

**Jennifer's November 2023 Staff Pick Case**  
**Transitions | A Case for Change**

Transitions are tough for me- I wouldn't say I shine when things change. I find comfort in the familiar. But I try to take my cues from the seasonal transitions and find the joy in the shifts. Autumn is here. The sun is out one day and the rain the next; the grass is green again even as the leaves turn gold and brown. Every day feels like it may be the last before winter. The turn of the season is about change- but also feels familiar and constant- reliable and real.

Here are a few of my selections to help you transition through the seasons.

**Little Birds 2021 | *Library* | 100% Tempranillo Rose | 3 Bottles |**  
**\$72 Retail, \$50.40 Public, \$36 Club**

Who says rosé is only for summer? I am keeping the summer going...with notes of strawberry, morning dew and fresh ocean breezes on the nose, the 2021 vintage is perfect for curling up in a sunbeam on the couch and dreaming of beach vacations.

**No. 5 2020 | *Library* | 60% Sauvignon Blanc 40% Semillon | 3 Bottles |**  
**\$102 Retail, \$71.40 Public, \$51 Club**

Fermented in a combination of hand thrown Vashon Island clay vessels and two large format terracotta Drunk Turtles tanks ( that is really what they are called!). No. 5 is cha.. cha.. changing.... Snag a few library bottles to compare with the most recent releases and prepare for the newest vintage to come.

No. 5 is the perfect white wine for fall and winter, she has tenacity and tension and is perfect with the hardier meals of the seasons.

**Moth Love 2020 | 57% Syrah, 30% Grenache & 13% Mourvedre | 3 Bottles |**  
**\$162 Retail, \$113.40 Public, \$81 Club**

Moth Love is my perpetual favorite, I always come back to her, especially in the cooler season. I always have Moth Love in my staff-pick case, she is my first love. Pairs perfectly with Provencal style dishes, roasts and stews, and a cozy fire.

**Goat Boy 2019 | 30% Cabernet Sauvignon, 30% Merlot, 26% Malbec, 14% Cabernet Franc**

**| 3 Bottles |**  
**\$177 Retail, \$123.90 Public, \$88.50 Club**

Everything that a Bordeaux style should be. Pairs perfectly with prime rib or portobello mushrooms, friends and family, and winter walks in the woods.

**\$513 Retail | \$359.10 Public | \$256.5 Wine Club**