill it shifts down to be suitable with pork, chicken and even tuna salad.



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.



SIX for \$76 – December 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: 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: Tre Castelli “Vignedileo”
WINE: “Il Bianco”
GRAPE: {sustainable} Verdicchio, Malvasia Bianca, Trebbiano
REGION: Marche
COUNTRY: Italy
THE SKINNY: Galia Melon & Citrus, Gloriously Refreshing

We all need a weeknight white wine to rely upon, and lucky for us, this offering from Tre Castelli pairs perfectly with any and all occasions. Predominantly built with Verdicchio dei Castelli di Jesi, Malvasia, and Trebbiano tag team to lend a touch of spicy intrigue and some balancing depth to this charismatic cuvée. So baby, when you need the job done, you can call on this wine anytime!

Serving Suggestions: Spicy Szechuan fried shrimp w/ garlicky wok-blistered green beans. Poolside lunch - tofurkey & mustard on Sunbeam white bread w/ a bag of tater chips under the sun.



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.



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: Bedin
WINE: Pinot Grigio “Onorevole”
GRAPE: Pinot Grigio
REGION: Veneto
COUNTRY: Italy
THE SKINNY: Pear & Melon, Leesy Lushness, Vibrant & Fresh

If you started drinking wine in the last 20 years, there's a distinct probability that your first Pinot Gris was a Venetian Pinot Grigio. This specialty of the countryside between Verona and Venice has been so ubiquitous as to become virtually synonymous with “white wine,” but our friends at Bedin have lovingly crafted a wonderfully vibrant, delicious gem. Most impressive!

Serving Suggestions: Shrimp & scallops on polenta (or grits!) w/ garlic, olive oil, white wine & sea salt. Asiago fettuccine alfredo w/roasted leeks, broccoli, & asparagus.



WINERY: Socalcos do Bouro
WINE: Vinho Verde Rosé
GRAPE: {organic} Padeiro de Basto (Espadeiro)
REGION: Minho (Vinho Verde)
COUNTRY: Portugal
THE SKINNY: Ripe Strawberry & Gentle Citrus, Lush & Fresh

Rosé Vinho Verde is not easily found and should not be missed! Socalcos do Bouro is at the forefront of producing uncharacteristically rich yet still refreshing wines in this northern part of Portugal, known for Vinho Verde (“green” wine made from tart, underripe grapes). Their rosé features a variety few wine drinkers outside of the Minho encounter, but one that yields explosive, expressive berry-ish flavors and finishes here with a fun, zesty fizziness.

Serving Suggestions: Truta à Minhota (trout stuffed w/ smoked ham). Lotus root & sweet potato tempura w/ shiso & ponzu aioli.