

HIGH SCORES



Italy - Nebbiolo
Vajra
Langhe Nebbiolo
2024

\$21.99 – save \$10.

The Vajra family farms high-elevation vineyards near Barolo, producing wines known for perfume, freshness and a graceful expression of Piedmont's traditional grapes. Their Langhe Nebbiolo captures the variety's unmistakable aromatic character in a more approachable and immediately enjoyable style than a young Barolo. Red cherry, strawberry, rose, violet and delicate spice are supported by fine tannins, making it ideal with mushroom risotto, roast chicken, pork or handmade pasta.

94 Editor's Choice
Wine Enthusiast

notes make it a refined match for grilled fish, shellfish, poultry or creamy rice dishes.

93 Vinous



Spain - Tempranillo
Triton Tinto de Toro 2022
\$17.99 – save \$9.

Triton is produced from Tinta de Toro, the local expression of Tempranillo, sourced from exceptionally old vineyards in Spain's rugged Toro region. Sandy soils and an extreme continental climate contribute small yields, concentrated fruit and the firm structure for which Toro is known. Blackberry, black cherry, plum, licorice and dark chocolate fill a powerful yet polished palate that calls for grilled steak, lamb or slow-cooked beef.

93 James Suckling

and dark red fruit are framed by fine tannins and a firm structure, making this an excellent bottle for grilled meats, braised beef or short-term cellaring.

94 James Suckling
93 Robert Parker

BIG SAVINGS

California – Chardonnay
Dutton-Goldfield
Dutton Ranch
Chardonnay
2021

\$19.99 – save \$30.

Dutton-Goldfield brings together fruit from several Dutton Ranch sites across the cool Russian River Valley, where foggy mornings help Chardonnay retain freshness as it ripens. Barrel



fermentation, malolactic conversion and lees stirring build richness and complexity while the region's natural acidity keeps the wine balanced. Ripe citrus, tropical fruit, hazelnut, pastry and gentle spice create a polished Chardonnay for lobster, roast chicken, salmon or creamy seafood dishes. 92 Points Wine Spectator help Chardonnay retain freshness as it ripens. Barrel fermentation, malolactic conversion and lees stirring build richness and complexity while the region's natural acidity keeps the wine balanced. Ripe citrus, tropical fruit, hazelnut, pastry and gentle spice create a polished Chardonnay for lobster, roast chicken, salmon or creamy seafood dishes.

92 Wine Spectator

Spain - White Blend
Muga

Blanco 2025

\$17.99 – save \$7.

Combines Viura with smaller portions of Garnacha Blanca and Malvasía from vineyards in Rioja's cooler western zones. Fermentation in wood followed by several months on the lees gives the wine added body and complexity while

retaining the lively acidity expected from a traditional Rioja white. Citrus, pear, herbs and lightly toasted



Washington - Cabernet Sauvignon
Kiona
Red Mountain Estate
Cabernet Sauvignon
2022

\$21.99 – save \$8.

The Williams family planted the first commercial vineyard on Red Mountain and remains one of the appellation's most important estate growers. Their Cabernet Sauvignon combines fruit from several family-owned vineyards, with small additions of other Bordeaux varieties and Syrah adding dimension and complexity. Cassis, blackberry



BIG SAVINGS

France – Chardonnay

Drouhin

**Pouilly-Vinzelles
2021**

\$19.99 – save \$20.

Joseph Drouhin sources this Chardonnay from Pouilly-Vinzelles in the southern Mâconnais, where limestone-rich soils and a warmer Burgundian climate create wines of generosity and freshness. Fermentation in both stainless steel and large oak barrels provides a balance of clean fruit, subtle texture and restrained wood influence. Peach, white flowers, almond and hazelnut unfold across a rounded palate that pairs naturally with grilled fish, poultry, shellfish or creamy cheeses.

91 James Suckling

France – Chenin Blanc

La Lisse

Soie D'Ivoire

Chenin Blanc 2025

\$9.99 – save \$10.

Chenin Blanc planted on elevated clay-and-limestone slopes in southern France's Haute Vallée de l'Aude. Later harvesting builds ripeness and body, while partial fermentation and maturation in French oak contribute a smooth, gently rounded texture. Peach, citrus and restrained toasted notes create a rich yet balanced white that pairs especially well with Thai curry, chicken tagine or dishes featuring sweet-and-spicy flavors.



Austria –

Gruner Veltliner

Laurenz V.

Kamptal Reserve

Charming

Gruner Veltliner 2022

\$14.99 – save \$22.

Charming is Laurenz V.'s reserve-level Gruner Veltliner, selected from vineyards throughout Austria's prestigious Kamptal region. Extended time on the fine lees gives the wine a fuller, silkier texture while preserving the freshness and savory spice that define the variety. Ripe pear, apple, peach, citrus and white pepper make it an excellent choice for schnitzel, pork, seafood or mildly spicy Asian cuisine.

91 Vinous

92 Point Wine Spectator

STARGAZING WINES

Portugal – White Blend

Arca Nova

Vinho Verde 2025

\$10.99 – save \$9.

Arca Nova is produced by the Monteiro family's Quinta das Arcas, a sustainably minded estate in Portugal's cool and verdant Vinho Verde region. A blend of traditional local white grapes is fermented at low temperatures to preserve its crisp character, delicate aromatics and refreshing acidity. Green apple, lemon, lime and a light mineral note make this a thirst-quenching choice

for oysters, grilled fish, salads or casual outdoor gatherings.



California – Sparkling

Bon Vivant

Methode Champenoise

Brut NV

\$14.99 – save \$17.

Bon Vivant is a California sparkling wine made from Chardonnay and Pinot Noir using the traditional method, with the second fermentation taking place inside the bottle. Chardonnay contributes freshness and citrus-driven energy, while Pinot Noir adds body, texture and subtle red-fruit depth. Golden apple, lemon cream, honeysuckle and toasted pastry make this a versatile sparkling wine for oysters, fried chicken, brunch or celebrations.

93 Wine Enthusiast



STARGAZING WINES

Italy – Brachetto

Banfi

Rosa Regale

**Italian Sparkling Red
2024**

\$12.99 – save \$11.

Banfi's Rosa Regale is produced from Brachetto in Piedmont's historic Brachetto d'Acqui DOCG, where the variety is prized for its naturally floral and red-fruited personality. A cool fermentation and tank-based secondary fermentation capture the grape's perfume

while giving the wine its lively sparkle and gentle sweetness. Fragrant notes of rose, wild strawberry and raspberry make this a delicious match for dark chocolate, berry desserts or fresh fruit



STARGAZING WINES

France – Rosé

**Alain de Treilles Rosé
2025**

\$13.99 – save \$4.

Alain de la Treille Le Rosé is a dry Loire Valley blend of Gamay, Cabernet Franc and Pinot Noir designed around freshness and easy drinkability. Direct pressing and brief skin contact produce its delicate color, while a small amount of oak treatment adds subtle texture without diminishing the fruit. Strawberry, watermelon and

fresh red berries create a crisp, refreshing rosé for salads, grilled poultry, barbecue or warm-weather sipping.



RED

France – Red Rhone Blend

**M. Chapoutier
Belleruche
Cotes du Rhone Rouge
2023 \$12.99 – save \$11.**

Belleruche draws on M. Chapoutier's extensive Rhône Valley experience to offer an accessible introduction to the generous reds of the southern Rhône. Maturation in concrete and stainless steel maintains the wine's fruit-forward character while softening its

texture without adding obvious oak flavor. Raspberry, blackcurrant, pepper and dried Mediterranean herbs come together in a supple red that works beautifully with lamb, burgers, pasta or aged cheeses.

90 Jeb Dunnuck



Oregon – Pinot Noir
**Broadley
Willamette Valley
Pinot Noir 2024
\$17.99 – save \$12.**

The Broadley family has been producing Pinot Noir in Oregon since the 1980s, working with estate fruit and selected Willamette Valley vineyards to create an expressive regional blend. Aging in neutral French oak preserves the purity of the fruit while adding gentle texture and allowing the wine's cool-climate freshness to shine. Raspberry, red cherry and subtle earth lead into a smooth finish that is especially appealing with salmon, mushrooms, pork tenderloin or roast chicken.

92 Wine Enthusiast



RED

Italy – Barbera
Banfi

**L'Altra Anima
Barbera d'Asti DOCG
2023**

\$12.99 – save \$11.

L'Altra Anima presents a youthful, fruit-driven side of Barbera, the high-acid red variety closely associated with the hills of Piedmont.

Banfi keeps the emphasis on freshness and purity, allowing the grape's bright fruit and naturally energetic structure to remain at the forefront. Flavors of

black cherry, plum and blackberry make it an easygoing partner for pizza, pasta with tomato sauce, sausages or roasted pork.



France – Merlot
**Chateau Carignan
Prima Cadillac
Côtes de Bordeaux
2016**

\$19.99 – save \$18.

Prima is Château Carignan's limited-production Bordeaux cuvée, drawn primarily from mature Merlot vines planted within Cadillac Côtes de Bordeaux. Long aging in new French oak adds structure and savory depth to the estate's naturally ripe, concentrated fruit.

Blackberry, plum, graphite, espresso and leather give this mature red the weight and complexity to accompany roast beef, lamb or slowly braised short ribs.

92 James Suckling



WHITE

New Zealand – Sauvignon
**Blanc Mohua
Sauvignon Blanc
2024**

\$12.99 – save \$9.

Mohua sources Sauvignon Blanc from several parts of Marlborough, combining the aromatic intensity of the Wairau Valley with the structure and freshness of cooler vineyard sites. Cool fermentation and restrained lees contact preserve the wine's vivid fruit while

adding a touch of texture to the palate. Grapefruit, citrus blossom, melon, mango and fresh herbs make it a lively companion for goat cheese, seafood, salads or grilled vegetables.



WHITE



Washington – Viognier
K Vintners
Art Den Hoed
Viognier 2024
\$15.99 – save \$9.

This single-vineyard Viognier comes from Art Den Hoed Vineyard in Washington's Yakima Valley, where abundant sunlight is balanced by cool desert nights. Whole-cluster pressing and fermentation in neutral oak and concrete allow the naturally expressive grape to develop texture without becoming heavy or overly oaky. Pear, apple, melon, honeycomb and ginger are lifted by savory acidity, creating a distinctive pairing for scallops, pork, roasted poultry or aromatic curries.

92 Vinous

Spain – Albarino
Pazo das Bruxas
Albarino 2024
\$19.99 – save \$10.



Familia Torres produces Pazo das Bruxas from Albariño grown in Rías Baixas, with much of the fruit coming from the maritime-influenced vineyards of Val do Salnés. The cool, damp Atlantic climate helps the grapes retain bright acidity while developing the floral and stone-fruit character associated with the variety. Lemon, lime blossom, pineapple, melon and a salty mineral edge make this a natural partner for oysters, ceviche, shellfish or simply prepared fish.

92 Wine Enthusiast



Oregon – Pinot Gris
Archery Summit
Vireton
Willamette Valley
Pinot Gris 2023
\$19.99 – save \$5.

Vireton is Archery Summit's regional Pinot Gris, sourced from vineyards throughout Oregon's Willamette Valley to highlight the variety's bright and aromatic side. The wine is made in a fresh style that balances ripe fruit with cool-climate acidity and a lightly mineral finish. Peach, guava, grapefruit and bergamot make it a flavorful match for fish tacos, pork schnitzel, hummus, fresh vegetables or lighter Asian dishes.

93 Wine Enthusiast

SATURDAY TASTING EVENTS: August 206 682 7374/esquin.com

August 8, 2-4PM

The HotSheet! 8/26

Join us as we sample some of the wines featured on this month's HotSheet.

August 15, 2-4PM

STAFF PICKS

Staff will be on hand to share their personal tasting notes and help you find your new favorite bottle to take home.

August 22, 2-4PM

W August TASTE

Taste a curated selection of Washington wines.

We've got parking a few steps south of the store. No Car? No problem! We're just a half a block from the SODO Light Rail Station.

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.