

July's



Top Ten

Wine Values

Hand-selected for their balance of quality and price, we think these ten wines are great values that will make your summer parties and cookouts something special. Enjoy!



**Emeri
Sparkling Pinot Grigio
Italy**

After a long day at work, this refreshing bubbly is the perfect way to start the evening. Soft and round with subtle rose, lychee and fresh honey flavors, it's a great match for light fish dishes or fruit salad.



**Dom. de L'Espigouette
Plan de Dieu
France**

From a region in Cotes du Rhone known as the "plain of God", this wine bridges the gap between fruity Cotes du Rhone and stony Vacqueyras, offering both spicy red berries and minerals that continue to evolve in the glass as you sip. Very versatile with food; pairs well with anything from steak fajitas to coq au vin.



**Wallace Brook
Pinot Gris
Oregon**

The second label of well-known Oregon producer Adelsheim, Wallace Brook offers quality at a value price. Mineral, citrus and floral aromas give complexity to a very food-friendly wine. Pair it with chicken or fish in light cream sauces.



**Parducci
Sustainable Red
California**

Made by the first winery in the U.S. to go carbon-neutral, this Zinfandel dominated blend is very approachable. With berry fruit flavors and a spicy nose, it will go great with pizza, pasta or hamburgers on the grill.



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10% off *any* six bottles wine discount



Goats Do Roam White South Africa

A fun spin on the wine of Cotes du Rhone in France, this white blend is made from Viognier, Grenache Blanc and Roussanne. Peach, pear and citrus flavors with crisp acidity make for a wonderful pairing with salads or shrimp with pasta.



Alexander Valley Vineyards Cabernet California

In the mood for a rich Cab without the expensive price? The climate of Alexander Valley gives this wine great balance between fruit and earth flavors; black cherry, cassis and cocoa powder backed by herbs and cedar. Enjoy it with a grilled steak or portabella mushrooms.



3 Messes Basses Red France

2007 was a stellar vintage in this region of France, and this wine is no exception. Great for everyday drinking, but with enough bright red fruits and herbs to keep it interesting, this is one to buy by the case! Grilled veggies or pork would be quite tasty with it.



Qupe Syrah California

Known for producing Rhone-style wines, Qupe's Syrah has dark berry aromas followed by cracked pepper and black tea. Dark and brooding, yet the body is light enough to enjoy on a warm evening. Good with braised meats or anything off the grill.



Santa Ema Sauvignon Blanc Chile

On a hot summer day, when you're outside on the patio, this wine is a great way to quench your thirst. Lime zest and melon give a nice lift of acidity to a very outgoing wine. Try it with some vegetables or goat cheese for an enlightening experience!



Estancia Pinot Noir Reserve California

A difficult grape to grow, and there are good Pinots and bad Pinots. This is a good one: light in body but big in flavor, this wine delivers dark berries, allspice, caramel, vanilla and rose petals all wrapped up in a seamlessly smooth wine. Grab an herb-flavored rotisserie chicken from our deli for a simple but elegant dinner.



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