



AUGUST SPECIALS



2017 Chateau L'Orangerie Bordeaux Blanc *This clean, delicious white is a pretty traditional blend of 85% Sauvignon Blanc and 15% Semillon. Lemon, grapefruit and spice mingle throughout the medium-weighted impression, ending quite dry. Enjoy as a sipper or with salads or first courses.*

SPECIAL: \$14.99

2016 Chateau L'Orangerie Bordeaux Superieur *is made from 85% Merlot and 15% Cabernet Sauvignon. Deep ruby in color, it is fresh and supple, with loads of black cherry. Easy to like, and very handy for food pairing with most meats and cheeses. A bargain for 'real-deal' Bordeaux!*

SPECIAL: \$14.99



2017 Jas des Vignes Rose *This is a refreshing, stylish rose awaiting your second-half-of-summer enjoyment. Minerally and crisp and dry, it is focused around cherry and berry flavors. You'll love it with ham, quiche, chicken or soft cheeses, or just by itself!*

SPECIAL: \$12.99

2016 Chateau de Pizay Beaujolais *Not sure what's behind it, but Beaujolais-interest has been spiking lately. Wine lovers are discovering (again..these things are cyclical) the versatility and classic flavors of this 'junior Burgundy.' This offers easy-going fresh red fruit aromas and flavors, with a touch of cocoa in the close. So good with grilled sausages, picnic foods and charcuterie platters. Don't be afraid to put a little bit of a chill on it, either!*

SPECIAL: \$14.99





2017 Lavendette Alpes de Haute Provence Rose is a lovely pastel pink in color, with a fresh berry nose and a supple palate that closes with a clean acidity. Enjoy in the next year or so to capture all of its bright fruit.

SPECIAL: \$12.99

2016 “Les Heretiques” Pays d’Herault Red This is made from 100% Carignane sourced from the sunny Minervois in Southern France.

Medium-full and loaded with balanced dark berry fruit, it will enhance just about anything coming off your grill.

SPECIAL: \$11.99



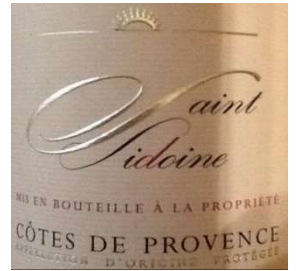
2014 Yamhill Valley Vineyards Willamette Valley Estate Pinot Noir begins with earthy-leathery and black cherry aromas hinting at its rich substance. Drinking perfectly now, it shows velvety depth and a touch of mocha in the finish.

SPECIAL: \$19.99

2017 Saint Sidoine Cotes de Provence Rose This is a silky and vibrant rose with a core of strawberry and raspberry accented by a gentle spice element. Lengthy and dry, it should be enjoyed over the

next 18 months or so.

SPECIAL: \$14.99



2017 “Mi Mi” Grande Reserve Cotes de Provence Rose is a delicious blend of Grenache, Cinsault and Syrah, delivering bright floral, red berry and cherry character. Finishes clean, inviting another sip! Pair with first courses and ‘brunch foods’ or fried chicken, (you know we’re going to say it) hot or cold.

SPECIAL: \$16.99

2016 Barone Cornacchia “Casanova” Montepulciano d’Abruzzo is 100% Montepulciano, fermented in steel then moved to oak casks for several months’ aging. Deep ruby-garnet in color, it has focused plum flavors that will pair well with meaty pasta sauces or pizzas, or aged cheeses.

SPECIAL: \$14.99



2015 Rocca delle Macie Rubizzo Tuscan Red is mostly Sangiovese with a little bit of Merlot blended in. Ruby/violet in color, it offers aromas and flavors of bright, fresh red fruits. Smooth and full-bodied, it is super-food-friendly, particularly tasty with well-seasoned grilled meats or Tex-Mex dishes.

SPECIAL: \$12.99



2017 Rocca delle Macie Orvieto Classico is a nice white counterpart to the wine above. Bright straw in color, it is dry and bright, with elegant citrus flavors and a touch of nuttiness in the clean finish. Hard to find a fish or

white meat that won’t pair well with it!

SPECIAL: \$11.99





2016 Primo Scuro Cannonau di Sardegna Primo Scuro may come from an 'off-Broadway' appellation, but boy is it good! Deeply ruby/purple in color, it reveals scents of berry and violet, and full-bodied flavors of plum and cassis. Quite lengthy. Excellent with grilled meats or spice rubbed salmon.

SPECIAL: \$14.99

2017 Torresella Pinot Grigio is pale gold in color, with forward aromas of peach and citrus. Flavors to match dominate the smooth palate. A fine sipper, it will pair well with shellfish, brie, or salads.

SPECIAL: \$13.99



2017 Peyrassol Cuvee de la Commanderie Rose **1.5 Litre** We all know there's a lot of rose out there. So many of you have asked us about large-format. Not that you can't find pink wine in a jug- the difficulty is finding a good one. We've sold Peyrassol's product for many vintages because they consistently outperform. So this one is a no brainer! Cinsault, Grenache and Syrah make for a lively, crisp, full-bodied wine. We only have so many of these impressive bottles, scoop up what you can!

SPECIAL: \$55.00 **1.5 Litre**

2016 Cave de Tain Premiere Note Marsanne is light yellow/green in color, and begins with floral and lemon scents. It is clean and vibrant, with a touch of vanilla in the finish. Enjoy it over the next two years.

SPECIAL: \$15.99



2016 Cave de Tain Premiere Note Syrah Blackberry and cassis aromas are released by this bright ruby wine, leading to flavors of dark fruit, fennel and spice. Very smooth and dry it will pair well with a seasoned ribeye, gourmet burgers or pulled-pork nachos.

SPECIAL: \$15.99

OH YES YOU CAN!



NV Essentially Geared Rose Probably they're not serving these canned wines (a can= a half bottle, so watch yourself!) at any function where people are wearing ties, but so what? That's just more for the rest of us! The rose is a treat: 100% Pinot Noir, super-fresh, surprisingly substantial, and great with all the 'outdoor foods' you can throw at it!

SPECIAL: \$5.99 **375ml**

NV Essentially Geared Sauvignon Blanc This is 100% Sauvignon Blanc with persistent grapefruity flavors and a hint of 'cut grass.' Terrific with spicy ethnic foods like Thai or Indian, or smoky-bacon-wrapped scallops.

SPECIAL: \$5.99 **375ml**



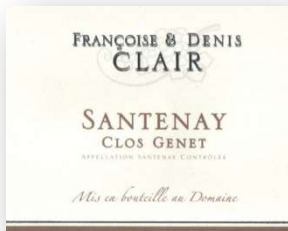


2013 Hecula Monastrell *Here's a wine from Spain that is a great candidate for "house red." Cherry red in color, with gobs of cherry and raspberry fruit. Supple and stony and long. Pair it with nuts & cheeses, fatty salamis, tacos al pastor, or pit BBQ. Drinking perfectly now- enjoy over the next two years.*

SPECIAL: \$11.99

BURGUNDIAN JEWELS

It's our philosophy that if you're going to ask people to part with more of their hard-earned shekels, you have to be sure you're delivering value. These three wines we tasted by themselves, then later with food, then gave them the "day after" test to see if, once opened, they fell apart or still had life a day later. All of them scored big at every stage! There are Pinot Noirs from California selling for \$50 that can't hold a candle to these! We don't have big quantities of any of them; we advise a couple a now and a few more to enjoy over the next several years.

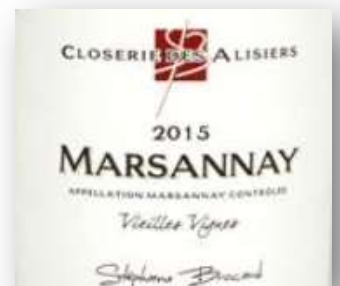


2015 Françoise & Denis Clair Santenay "Clos Genet" *is pure, solid ruby in color with indigo edges. It delivers earthy black fruit in a concentrated, lengthy framework, and a lingering, stony finish. Drink now, or fearlessly hold for several years.*

SPECIAL: \$34.95

2015 Closerie des Allisiers Marsannay *presents explosive raspberry fruit with herb and cocoa. Rich and complex from start to finish, this is positively stunning with roast or grilled lamb with garlicky potatoes. Drink now- give it a little air first- or lay it down for a while; there's plenty of life in this one!*

SPECIAL: \$36.95



2015 François Raquillet Mercurey Les Carabys *is intense, deep garnet in color, with forward scents of cherry and leafy earth. Expansive on the palate, it shows strawberry and anise in a velvety, persistent setting with mineral in the finish. Lamb, herb-crusted roast pork, foie gras on grilled crusty bread, all would show off the beauty of this. You've got plenty of time to experiment!*

SPECIAL: \$32.95

