

FRESH: One of the benefits of our location is its proximity to the Pike Place Market. It's pure pleasure to walk through the market as the senses awaken and the creative juices start flowing. This morning, fragrances of Oriental lilies wafted through the air as produce vendors wheeled by with cases of Washington corn (its corn season!), trucks unloaded salmon and clams and fresh cherries and berries were being assembled on farmers' tables. And we have just received another shipment of padrón peppers!

SUPER VALUE:

2004 Añoranza Tempranillo Crianza, La Mancha, \$6.99: This value wine impressed from the first sip; and the second; and the third... and then the bottle was empty. Absolutely delicious, easy to drink and extremely wallet-friendly, it has savory flavors of black cherry, raspberry and a hint of sage. With notes of black pepper, it is well structured and has a lip smacking finish. It is excellent with full flavored, spicy dishes or for just sipping.

Poema Cava Brut NV, Penedes \$10.99: This gem of a cava is a bargain at \$10.99! Made in the traditional method from a blend of 40% Macabeo, 40% Xarel-lo, and 20% Parellada, it was aged for 18 months. With flavors of dried apple and ripe peaches, this cava has a creamy texture and plenty of mouth filling bubbles that finishes crisp and clean.

2007 Pirineos Mesache Rosado, Somontano \$11.99: In the Pyrenean foothills northwest of Lleida lies the cool region of Somontano which has been producing wines since 5th century B.C. A stone's throw from France, and with much collaboration from its neighbor, this small region's wines consistently receive plaudits from wine critics. The 2007 rosado is a blend of 40% tempranillo, 25% garnacha, 25% merlot and 10% of the local fruity moristel grape. Light ruby colored, it has flavors of fresh strawberries and cherries, with light tannins and medium acidity. Extremely versatile, this is the rosé for anyone who likes a fruitier style.

2005 Las Rocas Garnacha, \$9.99: consistently been one of our best selling value wines. When we learned that the price is jumping 2 bucks a bottle, we stocked up. It will be \$9.99 until we run out... If you'd like to lay in some extra bottles at the current price, give us a call by next Tuesday (7/29) so that we can place a special order.

LIMITED QUANTITIES AVAILABLE!

2003 Scala Dei Cartoixa Priorat, \$48.00: One summer afternoon in 1996, we visited the ruins of the Scala Dei monastery during a tasting excursion to the Priorat. The priory of Scala Dei was established in 1163 and was the first monastery on the Iberian peninsula. 'Priory' is 'Priorat' in Catalan and its monks planted the first grapes. This traditional winery has been making wine since the 12th century and is now producing concentrated, powerful red wines. The 2003 is a blend of 41% grenache, 41% syrah and 18% cabernet sauvignon and is "ripe and muscular, showing plum, raisin, coffee, and earthy flavors in a thick texture. A bit rustic, but has concentration and enough acidity to keep it fresh." - 88 points Wine Spectator

2006 Scala Dei Negre Priorat, \$17.99: A young wine made from garnacha negra grapes, grown on the loose, granite-like soil called llicorella. The unique terroir of Priorat with its terraced vineyards, very dry climate and soil gives a unique characteristic to its wines. The 2006 Negre has concentrated blackberry, redcurrant and spice flavors with a medium body. The mid palate has engaging flavours, an attractive feel and lively but not intrusive tannins.

2005 Mas Sinen Coster Priorat, \$74.00: *Just arrived!* “The 2005 is a cuvee composed of 50% garnacha and 50% carinena, the two original grapes of Priorat. It was aged for 12 months in barrique.the nose is dominated by the Garnacha component with its enticing cherry aromatics. On the palate, the wine is smooth textured, sweet and layered with fruit. With superb depth and length, this Priorat will be at its best between 2012 and 2025.” ~ *94 points Robert Parker*

BEER: We’ve now got several exotic beers in our cooler: **Estrella Damm from Spain** (\$8.99/6 pack), **Xingu Black Beer from Brazil** (\$10.99/6 pack), and new this week is **Casa Beer from Morocco**. Made in Tangier, this is the original lager beer from Morocco. Serve it with tagines and couscous, \$1.99 per bottle. For a limited time, we also have 12 packs of **Tecate** from Mexico on sale for \$10.99.

BACK IN STOCK:

Spanish Flags, \$10.99: Full size flags of Spain sold out quickly during the European Cup but we have them back in stock.

Armenia String Cheese: Studded with black nigella seeds, this mild fresh cheese pairs perfectly with ripe tomatoes and crisp cucumbers. Made in USA. \$8.99 3/4 pound pieces.

JUST ARRIVED: 2009 Spanish Word-A-Day Calendars, \$13.99: OK, it’s early but the publishers force us to buy them now so put one away for Christmas stocking-stuffer.

PAELLA COOKING ON TV: For a close-up look at how the pros cook paella, tune into Food Network at 9 pm on July 30 and watch “Paella Chef to The Stars”. Bobby Flay goes head to head with California chef Gerard Nebesky. The judges are Daniel Olivella of San Francisco restaurant B-44, and Andy Booth, partner of The Spanish Table in California!