

May'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.*



**Gruet  
Le Fleuriste**  
New Mexico

*This wine cocktail was crafted with elderflower, lemon, honey, rose and spearmint. Deliciously fun and a great Spring refresher. L'Orangerie is another version made with Chinotto orange, grapefruit and botanical bitters. Serve by itself or over ice.*

~~\$24.99~~..now **\$22.99**



**Chemistry  
Chardonnay**  
Oregon

*Oregon Chardonnays are always well-balanced and this one is no exception. Lemon curd, baked apples, marzipan, and toasted hazelnuts with subtle flinty notes. Try it with roast chicken or a creamy pasta dish.*

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



**Babich Family Estates  
Sauvignon Blanc**  
New Zealand

*Organically-grown in a single vineyard located in the Wairau Valley of Marlborough. Malolactic fermentation softens the palate and adds texture. Grapefruit, Granny Smith apples and guava with a mineral finish. For seafood.*

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



**Cline  
Viognier**  
California

*Cline takes care to get the right amount of acidity as a counterpoint to Viognier's rich fruit. Ripe peach, mango, pineapple and nectarine on a plush mouthfeel. Great with grilled chicken topped in a fruit salsa.*

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





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



## Zorzettig Rosato Italy

*Italian rosés are becoming more popular, and for good reason. This northern version has lovely notes of lavender, watermelon, fresh berries and pomegranate. Enjoy with prosciutto-wrapped melon or rosemary focaccia.*

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



## Monte da Ravasqueira Coutada Velho Red Blend Portugal

*Indigenous grapes are blended with Syrah and Cab in this southern Portuguese crowd-pleaser. Fresh berries and plums mixed with dark chocolate and a hint of Asian spices. A good match for BBQ sandwiches.*

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



## Trambusti Badiolo Chianti Italy

*A classic Chianti made for everyday enjoyment. Bing cherries and roasted coffee beans with a touch of bitter-sweet chocolate. Simmer a pot of tomato sauce or grab a pizza and pop the cork!*

~~\$14.99~~..now **\$11.99**



## Los Vascos Cromas Carmenère Gran Reserva Chile

*Owned by Domaines Barons de Rothschild Lafite, famous for the First Growth Bordeaux. Black cherries and fresh bay leaves with roasted red pepper and smooth tannins. For grilled steak topped in chimichurri.*

~~\$28.99~~..now **\$17.99**



## Marqués de Cáceres Red Blend Spain

*Marqués de Cáceres is most famous for their Rioja, but in recent years they have expanded into other areas of Spain. Flavors of blackberry jam, milk chocolate and subtle earth with a velvety finish. Pair with tacos and refried beans.*

~~\$14.99~~..now **\$11.99**



## Lapostolle Cuvée Alexandre Cabernet Sauvignon Chile

*Founded in 1994 by a French couple with a background in spirits, Lapostolle has carved a name for itself with quality. Their estate-grown Cab has notes of black currants, blackberries and herbs with good structure. Nice with a hearty stew.*

~~\$29.99~~..now **\$19.99**

