### February'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.



#### 3 Wines Carignane California

This Carignane comes from a 130 year old vineyard. Rich cherry, baking spice and black tea meld into flavors of dried cranberry and kirsch, finishing with supple tannins. BBQ ribs or pork shoulder will pair nicely.

\$36.99..now \$21.99



### Borgo Magredo Prosecco Italy

An extra dry style, which actually means a little sweetness. Either way, this is delicious, with peach and pear flower notes that give in to juicy green apple. Salty appetizers, even popcorn, would be a nice match.

\$18.99..now \$14.99



### Schoenheitz Gewurztraminer

From Alsace, France, this is fairly intense with notes of rose petal, ripe lychee, and stone fruit on the finish. A versatile wine to enjoy by itself, with spicy Indian or Asian foods, strong cheeses, or desserts.

\$21.99..now \$16.99



#### FR Cotes du Rhone France

From a producer that primarily does Chateauneuf du Pape, this dark and brooding blend is a great value. Black fruits, minerals and some herbal (garrigue) notes. Perfect for lamb.

\$19.99..now \$16.99





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





### Averaen Pinot Noir Oregon

100% Pinot Noir from the Willamette Valley. Pretty plum, cherry and marionberry flavors are enhanced by a light herbal touch. The finish is vibrant and fresh, with hints of vanilla. Pair this with pork roast for a treat.

\$22.99..now \$16.99



### Matetic EQ Sauvignon Blanc

This crisp Sauvignon Blanc has flavors of mango, papaya and grapefruit peel followed by a touch of herbs on a dry finish. Pair with goat cheese, shrimp or lighter seafood dishes.

\$19.99..now \$13.99



### Fantini Montepulciano Italy

A juicy, mouth-filling red from southern Italy loaded with ripe cherries and dark berries. The finish is soft and smooth. Very enjoyable with everything from pasta to pizza.

\$15.99..now \$11.99



#### Neboa Albarino France

From hillside vines on slate vineyards, this Albarino has a floral nose, with peach and apricot notes. The palate is fresh and lively, finishing with a mineral acidity. Lovely with seafood or salads.

\$15.99..now \$13.99



### Bodegas Borsao Borsao Sapin

A blend of Grenache and Tempranillo from 15 to 25 year old vines. Upfront red and black fruit, supported by a spicy note and a grippy finish. Pair this with Tex-Mex or spicy Indian fare.

\$15.99..now \$9.99



### Tomassi Valpolicella <sub>Italy</sub>

A blend from Veneto, Italy that offers dried redcurrants and strawberry notes alongside tea leaves before getting to the mouth-watering cherry and black currant palate. Try this with heartier pasta dishes, like lasagna.

\$18.99..now \$15.99