

January's



# Top Ten

## Wine Values

*Lots of bang without  
a lot of buck!*



**Pellehaut  
Blanc  
France**

*A crisp white blend from the southwest of France. Aging on the yeast (sur-lie) adds body and richness to the pink grapefruit, lemon and fresh herb flavors. Pair with seafood or vegetable salads.*

~~\$10.99..now~~ **\$9.99**



**Bodegas Atalaya  
Laya  
Spain**

*Dense and rich, with intense dark fruits, earth and licorice on the nose. The palate brings espresso, ripe blackberries and subtle pepper notes. Try it with a grilled steak or pan-seared lamb chops.*

~~\$9.99..now~~ **\$8.99**



**Angeline  
Pinot Noir  
California**

*Bright cherries and fresh berries combine with red plums and baking spices. The velvety texture ends with a smooth finish. Enjoy with baked salmon or roasted herb chicken.*

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



**Aphaea  
Red  
South Africa**

*Produced on a farm near Cape Town dating back to 1699. This reserve blend has lush flavors of blackberries, blueberries, chocolate and vanilla. For a juicy burger or steak.*

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



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



## **Echeverria Sauvignon Blanc Chile**

*This family-owned estate takes pride in offering great wines at affordable prices. Tropical fruit, grapefruit and lime zest with a crisp and zesty finish. Perfect for crunchy salads or fresh goat cheese.*

**\$10.99..now \$9.99**



## **Civias Catarratto Italy**

*An indigenous Italian grape with citrus peel, almond and mineral notes. The finish is enhanced by a subtle saltiness that makes it an excellent pairing for olives or seafood.*

**\$13.99..now \$10.99**



## **Two Vines Chardonnay Washington**

*Fresh and vibrant, with fruit forward apple and pear aromas. Citrus, orchard fruit and toasty oak flavors combine in a lush mouthfeel. A good match for risotto or creamy pasta.*

**\$9.99..now \$8.99**



## **Chateau Calhou Belair France**

*An easy-drinking, but not simple, Bordeaux offering lush red berries and plums. A touch of tobacco adds balance and the soft tannins bring structure. Enjoy it with braised meats or grilled veggies.*

**\$14.99..now \$11.99**



## **Melini Chianti Italy**

*Founded by a prominent Florentine family in 1705. A nose of fresh raspberries and violets is followed by flavors of cherries and a soft finish. Nice with pastas in tomato-based sauces or pizza.*

**\$11.99..now \$8.99**



## **Oak Grove Petite Sirah California**

*Concentrated aromas of lush berries, black pepper and spice are followed by blueberry and raspberry fruit flavors. Toasty oak follows through on the smooth finish. Tasty with everything from meatloaf to Tex-Mex fare.*

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



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