

Menu



TASTING ROOM

\$20 tasting fee, waived with purchase of 2 bottles
or club membership sign up

WHITE

Domaine Verena Wyss 2021 Wyss Vin (Organic)

100% Viognier
IGP Pays d'Oc

Domaine Verena Wyss was founded by the wonderful female winemaker, Verena Wyss. She specializes in organic Viognier white wines and is a master at capturing the floral notes of the Viognier grape while maintaining enough acidity to keep your palate alive and wanting more. The vineyard consists of three hilly, south-facing parcels with multiple layers of clay-limestone soils. Organic farming practices have been observed for more than 20 years. Pure and crisp, this organic Viognier harmonizes soft fruit and floral notes with just enough acidity to tantalize the palate. This refreshing white adds panache to cheese and seafood. Pairs beautifully with Indian and Asian cuisine as well.

- By the Bottle \$29.99 | By the Glass \$12.00 -

Domaine Jones 2019 Les Perles Macabeu (Organic)

100% Macabeu
Vin de France

Winemaker Katie Jones is one of the women leading the Languedoc wine making renaissance. Every wine she creates has a distinctive personality, shaped by the old vines, the wild herbs of the garrigue, and her own care and passion. She prefers old, small-scale vineyards with low yields and rare grape varieties. She joyfully embraces the challenge of farming these vineyards, including working with narrow, "horse-width" rows planted in a time before the modern tractor existed. This rare cuvée from 100% Macabeu old vines is exceptional. Aromas of pears and honeysuckle carry over into a wine that fills your mouth with lovely weight and texture. Dry but with luscious fruit aromas. A rare pearl! You will love this with Thai Green Curried Fish, Crispy Lemon Chicken or perfect by itself as an aperitif.

- By the Bottle \$39.99 | By the Glass \$16.00 -

ROSÉ

Vignoble Puy - 2021 Diouselle Rosé (Organic)

60% Grenache Gris, 30% Grenache Noir, 10% Syrah - AOP Minervois

Winemaker Emmanuel, a native son to the region who has been working in the Puy vineyards near the village of Roubia since he was 9 years old. His helper in the vineyard, winemaking and all things marketing is his lovely Irish wife Leanne. Emmanuel's vines have been in his family since his grandfather left Spain. He started with 4 hectares in a small hamlet called "Les Matelles" and there in 1935 he planted Carignan vines. Emmanuel and Leanne now have 20 hectares (49 acres). At the end of winter, from the first rays of the sun, this fresh rosé wine with aromas of red fruits will delight your taste buds as well as your guests. The soft fruit is complemented by a balance between freshness and roundness on the palate. There is an alluring nuttiness in the finish. This is an everyday charmer with grilled shrimp or your favorite pizza. To be enjoyed as an aperitif, with cold meats, shrimp dishes, or your favorite pizza.....but above all with friends.

- By the Bottle \$22.99 | By the Glass \$9.00 -

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RED

Domaine La Louvière – 2020 Le Coquin (Organic)

100% Merlot – IGP Pays d'Oc

Winemaker Jem Harris moved to the Languedoc-Roussillon from Australia. He exemplifies the best of Old World terroir in the hands of a New World winemaker. Domaine La Louvière is owned by the famous Grohe family of designer bathroom hardware. Connoisseurs of quality, the family recognized the value of the terroir and acquired the domaine. This organic Merlot brought home Gold twice — Concours Général Agricole 2014 and Gilbert & Gaillard 2012. Hints of strawberries, plums, and spices impart a light, easy atmosphere to any gathering. But fair warning, the full-bodied, rounded flavor may entice your guests to stay until the wee hours, as 'rascals' do. Grilled lamb achieves its savory best with this lively Merlot; also delicious with simpler fare such as pizza and pasta.

– By the Bottle \$21.99 | By the Glass \$8.00 –

Domaine de La Réserve d'O – 2018 La Réserve Rouge (Organic)

45% Grenache, 45% Syrah, 10% Cinsault – AOP Terrasses du Larzac

Domaine de La Réserve d'O was founded in 2005 by the husband and wife team, Marie and Frederic Chauffray. Marie searched for 10 years before finding her perfect vineyards overlooking the Herault Valley in the prized Terrasses du Larzac appellation in the Languedoc. Today, on this windswept limestone ridge, Marie and Frederic produce organic, biodynamic wines which express the essence of this extraordinary terroir. 2017 La Réserve Rouge is the flagship wine for Domaine de La Réserve d'O. Grenache, Syrah and a touch of Cinsault give this organic, biodynamic cuvée a breathtaking, aromatic complexity and a silky mouthfeel. Rich black fruit of blackberries and cassis sparkle with hints of licorice and a dash of pepper. Soft tannins glide to a long, fresh finish. La Réserve Rouge adds gusto to grilled steaks and spiced pork chops with an onion and prune purée.

– By the Bottle \$39.99 | By the Glass \$16.00 –

Flight – 2 oz of each wine on the menu – \$20.00

MEMBERSHIP BENEFITS

Are you ready to start your own journey of discovery and support a truly extraordinary group of artisanal 'root to sip' winemakers?

Explore the sunny, sumptuous flavors, textures and aromas of the Languedoc-Roussillon region of France with wine selections designed to excite your palate! We offer three collections, named in homage to key features of the region's fabulous and unusual history.

- Three different club levels of between 4 and 12 bottles per shipment, with customization options
- 15% - 20% discount on all wine purchases
- Free tasting once per month for club member and one guest
- Recipes or food pairing ideas for the perfect meal to serve with wines in your club shipment
- Detailed tasting notes for each club wine you receive



TASTING ROOM EVENT CALENDAR

Join the club