

# October's



# Top Ten



## Wine Values

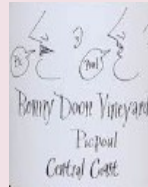
*Hand-selected for their balance of quality and price, we think these food-friendly wines are perfect for holiday gatherings and everyday enjoyment.*



### **Zardetto Prosecco Rosé Italy**

*Glera and Pinot Noir grapes are used in this exuberant bubbly. Red Delicious apples, white peaches and wild strawberries with a creamy mousse. Great as an aperitif or pair with smoked salmon or shrimp tacos.*

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



### **Bonny Doon Picpoul California**

*Picpoul translates to “lip stinger” because of the grape’s high acid content. Originally from the south of France, this CA version features pineapple, golden apple, minerals and a subtle brininess. Perfect for all things from the sea.*

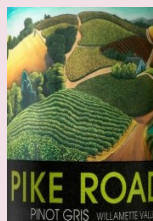
**\$17.99..now \$15.99**



### **Humberto Canale Sauvignon Blanc Argentina**

*100% Sauvignon Blanc estate-grown by the first winery in Patagonia, founded in 1909. Aromatic notes of passionfruit, pineapple and mango on a zippy palate. Enjoy with seafood or fresh veggie salads.*

**\$17.99..now \$13.99**



### **Pike Road Pinot Gris Oregon**

*The second label of Elk Cove Vineyards, Pike Road offers quality Willamette Valley wines at an affordable price. Juicy pears, Granny Smith apples and lemon verbena. Try it with a slightly spicy curry.*

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





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



## Civis Inzolia Chardonnay Italy

*We have become big fans of Sicilian wines, especially the whites. The unoaked wine offers lots of bang for the buck with notes of acacia, orange blossom and mango. Nice with grilled chicken or pasta in a creamy sauce.*

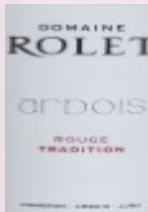
**\$14.99..now \$13.99**



## Capezzana Barco Reale di Carmignano Italy

*A blend of Sangiovese, Cabernet Sauvignon, Cabernet Franc and Canaiolo from a historic area 10 miles northwest of Florence. Bing cherries, fresh herbs and espresso notes. Perfect for pasta or braised meats.*

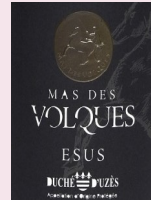
**\$19.99..now \$17.99**



## Domaine Rolet Arbois Rouge Tradition France

*A blend of Poulsard, Pinot Noir and Trousseau from the Jura, in the east of France. Light to medium bodied, with flavors of fresh raspberries, forest floor and minerals. Fantastic with roast pork or an onion tart.*

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



## Domaine Mas Des Volques Esus Duché d'Uzès France

*In the southern Rhône Valley, the appellation of Duché d'Uzès is located near Lirac and Tavel. Syrah, Grenache, Cinsault and Carignan. Black cherries and raspberries with loads of garrigue. Tasty with a lamb burger.*

**\$19.99..now \$17.99**



## The Fableist Pinot Noir California

*Taking it's name and label from one of Aesop's fables, this Santa Barbara Pinot is aged in mostly neutral French oak for 11 months. Fresh raspberries and cranberries blend with a touch of clove, nutmeg and mushroom. Lovely with roasted salmon.*

**\$24.99..now \$21.99**



## Two Mountain Show Pony Washington

*Forth-generation Yakima Valley farmers started this small winery in 2000. 68% Cabernet Sauvignon, 24% Cabernet Franc and 8% Merlot. Cherry cola, fresh figs, dark chocolate and a hint of coriander. Pair with a juicy ribeye.*

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

