

March's

Top Ten

Wine Values

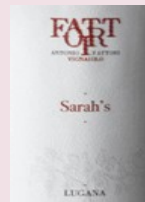
Hand-selected for their balance of quality and price, we think these food-friendly wines are perfect for holiday gatherings and everyday enjoyment.



**Bertolani
Lambrusco Rosé
Italy**

This family-owned winery in the foothills of Emilia-Romagna was founded in 1925 and is run by the 4th generation today. Fresh strawberries and cream with a touch of bay leaf and a hint of soft tannins. Great as an aperitif or with prosciutto and mild cheeses.

\$19.99..now \$16.99



**Fattori
"Sarah's" Lugana
Italy**

The DOC of Lugana is on the border of the Veneto and Lombardy regions of Italy, near Lake Garda. 100% Turbiana (Trebbiano di Lugana). Zesty grapefruit, Granny Smith apple, and ripe melon. A good match for seafood or vegetable salads.

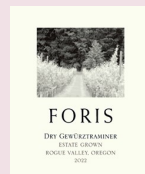
\$22.99..now \$15.99



**Petit Freydon
Boredeaux Blanc
France**

85% Sauvignon Blanc, 15% Sémillon. Meyer lemon blossom and pear on the nose, followed by flavors of lemon curd and white peach. Subtle herbal notes and minerality add complexity. For all types of seafood or sushi.

\$17.99..now \$13.99



**Foris Vineyards
Dry Gewurztraminer
Oregon**

Located in Oregon's southern Rogue Valley, Foris was the first winery in the region when it was founded in 1974. Lemon verbena, rose petal, lychee and nectarine on a crisp, dry finish. Try it with kielbasa and sauerkraut.

\$19.99..now \$14.99





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



Château Mont-Redon Côtes du Rhône Blanc France

Mainly Viognier, with small amounts of Roussanne and Grenache Blanc blended in. Aromas of white peaches and flowers leads to a palate of ripe apricots and honeysuckle with tantalizing minerality. Pair with roast chicken or a white pizza.

\$26.99..now \$19.99



Surrau "Naracu" Cannonau Sardinia

The most widely-grown grape on the island is also recognized as having very high antioxidant levels. Crunchy red berries and wild Mediterranean herbs combine in this plush red. A nice match for pasta with sausage and hearty greens.

\$21.99..now \$16.99



Mary Taylor Cabrerisse France

No chemicals or irrigation are used on the 40-60 year-old Carignan bush vines for this Languedoc wine. Aged in old concrete vessels to maintain freshness. Juicy raspberries, plums and thyme. For cured meats.

\$18.99..now \$14.99



Bastien Jolivet Cuvée de Louis France

Bastien makes this 100% Syrah from old-vines planted in granite soil at the top of a steep hillside in the Northern Rhône. Black plums and warm stones, with subtle black pepper and smoked meat. Nice with lamb or bean stew.

\$21.99..now \$19.99



J. Christopher J. J Pinot Noir Oregon

Owned by the famous German winemaker, Erni Loosen, the focus at J. Christopher is an Old World winemaking style. Crushed cherries, forest floor, and a touch of cola with a silky texture. Perfect for grilled salmon or pork tenderloin.

\$29.99..now \$26.99



Luke Cabernet Sauvignon Washington

Named after the Wahluke Slope AVA in the Columbia Valley. Blackberry jam, black currants, mocha, and a hint of cedar. Smooth tannins come in on the finish. Enjoy with a burger topped in aged cheddar cheese.

\$28.99..now \$15.99

