

May Sampler



Markus Molitor

Mosel, Germany

This zippy and dry Riesling represents a window into the house style of Molitor, setting a true benchmark. You'll taste a fusion of pear, apple, lime and wet slate.

Pair with Shrimp Pad Thai or Cheese



Racine Picpoul de Pinet

Languedoc-Roussillon, France

One of the oldest known grapes from this area, Picpoul, dates back to the 1600s. This wine carries a fresh mix of pear, key lime pie and mandarin orange.

Pair with Cod Fritters or Chicken Mafe



Giribaldi Dolcetto d'Alba

Piedmont, Italy

Following in the footsteps of tradition, this family continues their legacy passed on through the years. This Dolcetto wine offers a mix of purple fruits and violets.

Pair with Risotto or Pizza Margherita



Mas De Sainte Croix

Cotes du Rhone, France

Over two-thirds of the wine produced in the Rhone, falls under the Cotes du Rhone appellation. This red is a blend of Grenache and Syrah for added depth.

Pair with Braised Veal or Lamb Loin



Tiamo Chianti

Tuscany, Italy

If you're looking for something classic and Italian, this is a little gem. It carries a mix of cherry pie, dried cherry, fig, licorice and herbs, with silky tannins.

Pair with Bolognese or Pesto Pasta



Bodega Lagarde 'Altas Cumbres'

Mendoza, Argentina

'Altas Cumbres' is a collection of young and expressive wines. This Malbec is jammed with black fruit, purple jam and dark mocha, with just a hint of vanilla.

Pair with Flank Steak or Cheeseburgers

\$154