

## HIGH SCORES



France –  
Red Rhone Blend  
**Crous St. Martin  
Las Espaliers  
Gigondas 2023**

**\$22.99 – save \$14.**

“This wine radiates purity and finesse, but with an edge that commands attention. Aromas of fresh roses, Carpentras strawberries, red licorice, flaky salt, and crushed stone rise with confidence. The palate

is liquid silk—focused, laced with rose and anchored by fine tannins and quiet power. There’s a tension beneath its elegance that hints at something deeper. A captivating stunner. (reviewed at \$35).”

**95 Points  
Wine Enthusiast**



Oregon – Pinot Noir  
**Cristom Mt Jefferson  
Pinot Noir 2023**

**\$34.99 – save \$20.**

Sourced from multiple vineyard blocks on the Cristom estate, “Mt. Jeff” is a benchmark for Willamette Valley Pinot Noir. Silky and expressive with notes of cherry, cranberry, and subtle spice, it complements salmon, mushroom risotto, or roast chicken.

**95 Points  
Wine Spectator**



Washington –  
Chardonnay  
**Sixto Chardonnay  
Moxee 2018**

**\$32.99 – save \$17.**

Part of Charles Smith’s high-end Chardonnay project, Sixto “Moxee” hails from an old vineyard in Yakima. With a Burgundian edge, it offers citrus peel, crushed stone, and roasted hazelnut—elegant with scallops or roast poultry.

**96 Points  
James Suckling**

Piedmont – Nebbiolo  
**Mauro Molino Barolo 2021**

**\$43.99 – save \$11.**

“Polished and richly structured, with vibrant black cherry and red currant flavors. Accented by toasty mocha and espresso notes that This wine shows a combination of lively fruit and elegance that only Nebbiolo can deliver. The Mauro Molino 2021 Barolo offers a terrific and well-priced interpretation of the vintage with redcurrant, blue flower and crushed stone over a fine mouthfeel with tension and energy. This wine jumps the gap into a higher, more exciting level of Barolo intensity. Fruit comes from Annunziata, Berri and Perno on limestone soils. The wine is fermented in stainless steel and moves into large oak casks. The wine offers a pretty, naked portrait of the grape.”

**95 Points  
The Wine Advocate**



## BIG SAVINGS



France – Rosé  
**Peyrassol La Croix  
Rosé 2023**

**\$12.99 – save \$11.**

Crafted at one of Provence’s most historic estates, Peyrassol La Croix Rosé reflects centuries of wine-making tradition with a modern elegance. This pale, salmon-hued wine offers notes of white peach, wild strawberry, and citrus zest—perfect alongside Niçoise salad or grilled prawns.

Sonoma – Chardonnay  
**Crossbarn Chardonnay  
by Paul Hobbs 2022**

**\$19.99 – save \$21.**

From the Sonoma Coast and the hands of legendary winemaker Paul Hobbs, Crossbarn Chardonnay balances richness and restraint. Its creamy texture carries flavors of lemon curd, apple tart, and a hint of vanilla, making it a great match for roasted chicken or butternut squash risotto.

**92 Points  
Wine Advocate**



## BIG SAVINGS



Italy – Sangiovese  
**Lorenzo Sassetti  
La Querciolina  
Montecucco Rosso  
2020**

**\$16.99 – save \$13.**

“This wine shows notes of red fruits, dried herbs and walnuts with some earthy character. Medium-bodied with soft, juicy tannins and lively fruit character. Aromatic finish.”

**92 Points  
James Suckling**

California – Sauvignon Blanc  
**Oberon  
Sauvignon Blanc  
2023 \$15.99 –  
save \$9.**



Crafted by Napa veteran Tony Coltrin, Oberon's Sauvignon Blanc blends fruit from cool coastal vineyards. Crisp citrus, green melon, and lemon-grass notes make it a great pairing for seafood tacos or goat cheese crostini.

## WASHINGTON WINE MONTH

Washington – Chardonnay  
**Nine Hats  
Chardonnay 2023  
\$15.99 – save \$7.**

Crafted by the team behind Long Shadows, this Columbia Valley Chardonnay is polished and expressive. With notes of golden apple, baked pear, and toasty oak, it's a fine match for crab cakes or creamy pasta dishes.

**91 Points  
Wine Enthusiast**



Washington – Zinfandel Blend  
**City Limits  
The Citizen 2022  
\$14.99 – save \$5.**

This bold yet approachable red blend from Washington State is made with fruit from top Yakima Valley vineyards. Juicy blackberry, plum, and cocoa notes shine, especially when served with burgers or grilled portobello mushrooms.

**90 Points  
James Suckling**



## WASHINGTON WINE MONTH

Washington – Red Blend  
**Top Source Red 2019  
\$19.99 – save \$7.**

Crafted from high-elevation sites in Washington, Top Source Red offers power and poise. Black cherry, cedar, and baking spice fill the palate — ideal for hearty fare like steak or short ribs.



Washington – Red Blend  
**Rocks of Bawn  
Shafts & Furrow Red  
2020**

**\$16.99 – save \$6.**

Named after an Irish folk tune, this distinctive red blend hails from Washington's Yakima Valley and reflects the region's volcanic soils and dramatic climate swings. With dense flavors of blackberry, sage, and cocoa powder, it's a natural fit for grilled meats, roasted vegetables, or aged cheddar.



## UNDER \$10.

France – White Blend  
**Domaine de Joy  
Cotes de Gascogne l'ecat  
2023  
\$9.99 – save \$5.**

This fresh and aromatic blend from the Gascogne hills is a joyful expression of southwestern France. Bursting with citrus, white flowers, and a touch of tropical fruit, it pairs beautifully with goat cheese salad or grilled sea bass.



## UNDER \$10.

Portugal –  
White Blend  
**Broadbent**

**Vinho Verde NV**  
**\$8.99 – save \$3.**

This perennial favorite from northern Portugal is crisp, lightly spritzy, and endlessly refreshing.

Bright citrus and green apple notes make it a go-to for ceviche, fish tacos, or poolside sipping.



**91 Points Decanter**

Argentina – Malbec  
**Ricordi**

**Malbec Roble**  
**2019 \$8.99 – save \$4.**

Aged in oak to add structure and spice, Ricordi's Malbec Roble offers depth without heaviness. Dark plum, blackberry, and mocha notes make it a natural pairing

with grilled meats or empanadas.



Washington –  
Sauvignon Blanc  
**Chemistry (Stoller)**  
**Sauvignon Blanc**  
**2023**

**\$8.99 – save \$11.**

From the Stoller family's value-driven label, Chemistry Sauvignon Blanc is Oregon-grown and full of zest. Grapefruit, lime, and grassy undertones make it a vibrant match for sushi or grilled asparagus.



## RED

France –  
Cabernet Franc  
**Terre Blondes**  
**Cabernet Franc**  
**2022**

**\$13.99 – save \$6.**

Made from old vines on sandy soils in the Loire, this wine delivers varietal purity with earthy nuance. Its bright red berry core is layered with pepper and violet—lovely with charcuterie or roasted duck breast. Great chilled!



France – Red Blend  
**Chateau Money**  
**2022**

**\$12.99 – save \$7.**

From Bordeaux's Right Bank, Chateau Money combines Merlot's plushness with Cabernet Franc's lift. Blackcurrant, spice, and soft tannins make it a great partner for beef stew or lentil ragout.



France –  
Pinot Noir  
**Alain de Treilles**  
**Pinot Noir 2024**  
**\$14.99 – save \$7.**

This French Pinot Noir offers exceptional value from sustainably farmed vineyards in the Pays d'Oc. Light-bodied with notes of cherry, cranberry, and forest floor, it's lovely with roasted chicken or lentil salad.



Italy – Montepulciano  
**Fabulas**  
**Montepulciano 2022**  
**\$17.99 – save \$5.**

Sourced from the Majella National Park in the Abruzzo hills, Fabulas Montepulciano is made using organic methods and local yeasts.

Rich with notes of blackberry, spice, and a hint of licorice, it pairs beautifully with pizza, lasagna, or grilled sausages.





## WHITE



Italy – Sparkling

**Jeio**

**Prosecco Brut NV**

\$13.99 – save \$7.

This lively sparkler from the Bisol family in Valdobbiadene brings a refined edge to every-day celebrations. Crisp with notes of green apple, pear, and acacia blossom, it's a natural companion to prosciutto-wrapped melon or sushi.

**91 Points**

**James Suckling**



New Zealand – Sauvignon Blanc

**Villa Maria**

**Sauvignon Blanc**

**Reserve 2022**

**\$16.99 – save \$8.**

This reserve bottling from Marlborough's famed Villa Maria showcases the intensity of Wairau Valley fruit. Expect a burst of passion-fruit, lime, and fresh herbs — perfect for oysters, Thai salads, or goat cheese.

**93 Points**

**Decanter**



Loire Valley –

Muscadet

**Chateau**

**de la Jousseiniere**

**Perle Bleue 2023**

**\$11.99 – save \$6.**

This might be the perfect oyster pairing. Small yields and sur lie aging result in a dry wine showing a perfect balance and an absolute freshness. Notes of lemon peel, asian pear and crunchy minerality.

Spain – Albarino

**Morgadio**

**Legado Del Conde**

**Albarino 2023**

**\$15.99 – save \$10.**

Grown in the cool Rías Baixas region of Galicia, this Albariño comes from a single estate near the Miño River. Brimming with salinity, stone fruit, and citrus, it shines with shellfish or tapas.



## 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.**

**AUGUST '25**  
**UPCOMING TASTING EVENTS**  
**206 682 7374/esquin.com**

**Sat, Aug 2, 2-4PM**

**August HotSheet Tasting**

We're kicking off Washinton Wine Month with a chance to taste a selection from the August HotSheet!

**Sat, Aug 9, 2-4PM**

**Sonder Wines**

One of our personal favorites and made right here in Washington!

**Sat, Aug 16, 2-4PM**

**The O'Reilly Family -**

**Rocks of Bawn**

The O'Reillys have had a passion and history of making wine on the west coast since 1989.

**Sat, Aug 23, 2-4PM**

**Pollard Vineyard**

Pollard Per Se Vineyard

**Sat, Aug 30, 2-4PM**

**Top Source**

Top Source wines are crafted in Washington state with a French touch of "Savoir-Faire"!

**We have tastings and events booked every Saturday.**

**Please visit our website for details about what's what on Saturdays at Esquin — our Events Page is [esquin.com/events](https://esquin.com/events).**

**Esquin provides free parking — it's a little bit south of the store off 4th Ave S, and — we're about a half block from the SODO Light Rail station.**