

# August's



# Top Ten



## Wine Values

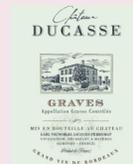
*Hand-selected for their balance of quality and price, we think these food-friendly wines are perfect for holiday gatherings and everyday enjoyment.*



### **Schoenheitz Crémant d'Alsace France**

*A small, family-owned winery that makes fantastic wines across the board. This bubbly, made mainly from Pinot Auxerrois, has lovely notes of pears, quince, wild strawberries and yellow plums. Enjoy as an aperitif or with seafood or poultry.*

**\$28.99..now \$22.99**



### **Chateau Ducasse Graves France**

*A blend of 40% Sauvignon Blanc and 60% Semillon. Aromas of white flowers and freshly-cut grass are followed by flavors of citrus, pineapple and honeysuckle. A good match for chicken and richer seafood dishes.*

**\$18.99..now \$16.99**



### **L'Alpage Chasselas Switzerland**

*While we unfortunately do not see much Swiss wine in this country, we are always happy when we do! Flavors of pear and stone fruit with zippy acidity and a touch of minerality. Perfect for fondue or any mild cheeses.*

**\$19.99..now \$17.99**



### **Lincourt Steel Chardonnay California**

*An unoaked, cool-climate Chard that is all about the fruit. Fresh lemons, lime leaves and guava on the nose. The palate brings juicy nectarines and yellow peaches. Tasty with salads or grilled salmon.*

**\$17.99..now \$16.99**





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



## Les Jamelles Clair de Rose France

*Grenache and Cinsault from the Languedoc are blended to create a fresh and fun rosé. Raspberries, watermelon and pomegranate with a crisp finish. Nice with Asian or Mediterranean dishes.*

**\$16.99..now \$13.99**



## Terrazze dell'Etna Carusu Rosso Italy

*Nerello Mascalese and Nerello Cappucio are grown in volcanic soil on the slopes of Mt. Etna in Sicily. Red fruits and dried herbs are prominent in this elegant wine, but the firm tannins call for food. Try it with pasta.*

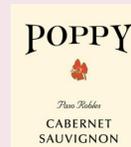
**\$19.99..now \$14.99**



## Bodega Montsecano Refugio Pinot Noir Chile

*Bio-dynamically produced in the Casablanca Valley of Chile. Complex, with notes of rose petals, violets, strawberry jam and raspberries. The palate is silky, finishing with refreshing acidity. Terrific with grilled pork.*

**\$23.99..now \$21.99**



## Poppy Cabernet Sauvignon California

*Blueberries, black cherries and currants with a touch of licorice and cigar box. Paso Robles is becoming known for Cabernet and this example shows why. Pair with burgers or fajitas.*

**\$19.99..now \$14.99**



## Roche-Guillon Fleurie France

*This lush Cru Beaujolais is showy, with generous flavors of crushed berries and black plums. Subtle tannins add structure and grip. Enjoy with sausages or braised meats.*

**\$23.99..now \$19.99**



## Chateau La Tour de Beraud Costieres de Nimes France

*Aged to perfection and drinking wonderfully, this is a dark and brooding wine. Notes of kirsch, black raspberry, pepper, and garrigue on rounded tannins. Excellent with grilled burgers topped with strong cheese.*

**\$19.99..now \$16.99**

