

June'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.



**Proyetco
Garnacha Salvaje
Spain**

Made using old vines and native yeasts, which bring concentration and complexity. Ripe wild berries, tobacco and minerals with a lush finish. Perfect for Mexican food or stir-fry.

~~\$13.99~~..now **\$12.99**



**Chehalem
Chardonnay
Oregon**

This unoaked Chardonnay offers up wet stones, chalk, fleshy peach, honeysuckle, green apple, candied ginger, Turkish delights and lemon zest. A nice match for chicken or lighter seafood dishes.

~~\$21.99~~..now **\$15.99**



**Pietroso
Rosso di Montalcino
Italy**

100% hand-picked Sangiovese grapes. The nose brings red cherries and dried leaves, while flavors of red fruits and herbs follow. Moderate tannin gives it the ability to pair with meat as well as pasta.

~~\$26.99~~..now **\$14.99**



**Chateau des Annibals
Rosé
France**

Year in and out, this is our favorite rosé. Complex aromas of raspberry, lime and mint precede a rich palate of berries and minerals. The finish is crisp and dry. For anytime!

~~\$24.99~~..now **\$22.99**



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



Ferrari Carano Fumé Blanc California

Bright and lively, with pink grapefruit, lemongrass, orange blossom, pineapple and guava flavors. Zesty acidity makes it a great pair with seafood, salads or fresh goat cheeses.

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



Kenwood Cabernet Sauvignon California

This Sonoma County cab has notes of cassis, black plum and black cherry complemented by nutmeg, sage and vanilla. 23 months in oak smoothes out the soft tannins. Enjoy with burgers or grilled portabellas.

~~\$19.99~~..now **\$14.99**



Pont de Gassac Blanc France

A blend of primarily Chardonnay and Sauvignon Blanc, with aromas of citrus and white flowers. Flavors of melon and pineapple end with a crisp finish. Nice with chicken or pork dishes.

~~\$16.99~~..now **\$13.99**



Capcanes Mas Collet Spain

Dark and brooding, aromas of blackberry, blueberry and earth fill the glass. Flavors of ripe berries and a hint of warm stones are backed by a firm structure. Pair with steak or sausages.

~~\$17.99~~..now **\$14.99**



Willakenzie Pinot Noir Oregon

Estate grown and sustainable. The nose offers blackberry and red cherry with a nice smokiness. Flavors of raspberry, plum and white pepper are embraced by juicy acidity and a velvet finish. For salmon or chicken.

~~\$29.99~~..now **\$22.99**



Portell Brut Rosé Spain

Made from the indigenous grape Trepát using the traditional method. Fresh and fun, with notes of ripe berries and cherries. The mousse is full and lasting. Tasty as an appetizer or with creamy pasta.

~~\$13.99~~..now **\$12.99**



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