

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.



Finca El Molar Pet-Nat Spain

Pet-Nats are naturally bubbly wines made by bottling the wine before primary fermentation is complete. They are usually fresh and fun and this one is no exception. Made from organically grown Moravia Agria grapes. Think dry Faygo Red Pop - in a good way!

\$24.99..now \$21.99



Broadbent Dao White Portugal

This blend of four indigenous grape varieties is lively, with notes of lemon verbena, orange zest, stone fruits, pineapple and minerals. Pair with pan-fried fish, pasta salads or grilled chicken.

\$16.99..now \$14.99



Silverleaf Sauvignon Blanc New Zealand

Bright lemon and grapefruit aromas jump from the glass, followed by flavors of passionfruit and green melon. Crisp and zippy on the finish, and a great match for seafood or a fattoush salad with citrusy sumac dressing.

\$14.99..now \$12.99



Alexander Valley Vineyards Gewurz California

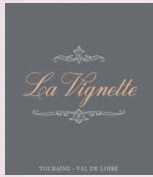
Organically-grown in a single vineyard located in Mendocino County. A perfumed nose of rose petals and lychee precedes a palate of juicy apples and pears. Perfect for Thai cuisine or Indian curries.

\$16.99..now \$14.99





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



La Vignette Rosé France

A blend of Gamay, Cabernet Franc and Malbec (Côt) from Touraine in the Loire Valley. Red currants, strawberries and raspberries with a hint of minerals on the finish. Enjoy with smoked salmon or prosciutto and melon.

~~\$15.99~~..now **\$14.99**



Domaine Lafage Bastide Miraflores France

Old vine Grenache, Syrah and Mourvèdre from the south of France, close to the Spanish border. Crushed blackberries, marionberries, roasted herbs and just a touch of smoky bacon. So tasty with grilled sausages or fajitas.

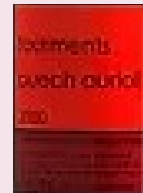
~~\$20.99~~..now **\$14.99**



Cala Civetta Ciliegiole Italy

Believed to be a parent to Sangiovese, Ciliegiole has similar cherry-scented fruit but is more supple, with softer tannins and acidity. Grown on the Tuscan coast, this unoaked version is ready to go for pizza night!

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



Vila Voltaire Tourments France

Vila Voltaire is the passion project of the winemaking consultant to Chateau Latour. Old vine Grenache grown in the Languedoc brings lush cherries and wild herbs with of touch of cocoa. Great with a juicy burger.

~~\$22.99~~..now **\$16.99**



California Landscape The Fog Pinot Noir California

The label evokes the fog that rolls in off the Pacific coast, cooling the grapes down and helping to maintain their acid levels. Black raspberries and cherry jam with a lush finish. Try it with a grilled pork tenderloin.

~~\$15.99~~..now **\$9.99**



The Pairing Red Blend California

From the same family of wines as Screaming Eagle. This Bordeaux-style blend has flavors of black plums and mulberries along with tobacco and espresso. Well-structured with a smooth finish. Delicious with a grilled herb-rubbed steak.

~~\$29.99~~..now **\$24.99**

