

## HIGH SCORES



Spain – Grenache  
**Breca El Nacido  
Garnacha 2022**  
**\$13.99 – save \$6.**

From high-elevation, old bush vines in Aragón, this Garnacha is fermented with native yeasts to highlight site and purity. Bright red cherry, wild strawberry, lavender, and cracked pepper lead to a supple palate

with fresh acidity, making it excellent with grilled lamb, pork, or roasted vegetables.

**94 Points Jeb Dunnuck**

France – Sauvignon Blanc  
**Chateau Roquefort  
Roches Blanches**

**Sauvignon Blanc  
2024**

**\$12.99 – save \$9.**

Sourced from limestone soils in Bordeaux, this Sauvignon Blanc offers freshness with subtle texture. Citrus, white peach, fresh herbs, and mineral notes make it an excellent match for shellfish, salads, or goat cheese.

**95 Points  
Decanter**



Italy – Sangiovese  
**Camigliano  
Brunello Di  
Montalcino 2020**  
**\$47.99 – save \$12.**

Produced from 100% Sangiovese grown in the hills of Montalcino, Camigliano combines traditional Brunello structure with a polished, approachable style. Extended aging builds layers of dark cherry, dried plum, leather, tobacco, and savory herbs, supported by firm acidity and refined tannins. This is a classic, food-driven Brunello that shines with braised meats, game, or aged pecorino and has the structure to continue developing in the cellar.

**95 Points  
Wine Spectator**



France –  
Gros & Petit Manseng  
**Yura**

**Jurancon Sec 2023**  
**\$17.99 – save \$10.**

A dry blend of Gros and Petit Manseng from southwest France, grown in the foothills of the Pyrenees. The wine balances richness and tension, offering stone fruit, citrus zest, and floral notes supported by vibrant acidity and mineral lift. Particularly well suited to seafood, poultry, and lightly spiced or aromatic dishes.

**97 Points Decanter**

## BIG SAVINGS



Washington –  
Red Blend  
**Walla Walla  
Vintners  
Woven Fields  
Red Blend 2023**  
**\$15.99 – save \$21.**

Inspired by Rhône varieties and sourced from Washington's Walla Walla Valley, this blend emphasizes harmony and approachability. Dark berries, black pepper, and savory spice are supported by smooth tannins, making it a natural fit for braised short ribs or hearty stews.

**90 Points Vinous**

France – Gamay Noir  
**Pascal Aufranc  
Chenas Vignes de 1939  
En Remont 2020**

**\$14.99 – save \$11.**



Produced from Gamay vines planted in 1939, this Chénas delivers impressive depth and age-worthy structure. Concentrated black cherry, violet, and gentle spice notes are framed by firm yet polished tannins, ideal for roasted poultry, mushrooms, or pork.

**93 Points Vinous**

## BIG SAVINGS

France – Cabernet Franc  
**Audebert Bourgueil 2022**  
**\$17.99 – save \$10.**

A Loire Valley Cab Franc focused on balance and typicity. Fresh red berries, green pepper, graphite, and light earthiness come together with bright acidity, making it ideal for charcuterie, roast chicken, or grilled vegetables.



Washington – Chardonnay  
**Sixto Frenchman Hills Chardonnay 2019**  
**\$19.99 – save \$30.**

Sourced from a single, high-desert vineyard in Washington and made by Brennan Leighton, one of my favorite winemakers in Washington, this Chardonnay emphasizes precision and site expression. Citrus, stone fruit, subtle reduction, and well-integrated oak are supported by bright acidity and mineral tension. An excellent choice for roast chicken, shellfish, or creamy yet refined dishes.

**94 Points James Suckling**

France – Bordeaux Red Blend  
**Chateau Carignan Cadillac - Cote de Bordeaux 2019**  
**\$18.99 – save \$10.**

A classic Right Bank–leaning Bordeaux blend dominated by Merlot, grown on clay-limestone soils overlooking the Garonne. Ripe plum, black cherry, and cocoa are layered with gentle oak spice and earthy notes, finishing smooth and balanced. An easy, food-friendly red that pairs well with roasted meats, stews, or weeknight bistro fare.



## WINTER THEMES

Portugal –  
Touriga Nacional

**Dow**  
**Late-Bottled**  
**Vintage**  
**Porto 2018**

**\$23.99 – save \$6.**

Dow's LBV is produced from a single harvest and aged in large oak vats before bottling, offering depth and structure without the need for decanting. Concentrated blackberry, plum, cocoa, and baking spice are balanced by firm tannins and restrained sweetness, a hallmark of the house style. Excellent with chocolate desserts, blue cheese, or enjoyed on its own as a contemplative after-dinner wine.

**93 Points Wine Spectator,**  
**#26 Top 100**



Australia –  
Shiraz Viognier  
**Humble Roots**  
**Shiraz/Viognier 2020**  
**\$14.99 – save \$5.**

Inspired by Northern Rhône traditions, this blend uses Viognier to lift aromatics and soften the structure of Shiraz. Dark berries, black pepper, smoked meat, and floral notes come together in a balanced, medium-bodied frame. A natural pairing for grilled meats, barbecue, or savory spice-driven dishes.

**92 Points**  
**Cellartracker**



## WINTER THEMES

California – Non-Alcoholic  
**Sea Monster Tidal Wave White Non-Alcoholic NV**  
**\$12.99 – save \$7.**

Our nod to Dry January. Crafted using traditional winemaking techniques before gentle alcohol removal, this non-alcoholic white is designed to offer real wine character rather than simple sweetness. Notes of citrus peel, green apple, and subtle tropical fruit are balanced by bright acidity and a clean, refreshing finish, making it a versatile option with light seafood, salads, or as a sophisticated alcohol-free aperitif.



France – Pinot Noir  
**Domaine du Prieure**  
**Savigny les Beaune les Gollardes 2021**  
**\$27.99 – save \$11.**

A single-vineyard Pinot Noir from the Côte de Beaune that highlights elegance and restraint. Red currant, cherry, forest floor, and subtle oak lead to a refined finish, pairing well with duck, pork loin, or mushroom-based dishes. Drinking fantastically right now!



## RED



Italy – Sangiovese  
**La Spinetta Il Nero di Casanova  
Sangiovese 2020**  
**\$17.99 – save \$10.**

A pure Sangiovese from Tuscany that balances modern polish with classic structure. Ripe cherry, dried herbs, tobacco, and subtle earth unfold on a medium-bodied frame, pairing beautifully with tomato-based pastas, grilled meats, or aged cheeses.

**92 Points**  
**James Suckling**

Spain – Tempranillo  
**Marques de Riscal  
Arienzo Crianza 2022**  
**\$14.99 – save \$10.**

A modern yet classic Rioja Crianza aged in American oak for added complexity. Tempranillo delivers ripe cherry, vanilla, spice, and gentle toast, making this an easy pairing for grilled meats, tapas, or semi-aged cheeses



Washington –  
Cabernet Sauvignon  
**Daughters & Sons  
Cabernet Sauvignon  
2023**  
**\$10.99 – save \$6.**

A cooler-climate Cabernet Sauvignon focused on elegance and structure rather than weight. Blackcurrant, graphite, cedar, and dried herbs are framed by firm but polished tannins and fresh acidity. Ideal for guests seeking a restrained,

Old World-leaning Cabernet to pair with steak, lamb, or hearty vegetables. Yes, Washington can make great inexpensive wines!



Oregon – Pinot Noir  
**Stoller  
Dundee  
Pinot Noir 2023**  
**\$24.99 – save \$10.**

Rest in Peace Bill Stoller, one of Oregon's true pioneers. Estate-grown in Oregon's Dundee Hills, this Pinot Noir emphasizes purity and site expression. Juicy cherry, raspberry, baking spice, and silky tannins make it a versatile pairing for salmon, poultry, or mushroom dishes.

**92 Points**  
**Wine Spectator, #41 Top 100**

Italy – Barbera  
**Vietti  
Barbera d'Asti 2023**  
**\$16.99 – save \$4.**

A benchmark expression of Barbera from one of Piedmont's most respected producers, highlighting freshness over oak influence. Juicy cherry, plum, and subtle spice are driven by naturally high acidity and a supple texture. An extremely food-friendly wine that excels with pizza, pasta, cured meats, and everyday Italian fare.

**91 Points Vinous**



## WHITE

France – Aligote  
**Sorin Coquard  
Bourgogne  
Aligote 2024**  
**\$15.99 – save \$12.**

A traditional expression of Aligoté from Burgundy, focusing on freshness and minerality rather than weight. Lemon zest, green apple, and subtle saline notes create a crisp, lively palate that shines as an aperitif or alongside oysters and light seafood dishes.



## WHITE

New Zealand –

Sauvignon Blanc  
***Esk Valley  
Sauvignon Blanc  
2023***

**\$11.99 – save \$6.**

This Marlborough Sauvignon Blanc incorporates partial barrel fermentation and extended lees contact, adding texture and complexity beyond the typical style. Bright citrus, passion-fruit, and fresh herbs are layered with subtle smoke and savory

depth, finishing crisp and dry. A versatile pairing for grilled seafood, poultry, or richer vegetable dishes.

**91 Points Decanter**



France –

Sauvignon Blanc  
***Domaine de Sacy  
Sancerre 2024***

**\$29.99 – save \$20.**

This Sancerre captures the precision and minerality of Loire Valley Sauvignon Blanc. Notes of lemon, grapefruit, flint, and fresh herbs lead to a crisp finish, perfect with oysters, chèvre, or light seafood dishes.



Italy – White Blend  
***Lageder Misto Mare  
Dolomiti Bianco IGT  
2024***

**\$14.99 – save \$4.**

Produced by Alois Lageder from organically farmed vineyards, this Alpine white blend is inspired by the idea of coastal freshness despite its mountain origins. Crisp apple, citrus, and white flowers are complemented by al-

pine herbs and mineral tension, creating a refreshing yet thoughtful profile. Ideal with seafood, soups and stews.



## JANUARY '26 UPCOMING TASTING EVENTS 206 682 7374/esquin.com

**Sat, Jan 10, 2-4 PM**

***The January HotSheet!***

*Join us for a tasting of some of our favorite picks from the January HotSheet!*

***Non-Alcoholic Spirits Tasting***

*Explore Alcohol Free alternatives with special guest Tim Crowther!*

**Sat, Jan 17, 2-4 PM**

***Sake ONO***

*Sake is ready for a new chapter. Born from a vision of what Sake could be, Sake ONO balances century old techniques with a modern view of the category and its endless possibilities. From “small fields” in Japanese to “delicious perfection” in Hawaiian, ONO symbolizes a blending of cultures, the best of local traditions and the ability to connect with people from around the world. We invite you to discover our historic brewery partners and locally sourced ingredients.*

## ONE MORE THING... WINE STORAGE

***Esquin Wine Storage enables you to protect your wine in your own wine locker, in a size that will be right for your collection. We provide a secure, temperature controlled space specially engineered for the proper cellaring of your valued wines.***

***The wine-aging process is best managed by precise, consistent monitoring of temperature, humidity, light, and vibration. You can spend thousands to build and maintain a cellar. Or you can bring your wines to Esquin — the wine storage professionals.***