November's

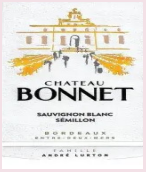


Top Ten



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.



Chateau Bonnet
Bordeaux Blanc
France

Purchased by the Lurton family in 1897, the 5th generation runs the winery today. Fresh and lively, with aromas of citrus and tropical fruits. Pears and yellow peaches come in on the palate, ending in a crisp finish. Enjoy with whitefish topped in butter.

$21.99..now $14.99



La Brune
"The Valley" Chardonnay
South Africa

Nico Grobler started his winery in 2011 with a love for Burgundy. The cool climate of the Elgin Valley helps him craft beautifully balanced wines. Orange blossom, almond, chamomile and a mineral finish. Lovely with roast poultry.

$26.99..now $22.99



Terra d'Aligi
Pecorino
Italy

Pecorino is an old grape variety indigenous to central Italy, so named because legend says that sheep (pecora) like to eat the grapes. Aromatic, with a nose of grapefruit zest and passion-fruit. Flavors of citrus and mango follow. For salads.

$17.99..now $15.99



Famille Hugel
Estate Gewurztraminer
France

A lush and powerful wine, with aromas of Damask rose and orange marmalade. The palate brings notes of ripe papayas, quince and musk melon. Terrific with spicy Asian dishes and blue cheeses.

$26.99..now $14.99

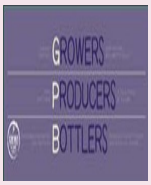
arbor farms market

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



Bonny Doon Orange
California

In celebration of the winery's 40th anniversary, they released two of their most popular wines in liter bottles - for the same price as the 750ml! ~ 15 days of skin contact yields a wine with citrus, orchard fruit and delicate floral notes. Try it with pork chops. ***$24.99..now $16.99***



GPB Pinot Noir
Oregon

GPB is a label that is meant to be transparent. Estate fruit grown with minimal intervention and no additives. Single vineyard Willamette Valley Pinot that offers red berries and cherries with a hint of cedar. For grilled salmon.

$17.99..now $14.99



Laurent Perrachon Juliénas
France

The Perrachon family has deep roots in Juliénas. This cuvée highlights the blue rock soils found there that give particularly expressive aromas. Violets, raspberries, cherries and gravel. For charcuterie.

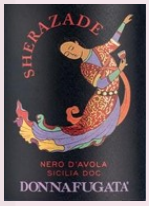
$23.99..now $19.99



Montecillo Rioja Crianza
Spain

Tempranillo and Garnacha aged for 18 months in American oak. Fruit-forward, with flavors of Bing cherries, red plums, milk chocolate and baking spices. Pair with chicken enchiladas or paella.

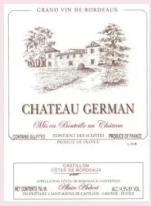
$17.99..now $13.99



Donnafugata Sherazade
Italy

This Nero d'Avola is named after a protagonist in the classic "Arabian Nights". Fleshy plums and black raspberries with soft spices and notes of underbrush. Plush tannins come in on the finish. Excellent with Mediterranean cuisine.

$19.99..now $14.99



Chateau German Bordeaux Rouge
France

70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc. Blackberries, black currants, blueberries and subtle toasted notes with good structure. A nice match for a juicy burger or steak topped in sautéed onions.

$18.99..now $13.99

arbor farms market