# February'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.



#### Famille Richel Apremont La Combelle France

100% Jacqère grapes from the Savoie region in the French Alps. This small family estate is run by the 4th generation since its founding in the 1950's. Green apples, citrus and flowers with lots of minerality. Perfect both for adding to and pairing with cheese fondue. \$16.99..now \$15.99

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# Dopff & Irion Crustacés France

Three guesses as to what this wine goes well with... 80% Sylvaner and 20% Pinot Blanc. Crisp and easy-drinking, with notes of elderflower, quince and ground ginger on a mouthwatering finish.

\$16.99..now \$14.99



# Domaine Desloges Sauvignon Blanc France

This family estate is located in Touraine, near the Château of Chenonceau in the Loire Valley. Punchy citrus, passion fruit and wet stones complemented by tropical fruit flavors. Enjoy with seafood, salads and fresh goat cheeses.

\$19.99..now \$16.99



# Pike Road Sparkler Rosé Oregon

Made to be fresh and fun, this is primarily a blend of Pinot Noir and Chardonnay with a small percentage of aromatic grapes. Ripe strawberries and cherries with a hint of rose water. Tasty with a spicy curry.

\$24.99..now \$15.99





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





#### Fontella Chianti Italy

Classic everyday Chianti, made from a blend of Sangiovese and Canaiolo. Dried cherries and herbs with a soft finish and a price that doesn't break the bank. Try it the next time you cook up a marinara or order a pizza!

\$13.99..now \$8.99



## Lisbonita Red Blend Portugal

This great value is a blend of traditional Portuguese grapes. Juicy red berries, black plums and a touch of baking spices. Medium-bodied with a velvety finish. Try it with Tex-Mex or a stir-fry.

\$12.99..now \$9.99



#### Violet Hill Pinot Noir Oregon

Using fruit from both the Willamette and Umpqua Valleys, this elegant Pinot has great balance between good acidity and a silky mouthfeel. Flavors of Bing cherries, berry compote and black tea make it a good match for grilled salmon.

\$22.99..now \$19.99



# Felipe Ferreira Douro Tinto Portugal

80-year old vines are handharvested and foot pressed in large granite lagares. Stainless steel ageing maintains the fresh fruit characteristics. Black raspberries and cherries with leather and earth. Delicious with a big bowl of chili.

\$19.99..now \$15.99



#### Los Vascos Cabernet Sauvignon <sub>Chile</sub>

Owned by a branch of the famous Rothschild family of Bordeaux, Los Vascos is an affordable brand that always delivers. Blackberries and plums with a touch of licorice and black pepper. For a juicy burger. \$16.99..now \$12.99

CHÂTEAU PÉGAU MELLO MELO

# Pegau Côtes du Rhône Maclura <sub>France</sub>

Laurence Féraud makes some of the best Rhône wines on the market and this example is no exception. Huge aromas of wild herbs and ripe berries, with lots of minerality and structure. Fantastic with grilled lamb or a hearty stew.

\$24.99..now \$22.99

