

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**



**Cantina Zaccagnini**  
**Montepulciano**  
Italy

*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.*

~~\$19.99~~..now **\$13.99**



**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 chicken.*

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



**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 France

*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 freshly-cut 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**

