

October'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.



**Massican
Annia
California**

A unique blend of Italian varietals grown in Napa Valley. Almond, fresh peach and white flowers fill the palate, finishing with notes of baked apple and minerals. Terrific with seafood, salads or fresh cheeses.

\$38.99..now \$17.99



**Robert Oatley
Shiraz
Australia**

A McLaren Vale beauty that is loaded with flavors of juicy plums and dark berries. Highlights of chocolate and soft spices come through on the fleshy finish. Tasty with lamb chops or grilled sausages.

\$20.99..now \$12.99



**Andrea Felici
Verdicchio
Italy**

From a hilly, cool area near the Adriatic Sea. This Verdicchio is aged in cement tanks and displays zesty grapefruit, lemon sherbet and fresh herb notes. Perfect for pasta with pesto or veggie salads.

\$18.99..now \$11.99



**Silk & Spice
Red Blend
Portugal**

A Portuguese blend inspired by the spice routes of the 1500s. Ripe red berries and black fruits, followed by notes of mocha, vanilla, nutmeg and a hint of pepper. For pizza or burgers.

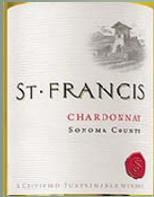
\$13.99..now \$11.99



**ARBOR FARMS
MARKET**



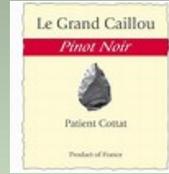
10% off *any* six, 15% off *any* twelve bottles wine discount



St. Francis Chardonnay California

The grapes are picked at night to preserve freshness and acidity. Melon, citrus, pineapple and butterscotch are featured in this medium-bodied classic Chard. Enjoy with roast chicken or a loaded baked potato.

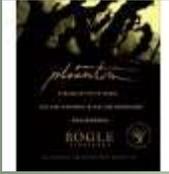
~~\$19.99~~..now **\$16.99**



Le Grand Caillou Pinot Noir France

Aromas of Bing cherries and black currants give way to flavors of plums and soft spice. This is an elegant wine that will pair well with everything from grilled chicken and mushroom risotto to baked brie with crusty bread.

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



Bogle Phantom California

Mainly Petite Sirah and Zin, this blend is bold and fruity, with flavors of wild berries, baking spices and notes of black pepper. The haunting finish lingers on and on. Try it with BBQ or a BLT.

~~\$22.99~~..now **\$20.99**



Dry Creek Chenin Blanc California

Notes of honeydew melon, chamomile and white peach jump from the glass, while the palate offers lemon, pear, mango and green apple. Wonderful with seafood in a butter sauce.

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



Bonny Doon Vin Gris Rosé California

Almost Provencal in style, with lovely rose petal, raspberry and citrus rind flavors. The finish is dry and refreshing. A nice match for tomato salads or anything dipped in garlic aioli.

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



Domaine de Font-Sane Ventoux France

Made using 50-60 year old Grenache and Syrah vines. An intense nose of crushed blackberries and wild herbs precedes flavors of black plums and cassis. Supple tannins make it great with juicy steak or grilled veggies.

~~\$14.99~~..now **\$12.99**



**ARBOR FARMS
MARKET**