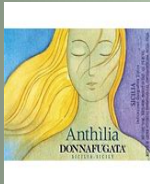


February's



Top Ten

Ten quality wines to love in February.



**Donnafugata
Anthilia**
Italy

From Sicily, this blend is mostly Catarratto. You are greeted by a fresh and fruity bouquet, followed by ripe orchard fruit: lemon, apple, pear and apricot. A nice match for Caesar salad or seafood.

~~\$17.99~~..now \$13.99



**Donnafugata
Sedara**
Italy

A medium-bodied red with cherry and plum fruit balanced by a light, spicy note of black pepper on the finish. Mostly Nero d'Avola, this Sicilian blend will pair well with lasagna or BBQ.

~~\$17.99~~..now \$13.99



**Rotari
Brut Rosé**
Italy

A blend of Pinot Noir and Chardonnay that offers red berries, hints of pineapple, minerals and bread yeast. Pair with all sorts of appetizers or smoked salmon risotto.

~~\$19.99~~..now \$14.99



**Val Joanis
Rosé**
France

From a beautiful estate in the south of France. Red fruits and flower blossoms on the nose, with a slight citrus finish. Good by itself, but has the structure to pair with salmon or chicken.

~~\$13.99~~..now \$12.99



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MARKET**



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



Classified Pinot Noir California

From well-known (but classified) Sonoma Coast vineyards, this 100% Pinot Noir over-delivers with rich cherry and spice notes. Take advantage of a great bargain! Pair with pork tenderloin.

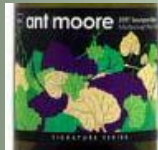
~~\$17.99~~..now **\$14.99**



Bliss Chardonnay California

From Mendocino County, this Chardonnay is full and rich, leading off with melted butter and vanilla followed by apple and pear fruit. Rotisserie chicken would be a nice match.

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



Ant Moore Sauvignon Blanc New Zealand

Preserved lemon and grassy notes, with grapefruit and gooseberry accents. Good acidity throughout with a long, textured finish. Pair with fish tacos.

~~\$16.99~~..now **\$14.99**



Dom. La Berthete Cotes du Rhone France

Black cherry and cassis are supported by notes of dark spices and olive, with a mouthwatering finish. Try it with a lamb burger or grilled sausages.

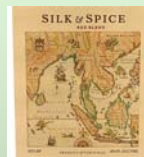
~~\$14.99~~..now **\$13.99**



Four Graces Pinot Blanc Oregon

Fresh and focused, with apple, peach and lemon zest taking center stage. Plenty of acid adds zip to the finish, making this a great match for pork or salmon dishes.

~~\$26.99~~..now **\$11.99**



Silk & Spice Red Blend Portugal

A tribute to the historical Spice Route. Ripe blackberry and plum fruit carry through to notes of vanilla, mocha, and black peppercorn. Soft tannins linger on the finish. Pair this with pot roast.

~~\$13.99~~..now **\$12.99**



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