August'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.



Chateau Pegau Lone France

A blend of 4 grape varieties from the Rhone valley, this is fresh and bright. Complex flavors of nectarine and pear, followed by peach, apple, tangerine and minerals. Crisp and refreshing, this is very food friendly—from cheese & crackers to salads, fish or chicken.

\$19.99..now \$15.99



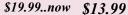
Val Joanis Rouge France

Syrah and Grenache from the Luberon in southern France. Red berries and black currants are front and center, with dark licorice, plum and a mild spicy note supported by well-structured tannins. Tasty with burgers or grilled \$13.99..now \$10.99 chicken.



Cantina Zaccagnini Montepulciano

Well-known and loved as "The stick wine" for it's distinctive label. Black and blue fruit lead off, followed by notes of licorice, balsamic, herbs, white pepper and dark chocolate. Pair this with everything from pasta to sausage or grilled meats.





Tolosa Chardonnay California

From the Central Coast, this is produced without oak or malolactic fermentation to preserve acidity. Pineapple and guava lead into citrus, kiwi and jasmine. Seafood or chicken salad would pair nicely.

\$18.99..now \$16.99





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





Néboa Albarino Spain

From the hillsides of
Condado do Tea, this is aged
in tank on the lees for richness.
A floral nose, with peach and
apricot notes that carry through
to the palate. Saline and
minerals come in on the finish.
Perfect for olives or seafood
paella. \$14.99..now \$12.99



Veuve Ambal Blanc de Blancs France

This lively sparkling wine is light and zesty, with citrus and melon notes that carry through to the dry finish. A good match for salty and spicy appetizers, or for mixing into cocktails.

\$14.99..now \$11.99



Armas de Guerra Rosé Spain

Made from 50+ year old Mencia vines from some of the highest vineyards in Bierzo. Strawberry, pink grapefruit and white pepper mingle with minerals and a zippy lime finish. Fish tacos anyone?

\$15.99..now \$13.99



Domaine Touzot Macon Villages

This Chardonnay from
Burgundy, is hand-harvested
and goes through malolactic
fermentation in stainless steel.
Lovely floral notes, green
apples and citrus that would
pair well with a creamy chicken
pasta dish.
\$17.99..now \$14.99



Les Roches Touraine France

The Loire Valley is one of our favorite growing areas for Sauvignon Blanc. This one has classic flavors of freshlycut grass, citrus and plenty of minerality. Enjoy with seafood or a baguette and fresh goat cheese.

\$16.99..now \$11.99



Steak Wine Malbec Argentina

100% Malbec from Mendoza, Argentina. Loads of ripe blackberry and plum fruit, finishing with a note of mocha on the smooth tannins. An excellent choice for steak or burgers off the grill.

\$15.99..now \$9.99

