

January's



# Top Ten

## Wine Values

*Lots of bang without  
a lot of buck!*



**Saint Mont  
Blanc  
France**

*From the foothills of the Pyrenees Mountains, this white is fresh and balanced, offering notes of citrus, peach and minerals. Very food friendly; pair with salads and lighter dishes.*

~~\$13.99~~..now **\$10.99**



**Richter  
Riesling  
Germany**

*Light and delicate on the palate, with ripe peaches, tangerine, and grapefruit flavors. A hint of petrol and slate, finishing with a touch of sweetness. An excellent match for pork chops.*

~~19.99~~..now **\$12.99**



**Lionel Osmin  
Malbec  
France**

*Black and red fruits that are supported by notes of juniper, cedar, and nutmeg. Silky tannins come in on the plush finish. Perfect for hearty beef dishes.*

~~\$11.99~~..now **\$10.99**



**La Playa  
Cabernet Sauvignon  
Chile**

*Produced in the Colchagua Valley with sustainable vineyard practices. Black currant and mocha with a touch of pepper. Tasty with burgers or sausages.*

~~\$9.99~~..now **\$8.99**



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



## La Closerie des Lys Pinot Noir France

*From the Languedoc region in southern France. This Pinot is light and nicely balanced, with flavors of cherry fruit enhanced by mild oak spice and silky tannins. Try it with grilled salmon.*

~~\$14.99~~..now **\$12.99**



## Justin Sauvignon Blanc California

*Crisp and refreshing, with green apple, citrus and tropical fruit flavors that finish with a slightly creamy green tea note. A good for match appetizers, salads or seafood.*

~~\$19.99~~..now **\$13.99**



## Cali Chardonnay California

*Medium-bodied, this great value opens up with apple and white flower notes. Mango, apple, melon and lemon flavors follow on the creamy palate. Enjoy with roasted chicken.*

~~\$9.99~~...now **\$7.99**



## Colosi Rosso Italy

*A blend of Syrah and Nerello Mascalese. A nose of earthy dark fruit, followed by hints of olive, graphite and cooking spices. Flavors of blackberries and vanilla make this a good choice for pot roast.*

~~\$13.99~~..now **\$11.99**



## Fontane Ventoux France

*Old vines of Grenache and Syrah are hand-tended by a father and son team. Rich and intense with black fruit, smoked herbs, mild pepper and mineral notes. Pair with lamb burgers.*

~~\$14.99~~..now **\$13.99**



## Eguren Ugarte Rioja Spain

*The family-owned estate dates back to the 1870s. This Tempranillo and Garnacha blend brings ripe, red berries and roasted cocoa bean, with mild oak notes. Great for Tex-Mex.*

~~\$15.99~~..now **\$11.99**



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