

March'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.



Schloss Gobelsburg Gruner Veltliner Austria

This winery started out as a monastery over 850 years ago. A lovely nose of lemon zest and crushed sage is followed by flavors of green pears and apples with a saline finish. Perfect for Springtime veggies or seafood.

\$21.99..now \$17.99



Vinos Marinos Albariño Spain

Harvested from old vines grown in one of the driest areas of Rias Baixas, which helps to produce healthy grapes. White flowers, white peaches and lemon zest along with sea salt and minerals. Try it with roasted fish topped in a squeeze of lemon.

\$19.99..now \$18.99



Eola Hills Pinot Gris Oregon

Grown in the Eola Amity Hills sub-AVA of the Willamette Valley. Notes of Granny Smith apples, honeysuckle and Bartlett pears with juicy acidity. Pair with grilled shrimp or chicken in a creamy sauce.

\$18.99..now \$9.99



Suavia Soave Classico Italy

100% organically-grown Garganega grapes from the Tessari family's 12 hectare estate. Citrus and stone fruit with crushed stones and jasmine. Tasty with pasta in a pesto sauce.

\$18.99..now \$16.99





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



Babylonstoren Mourvèdre Rosé South Africa

Aromas of strawberries and rose petals lead to flavors of watermelon and crushed pomegranate. Refreshing acidity makes this a nice choice for sushi, smoked whitefish paté or pasta with a cheese sauce.

~~\$19.99~~..now **\$16.99**



Ostatu Crianza Rioja Spain

25-50 year old vines (mainly Tempranillo) from the Rioja Alavesa subzone, located in Basque Country. Black cherries and plums with subtle anise and toasted nuts. Great with fajitas or a hearty paella.

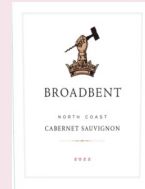
~~\$22.99~~..now **\$19.99**



Rickshaw Pinot Noir California

Made from 100% Pinot Noir, this wine definitely overdelivers for the price. Strawberries and red cherries mingle with black tea and nutmeg. A good match for grilled salmon or a butternut squash risotto.

~~\$12.99~~..now **\$9.99**



Broadbent Cabernet Sauvignon California

Sourced from two vineyards in Mendocino and Lake counties. Aromas of black plums, blackcurrants and cedar precede a palate full of blackberries, dark chocolate and baking spices. Enjoy with a juicy steak.

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



Piatelli Malbec Argentina

Ripe berries and milk chocolate with subtle baking spices. High-elevation vineyards help to preserve acidity on the mid-palate. The finish is silky smooth. Pair with a juicy burger or steak fajitas.

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



Delas Côtes-Du-Rhône France

Syrah and Grenache raised in stainless steel to preserve fresh fruit aromas. Black raspberries, black plums and licorice with delicate tannins. Try it with pan-roasted sausage with potatoes and fennel.

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

