

Regular Red

This month's Regular Red selections celebrate the comfort and character of classic reds — elegant European expressions balanced by bold New World charm. From bright, lakeside Bardolino to rich Chilean Cabernet, this collection offers something for every table, from casual evenings to special dinners.

Zeni "Mr. Lake" Bardolino 2023 - Veneto, Italy (\$14.99)

Light, fresh, and effortlessly drinkable. Made from Corvina and Rondinella grapes grown along the shores of Lake Garda, this Bardolino delivers bright red cherry, raspberry, and a hint of spice. A joyful red to serve slightly chilled with charcuterie, pasta, or grilled salmon.

Symington Altano Douro 2022 - Douro Valley, Portugal (\$13.99)

Crafted by one of Portugal's most historic winemaking families, this red blend bursts with blackberries, violets, and a touch of cocoa. Smooth and balanced, it's an approachable introduction to the complexity of the Douro. Perfect for roasted meats, stews, or simply by the fire.

1865 Cabernet Sauvignon 2022 - Maipo Valley, Chile (\$17.99)

Rich and powerful, with layers of cassis, blackcurrant, and espresso. Firm tannins and a long, savory finish make this a quintessential Cabernet built for bold flavors — think grilled steak, lamb chops, or dark chocolate.

Pietrame Montepulciano d'Abruzzo 2022 – Abruzzo, Italy (\$17.99)

Soft and velvety, this Montepulciano offers plum, cherry, and a touch of spice with smooth, round tannins. An easy-drinking yet satisfying red that pairs beautifully with pizza, tomato-based pasta, or roasted vegetables. Weeknight-friendly, crowdapproved.

Altos Las Hormigas Tinto 2018 - Mendoza, Argentina (\$12.99)

A blend led by Malbec, this wine shows ripe blackberry fruit, subtle earth, and a touch of herbs from high-altitude vineyards. Mature and graceful after a few years of aging, it's ideal with roast pork, empanadas, or aged cheeses.

Matthew Blackboard EWS Wine 2020 - Washington State (\$19.99)

A bold and structured red blend showing dark fruit, mocha, and savory spice. Concentrated yet elegant, with a finish that lingers long after the last sip. A great choice for grilled meats, mushroom risotto, or rich winter stews. This is Washington wine with polish and purpose.

Regular White

This month's Regular White selection is a celebration of crisp acidity, coastal energy, and Old-World elegance. From refreshing, zesty Sauvignon Blanc to classic Italian Soave and aromatic blends perfect for pairing, we've curated six bottles that feel like a breath of fresh air any night of the week.

J. W. Morris Chardonnay 2019 - California (\$12.99)

A gently matured, buttery Chardonnay with ripe peach, melon, and soft citrus, balanced by subtle oak and a round, comforting finish. With a few years of bottle age, it drinks smooth and reflective now — ideal alongside roast chicken, baked white fish, or creamy alfredo.

Kiki & Juan Blanco 2021 - Yecla, Spain (\$19.99)

A playful, organic white blend (Airén + Macabeo + a splash of Moscatel) offering citrus, white flowers, and a lightly aromatic lift. Fresh, cheerful, and extremely foodflexible — pour it with seafood tapas, salty cheeses, or sunshine lunches.

Oceanview Sauvignon Blanc 2024 - Western Cape, South Africa (\$14.99)

Bright and zesty with lime, green apple, and fresh cut grass, carried by refreshing acidity and a clean finish. This is your picnic and patio white — try it with salads, shellfish, or goat cheese toast.

Le Preare Soave 2023 - Veneto, Italy (\$12.99)

A classic Garganega-based white showing pear, almond blossom, and a crisp mineral finish. Clean, structured, and unpretentious in its charm — an easy pairing for cacio e pepe, grilled zucchini, or garlic pasta.

Frenzy Sauvignon Blanc 2024 - Marlborough, New Zealand (\$17.99)

Marlborough at full volume: passion fruit, gooseberry, grapefruit, and a recognizable herbal zip. Vibrant, sharply refreshing, and bursting with personality. Try it with oysters, fish tacos, or fresh citrus dishes to let it sing.

The Long Little Dog Blanc - France (\$14.99)

Fresh, light, and whimsically expressive, this French white brings soft citrus, orchard fruit, and gentle florals wrapped in an uncomplicated, easy-to-sip style. A perfect pairing for light charcuterie, herbed chèvre, or unapologetically casual evenings — a reminder that wine should also be fun.

Regular Mix

This month's Regular Mix is a true globe-trotper's case — built on contrast and balance. Bright, classic reds alongside expressive whites, from storied Old-World regions and personality-filled New-World producers. These are bottles for the curious collector, the joyful host, and the "let's make tonight memorable" crowd. Thoughtful, versatile, and inspiring — this box moves easily from Tuesday dinners to linger-longer weekends.

Zeni "Mr. Lake" Bardolino 2023 - Veneto, Italy

Soft as a cool lakeside breeze, Bardolino is made mainly from Corvina, the same noble grape that leads Valpolicella and Amarone. This version brings fresh red cherry, crushed wild herbs, and gentle spice, built for slightly chilled sipping and soul-soothing meals. It loves cozy pasta dishes, pizza night, and plates piled high with prosciutto and Parmesan. Easy prestige — effortless pleasure.

Symington Altano Douro 2022 - Douro Valley, Portugal

From the family that quite literally shaped Douro Valley winemaking, Altano is a blend led by Touriga Nacional — a grape that perfumes the air with violets and wild mountain rock. Expect blackberry, cocoa, and sun-baked stone with a smooth but serious finish. It's a winter travel book in a glass: dramatic slopes, rugged rivers, but generous spirit. Pair it with slow-braised meats, roasted root vegetables, and long conversations after the plates are cleared.

1865 Cabernet Sauvignon 2022 - Maipo Valley, Chile

Chile is one of the world's great Cabernet sanctuaries, and 1865 shows us why. Cassis, blackcurrant, tobacco, espresso, and a backbone built for bold flavors. This wine drinks like history — named for the founding year of Viña San Pedro. Firm, velvety, and elegant with classic polish. Try it with grilled meats, rosemary potatoes, or anything that ends the night with dark chocolate.

J. W. Morris Chardonnay 2019 - California

A wine unapologetically steeped in comfort. With a few years of bottle age, this Chardonnay pours buttery smooth, offering ripe peach, melon, and soft citrus with quiet oak warmth. It's a reminder that aged white wine can be magic too — drinking mellow, golden, and reflective now. A beautiful companion to roast chicken, creamy dishes, or buttery scallops.

Kiki & Juan Blanco 2021 - Yecla, Spain (Organic)

Named like your most charming friends, this organic white blend brings orange blossom, Meyer lemon, and a lightly perfumed finish thanks to a kiss of Moscatel. The grapes are humble — Airén and Macabeo — but the wine is anything but: floral, lifted, sunny, and refreshing. This is the wine to open while cooking, the white to pair with salty cheeses, and the bottle that makes weekday lunches feel intentional.

Oceanview Sauvignon Blanc 2024 - Western Cape, South Africa

Crisp as the name suggests — made to evoke coastal aeration and brisk ocean spray freshness. Notes of lime, green apple, fresh grass, and zesty citrus peel carried by refreshing acidity. It loves goat cheese toast, crisp salads, or anything seafood-driven. A bright punctuation mark to the end of a great meal.

Premium Red

This month's Premium Red selection is built for those who love wines with voice and heritage — bottles that speak of soil, tradition, and the art of winemaking handed down through generations. From the limestone elegance of Sancerre to the bold shoulders of Uruguay, these are wines chosen for intentional sipping and food-first pairing.

Domaine Sylvain Bailly "La Louée" Sancerre Rouge 2020 - Loire Valley, France (\$32.99) Sancerre isn't only famous for its electric whites — it also crafts rare, beautiful Pinot Noir grown on ancient limestone soils. This red offers wild strawberry, red currant, fresh herbs, stony minerality, and a soft whisper of smoke. Elegant and lifted, it pairs beautifully with duck, roasted chicken, baked salmon, and anything mushroom-forward. Loire Valley magic, bottled.

Marqués de Cáceres Rioja 2018 - Rioja, Spain (\$19.99)

Aged in French oak and softened by time, this Rioja brings forward ripe cherry, vanilla, sweet baking spice, and refined cedar. The tannins are polished, the finish vibrant but calm — a classic Rioja that pairs effortlessly with tapas, roasted vegetables, paella, and cured meats. A wine that feels timeless without feeling heavy.

Quinta do Paral Tinto 2018 - Alentejo, Portugal (\$22.99)

From Portugal's warm southern plains, this indigenous blend carries notes of black plum, dried herbs, a touch of cocoa, and earthy peppered spice. It's rich but structured, expressive but grounded — the kind of red that loves grilled meats, slow-cooked stews, smoky cheeses, and nights when dinner fades into storytime with friends.

Feudo Montoni Nero d'Avola 2022 - Sicily, Italy (\$26.99)

A Sicilian benchmark for the grape, this bottle shows dark cherry, wild Mediterranean herbs, pepper, and sun-baked earth, supported by beautifully present tannins. Bold without being sweet, authentic without apology — ideal with tomato-based pastas, grilled lamb, roasted eggplant, or aged pecorino.

Luigi Bosca "De Sangre" Malbec 2022 - Mendoza, Argentina (\$29.99)

Named for heritage and family roots, De Sangre drinks like a legacy itself — violets, blackberry reduction, cocoa, and a subtle graphite note, kissed by refined oak. The texture is velvet, the finish is long, and the presence is unmistakable. Try with ribeye, slow-braised meats, or a late-night cheese plate to end the evening right.

Bodega Garzón Tannat 2023 – Maldonado, Uruguay (\$22.99)

The pride of Uruguay, grown in coastal hills cooled by Atlantic breezes. This Tannat expresses blackberry, dried tobacco leaf, cacao, plum preserve, and rugged but thoughtful tannins, balanced by the winery's signature elegance and sustainable soul. Best with grilled meats, smoked paprika dishes, or melted gruyere on crusty bread. A powerhouse with polish.

Premium Mix

This month's Premium box is shaped by prestige, age-worthy backbone, and wines that carry their birthplace proudly. We're exploring the cool, stony elegance of the Loire and Chablis, the gentle wisdom of bottle-aged German Riesling, the sun-drenched poetry of Portugal, and the soft, floral charm of Alsace — a lineup built for thoughtful dinners, curious palates, and bottles that improve with time (if you can resist opening them).

Domaine Sylvain Bailly "La Louée" Sancerre Rouge 2020 – Loire Valley, France (\$32.99) Not just a Sancerre novelty — this is limestone-grown, estate Pinot Noir with real pedigree. It shows wild strawberry, red currant, chalky mineral, and a whisper of Loire smoke-stone. The tannins are fine but present, the acidity lifted like a cold-river breeze. Pair it with roast duck, herb chicken, grilled salmon, or anything mushroom-wild and earthy. Quiet power, cool-valley elegance.

Marqués de Cáceres Rioja 2018 - Rioja, Spain (\$19.99)

A Tempranillo-led Rioja shaped by French oak and softened by bottle time, offering ripe cherry, vanilla dust, cedar spice, and gentle, savory earth. The texture is smooth, composed, classic Rioja confidence. Perfect with tapas boards, roasted peppers, grilled chorizo, or roasted chicken thighs with paprika. Prestige you can open now without guilt — it drinks beautifully today.

Quinta do Paral Tinto 2018 – Alentejo, Portugal (\$22.99)

From Portugal's wide southern plains, this indigenous estate blend brings black plum, cocoa dust, rosemary-wild herbs, and warm, sun-touched spice, framed by generous but cultivated tannins. It's the red you pour when dinner is slow and conversation is long — try it with grilled flank steak, braised lamb, roasted roots, or smoked cheeses and bread. Soulful. Warm. Purposeful.

Carl Ehrhard Rüdesheim Berg Rottland Riesling 2018 – Rheingau, Germany (\$26.99)

Now here's a bottle that brings cellar bragging rights and thrill in the glass. Grown on Rüdesheim's steep, red-slate hillside (Berg Rottland), this dry-leaning, complex, aged Riesling shows lime zest, green apple, crushed rock, petrol-hint wisdom, and electric alpine focus. The age adds harmony, not weight — it stays racy, refined, and food-genius. Pair it with grilled trout, Thai lime dishes, herbed chèvre, or a sharp plate of apple-fennel slaw beside pork. Cool-climate precision, bottle-aged brilliance.

Hugel Pinot Gris 2023 - Alsace, France (\$29.99)

From one of Alsace's most historic houses, this Pinot Gris (labeled Pinot Gris/Pinot Gris "Gris") delivers fresh pear, citrus blossom, apricot skin, and a rounded, aromatic but crisp finish. Hugel wines are known for clean farming and layered aromatics without heaviness. Try it with roasted turkey, creamy cheeses, pear-and-brie charcuterie moments, or herb butter chicken. Charming, thoughtful, and table-versatile.

Simonnet-Febvre Chablis 2023 - Burgundy, France (\$36.99)

One of the purest expressions of Burgundy Chardonnay — crisp, mineral, and elegant without buttery new-oak gloss. Expect lemon rind, green apple, white flowers, crunchy minerality, and clean river-stone finish. This is the white that loves oysters, parmesan risotto, roast whitefish, or anything with citrus restraint. Unpretentious class. Limestone elegance.