

The Butcher's Pour

May 2024

Farmers Market Organic Italian White

Grapes were handpicked and brought to the winery where grapes were soft pressed and followed stainless steel tank fermentation before bottling. Dry, crisp, and aromatic white wine with light floral notes and hints of green apples, mango, citrus and minerals. Despite its moderate intensity the wine remains balanced and attractive. This is a versatile wine that goes well with most kinds of foods including seafood, salads, and lighter dishes.

Maison Ventenac Diane Rose 2021

Olivier and Stephanie Ramé took over the domaine from Stephanie's father in 2010 and have become a driving force behind the quality and credibility of the Cabardès appellation. They now own approximately 130 hectares of land, which primarily consists of white limestone soil, unique to the region. Their vineyards are farmed organically (certified as of the 2021 vintage) and vinified plot by plot, using indigenous yeasts and little to no sulfites. Heavily influenced by his travels throughout the winemaking world, Olivier has begun to use amphorae (terracotta) for aging and is focused on the unique terroir of each parcel. Olivier describes his wines as being pure, fresh and "without makeup," showcasing the soul and potential of the region. Pneumatic press used along with cold clarification. Fermentation in stainless steel tanks. Delicate and fruity on the nose with notes of red berries. Fresh and lively on the palate with remarkable length. Pair with tapenade, cheese, charcuterie, seafood, and barbecued meats.

Farmers Market Organic Italian Red Blend

Grapes were handpicked and brought to the winery where grapes were soft pressed and followed malolactic fermentation before bottling. Garnet appearance with red fruit and spice notes on the nose. Full bodied wine with flavors of sweet black cherry, red plum, and hint of spice on the finish. This is a versatile wine that goes well with most kinds of food such as pasta, Pizza, or BBQ. Grab some Scratch Pasta from Lyncburg or a pizza kit when you pick it up to pair with this delicious wine.

Central Valley Banner Day Carmenere 2019

Carmenere, the signature grape of Chile, is known for soft tannins and spice. Notes of cinnamon, clove and allspice mingle with dark red fruit. Try it with anything off the grill. Aged 25% in American oak barrels for 3 months. Fine deep color, with average plus density. A brooding quite intense nose: earthy, prunes and pronounced touch of violets. Entry quite firm and clear cut, with fine acidity and good fruit that adds suppleness. Excellent balance. Very good with lots of character. Pair with beef, lamb, poultry, or pasta.