

September Sampler



Flores 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 Fried Calamari or Charcuterie



Chateau des Annereaux Blanc

Bordeaux, France

Made from 100% Sauvignon Blanc, white Bordeaux can sometimes be hard to find. It's pristine and zippy, offering notes of citrus, musky melon and peach.

Pair with Crab Ceviche or Baked Halibut



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 violet.

Pair with Veal Chops or Spicy Chili



Las Carlinas

Campo de Borja, Spain

Fernando Mora has many projects. But his standout wines to date, stem from the old Garnacha bush vines of Campo de Borja, located in northern Spain.

Pair with Stroganoff or Roasted Chicken



Cellar Gota 'Prunus'

Dao, Portugal

Dao is one of the oldest established wine regions in Portugal. This is a firecracker blend of Jaen, Tinto Roriz, Alfrocheiro Preto and Touriga Nacional.

Pair with Spare Ribs or Piri Piri Chicken



Agostina Pieri Sant'Antimo

Tuscany, Italy

This is a polished and juicy blend of Sangiovese, Cabernet Sauvignon and Merlot. You'll taste a fusion of cherry pie, blackberry, currant and black licorice.

Pair with Baked Ziti or Lamb Meatballs

\$150