

# The PICKS

## FEATURE WINE

### Domaine des Sables Verts 2022 Glouglou Cabernet Franc

We're going with a French Cabernet Franc this week, the Domaine des Sables Verts 2022 Glouglou. I know there are some of you who will absolutely love this wine, and plus... Glouglou is just fun to say. Turns out it's actually French slang for chuggable wines, and this is definitely that. It's organic, low-intervention wine with low tannins, medium-bodied and able to hold a chill. It's so versatile that it can pair with almost anything, but it will be particularly nice with charcuterie or roasted chicken or lamb... maybe try one this Saturday with your meal?? It's made by a husband-and-wife team in the Loire Valley with only 16 acres of land, named after the green sands sprinkled throughout the limestone soil that are believed to give wines from the region a distinct flavor and freshness. "The 'Glouglou' greets you with enticing aromas of juicy raspberry, blackcurrant, and redcurrant, complemented by a refreshing mineral edge. A harmonious blend of ripe red fruits continues on the palate, supported by supple tannins and balanced by a lively acidity that brings vibrancy and depth to each sip. The finish is crisp and clean, leaving a memorable impression of the Loire Valley's terroir." This \$29.99 bottle is one to keep in mind as the weather warms up.

## WINE PICK

### Cantina Santadi 2024 Villa Solais Vermentino

A fresh little Italian white is the pick, Cantina Santadi 2024 Villa Solais Vermentino di Sardegna, \$18.99. It's been a while since we've had a Vermentino in the store, so it's one to try if you haven't had one before. This is 100% Vermentino from, as the name suggests, the island of Sardinia just west of mainland Italy. It looks like a beautiful place, I should go there... With 91 points from Suckling, it has "Wild rosemary and white pepper notes underneath fresh stone and citrus fruit. Vibrant and peppery, with a medium body and fresh acidity." Think fresh lime and grapefruit, white peach, some florals and green almond, minerality and a little salinity on the finish. As you can imagine, it'd be a great partner for any kind of seafood. If you like Sauvignon Blanc, Gruner Veltliner, Albariño, Soave, things like that, you'll almost surely like Vermentino.