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.

Gruet
Blanc de Blanc
New Mexico

The Gruet family has origins in Champagne and know New Mexico has the right climate for sparkling wines. Lemon zest, golden apples, honeysuckle and brioche with lasting mousse. Enjoy with prosciutto and melon or a veggie platter.

$23.99..now $21.99

Leyda
Sauvignon Blanc
Chile

The maritime influence of the Pacific Ocean accentuates the aromatic intensity of this wine. Ripe grapefruit, lime zest and freshly mown grass with lively acidity. A good match for strong flavors like Caesar salad or guacamole.

$22.99..now $9.99

Two Mountain
Riesling
Washington

Owned and operated by two brothers with deep roots in Yakima Valley farming. This dry Riesling has expressive flavors of juicy cantaloupe and pears with subtle minerality. Perfect for sushi or a shrimp stir-fry.

$17.99..now $13.99

Domaine Bousquet
Reserve Chardonnay
Argentina

Organically-grown on the estate at 4,000 feet of elevation, lending balance and elegance to the wine. Fresh apples, Bosc pears and subtle tropical fruits with a creamy mouthfeel. For a rich chicken pasta dish.

$21.99..now $16.99

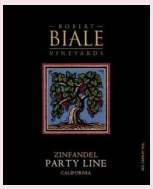
arbor farms market

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

Compton Family Wines
Pinot Noir
Oregon

Matt and Tabitha Compton started their winery in 2003 to create wines with true varietal character at friendly prices. Black raspberries and red cherries with notes of sweet spices and sandalwood. Try it with grilled salmon.

$27.99..now $17.99



Robert Biale
"Party Line" Zinfandel
California

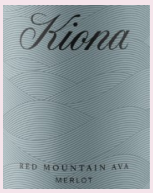
In the days of rural old Napa, shared phone lines, dubbed "party lines", were common. The Biale family has a long history in the area and with Zinfandel. Brambly berries, crushed herbs and white pepper. Great for BBQ.

$28.99..now $15.99

Silvio Giamello
"Vicenziana" Barbaresco
Italy

Deals like this don't come around often! This tiny-production Nebbiolo has wonderfully complex flavors of black cherries, forest floor, truffles and soft leather. Pair with mushroom risotto.

$39.99..now $26.99



Kiona
Merlot
Washington

Kiona has the oldest vineyard on Red Mountain and they produce wines with character and elegance. Wild blueberries, milk chocolate and fragrant cedar. Tasty with a juicy burger topped in aged cheddar.

$32.99..now $15.99

Bodegas Museum
Museum Reserva
Spain

Old vine Tempranillo is aged 14 months in French barrels and a further 12 months in the bottle. Black currants, red berries, cigar box, licorice, and toasted hazelnuts with smooth tannins. Pairs well with steak fajitas.

$23.99..now $19.99

Bonterra
"The McNab" Cabernet
California

Biodynamically-grown in a single vineyard located in Mendocino County. Black currants, fig, cocoa, tobacco and subtle minerality on the lingering finish. A wonderful match for a grilled rib-rye with mushrooms.

$48.99..now $22.99

arbor farms market