

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.



Villa Bianchi Verdicchio Italy

Grown in the hills of the Marche in central Italy. A nose of orange peel and quince is followed by flavors of citrus and minerals with zesty acidity. Great with baked whitefish topped in a squeeze of lemon or pasta with shrimp.

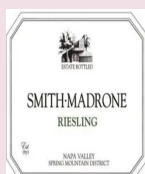
\$16.99..now \$13.99



Micro-Cosme Sauvignon-Viognier France

The Barruol family has been making wine in the Rhône Valley since 1490. This 50/50 blend is fresh and lively with flavors of lemon, elderflower, grapefruit and mango. It is a versatile pairing partner, so try it with everything from salads to chicken.

\$21.99..now \$18.99



Smith-Madrone Riesling California

These vines, planted in 1972, are estate-grown by the Smith brothers on Spring Mountain in Napa Valley. Dry and rich with lovely notes of white peaches, Asian pears, Key lime zest and minerals. Enjoy with kielbasa and kraut or a curry.

\$34.99..now \$22.99



Domaine Passy le Clou Petit Chablis France

Sourced from a two hectare plot and aged on the lees in stainless steel. Golden apples, Bosc pear, and lemon meringue with a lasting, flinty finish. Delicious with seafood or a creamy risotto.

\$32.99..now \$24.99





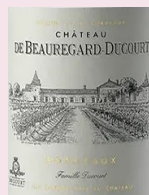
10% off *any* six, 15% off *any* twelve bottles wine discount



Printemps d'Eulalie Rosé France

Organically-grown in the Minervois appellation in the south of France. Old vines add concentration and depth. Red currants and strawberries with a hint of watermelon and licorice on a crisp finish. Perfect for fresh tomato dishes!

\$19.99..now \$17.99



Château de Beauregard-Ducourt Bordeaux Rouge France

A blend of Cabernet Sauvignon and Merlot from the Entre-Deux-Mers appellation. Red and black currants with subtle earth and leather. Terrific for charcuterie or a juicy burger topped in blue cheese.

\$15.99..now \$14.99



Filari Montepulciano D'Abruzzo Italy

Black plums and cherries with notes of dark chocolate and blood oranges. Smooth and supple on the palate; finishing with soft tannins and a touch of spice. Grab a bottle for your next pizza night.

\$15.99..now \$12.99



Gouguenheim Malbec Reserva Argentina

One of the highest-altitude estates in Mendoza. Blackberry preserves, black plums and mocha with bright acidity and silky tannins. Pair with braised short ribs or a grilled steak in a spice rub.

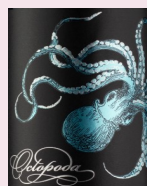
\$15.99..now \$14.99



Domaine de Roche-Guillon Fleurie France

5th generation winegrowers Bruno and Valérie Copéret tend these 50-year old vines, which are located on steep granite slopes. Black raspberries, Darjeeling tea and graphite with a lasting finish. For grilled pork chops or mushrooms.

\$23.99..now \$21.99



Octopoda Cabernet Franc California

More than just a fun label, this is also a great value. Ripe boysenberries, cherries, and cassis combine with bay leaf, allspice and cedar to create an intriguing wine. Try it with a pulled pork sandwich and sweet potato fries.

\$16.99..now \$13.99