

August'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.



**The Crossings
Sauvignon Blanc
New Zealand**

Zesty citrus and fresh herb aromas lead into a palate of passionfruit, kiwi and melon. Crisp acidity makes it an ideal match for grilled shrimp, whitefish piccata or soft goat cheeses.

\$16.99..now \$10.99



**Stefano Massone
Gavi "Masera"
Italy**

100% Cortese grapes grown in southern Piedmont. Asian pears, honeydew melon, lime zest and a good dose of minerals. A versatile wine that will compliment everything from salads and seafood to grilled chicken or pork.

\$18.99..now \$16.99



**Il Poggio
Falanghina Beneventano
Italy**

Falanghina is an ancient grape grown primarily in the region of Campania in southern Italy. Ripe pears and nectarines combine with juicy mango and a hint of anise. Pair with a creamy pasta or grilled chicken topped in salsa.

\$21.99..now \$17.99



**Chemistry
Chardonnay
Oregon**

Oregon has the right climate for Chardonnay and great balance can be achieved there. Lemon curd, baked apples, vanilla and toasted hazelnuts with a generous finish. Try it with roast chicken or aged cheeses.

\$22.99..now \$12.99





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



La Belle Étoile 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.

~~\$17.99..now~~ **\$13.99**



Castro Ventosa Valtuille Spain

The Perez family has farmed in this area of northwest Spain since 1752. This wine is made from 85% old vine Mencia with the remainder a field blend. Black raspberries, black plums and earth with good structure. Tasty with tacos.

~~\$24.99..now~~ **\$16.99**



Benmar “Above the Clouds” Pinot Noir Oregon

Owner/winemaker Greg Bybee is a Michigan native who fell in love with both wine and the Pacific Northwest. Black cherries and plums combine with black tea, cedar and forest floor. Lovely with grilled salmon.

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



Ramirez de la Piscina Rioja Crianza Spain

Tempranillo grapes are hand-picked and aged for 15 months in French and American oak after fermentation. Blueberries, mulberries, licorice and spice-cake with a lasting finish. For a hearty paella or fajitas.

~~\$21.99..now~~ **\$16.99**



Casalcomignoli Barbera d'Asti Italy

A nose of red raspberries, violets and red cherries precedes flavors of elderberries, red plums and a hint of dried marjoram. Soft in the mouth with juicy acidity. A great choice for pizza or spaghetti marinara.

~~\$17.99..now~~ **\$14.99**



Château de Haute Serre Cahors France

The Vigouroux family has been growing Malbec in it's birthplace of southwest France since 1887. Black currants, blackberries, minerals and smooth tannins on a long finish. Enjoy with a steak topped in butter or blue cheese.

~~\$26.99..now~~ **\$21.99**

