

December'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 Bela Riesling Slovakia

An ancient property on the banks of the Danube, the first vines were planted by the Romans. Notes of crisp apple, citrus, tropical fruit and hints of petrol mingle on the elegant, dry palate. Lovely with Asian cuisine.

\$19.99..now \$17.99



The Daily August Pinot Noir Germany

This Pinot is complex and flavorful enough to compete with great Burgundys. Ripe red currant, pomegranate and cherry flavors with a hint of fresh herbs. A nice match for poultry or roast salmon.

\$29.99..now \$22.99



Treveri Blanc de Blanc Washington

Smooth, complex and crisp, this brut offers fresh apple and pear fruit along with bread yeast flavors that mingle effortlessly. Would make an excellent match with smoked salmon or egg dishes.

\$18.99..now \$15.99



Materra Merlot California

Smooth and supple, this Merlot is very approachable, with ripe plum, cocoa-dusted raspberries and sage notes, followed by cherry, tobacco and Darjeeling tea. Great with burgers.

\$42.99..now \$24.99



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



Bergevin Lane Cabernet Sauvignon Washington

Powerful yet balanced, with earthy blackberry, plum and tobacco flavors. Subtle cedar floats the background and fine tannins add structure on the finish. A terrific compliment to grilled steak.

~~\$32.99~~..now **\$26.99**



Chehalem INOX Chardonnay Oregon

Completely done in stainless steel, this wine offers loads of fresh fruit, ranging from apple and apricot to pineapple. This food- friendly style makes this wine easy to pair with lighter dishes.

~~\$18.99~~..now **\$14.99**



Flint & Steel Sauvignon Blanc California

This tropical Sauvignon Blanc leads off with grapefruit, followed by honeysuckle, mango, dried tropical fruits. Crisp mineral notes help it pair well with shrimp dishes.

~~\$16.99~~..now **\$12.99**



Malabaila Roero Arneis Italy

100% Arneis from Piedmont. This starts out with floral notes, followed by yellow peaches and green apples. Excellent as an aperitif, but full-bodied enough to support chicken as well.

~~\$16.99~~..now **\$14.99**



Cottanera Barbazzale Italy

Made from indigenous grape varieties local to Mt. Etna, this offers raspberry, blackberry, minerals and zippy acidity with a well-structured palate. A plate of lasagna would go well.

~~\$18.99~~..now **\$13.99**



Dom. Des Pasquiers Cotes du Rhone France

A blend of 75% Grenache and 25 % Syrah farmed organically. Rich, ripe berries combined with wild herbs and a subtle smoky quality. Perfect for deep-dish pizza or grilled fajitas.

~~\$13.99~~..now **\$11.99**



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