

December'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.



Lucien Albrecht Crémant d'Alsace Brut France

A blend of hand-harvested Pinot Blanc, Pinot Gris and Auxerrois. Flavors of juicy apricots, Fuji apples, lemon zest and fresh biscuits with a creamy mousse. Enjoy with paté, soft cheeses or truffle popcorn.

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



Field Recordings Shucks California

Thinking shellfish for New Year's? Try this fun blend of half Melon de Bourgogne (Muscadet) and half Pinot Blanc. Picked early for low alcohol levels but aged on the lees to add richness. Asian pears and juicy apples with bracing minerality.

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



Chateau Bonnet Bordeaux Blanc France

From the famous Lurton family, this refreshing white has notes of white nectarines, passion fruit and citrus. The clean and crisp finish makes it a great match for all things seafood or a big veggie salad.

~~\$16.99~~..now **\$14.99**



Domaine Sainte Anne Côtes du Rhône Blanc France

Marsanne, Roussanne and Viognier combine to create a wine with tropical fruits balanced by good acidity. Pineapple and mango with golden apples and lanolin. Lovely with roast chicken.

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





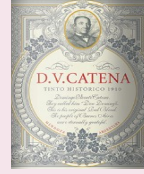
10% off *any* six, 15% off *any* twelve bottles wine discount



Thomas Stopfer Zweigelt Austria

Need to please a crowd this holiday? Look no further than this light Austrian red. Bright cherries and pomegranate with a touch of plums and cinnamon. Put a chill on the liter bottle and bring it to the next Festivus gathering.

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



D.V. Catena Tinto Historico Argentina

This blend of Malbec, Bonarda and Petit Verdot from high-altitude estate vineyards brings flavors of red berries, black plums and baking spices with a smooth finish. Tasty with BBQ pork or a hearty stew.

~~\$27.99~~..now **\$22.99**



San Felice Chianti Classico Italy

Vintage to vintage, San Felice delivers everything you expect from a good Chianti. Black cherries, sweet violets and dried herbs with a medium body and rustic tannins. Great for pasta with a hearty meat sauce.

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



Juanvi Rubielos de Mora Spain

This small artisan winery is located in the mountains of Aragón in northeastern Spain. Organic Garnacha and Tempranillo create flavors of brambly berries, black plums and herbs. Try it with grilled lamb.

~~\$18.99~~..now **\$16.99**



Principi di Butera Amira Nero d'Avola Italy

Indigenous to Sicily, Nero d'Avola is a very versatile and approachable grape. Cherries, blueberries, myrtle and almond with a plush mouthfeel. Pair with pasta and eggplant or a pizza with plenty of pepperoni.

~~\$22.99~~..now **\$14.99**



Chateau Bel-Air Eiffel Bordeaux Rouge France

This estate is owned by the heirs of Gustave Eiffel, builder of the Eiffel Tower. 80% Cab Franc, 10% Cab Sav, 10% Merlot, organically-grown. Elegant, with notes black cherries, cocoa and baking spices. For steak au poivre.

~~\$38.99~~..now **\$34.99**

