

January Sampler



Gustave Lorentz Pinot Blanc

Alsace, France

Pinot Blanc is certainly an easy pick from this fabulous producer. It displays a crisp and creamy mouthfeel of stone fruit and fresh citrus with a pristine minerality.

Pair with Roasted Chicken or Carbonara



Chateau Teyssier 'Pezat' Blanc

Bordeaux, France

Stemming from the infamous region of Bordeaux, is a luscious and zippy Sauvignon Blanc. It offers a mixture of white peach, grapefruit and herbal spice.

Pair with Baked Cod or Shrimp Ceviche



Jeff Carrel Pinot Noir

Languedoc-Roussillon, France

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

Pair with Mushroom Ragu or Veal Chop



Azienda Agricola Gorgo

Bardolino, Italy

This wine is a juicy blend of Corvina Veronese with smaller amounts of Rondinella and Molinara. It's delicate yet savoury, offering a basket full of berries.

Pair with Pepperoni Pizza or Charcuterie



La Poderina Rosso di Toscana

Tuscany, Italy

From the wine region of Tuscany, this beauty is a blend of Sangiovese and Petit Verdot. It certainly packs a punch of ripe cherry, currant and earthy violets.

Pair with Osso Buco or Bison Burgers



Kiona Vineyards

Red Mountain, Washington

Kiona produced the first commercial bottling of Lemberger in the United States in 1980. It carries a blast of blue and black fruits with some baking spice.

Pair with Steak Fajitas or Lamb Skewers

\$159