

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.



Krasno Sparkling Rebula Slovenia

A local grape also known as Ribolla Gialla. Fresh and fruit-forward with notes of green apple and citrus. Soft mousse combined with subtle minerality make it a good aperitif or complement to appetizers and salty snacks.

\$17.99..now \$16.99



Tenuta Le Calcinaie Vernaccia di San Gimignano Italy

Organically-farmed in vineyards near the small Tuscan town of San Gimignano. Stone fruit and pear, with nice texture and a hint of sea salt on the finish. Perfect for fried seafood. 90 points - Wine Advocate

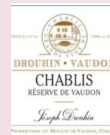
\$18.99..now \$16.99



Fournier Sauvignon Blanc France

Grapes are sourced from all over the Loire Valley for this classically-flavored Sav Blanc. Grapefruit, passionfruit, fresh grass and minerals combine to make a refreshing match to seafood, salads or fresh goat cheese.

\$18.99..now \$15.99



Drouhin Vaudon Chablis France

Named after an 18th century watermill, this biodynamically-farmed Chardonnay is lovely. Rich notes of ripe apple and lemon curd balanced by a cool stoniness and crisp finish. Enjoy with seafood or lighter chicken dishes.

\$18.99..now \$16.99





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



Bellula Rosé France

Grenache and Syrah from the south of France are blended to make this patio treat. Lush flavors of strawberry and watermelon with good acidity and a dry finish. Terrific with tomato salads or fish tacos.

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



Cloudline Pinot Noir Oregon

Sourced from low-yield vineyards in the Willamette Valley and made by Véronique Boss-Drouhin. A great value, with flavors of red cherries, cranberries, black plums and vanilla. Tasty with roast chicken!

~~\$26.99~~..now **\$16.99**



Domaine Maestracci Clos Reginu France

Have you ever tried a wine from Corsica? This wine smells just like a windswept Mediterranean island. Notes of wild herbs and red plums with fresh acidity. Serve room temp or slightly chilled with grilled sausages.

~~\$22.99~~..now **\$19.99**



Chateau La Tour de Beraud Costieres de Nimes France

Aged to perfection and drinking wonderfully, this is a dark and brooding wine. Notes of kirsch, black raspberry, pepper, and garrigue on rounded tannins. Excellent with grilled burgers topped with strong cheese.

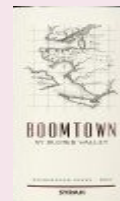
~~\$19.99~~..now **\$16.99**



G.D. Vajra Claré J.C. Nebbiolo Italy

Meant to be a fresher, lighter style of Nebbiolo, made following protocols from 1606. Cherries, pomegranate nectar, orange blossoms and wet stone. Chill slightly and pair with everything from antipasti to BBQ.

~~\$21.99~~..now **\$19.99**



Boomtown Syrah Washington

A nose of blackberries and blueberries is followed by an opulent palate of dark berries, baking spices and a hint of smoke. The finish is lasting and smooth. A great match for fajitas or grilled lamb.

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

