



AUGUST WINE CLUB WINES

VILLAGE VINO FAVORITES WINES

1. DOMAINE DE PETIT ROUBLÉ 2023 PICPOUL DE PINET, LANGUEDOC-ROUSSILLON, FRANCE

EXPLORERS CLUB WHITE

This crisp white is highly refreshing with notes of zesty lemon peel, pineapple, toasted nuts, and a hint of white pepper. We suggest pairing this zippy white with our Seasonal Squash Blossom Flatbread. Or if cooking at home, try grilled white fish dishes.

2. DOMAINE DE LA CAVALIERE 2023 “BIQUETTE” ROUGE, VAUCLUSE, FRANCE

SURVEYORS CLUB

This producer from the heart of Provence was just recently introduced to us and we were immediately impressed. Not only do they make wine, but they also grow olives, vegetables, and have bee hives. This blend is made up of Cinsault, Grenache, and Syrah and displays notes of ripe cherry and plum backed with an herbal spice and just a touch of eucalyptus. Whether dining here or cooking at home, try a simple pairing with Balsamic & EVOO (especially if you add prosciutto).

3. IL MOLINACCIO 2018 “LA SPINOSA,” VINO NOBILE DI MONTEPULCIANO, TUSCANY, ITALY

COLLECTORS CLUB

This 100% Sangiovese displays all the classic traits of high-quality wines from Montepulciano with the bonus that it's still reasonably priced. Notes of cherry, leather, violet, and dried mint all intermingle harmoniously followed by a finish of charred fennel and silky tannins. Try pairing this wine with our August Featured Special Blistered Heirloom Tomatoes & Warm Burrata Dip, or if cooking at home, grilled chicken with pesto and sun-dried tomatoes.

4. BODEGAS VATAN 2022 “TRITON,” TINTA DE TORO, CASTILLA Y LEON, SPAIN

EXPLORERS & SURVEYORS CLUB

This 100% Tinta de Toro (one Spain's oldest Tempranillo clones) is sourced from vineyards planted between 1915 and 1962. Full bodied with notes of blueberries, black coffee, and roasted plums. Try pairing this big bold red with our Bacon Wrapped Chorizo Stuffed Dates, or if cooking at home, BBQ pork.