

# September'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.*



### Marqués de Cáceres Verdejo Spain

*Aromas of white peaches and pears precede flavors of melon and grapefruit. This is a not a wine to contemplate but to enjoy with friends on the patio or with appetizers and salads.*

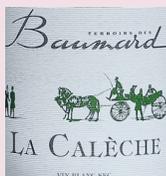
~~\$13.99..now~~ **\$9.99**



### Casale del Giglio Bellone Italy

*Bellone is a grape that has been grown in Lazio since ancient Roman times. Tropical flavors of mango and papaya linger until the crisp finish. Persistent sea breezes in the vineyard maintain acidity. Try it with rich fish dishes or grilled chicken.*

~~\$15.99..now~~ **\$14.99**



### Domaine des Baumard La Calèche France

*A blend of organic Chenin Blanc and Chardonnay from a well-known Loire producer. Notes of apricot, beeswax, lemon, pink grapefruit, and minerals. Pair with seafood or light chicken dishes.*

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



### Metis Sauvignon Blanc South Africa

*A collaboration between a Sancerre winemaker and one of the oldest wineries in South Africa. Citrus and nettle, along with mineral notes. The powerful finish features a lovely flinty quality. Enjoy with fresh goat cheeses.*

~~\$29.99..now~~ **\$16.99**





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



## Milbrandt Chardonnay Washington

*Aged in a combination of stainless steel and neutral oak. White flowers and lemon zest on the nose are followed by flavors of apples, pears and crème brûlée. A nice match for roast chicken or grilled pork tenderloin.*

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



## Domaine de Pallus Messanges Chinon France

*Biodynamically-farmed Cabernet Franc is carefully hand-harvested when fully ripe. Plums, black cherries and black pepper with mouth-watering acidity and grippy tannins. Tasty with braised meats.*

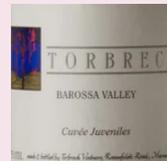
~~\$21.99~~..now **\$19.99**



## Del Rio Pinot Noir Oregon

*Grown in the Rogue Valley, this elegant Pinot offers notes of pomegranate, strawberries and black tea. The silky finish is lasting. Enjoy it with roasted vegetables or a juicy pork chop.*

~~\$32.99~~..now **\$15.99**



## Torbreck Cuvée Juveniles Australia

*This Grenache, Mourvedre and Syrah blend was made as an homage to Cotes du Rhone. Dark berries, spiced cherries, and a touch of wild herbs. Unoaked to let the fruit shine. For pizza or burgers.*

~~\$34.99~~..now **\$24.99**



## Olim Bauda Grignolino d'Asti Italy

*One of the oldest grape varieties native to Piedmont, this chillable red has intriguing flavors of red currents, forest floor and a touch of white pepper. Great with sausages or cured meats.*

~~\$19.99~~..now **\$18.99**



## Kaiken Ultra Malbec Argentina

*Intense aromas of blueberries and blackberries lead into a palate of rich berry compote, mocha and baking spices. Well-structured with smooth tannins. Pair with a juicy steak topped with chimichurri sauce.*

~~\$27.99~~..now **\$21.99**

