

March'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.



**Bisson
Glera
Italy**

Technically a Prosecco, Pierluigi Lugano chooses to label his wine simply under the grape name, Glera. Dry and minerally, with green apples and white flowers. Absolutely lovely with young cheeses and smoked fish.

\$23.99..now \$22.99



**Domaine Larochette
Maçon-Chaintre
France**

100% Chardonnay. Produced from the home vineyard of the Larochette family. Golden apples, citrus peel, and subtle anise notes with no oak. Enjoy with creamy risotto or hearty ratatouille.

\$21.99..now \$18.99



**Kumusha
Sauvignon Blanc
South Africa**

Born in Zimbabwe, Tinashe Nyumudoka worked his way up to head sommelier at a top South African restaurant. His Sav Blanc is mineral-driven, with intense flavors of citrus, passionfruit and melon. Pair with seafood and salads.

\$23.99..now \$21.99



**Vina Robles
Viognier
California**

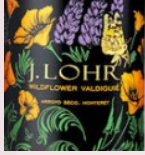
Aromas of peach and mango with a touch of ginger. Rich and lush on the palate with flavors of peach and apricot. Stainless steel aging lets the fruit shine. Serve with grilled chicken topped in fruit salsa.

\$22.99..now \$17.99





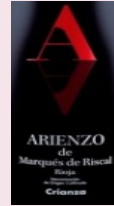
10% off *any* six, 15% off *any* twelve bottles wine discount



J Lohr Wildflower Valdiguié California

Native to France, this friendly grape is perfect chilled and served with your favorite barbeque. Fresh raspberries and cranberries with hibiscus and pomegranate. Black pepper comes in on the mouth-watering finish.

\$16.99..now \$13.99



Marques de Riscal Arienzo Rioja Crianza Spain

Tempranillo and Graciano aged 18 months in American oak. Flavors of red cherries and berries with coconut and vanilla. Pair with all things Tex-Mex or patatas bravas.

\$14.99..now \$11.99



GC Wines Commuter Cuvée Pinot Noir Oregon

A nose of kirsch and cola precedes a bright and juicy palate of Bing cherries, baking spices and earth. This versatile wine can pair with almost anything but is especially great with grilled salmon.

\$21.99..now \$19.99



Capezzana Barco Reale di Carmignano Italy

The Carmignano region lies next to Chianti and this wine is made from vines grown on an ancient Medici estate. Mostly Sangiovese, it has flavors of blackberries and plums, finishing with dried herbs. For pasta.

\$19.99..now \$17.99



Chante Cigale Cicada France

One of our favorite everyday wines! 80% Grenache and 20% Carignan from 30 year-old vines. Fresh berries and wild herbs with a plush mouthfeel and soft finish. Tasty with grilled chicken or sausages.

\$13.99..now \$12.99



Cantina Zaccagnini Montepulciano d'Abruzzo Italy

Everyone knows the "stick wine". This crowd-pleaser offers lush Maraschino cherries, berry compote and a touch of white pepper. Pair with a sausage pizza sprinkled in red pepper flakes.

\$21.99..now \$14.99

