




¡BIG SPICY REDS!




This sumptuous set of wonderful winter-warmers for \$97.70 (before tax and after a 25% discount) would normally sell for \$130 (before tax)!



WINERY: Maius
WINE: Priorat Tinto "Distret"
GRAPE: {organic} Grenache, Carignan
REGION: Priorat, Catalonia
COUNTRY: Spain
THE SKINNY: *Gleaming Blackberry, Pepper & Briarwood Toast*

Grenache is doing the heavy lifting – albeit with a bit moral support from Carignan – in what is arguably the most exuberant cuvée from Priorat's Maius estate (and perhaps the most mischievous – check out the fellow on the label). This gleamingly dark gem is both intense and approachable, with plenty of assertive fruit-driven energy, spice, and mineral terroir ribboned with wisps of toasty oak.

Serving Suggestions: Grilled goodness. Blue cheese burger w/ hickory-smoked bacon & peppery arugula. Vegetarian poutine feat. peppery black bean gravy & blackened homestyle fries.



WINERY: Domaine Labranche-Laffont
WINE: Madiran "Tradition"
GRAPE: {organic} Tannat, Cab Franc, Cab Sauvignon
REGION: Sud-Ouest
COUNTRY: France
THE SKINNY: *Inky Black Cherry & Leather, Hints of Five Spice*

In 1992, at the age of 23, Christine Dupuy took over her family's estate, passionately producing hand harvested Tannat from 50 year old vines in Southwestern France. Possessing no previous winemaking experience, she boldly took up the challenge after her father's sudden death. Imposing and powerful yet simultaneously silky & seductive, this dense red carries Madiran's famously rugged torch with unprecedented approachability and finesse.

Serving Suggestions: Prime rib w/ sautéed asparagus & crispy pommes frites. Succulent Cassoulet. Hearty mushroom stroganoff.



WINERY: Bodega Staphyle
WINE: Malbec
GRAPE: {sustainable} Malbec
REGION: Mendoza
COUNTRY: Argentina
THE SKINNY: *Plum & Raspberry, Baking Chocolate & Cashew*

This dark & handsome Andean denizen impeccably represents Argentina's favorite adopted son's oft-neglected aptitude for bridging generosity and finesse. With freshness and balance that are doubtless the envy of many Malbecs, Staphyle's "Premium" cuvée is aptly named. Firm black fruit and an earthy impression of chocolate, hallmarks of the Southwestern French native, marry judicious, oaken notes of toast and vanilla. Está buenísimo!

Serving Suggestions: Grilled angus flank w/ chimichurri sauce & roasted butternut squash. Poblano & sweet potato enchiladas.



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: Mas Codina
WINE: Cabernet Sauvignon "CS"
GRAPE: {organic} Cabernet Sauvignon
REGION: Penedès, Catalonia
COUNTRY: Spain
THE SKINNY: *Currant & Black Cherry, Bold & Ripe, Spicy*

Toni Garriga is a man on a mission. His family has made wine here in the mountains of Penedes for nearly 400 years, but rarely from their own grapes. Beginning in 1985, he decided to focus exclusively on "estate wine," wine made only from the grapes he grows. With great pride he presented us with this Cabernet, spicy and lush with lovely black cherry fruit. He ages it in small French oak barriques for 12 months before bottling. Yum!

Serving Suggestions: Pan-grilled beef tenderloin over foie gras in a PX reduction. Sweet potato enchilada w/ mole & portobellos.



WINERY: Casa Los Frailes
WINE: "Bilogia" Valencia Tinto
GRAPE: {biodynamic} Monastrell & Syrah
REGION: Valencia
COUNTRY: Spain
THE SKINNY: *Black Plum & Blueberry, Toasted Cacao & Spice*

Casa Los Frailes, taking its name from the friars which once practiced viticulture on the property, produces wine with the utmost respect for nature and its vineyards. Monastrell (aka Mourvedre), the champion vine of Spain's southeast, is the estate's starring variety. For the Bilogia cuvée, they pair it to its classic blending partner of France's Rhone, Syrah, yielding a broad-shouldered cuvée teeming with dense, luscious fruit and suave, toasted oak.

Serving Suggestions: Majorcan sausage (such as Botifarró with aniseed) and other cured meats. Manchego or Valencia's own Malvarosa.