

August'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.*



**Kuentz Bas  
Alsace Blanc**  
France

*An organically-grown blend of typical Alsatian grapes, the largest percentage being Pinot Blanc. Aromatic, with aromas of honeysuckle and candied citrus. Flavors of orchard fruits and minerals follow with a crisp finish. Pair with potato salad or whitefish.*

~~\$21.99..now~~ **\$18.99**



**Chateau Lansade  
Bordeaux Blanc**  
France

*The Icard family has been farming in the Entre-deux-Mers for centuries. This 100% Sauvignon Blanc is softly textured, with tropical fruits, citrus and wheatgrass. Try it with vegetable salads, seafood or light pasta dishes.*

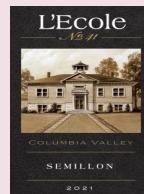
~~\$18.99..now~~ **\$14.99**



**Domaine de Reuilly  
Reuilly Sauvignon Blanc**  
France

*Biodynamically-grown in a single vineyard named "Les Pierres Plates" (flat stones) filled with fossilized seashells. A nose of crushed river rocks and citrus zest evolves into a palate of flint and lime peel with a touch of saline. For shellfish.*

~~\$27.99..now~~ **\$18.99**



**L'Ecole  
Semillon**  
Washington

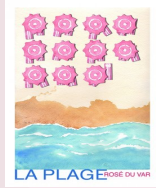
*82% Semillon and 18% Sauvignon Blanc are blended to create a rich wine that still retains refreshing acidity. Kiwi, melon, stone fruit, fresh fig and beeswax with a succulent finish. Great with grilled chicken.*

~~\$23.99..now~~ **\$14.99**





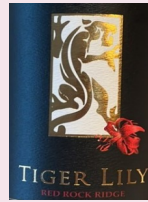
# 10% off *any* six, 15% off *any* twelve bottles wine discount



## La Plage Rosé France

*A tasty rosé for either the beach or the patio! Fresh cherries and juicy watermelon with a hint of minerals. A good match for all those end-of-summer ripe tomato salads or veggies dipped in garlic aioli.*

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



## Tiger Lily Red Rock Ridge Red California

*A rich red blend from the Sierra Foothills; primarily Syrah and Cabernet Sauvignon. Black cherries and black plums with notes of brandy, vanilla bean and sandalwood. Pair with Tex Mex or grilled pork chops.*

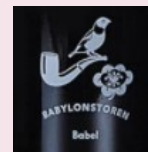
~~\$19.99~~..now **\$12.99**



## G. D. Vajra Langhe Rosso Italy

*One of our favorite wines to suggest when someone wants to understand Piedmont. A blend of mainly Nebbiolo, Barbera and Dolcetto, it has flavors of black raspberries, plums, black tea and a touch of tar. For cured meats.*

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



## Babylonstoren Babel South Africa

*Babylonstoren is one of the oldest Cape Dutch farms, world-famous for its beautiful gardens. This Bordeaux blend is full-bodied with notes of black currants, tobacco and cedar. Enjoy it with a juicy steak.*

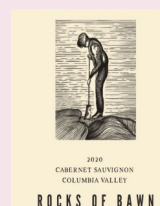
~~\$23.99~~..now **\$18.99**



## Escudo Rojo Syrah Chile

*When a family as famous as the Rothschilds choose a project, it is certain that the quality will be high. Elegant, with blackberries, dark chocolate, licorice and graphite on a long finish. Lovely with roast lamb.*

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



## Rocks of Bawn Cabernet Sauvignon Washington

*The Rocks of Bawn is a traditional Irish folk song about resilience. Winemaker David O'Reilly sources this fruit from high elevation vineyards in the Columbia Valley. Well-structured, with blackberries, black olives and earth. For burgers.*

~~\$26.99~~..now **\$24.99**

