

September'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.



Caselfeder Mont Mès Cuvée Bianco Italy

Grown in the Alto Adige, this Pinot Bianco blend is a wonderful aperitif wine. Notes of white flowers, Ginger Gold apples, white peaches and yellow plums with a sea salt finish. A great match for appetizers like smoked salmon or shrimp cocktail.

\$19.99..now \$14.99



Famille Perrin Cotes-du-Rhône Blanc France

Always a great bang for the buck, the Perrin family is famous throughout the Rhône Valley for making quality wines. Ripe pears and candied quince with a hint of ginger. Pair with grilled fish or chicken gyros.

\$17.99..now \$13.99



Mary Taylor Anjou Blanc France

100% Chenin Blanc from the Loire Valley. Honeysuckle, apricot, Asian pear, Meyer lemon and chamomile with a flinty finish. The palate is textured while maintaining great acidity. Try it with pan-fried fish or chicken salad.

\$18.99..now \$16.99



Domaine Chamfort Sablet Rosé France

Organically-grown Grenache and Syrah from the Côte-du-Rhône village of Sablet. Juicy cherries and berries with notes of citrus and peach. Minerals come in on the lengthy finish. Enjoy with grilled sausages or a rich curry.

\$21.99..now \$19.99





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



Montepescini Chianti Riserva Italy

100% Sangiovese aged in large oak barrels for 10 months. Elegant, with flavors of Bing cherries, ripe currants, dried herbs, licorice and tobacco. Perfect for lasagna or spaghetti and meatballs.

~~\$26.99~~..now **\$19.99**



San Pedro 1865 Carmenère Chile

Need a pizza or burger wine? Look no further! Sourced from vineyards in the Colchagua Valley. Black cherries, blackberries, red pepper and clove with a plush finish.

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



Mountford Estate Pinot Noir New Zealand

Talented winemaker Takahiro Koyama makes fabulous Pinots and this one is drinking spot-on right now. A perfumed nose of berries and sweet spices precedes a palate of cherries, plums, earth and minerals. For roast pork.

~~\$38.99~~..now **\$32.99**



Château Pesquié Terrasses Rouge France

Biodynamically-grown Syrah and Grenache from the Ventoux region of the Rhône Valley. Red plums and crushed berries with notes of black pepper and wild herbs. A good match for grilled lamb burgers or stuffed peppers.

~~\$16.99~~..now **\$13.99**



Pedra Cancela Dão Portugal

A versatile blend of indigenous Portuguese varietals that offers aromas of black raspberries and cocoa. Flavors of black plums and boysenberries with a medium body. Pair with everything from Tex-Mex to Asian cuisine.

~~\$16.99~~..now **\$13.99**



Saracina Vineyards Soul of Mendocino Red California

Zinfandel, Petite Sirah, Grenache and Carignan combine to create a full-bodied wine with bold flavors. Blueberries and marionberries with baking spices and savory herbs. Great with a BLT or grilled veggies.

~~\$29.99~~..now **\$22.99**

