

July'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.*



**Fleur du Prairie  
Rose  
France**

*A lovely wine from Provence, with lush strawberry, melon and citrus flavors. Lightly chilled, this would be excellent with cheese and crackers, or shrimp cocktail on the back porch. Cheers to summer!*

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



**Pesquie  
Ventoux 1912M  
France**

*A Rhone Valley Grenache and Syrah blend from higher elevation vineyards. 1912 meters to be exact. Loaded with raspberry, blueberry and wild herbs; finishing with soft tannins. Perfect for burgers from the grill.*

~~\$14.99~~..now **\$10.99**



**Dom. des Geneves  
Chablis  
France**

*100% Chardonnay from Chablis, this has no oak and plenty of citrus and orchard fruit. Notes of minerals and flint linger in the background. Pair this with grilled or roasted poultry.*

~~\$26.99~~..now **\$19.99**



**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**





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



## Mazzei Badiola Italy

*Sangiovese with a touch of Merlot from Tuscany. Black cherry and plum flavors are supported by notes of smoke and licorice. The finish is plush and inviting. Pizza from the grill anyone??*

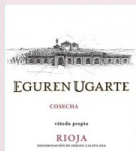
~~\$17.99..now~~ **\$12.99**



## Borgo Magredo Prosecco Italy

*100% Glera grapes. A classic-style Prosecco from the Veneto that offers up fresh peach and pear flavors, supported by lively bubbles. Great as an aperitif or very food-friendly with salads or seafood.*

~~\$18.99..now~~ **\$13.99**



## Ugarte Rioja Spain

*This Tempranillo/Garnacha blend leads off with spicy berry aromas, followed by red currant and plums. Caramel and wood spice bring you to an earthy finish. Enjoy with your favorite Tex-Mex dishes.*

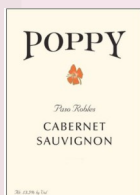
~~\$15.99..now~~ **\$11.99**



## Bouchaine Chardonnay California

*From estate vineyards in Napa. Orange peel, lemon zest, nectarines, slate and spices lead into Fuji apple, jasmine, brioche and oak/vanilla flavors that linger. Try this with roast chicken.*

~~\$24.99..now~~ **\$22.99**



## Poppy Cabernet Sauvignon California

*From Paso Robles, this well-balanced Cabernet is loaded with blueberry, cherry and black currant flavors that are highlighted by notes of licorice, cigar box, vanilla and mocha. Steaks from the grill would be a nice match.*

~~\$24.99..now~~ **\$14.99**



## Vavasour Sauvignon Blanc New Zealand

*100% Sauvignon Blanc from Marlborough, New Zealand. Fresh cut grass aromas precede and intense palate of passion-fruit, followed by a slightly saline and mouthwatering finish. Perfect with shrimp scampi.*

~~\$18.99..now~~ **\$13.99**

