

May'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.



Gruet
Sauvage Blanc de Blanc
New Mexico

A bone-dry bubbly with aromas of citrus and minerals. Flavors of green apples, grapefruit and lemon follow with persistent mousse. Pair with sushi, shellfish, and salty snacks.

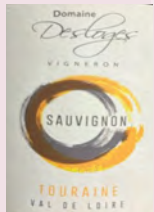
~~\$29.99~~..now **\$26.99**



Tabor Hill
Albarino
Michigan

This wine definitely overdelivers for the price! Tropical fruit and melon with crisp acidity and a refreshing, dry finish. Perfect for pan-fried whitefish, shrimp scampi or seafood paella.

~~\$16.99~~..now **\$12.99**



Domaine Deloges
Sauvignon
France

The Loire Valley brings us some of our favorite Sauvignons and this one is no exception. Aromas of lemon zest and freshly-cut grass precede a palate of citrus and wet stones. For seafood, salads and fresh goat cheeses.

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



Angelo Negro
Roero Arneis
Italy

The Negro family has been cultivating vineyards in the Roero since 1670. This lovely single vineyard Arneis has notes of acacia flowers, white peach, mango and minerals. Enjoy with a creamy risotto.

~~\$26.99~~..now **\$23.99**





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



Schloss Gobelsburg Rosé Austria

A blend of Zweigelt, St. Laurent, and Pinot Noir from Kamptal that is complex and savory. Pomegranate, orange zest, fresh thyme and honeysuckle with a bright finish. Delicious with grilled salmon or chicken salad.

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



Bonny Doon Le Cigare Volent Rouge California

The 2021 vintage brings a higher percentage of Cinsault to this Rhône-style blend which gives a softer, juicer mouthfeel. Elderberries, morello cherries and a hint of licorice. Pair with a juicy burger topped with grilled onions.

~~\$24.99~~..now **\$15.99**



Lavendette Rosé France

This region in Provence is known for its lavender fields and you can smell a hint of the herb in the aroma of the wine. The palate brings fresh berries with subtle tangerine peel. Try it with a quiche or panini.

~~\$17.99~~..now **\$16.99**



Chateau Juvenal Ventoux France

From the southern Rhône Valley, this blend of Grenache and Syrah has loads of flavor. Red currants and crushed raspberries with black pepper and garrigue. Tasty with grilled sausages or lamb shanks.

~~\$22.99~~..now **\$13.99**



La Follette Pinot Noir California

Sourced from cool-climate Sonoma County vineyards to produce a food-friendly Pinot. Juicy raspberries and cherry cola combine with paprika, sage and forest floor. Lively acidity makes it a good match for roast pork.

~~\$29.99~~..now **\$28.99**



Cline Ancient Vines Red Blend California

Big and bold with a nose of mulberries, plums, leather and allspice. Flavors of blackberries, boysenberries and mocha follow with a lush mouthfeel. Great for BBQ ribs or brisket with sweet potato fries.

~~\$18.99~~..now **\$15.99**

