

November'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.*



**Ferrari  
Brut  
Italy**

*Elegant, complex and made in the traditional method using 100% Chardonnay grapes. White flowers, brioche and Golden Delicious apple flavors. Lovely as an aperitif, or pair with appetizers and salty snacks.*

~~\$31.99~~..now **\$21.99**



**Ch. Greysac  
Bordeaux  
France**

*Mostly Merlot, this is rich and opulent with cassis and black cherry fruit taking center stage. Earthy tobacco and gravel notes follow up on the finish. Pot roast would make a nice match.*

~~\$31.99~~..now **\$22.99**



**Cuvaizon  
Sauvignon Blanc  
California**

*Made in the Napa Valley, this bright wine offers up fig, peach and green apple flavors, finishing with a hint of ginger and lemon. Pair with a salmon Caesar salad or veggie stir-fry.*

~~\$24.99~~..now **\$12.99**



**Geysler Peak  
Walking Tree Cabernet  
California**

*Grown in several different soil types for added complexity. Flavors of loamy blackberry fruit are supported by notes of plum, fig, coffee bean and mocha. Perfect for a juicy burger.*

~~\$29.99~~..now **\$23.99**



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



## Fontanafredda Barbera Italy

*From Piemonte, this 100% Barbera is brimming with Bing cherry and plum fruit flavors, supported by notes of pepper and cinnamon in the background. Try this with cured meats or pasta.*

~~\$21.99~~..now **\$15.99**



## Peachy Canyon Incredible Red California

*Mostly Zinfandel, this wine opens with notes of black cherry, blackberry, nutmeg and vanilla, followed by hints of toffee, clove and cigar box. A great match with pizza or BBQ.*

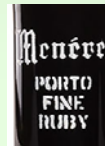
~~\$14.99~~..now **\$11.99**



## August Kessler Pinot Noir Germany

*Grown in the Rheingau, this starts off with black cherry and blueberry, followed by pomegranate and red current. Fresh herbs come in on the long finish. Pair this with mushroom risotto.*

~~\$29.99~~..now **\$22.99**



## Meneres Ruby Porto Portugal

*Made by a family-owned port house in the Douro Valley. Loaded with ripe plum fruit and notes of black raspberries. Match this with walnuts, blue cheese, and chocolate after dinner.*

~~\$17.99~~..now **\$14.99**



## Lou Dumont Bourgogne France

*From organically grown Chardonnay grapes, with the goal of making pure, honest and minimally-manipulated wines. Well-structured and precise, with flavors of white peach, citrus and minerals. Pair with poultry.*

~~\$39.99~~..now **\$22.99**



## Ch. de Jau Rosé France

*A blend of Grenache and Syrah with notes of fresh red berries, cherries and a subtle hint of watermelon. A fuller-bodied rosé that can be enjoyed all year. Try it with roasted sweet potatoes drizzled in aioli.*

~~\$14.99~~..now **\$11.99**



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