FROM FARMERS

WINE AUTHORITIES

NOT FACTORIES

SIX for $76 – October 2026

Here's our monthly deal - ***Six for $76***: six reds or six whites for ***$76*** plus tax! You can ***DOUBLE DOWN*** and get two: one of each or two of one, for ***$144*** plus tax.

WINERY: Alla Costiera
WINE: Rosso "Costiera"

GRAPE: *{biodynamic} Cabernet Sauvignon, Merlot, Carmenère*
REGION: Veneto
COUNTRY: Italy
THE SKINNY: *Cassis, Dark Chocolate & Violets, Peppery Finish*

Nestled in the picturesque volcanic landscapes of the Euganean hills, Filippo Gamba masterfully coaxes terroir-driven wines from his 5 hectares of vines on the Alla Costiera estate. Unfined and unfiltered, like the majority of Gamba's wines, this timeless Bordeaux blend dazzles with fleshy black fruit and velvety tannins, punctuated by dusty minerality and a lengthy peppery finish.

Serving Suggestions: *Lamb burger topped with caramelized onions, fennel, watercress, & creamy chèvre. Fricassee of venison & chanterelles. Aged cheeses, nuts, & other charcuterie before dinner.*

WINERY: Bodegas Perica
WINE: Rioja "Mi Villa"

GRAPE: *Tempranillo, Garnacha, Mazuelo, Graciano*
REGION: Rioja
COUNTRY: Spain
THE SKINNY: *Plum & Lingonberry, Zesty Pomegranate, Juicy*

David Garcia, aka Perica (a nickname from his grandfather), is maintaining his family winery's trajectory, keeping traditional techniques alive and priortizing outstanding quality. "Mi Villa" is the name given to the estate's joven-styled wines (literally "young," unoaked). This Tempranillo-driven red is super expressive and easy to drink, medium-bodied, and briming with lush, purplish berry & zesty red fruit, finishing gently. Young love!

Serving Suggestions: *Chicken satay skewers w/ smoky Spanish paprika. Spicy refried black bean burrito. Solé Gran Queso cheese.*

WINERY: Domaine Vetriccie
WINE: Vin de Corse Rouge "Ile de Beauté"

GRAPE: *{sustainable} Sangiovese, Mammolo, Syrah*
REGION: Corsica
COUNTRY: France
THE SKINNY: *Plum & Pomegranate, Spice, Rosemary & Thyme*

On the eastern side of the island, not far from its ancient Roman capital of Aléria, is the aptly named Costa Serena. Here, in the little farming village of Aghione, is the Vetriccie estate. Corsican wine cannot be neatly put into a box, is neither fully French nor Italian, and instead carries itself with a distinct sense of place all its own. This garnet hued Corsican beauty is brimming with bright red fruits and fresh Mediterranean maquis – suave and silky, baby!

Serving Suggestions: *Grilled andouille sausages w/ garlicky roasted potatoes. Chicken thighs in creamy white wine sauce w/ lemon & sage.*

WINERY: Borgo Moncalvo
WINE: Dolcetto d'Asti "Pierino"

GRAPE: *{organic} Dolcetto*
REGION: Piemonte
COUNTRY: Italy
THE SKINNY: *Dried Blueberry & Strawberry Preserves, Firm*

Entirely powered by solar energy, Borgo Moncalvo is a third-generation family farm located in what may be the smallest Italian DOC. Every member of the Elegir family pitches in to work some of the oldest vineyards in the region along with just one hired helper. Andrea is the young winemaker, and this delightful Dolcetto is named to celebrate the birth year of his grandfather, Pierino.

Serving Suggestions: *Braised chicken w/ tomatoes, garlic, & lemon sprinkled with nutmeg and herbs. Sliced tofu piccata resting on a bed of asparagus pasta.*

WINERY: Tenuta Casabianca
WINE: Chianti Colli Senesi

GRAPE: *{organic} Sangiovese, Merlot, Cab Sauvignon, Canaiolo, Colorino*
REGION: Chianti, Tuscany
COUNTRY: Italy
THE SKINNY: *Fresh Forest Cherry, Finetoothed Tannin, Delish!*

Gleamingly red and brimming with life, this brilliant gem represents the brighter, more refreshing possibilities of Sangiovese and company. It's extremely versatile. The Casabianca farm prides itself on its unspoiled landscape, environmental stewardship, and the beautiful wildlife that can be comfortably spotted in its proximity...hopefully while sipping at this ruby-in-a-glass.

Serving Suggestions: *Grilled lamb loin. Whole wheat pasta w/ rendered bacon, roasted garlic cloves, rosemary & grilled chicken thigh.*

WINERY: Viña Aliaga
WINE: Tempranillo "Patricia"

GRAPE: *{sustainable} Tempranillo*
REGION: Navarra
COUNTRY: Spain
THE SKINNY: *Crushed Black Fruit, Spice & Gentle Smoke*

Winegrower Carlos Aliaga's father planted the vines here more than 50 years ago and, being just two kilometers from Rioja, chose Tempranillo over the typical Garnacha which dominates southern Navarra. Here, in the heart of the Ribera Baja zone, he coaxes loads of berry flavor from the versatile grape. Just a few miles from desert land, the vines struggle in dry conditions and yield intensely flavorful wine.

Serving Suggestions: *Pork off the charcoal w/ charred bits. Marinated skirt steak w/ grilled onions & roasted peppers.*

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WINERY: La Mesma
WINE: Gavi "Le Rose"

GRAPE: *{organic} Cortese*

REGION: Piemonte
COUNTRY: Italy
THE SKINNY: *Meyer Lemon, White Peach & Chalk, Serious*

Sisters Paola, Francesca, and Anna Rosina started La Mesma as a passion project at the behest of their mother rougly two decades ago. "Le Rose" hails from their Tassarolo vineyards, where red clay soils rich in iron yeild more concentrated fruit – particularly the classic lemony qualities of the Cortese grape. Delicate aromas of chamomile and citrus evolve into stone fruit and ripe pear, closing with saline minerality and a nice, long finish.

Serving Suggestions: *Antipasti. Risotto primavera w/ asparagus, peas, & zucchini. Seafood paella.*

WINERY: Domaine Vetriccie
WINE: Vin de Corse Rosé "Ile de Beauté"

GRAPE: *{sustainable} Sangiovese, Mammolo, Grenache*

REGION: Corsica
COUNTRY: France
THE SKINNY: *White Cherry, Floral & Fresh, Oceanic Whispers*

This intensely refreshing, tantalizingly aromatic rosé is made predominately from Niellucciu (Sangiovese). Harvested in the dead of night (presumably by sirens?) and pressed immediately, the grapes yield precisely the pristine fruit and vitality such an undertaking would hope to achieve. Those keen on Provençal rosé will fall in love at first sip. A distinctive suggestion of salinity make it a captivating companion for shellfish and other marine fare.

Serving Suggestions: *Ahi tuna steaks w/ avocado, olives, & broccolini. Cucumber & chickpea salad w/ capers & lemon-tahini vinaigrette.*

WINERY: Chateau des Cedres
WINE: Bordeaux Blanc

GRAPE: *Sauvignon Blanc*

REGION: Bordeaux
COUNTRY: France
THE SKINNY: *Tangello & Grapefruit, Wisps of Vanilla & Toast*

This Bordeaux Blanc exhibits impressive distinctiveness and head-turning tropicality over the grapefruit-centric flavors that tend to trendily dominate much of the region's current output. It owes its intensely tropical personality to gloriously ripe Sauvignon Blanc grapes, and while it is 100%, it carries itself more exotically and less herbaceously that we might expect.

Serving Suggestions: *Langoustine w/ tarragon, garlic, olive oil or gumbo w/ crayfish (or shrimp) & chorizo. Arugula salad w/ carrot shavings & shaved sheep's milk cheese w/ citrus-balsamic vinaigrette.*

WINERY: Bodegas Perica
WINE: Rioja Blanco "Mi Villa"

GRAPE: *Viura*

REGION: Rioja
COUNTRY: Spain
THE SKINNY: *Crisp Apple & Lime, Vibrant, Floral & Fresh*

Viura, aka Macabeo/Macabeu, is found throughout northern Spain and Mediterranean France. It's key in the production of Cava and the signature white of Rioja. This dry, un-oaked, single-varial outing is a zesty treat. Golden in the glass, hinting at energetically citrusy, orchard-ish vibes, it's fantastically crisp yet surprisingly rich given its fabulous freshness, yielding a long, almost-savory finish.

Serving Suggestions: *Seared bacon-wrapped scallops over orzo w/ roasted garlic bits throughout. Creamy pasta w/ artichokes & lemon. Sheep's milk & calcareous, Alpine cheeses.*

WINERY: Weingut Mittelbach
WINE: Zweigelt Rosé

GRAPE: *{sustainable} Zweigelt*

REGION: Kremstal
COUNTRY: Austria
THE SKINNY: *Bright Raspberry, Peppery Mineral, Über-Crisp*

Kremstal is Central European wine royalty, responsible, particularly, for some of Austria's most regal Grüners and Rieslings. This crystal-clean, Zweigelt rosé follows suit with vibrant acidity and elegant balance. Ripe, zesty berry character and mineralistic complexity are endlessly, enticingly delicious and mouthwateringly invigorating. Franz Mittelbach charms us year after year with what is consistently one of our favorite pink gems. Prost!

Serving Suggestions: *Chicken salad w/ pecans & cranberries. Classic Reuben. Toasty panini with mozzarella, sweet tomato, and basil.*

WINERY: Domaine Duffour
WINE: Gascogne Blanc

GRAPE: *Colombard, Ugni Blanc, Gros Manseng*

REGION: Gascony, Sud-Ouest
COUNTRY: France
THE SKINNY: *Grapefruit & Peach, Juicy & Soft, Perfumy*

A fantastic find at a value price, this delicious white is bursting with dry, juicy, tropical fruit perfectly matched by an invigorating acidity. Vigneron Michel Duffour is very talented and in possession of some great old vines that yield terrific wine grapes, and his vineyard in the small town of Lagraulet also makes great Armagnac and floc.

Serving Suggestions: *Grilled halibut or white fish w/ olive oil, fresh herbs & lemon wheel slice across the top. A great party food wine for finger foods & appetizers.*