

WHITE WINES

Domaine Houchart Côtes de Provence Blanc, 2018 – 15.99

Drink to capture the last hints of summer. Crystalline in color, its perky style is gentle - delicate white flowers and honeysuckle on the nose with undercurrents of citrus that transfer on to the palate. Crisp, with gentle acidity for freshness. 75% old vine Clairette & 25% Rolle. Côtes de Provence AOC, France

Garciarevalo "Finca Tresolmos", 2018 — 15.99

Bursting with grapefruit and blood orange; balanced with a smooth and fresh palate to wash it down. Refreshingly crisp & bright with weighty citrus fruit. Produced from the estates old Verdejo vines, aging 130-140 years. Spontaneous fermentation in stainless steel tank; Aged 6 months on lees before bottling. Practicing organic. Rueda DO, Spain

RED WINES

J. Mourat Collection Rouge, 2018 – 14.99

Dark, dry blackberries; nutmeg, burnt orange, salt, tobacco and leather. Gripping yet light on its feet. Balancing the line between fruit and earth, it shows as a remarkably enjoyable red that exudes French seaside casual chic. Blend of Pinot Noir, Cabernet Franc, Négrette, Cabernet Sauvignon. Destemmed; Aged 5 months in tank on lees. IGP Val de Loire, France

TEMBO Pinot Noir, 2018 – 14.99

Pleasant spice and minerality runs through this light-bodied yet present Pinot Noir. Breezy vibe but the dominate red fruit keeps it super fresh and vibrant. Indigenous yeast. Both destemmed and whole cluster fruit fermentation. Clarksburg, California

"Lenore" Syrah, 2017 – 14.99

Dark, brambly blackberry fruit; allspice, tobacco and rustic vibes. A well-defined and exotic showing of Syrah from Washington State. Concentrated and direct with an intoxicating nose.

Corvidae Wine Company. Washington State.

Dolcetto d'Alba "La Costa" Piero Benevelli, 2017 – 17.99

Quintessential food wine ... on its own it shows tart cherries and stone with grippy, bone dry and plentiful tannin. With food, it shines. Pair this with a decadent dish and feel it come alive.

100% Dolcetto. Dolcetto d'Alba DOC Monforte d'Alba, Italy

PREMIUM SELECTIONS

Ovum "Memorista", 2017 – 23.99

Made by self-described "acid freaks & Riesling geeks" wine makers, Ksenija and John House; their philosophy is to reflect time & place through their wines. Intriguingly complex, cement egg-fermented full bodied white. Hints of apple, nut, salt. Bright acidity keeps this uber-fresh; beautiful now but is age-worthy. Native yeasts. Eola Amity Hills AVA

Stoller Dundee Hills Pinot Noir, 2017 – 24.99

The total package of a Pinot Noir - light in spirit, serious in form. The perfumed spice and dark cherry nose is a joy to take in. The light body belies the coming layers of warmth from fruit, clove and earth. 100% Pinot Noir from Dundee Hills, this sets the standard for balancing generosity and raciness. Native yeast fermentation; Neutral oak fermentation. The Stoller vineyards in Dundee Hills are planted in Jory soil - the red, deep, well-drained soils of Western Oregon, providing the unique life of the wines. Dundee Hills, Willamette Valley, Oregon

Langhe Nebbiolo Giovanni Rosso, 2016 – 24.99

Candied spice, roasted hazelnuts, green olives, anise, savory orange; firm tannins; raspberry tartness - open, decant and let it breath to reveal its many layers. On the palate, the nose evolves to add sweet violet flowers, some tobacco and herbal/lemongrass tones. 100% Nebbiolo. Small, family owned producer. Nebbiolo is quite layered and nuanced and delightful, but not one to pack a jammy punch; delight in its understated elegance. Serralunga d'Alba, Italy

Podere Brizio Rosso di Montalcino, 2016 – 23.99

Black licorice, violets, lavender, plump black cherry on nose leads to leather-y tannin-rich palate with herbal leanings. Swirl, decant, let it open up, breath, and see how it evolves in the glass! Organic. 100% Sangiovese. Podere Brizio is one of the gems in the Dievole family of wineries.

Rosso di Montalcino DOC, Italy

