

November'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.*



**Adami  
Prosecco  
Italy**

*Fresh and fruity, with a nose of apples and acacia blossoms. The palate brings flavors of peaches and tropical fruit enrobed in a creamy mousse. Lovely as an aperitif or with appetizers and salty snacks.*

~~\$17.99~~..now \$15.99



**Scarbolo  
Pinot Grigio  
Italy**

*Grape skin contact gives this wine a beautiful color as well as adding flavor and texture. Golden delicious apples, melon and a touch of minerals with a crisp finish. Pair with seafood or veggie salads.*

~~\$19.99~~..now \$16.99



**Luli  
Pinot Noir  
California**

*Made in the Santa Lucia Highlands using premium vineyard sources. Lush, with black cherry, crushed plum and baking spices. Lively acidity makes it a good match for roast turkey or duck.*

~~\$27.99~~..now \$24.99



**Easton  
Zinfandel  
California**

*Mountain-grown fruit creates an elegant wine, with ripe brambly berries, sage and black tea notes. 90 points-Wine Enthusiast. Enjoy it with BBQ or grilled sausages.*

~~\$18.99~~..now \$17.99



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



## **Finca Museum Spain**

*From 70 plus year old vines, this Tempranillo is full-bodied and rich, with black fruit and licorice notes. Vanilla and baking spices come through on the long finish. Tasty with grilled meats or veggies.*

~~\$21.99~~..now **\$18.99**



## **Bishop's Peak Chardonnay California**

*This Chardonnay is made in both steel tanks and neutral oak barrels to achieve balance. Fruit is the center of attraction here, with citrus and orchard followed by tropical notes. Try it with chicken or fish dishes.*

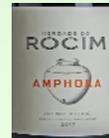
~~\$15.99~~..now **\$14.99**



## **Dme. Jean-Paul Balland Sancerre France**

*A well-balanced Sauvignon Blanc from the Loire Valley. Ripe citrus notes are followed by herbs and minerals, and a slight chalky finish. Pair this with shrimp or salads.*

~~\$20.99~~..now **\$19.99**



## **Herdade Do Rocim Amphora Portugal**

*Vinified in clay pots with no temperature control (the historical way), this has black cherry, plum and raspberry flavors, with a saline note on the dry finish. Tasty with roast chicken or pork.*

~~\$18.99~~..now **\$17.99**



## **Monte Del Fra Bardolino Italy**

*From south-east of Lake Garda, Italy. Lively red berry fruit opens up on the palate, along with interesting notes of cinnamon, clove and black pepper. Perfect for light pasta dishes or Mediterranean cuisine.*

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



## **Cuvelier & Fils Bordeaux France**

*Classic Bordeaux, with black currant, cedar, tobacco and mineral flavors. Structured yet elegant, with a medium-long finish. Pair with braised meats or burgers.*

~~\$17.99~~..now **\$16.99**



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