### 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.



### Mer Soleil Chardonnay California

From the Santa Lucia Highlands, flavors of lemon blossom mingle with toasted oak and a hint of buttery richness. Citrus, apricot and honeyed notes are next in line. Complex, with lively acidity to pair with a wide range of poultry or pork dishes.

\$29.99..now \$22.99



#### Vina Robles The Arborist California

A field blend from estate vineyards in Paso Robles. Fruit forward, with cherry, plum and blueberry up front followed by supporting notes of smoke, cassis and mocha. Very food friendly with heartier fare.

\$17.99..now \$15.99



#### Morgues du Gres Rosé France

Lively citrus and red berry fruits followed by juicy water-melon and cherry. A slight spicy note then leads into raspberry and nectarines. Perfect for the patio, fish tacos, or with all those wonderful garden tomatoes!

\$14.99..now \$12.99



# Sofia Sparkling Wine California

This blend is refreshing and zesty, with lush pear, melon and honeysuckle flavors filling the palate, all riding along on the effervescent bubbles. Take a four-pack of cans on your next picnic!

\$24.99..now \$15.99





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





### Vina Coterro Rioja Spain

From 30 year old vines, this Rioja is medium-bodied with bright cherry and raspberry flavors that ride along mild tannins. Vanilla, smoke and tobacco notes come on the finish. Pair with Tex-Mex dishes.

\$14.99..now \$12.99



### Black Slate Priorat Spain

Made from three grape varieties grown in vineyards practicing organic methods. A full-bodied wine, with blue fruits, tar, rose petals and minerals that glide on the finish. Great with grilled steak.

\$24.99..now \$21.99



### Fantini Montepulciano Italy

Ripe dark cherry, tobacco and herbs lead the way in this luscious wine. There is a nice richness to the fruit, without being overpowering. A solid weekday red with pizza or pasta with tomato sauce.

\$16.99..now \$11.99



### Portillo Sauvignon Blanc Argentina

From higher elevation vineyards in the Uco Valley. Crisp and refreshing, with flavors of grapefruit, lychee, mango and pineapple. Pair with seafoods or salads and enjoy the rest of summer!

\$12.99..now \$8.99



### Clarendelle Bordeaux Blanc

This blend is round, rich and luscious on the palate. Apricots, white peaches and grapefruit mingle effortlessly, with mineral notes coming on for the finish. Nicely balanced; pair with lighter seafood.

\$25.99..now \$19.99



### Dom. Des Gravennes Cotes du Rhone France

Made from some of this small producer's best old-vine vineyards. Full-bodied, with deep berry fruit, earth, minerals and garrigue. A pleasure to drink now, but made to age as well. Perfect for lamb.

\$17.99..now \$15.99

