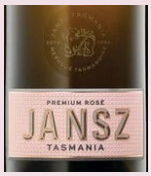
February's

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.



Jansz
Sparkling Rosé
Australia

Pinot Noir and Chardonnay are sourced from cool climate vineyards in Tasmania. Rose petals, strawberries, fresh brioche and Turkish Delight with creamy mousse. Lovely with smoked salmon paté or broccoli cheddar quiche.

$34.99..now $24.99

Evolúció
Furmint
Hungry

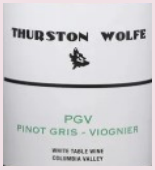
A partnership between an importer and a centuries-old Hungarian winery, Evolúció focuses on highlighting indigenous grape varieties. Notes of juicy pears, apples and apricots with a mineral finish. Enjoy with dumplings or fried fish.

$15.99..now $14.99

Villa Maria
Sauvignon Blanc
New Zealand

Founded in 1961, Villa Maria has been a pioneer in the New Zealand wine industry. Their Sauv Blanc is a Marlborough classic, with refreshing flavors of grapefruit zest, passionfruit and lemongrass. Tasty with salads or seafood.

$16.99..now $12.99



Thurston Wolfe
Pinot Gris-Viognier
Washington

This small winery was established by Wade Wolfe in 1987 and he is still making the wines today. Aromas of jasmine and citrus precede a palate of tropical fruits and ripe peaches. Pair with crab cakes or pasta primavera.

$19.99..now $16.99

arbor farms market

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

G. D. Vajra
Langhe Rosso
Italy

Piedmont in a bottle. This blend of Nebbiolo, Dolcetto, Barbera and other heirloom grape varieties is very versatile and food-friendly. Red cherries, wild strawberries and rosehips with silky tannins. A good match for polenta topped with roast pork. ***$17.99..now $16.99***

Mourgues du Grès
Galets Rouge
France

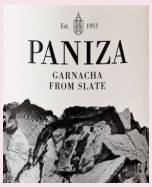
Biodynamically-grown in the Costières de Nîmes area of the Rhône Valley. The winery was the former agricultural estate of nuns dating from the sixteenth century. Red berries, plums, minerals and a touch of wild herbs. For chicken fajitas.

$18.99..now $16.99

Chamisal
Pinot Noir
California

From cool, coastal vineyards in San Luis Obispo County and aged in a combination of stainless steel and neutral French oak. Spiced plums, strawberry preserves, rhubarb pie and dried figs. For grilled salmon.

$26.99..now $14.99



Paniza
Garnacha
Spain

Paniza is a co-op of around 300 wine growers in the north-west region of Cariñena. Grown in slate soil at high altitude to maintain freshness. Morello cherries, milk chocolate and warm stones. Pair with a juicy burger.

$16.99..now $14.99

Bonny Doon
Le Cigare Volant
Califonia

To celebrate their 40th anniversary Bonny Doon released a liter bottle of their flagship bottling at the same price as the 750ml! Brambly berries and Bing cherries with subtle spices. Try it with a meat pizza.

$24.99..now $15.99

Bonomo Montiel
Malbec
Argentina

The Uco Valley is a region southwest of Mendoza noted for high elevation and a long growing season. Blackberries, black plums, and espresso with structured tannins. Serve this alongside a rich steak, like a rib-eye, topped with a pat of butter.

$26.99..now $14.99

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