

May'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.*



**Siglo  
Rioja  
Spain**

*Don't let the burlap fool you! This is a serious wine from an old-school producer. Earthy notes of dried berries and leather end with a complex and smooth finish. Great for grilled sausages.*

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



**Nosis  
Rueda  
Spain**

*Bright and refreshing, with an herbaceous, grassy nose and brisk acidity. It also has depth, with tropical and citrus fruits and minerality. It is a beautiful partner for roasted chicken with herbs or grilled shrimp tacos.*

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



**Lafage  
Miraflores Rosé  
France**

*The nose is filled with bright strawberry and citrus peel. It's lively on the palate with good acidity and juicy ripe berries. This would be a great match for an herb-roasted rotisserie chicken!*

~~\$22.99~~..now **\$14.99**



**Folie a Deux  
Cabernet Sauvignon  
California**

*Bright, dusty aromas and flavors of berry tart and pressed flowers with a soft, bright, dry-yet-fruity palate with herbs, vanilla cream, and brown spice. Grilling steaks?*

~~\$23.99~~..now **\$16.99**



**ARBOR FARMS  
MARKET**



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



## Dom. Delaporte Sancerre France

*100% Sauvignon Blanc from France. This is fresh and juicy, with racy acidity and pure style; minerals, tangy citrus and bright lime; stunning and balanced on the finish. Excellent when paired with seafood.*

~~\$29.99~~..now **24.99**



## Ch. St. Jean Chardonnay California

*Classic California Chardonnay which brings the warmth of vanilla and brown spice aromas, lightened with notes of lemon, apple and pear. Next time you have grilled chicken, bring this along.*

~~\$15.99~~..now **\$10.99**



## Dom. Des Amouriers Suzanne France

*The aromas are redolent with red raspberry, dried thyme and buttered toast. The flavors on the palate are consistent with the aromas and have a nice dry finish. Hamburgers from the grill would be great!*

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



## Dom. Haut Bridau Picpoul France

*A fruity and floral nose with hawthorn and lime tree fragrances, followed with flavors of lemon and minerals, with zippy, clean acidity and liveliness. Pairs well with seafood or chicken.*

~~\$12.99~~..now **\$9.99**



## The Stump Jump Shiraz Australia

*Loaded with sweet fruits, blackberry, plum, raspberry, contrasted by complex subtleties of spice, earth and game. This would be a nice partner for fajitas or something with a little spiciness.*

~~\$14.99~~..now **\$8.99**



## Beringer Waymaker California

*Enticing aromatics of blue fruits and pomegranate with hints of savory characteristics. Medium-bodied and juicy, the blend shows off firm tannins, accented by ripe plum and cocoa. Roast Beef would be a pairing.*

~~\$32.99~~..now **\$14.99**



## ARBOR FARMS MARKET