

November Sampler



Rockwerk Gruner Veltliner

Niederosterreich, Austria

Gruner Veltliner dates to Roman times and has become one of Austria's most important white varietals. It's refreshing and racy, mixing pear and white pepper.

Pair with Raclette or Grilled Octopus



Jerome Choblet Chenin Blanc

Loire Valley, France

This wine is made from 100% Chenin Blanc showcasing what this varietal has to offer. It carries a mix of apple and zippy citrus with a wooly creaminess.

Pair with Pan-Fried Shrimp or Pad Thai



Bruno Lafon Magellan

IGP Pays D'Herault, France

This Pinot Noir is both concentrated and perfectly elegant. It offers an explosion of red and purple fruits with a hint of cake spices, leafy herbs and a pinch of cocoa.

Pair with Veal Chops or Duck Legs



Vidigal Porta 6

Lisbon, Portugal

Porta or 'Door' 6, is the number of a residence playfully depicted on the label, by a local street artist. This wine is an electric basket, full of foxy dark berries.

Pair with Chicken Carnitas or Spicy Chili



Chateau Moulin De Grenet

Bordeaux, France

This wine is a blend of Merlot, Cabernet Franc and Cabernet Sauvignon. It's silky smooth, offering a fusion of blackcurrant, cassis, plum cake and a hint of vanilla.

Pair with Flank Steak or Lamb Burgers



Silvio Grasso Langhe Nebbiolo

Piedmont, Italy

If you're looking for something traditional and Eytalian, this is a satisfying gem. It's made from 100% Nebbiolo, revealing wild herbs, cherry, tobacco and prune.

Pair with Osso Buco or Short Ribs

\$151