

March'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.



Davis Bynum
Pinot Noir
California

From the Russian River Valley. Lush black cherry pie, earth, forest floor and subtle minerals. These flavors are complemented by a touch of toasty baking spices on the finish. Grilled or roasted salmon is a lovely pairing.

~~\$31.99~~..now **\$19.99**



Alaia
Marisa
Spain

What a value! This red blend is structured yet generous, with dark cherry fruit, tobacco, cacao, and fresh herbs. 50% Prieto Picudo, 35% Tempranillo and 15% Merlot. Perfect for steak fajitas.

~~\$11.99~~..now **\$10.99**



Dom. Des Amouriers
Suzanne
France

An organic field blend from the Rhone Valley. Notes of red raspberry, dried thyme and subtle toast with a dry finish. A tasty match for grilled chicken or mushroom pasta.

~~\$12.99~~..now **\$10.99**



Lepia
Soave
Italy

Made from the Garganega grape. Tropical fruits, pears, peaches, herbs, almonds and a generous mineral note, with traces of toasted vanilla on the finish. Great with seafood or risotto.

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



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



La Playa Sauvignon Blanc Chile

This estate grown Sauvignon Blanc is crisp and dry, with notes of pineapple, citrus and mango. The wine has a clean finish with a hint of minerals, making it a nice match for shrimp or a green salad.

~~\$9.99~~..now **\$7.99**



Adler Fels Chardonnay California

Rich yet balanced, with pineapple and wild flowers on the nose. Tropical fruit, honeycomb, stone fruit and well-integrated oak come through on the palate. Try it with roast chicken.

~~\$19.99~~..now **\$18.99**



Punto Final Malbec Argentina

Complex flavors of black cherries, black currants, and ripe plums fill the mouth with hints of wood spice and vanilla on the smooth finish. Enjoy it with a juicy steak and a baked potato.

~~\$22.99~~..now **\$21.99**



Mercedes Eguren Cabernet Sauvignon Spain

Cabernet from Spain? You'll be surprised at the delicious, juicy blackberry and black currant flavors. A six-month stint in American oak adds a subtle vanilla touch. For burgers.

~~\$15.99~~..now **\$11.99**



Grati Chianti Riserva Italy

Notes of cherries and other red fruits, with a slight touch of dried herbs. There are hints of tobacco, as well as lively acidity on the dry finish. A classic match for pasta with tomato sauce.

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



Ferraton Cotes du Rhone France

A nicely-structured palate is marked by notes of blackberries, raspberries, blueberries and licorice. There are hints of spices and herbs on the elegant finish. Pair with braised meats or grilled veggies.

~~\$14.99~~..now **\$13.99**



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