July'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 summer 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



Zacharias Assyrtiko Greece

Grown in the Peloponnese, which is the southern tip of mainland Greece. White peaches, green apples and lemon zest with a minerally, sea brine finish. Great with seafood or a Greek salad with tangy feta cheese.

\$16.99..now \$14.99



Anselmi San Vincenzo Italy

A blend of mainly Garganega with Sauvignon Blanc and Chardonnay from the Veneto. *Ripe nectarines and apricots* mixed with blood oranges, dried flowers and lightly toasted almonds. Pair with a creamy risotto topped with shrimp.

\$19.99..now \$17.99



Domaine Gassier Viognier France

Organic vineyards located close to the Mediterranean Sea are sourced for this lively Viognier. Juicy peaches, apricots and tangerines with good acidity and minerality. *For grilled chicken or creamy* pasta.

\$15.99..now \$14.99





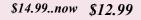
10% off *any* six, 15% off *any* twelve bottles wine discount



La Balla Étoila

La Belle Etoile Rosé France

Organically-grown in the Rhône Valley. Flavors of Bing cherries and juicy watermelon with a crisp and refreshing finish. Pair with a Caprese salad or chicken Shawarma and hummus.





J Lohr Valdigué California

A chillable red crafted in the style of Beaujolais. Fresh raspberries, cranberries and pomegranate with subtle black pepper and hibiscus. The juicy, mouth-watering finish makes it a great match for BBQ.

\$16.99..now \$13.99

ELIZABETH ROSE 2022 PINOT NOIR Napa Vallay

Elizabeth Rose Pinot Noir California

Breezes from the San Pablo Bay cool down the grapes in this Yountville vineyard. Ripe cherries, raspberries, violets and orange peel end with a silky smooth finish. A nice accompaniment for roast pork or duck with a cherry sauce.

\$26.99..now \$23.99



Jérémie Huchet Chapeau Melon Rouge France

A Pinot Noir and Gamay blend from one of the rising winemaking stars in the Loire Valley. Aromatic, with lifted notes of wild berries and cherries alongside earthy undertones and smoky spices. Try it with charcuterie.

\$17.99..now \$15.99



CVNE Cune Crianza Rioja Spain

85% Tempranillo, 15% Garnacha Tinta and Mazuelo aged one year in used American oak barrels. Red fruits and licorice mingle with vanilla and toffee. Enjoy with your favorite Tex-Mex cuisine.

\$19.99..now \$16.99



Bleasdale Cabernet Sauvignon Australia

Established in 1850 by Frank Potts, Bleasdale was named Winery of the Year in 2024 by the Halliday Wine Companion. Blackberries and black currants are balanced by flavors of mocha and a touch of mint. Perfect for a steak on the barbie! \$24.99..now \$15.99

