January's

Top Ten

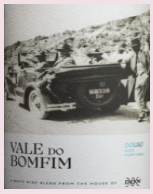
Wine Values

Hand-selected for their balance of quality and price, we think these food-friendly wines are perfect for holiday gatherings and everyday enjoyment.

Luc Poullian Touraine
France

100% Sauvignon Blanc from the heart of the Loire Valley. Fresh grass, juicy grapefruit, Bosc pears, quince and a long mineral finish. Perfect for vegetable salads, fresh goat cheese or pan-fried whitefish topped in a squeeze of lemon.

$21.99..now $17.99



Vale do Bomfim Douro White
Portugal

Dow's is well-known for producing sweet Ports but they also make quality dry table wines. This rich blend has notes of pineapple, apricot and honeysuckle with a crisp saline finish. Pair with grilled chicken or coconut shrimp.

$14.99..now $11.99

Benmar "Sand Dune" Chardonnay
Oregon

Grand Rapids native Greg Bybee crafts authentic Oregon wines with a true sense of place. An elegant style of Chard, with flavors of lemon curd, white peaches and a touch of hazelnut. Enjoy with seafood or hard cheeses.

$29.99..now $21.99

A.A. Badenhorst The Curator Red Blend
South Africa

90% Cabernet Sauvignon and 10% Pinotage from Swartland, South Africa's oldest wine region. Dark berries, cedar and leather with good structure. Try it with steak fajitas or roast pork tenderloin.

$15.99..now $13.99

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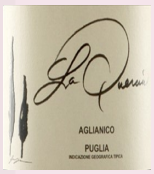
10% off *any* six, 15% off *any* twelve bottles wine discount



La Quercia Aglianico
Italy

Organically-grown on the Adriatic Coast, this unoaked wine has plush flavors of juicy plums, brambly berries and sweet tobacco. Fine-grained tannins and good acidity make it a nice match for lamb pasta topped in Pecorino cheese.

$16.99..now $14.99

Ferrari-Carano Pinot Noir
California

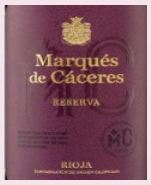
The cool climate of Anderson Valley is great for Pinot Noir. Cherry cola, pomegranate, cranberries, and caramel with a velvety texture. Lovely with grilled salmon, herb-roasted turkey or a butternut squash lasagna.

$32.99..now $19.99

Kermit Lynch Côtes du Rhône
France

Year-in and year-out this versatile red delivers. Crushed blackberries and marionberries with subtle earth and garrigue. Pair with just about anything, from Mediterranean to Mexican.

$18.99..now $14.99



Marqués de Cáceres Rioja Reserva
Spain

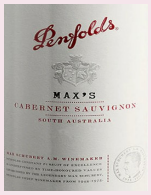
Mainly Tempranillo, aged 20 months in French oak. Blackberry cobbler, black plums, mocha and baking spices with soft tannins. Great with paella or grilled sausages and peppers.

$32.99..now $16.99

Conti Capponi Cappone Chianti Classico
Italy

We have had the pleasure of spending time with Count Sebastiano Capponi a few times now and we are always impressed with his meticulous approach to winegrowing. Sangiovese at its purest - black cherries and violets. For pasta.

$21.99..now $18.99



Penfold's Max's Cabernet Sauvignon
Australia

Max Schubert was Penfold's first chief winemaker and helped establish their house style. Black currants, plum galette, black olives and a hint of eucalyptus. Terrific with a juicy steak topped in a peppercorn sauce.

$26.99..now $24.99

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