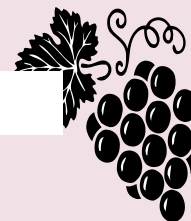


*June's*

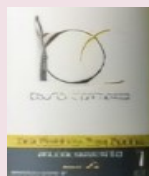


# Top Ten



## Wine Values

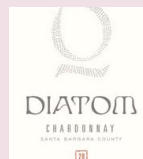
*Hand-selected for their balance of quality and price, we think these food-friendly wines are perfect for holiday gatherings and everyday enjoyment.*



**Bruno Cormerais**  
**Gros Plant du Pays Nantais**  
France

*100% Folle Blanche grown around the city of Nantes on the western edge of the Loire. Mineral-driven, with flavors of lemon zest, Granny Smith apples and wet stones. Pair with shellfish, smoked fish paté or fresh goat cheeses.*

~~\$17.99..now~~ **\$15.99**



**Diatom**  
**Chardonnay**  
California

*Named for diatomaceous earth, which is a plankton fossil found in the landscape of Santa Barbara. Unoaked, with notes of pineapple, citrus blossoms, and white peaches. The finish brings a refreshing salinity. Try it with roast chicken or fish and chips.*

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



**Suavia**  
**Soave Classico**  
Italy

*Organically-grown Garganega grapes from the Tessari family's 12 hectare estate. Golden apples, juicy pears, almonds and a touch of fresh herbs. Enjoy with salads, seafood or pasta in olive oil-based sauces.*

~~\$18.99..now~~ **\$14.99**



**Terra D'Oro**  
**Chenin Blanc-Viognier**  
California

*Aromas of honeydew melon, apricots and orange blossom lead into flavors of ripe mangos, quince and nectarines. Tasty with grilled chicken topped with fruit salsa or Thai cuisine.*

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





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



## **Peyrassol La Croix Rosé France**

*Mostly Grenache and Cinsault, organically-grown. Fresh berries, watermelon and subtle juniper. Fleshy on the palate with a crisp finish. Lovely with grilled salmon or caprese salad.*

**\$19.99..now \$18.99**



## **Chateau de La Chaize Fleurie France**

*One of the most historic estates in Beaujolais, its grounds were once cared for by Louis XIV's gardener. Violets, crushed berries, black plums with silky tannins. A good match for roast pork or duck breast.*

**\$29.99..now \$18.99**



## **Le Campuget Syrah-Viognier France**

*Fresh and juicy, this fruit-forward Syrah has a splash of Viognier blended in to add aromatics and acidity. Crushed blackberries and black plums with notes of Spring flowers. Serve chilled with your favorite BBQ.*

**\$12.99..now \$11.99**



## **Humberto Canale Malbec Argentina**

*The climate of Patagonia helps to preserve the freshness and acidity of this Malbec. Red and black cherries, blackberries and a touch of black pepper. Nice with a juicy burger or steak.*

**\$17.99..now \$13.99**



## **Vallée des Aigles Cotes du Rousillon-Villages France**

*French for "Valley of the Eagles" to pay respect to the birds who soar over the hillside vineyards. Black cherries and blueberries with wild herbs and minerals. Pair with braised meats or grilled sausages.*

**\$19.99..now \$12.99**



## **Kiona Vineyards Estates Cuvée Washington**

*This Cab-dominate blend shows the balance and finesse that Washington wines are capable of. Black currants, toasted nuts, and milk chocolate on a medium-body. Enjoy with everything from prime rib to a meat lover's pizza.*

**\$24.99..now \$19.99**

