

BI-RITE WINE GUIDE VOLUME III

Today we're introducing two new 'go to' wines—wines you can go to every day; wines you can go to for a gift, or grab on the way to a dinner party. They toe the line between unexpected and familiar—you probably haven't heard of either of them, but sometime in the past, maybe it was on a vacation, you had a glass of wine somewhere and you really liked it. Of course you can't remember the name, or what the label looked like, or even where it was. Relax, use your imagination a bit—it could have been one of the wines below.

2005 Oupia "Les Heretiques" Vin de Pays de l'Herault **\$10.99/btl**
Blend of Carignane, Cinsault, and Cabernet Sauvignon **\$118.69/cs**

This wine is simple. Think red and white checked tablecloths in a bistro in Paris. A plate of steak frites arrives and the waiter grudgingly gives you a glass of red wine. This is the perfect bistro wine—totally dry, just the right amount of tannins, and 'whoa-there' easy on the fruit. Goes perfect with any good, simple food.

2005 Barahonda Monastrell **\$11.99/btl**
100% Mourvedre **\$129.49/cs**

YECLA. MONASTRELL. Sounds a bit like words you might yell if you dropped a case of wine on your foot. That's fine, but at least you should know that Yecla is a winemaking region by the Mediterranean in eastern Spain. Head south for a bit from Valencia, and then stop in the town of Alicante. Now you're in Yecla. It's hot in the summer, so the grapes get good and ripe. The soil is poor, the ground is steep, and there's a lot of rocks around. In fact, the climate is not unlike that of Bandol, across the sea. And, indeed, the wine is similar—a rich, smoky red that makes you want to drink just a little bit more and relax. Yes the wine is similar, but the price is not—this one's less than \$12 a bottle. Enjoy.

AND, FOR SPECIAL OCCASIONS (REALLY, EVERY DAY IS A SPECIAL OCCASION, RIGHT?):

2005 Alban Viognier **\$24.99/btl**
100% Mourvedre **\$269.89/cs**

It says so right on the label: "The first American winery and vineyard established exclusively for Rhone Varietals." John Alban started out in 1989, making great wines out of (at the time) unknown varietals. He hit the nail right on the head and earned a lot of fame for his Syrah, and it's a great wine. Now he only makes syrah in excellent vintages—every three years or so. But Syrah is kind of the loudmouth of the Rhone valley—strong, forthright, and doesn't like to leave room for others. Viognier sits quietly on the shelf, waiting patiently. You open the bottle—and the aromas are incredible! Peach, honeysuckle, almonds! By this time, you're converted, and the first sip is the confirmation—the texture is heavenly, the acid is bright, and the balance is perfect.

10% OFF MIXED CASES

BLUESPACE PRESENTS



2007 Bi-Rite Wine Series
"Thinking and Drinking"

7 p.m. – 9 p.m.

Second Monday of every Month @ Bluespace, 593 Guerrero at 18th.

Monday March 12, 7-9 pm
Marin County Wine and Cheese

Guests: Jon Pey (Pey Marin Vineyards), Peggy Smith (Cowgirl Creamery)

Thanks to the extraordinary efforts of Cowgirl Creamery, many of you have heard about the fabulous cheeses produced a stone's throw from San Francisco, in beautiful Marin County. If you haven't tasted the full line-up of Pierce Point, Mt. Tam, and Red Hawk, and the new Inverness, you're missing out.

Pey-Marin Vineyards are less well-known, though equally as passionate. Taste their "Trois Filles" Pinot and Mount Tamalpais Vineyard Merlot—beautiful, small-production wines from Western Marin County. Winemaker Jon Pey will join us to answer questions and talk about the history of winemaking in Marin. If you've never tasted their wines, this is an amazing opportunity to try them. If you have tasted them before, you've probably already signed up.

Proceeds from your \$15 donation will go to Tenants First, a nonprofit that helps tenants facing evictions to purchase their homes.

Due to the small size of the space, each event will be limited to 25 people. You can reserve your spot three ways: sign up at the store, email josh@biritemarket.com, or call us at 415-241-9760.