

April's



# Top Ten

## Wine Values

*Hand-selected for their balance of quality and price, we think these food-friendly wines are perfect for holiday gatherings and everyday enjoyment.*



**Chateau La Rose Tremiere**  
**Lalande-de-Pomerol**  
France

*This organic Bordeaux is a super value! An earthy blend of Merlot and Cabernet Franc that offers up dark fruit, supported by notes of oak and vanilla. Try it with braised or grilled meats and veggies.*

~~\$29.99..now~~ \$9.99



**Ferrari Carano**  
**Tre Terre Chardonnay**  
California

*Flavors of Meyer lemon, ripe citrus, apple, graham cracker, peach, apricot, pear, brown sugar and spice all mingle nicely on the palate. Lovely with roast chicken or seafood in a butter sauce.*

WS 93  
points ~~\$25.99..now~~ \$21.99



**Chateau Pesquie**  
**Quintessence**  
France

*From the Ventoux region in southern France. Rich and full-bodied with dark berry fruit highlighted by notes of pepper, cassis, vanilla and herbs. Enjoy it with lamb or charcuterie.*

~~\$29.99..now~~ \$15.99



**Di Majo**  
**Norante**  
Italy

*100% Sangiovese, sustainably-grown, hand-harvested and made in stainless steel and large oak barrels. Violets and red berry fruit, with accents of leather and anise. Perfect for pasta.*

~~\$12.99..now~~ \$9.99



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# 10% off *any* six, 15% off *any* twelve bottles wine discount



## **Geysler Peak Walking Tree Cabernet California**

*Alexander Valley is known for complex wines, and this is no exception. Dark cherries overlaid with maple, smoked meats, black olive and coffee bean. Pair with a bacon-wrapped filet mignon.*

~~\$29.99~~..now **\$19.99**



## **Borsao Bole Spain**

*What a steal! This blend of Garnacha and Syrah offers loads of fleshy black fruit, earth and subtle oak notes that linger. Try it with Tex-Mex cuisine or burgers.  
WA 90 points*

~~\$14.99~~..now **\$7.99**



## **Ryan Patrick Riesling Washington**

*Ripe pear, honeydew melon, white peach and orange blossom give way to fresh apples and a hint of minerals. The off-dry finish makes it a great match or spicy foods or Easter ham.*

~~\$13.99~~..now **\$10.99**



## **Justin Sauvignon Blanc California**

*Bright and generous on the nose, with ripe lemon, acacia flowers and savory herbs. The palate brings tropical fruit and crisp green apple. Great with seafood or salads.*

~~\$19.99~~..now **\$13.99**



## **Gruet Rosé New Mexico**

*100% Pinot Noir. Flavors of cherry, raspberry and wild strawberry with a delicate mousse. Zesty acidity on the palate leads to a dry finish. Nice with salty snacks or smoked salmon.*

~~\$21.99~~..now **\$19.99**



## **Kenwood Pinot Noir California**

*Lively aromas of cherries, cola and baking spices are followed by flavors of black raspberry preserves, mocha and a hint of vanilla. Pair with mushroom risotto or chicken marsala.*

~~\$19.99~~..now **\$11.99**



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