November'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.



Bailly Lapierre Crémant de Bourgogne

A cooperative of 430 growers who provide grapes specifically for sparkling wine in Burgundy. This cuvée is made from Pinot Noir and offers white peaches, pears and juicy apples with a touch of hay and brioche. Nice with appetizers or smoked fish paté.

\$28.99...now \$24.99



Elk Cove Pinot Noir Rosé Oregon

Estate Willamette Valley fruit is hand-harvested for this rosé, utilizing both young and old vines to achieve balance. Fresh strawberries, pink grapefruit and dried mangos with a dry, plush finish. Enjoy with roasted poultry.

\$18.99..now \$15.99



Anselmi San Vincenzo Italy

A aromatic blend of Sauvignon, Garganega, Chardonnay and small amounts of other white grapes. Fragrant citrus peel, nectarines, toasted almonds and flinty minerality. Lovely with salads or seafood.

\$19.99..now \$14.99



Bodegas Care Tinto Sobre Lías Spain

75% Grenache and 25% Syrah from Aragon in northeast Spain. Aromas of black cherries and violets precede flavors of ripe blackberries and sweet spices. The juicy finish makes it a good match for spicy cuisine.

\$14.99..now \$11.99





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





Lumen Pinot Noir California

Grown in cool-climate region of Santa Barbara County, this small production Pinot is vibrant and energetic. Strawberries and raspberries along with notes of black tea and sandalwood. Pair with grilled salmon or pork roast.

\$41.99..now \$26.99



Chateau Petit-Freylon Bordeaux Supérieur France

Cuvée Sarah is a blend of 70% Cabernet Sauvignon and 30% Merlot. Rich black currants and blackberries with a hint of cedar. Soft tannins inform the fruity finish. Try it with a hearty beef stew.

\$16.99..now \$14.99



Tenuta di Gracciano Rosso di Montepulciano Italy

One of the oldest wineries in Montepulciano; founded at the beginning of the 19th century. 90% Prugnolo Gentile clone of Sangiovese and 10% Merlot. Black cherries and raspberries with dried herbs. For pasta or pizza.

\$17.99..now \$14.99



Gilbert Cellars Left Bank Washington

This small family-owned winery is located 2 hours southeast of Seattle. Left Bank is a Cab-dominant Bordeaux-style blend. Cassis and blackberries with lots of mocha and baking spices. Tasty with a juicy burger.

\$29.99..now \$21.99



Domaine Durand Syrah France

The Collines Rhodaniennes is an appellation that is a great introduction to the Northern Rhône. These two brothers make a delicious Syrah full of black plums, tapenade, graphite and a touch of black pepper. Great with sausages.

\$22.99..now \$17.99



Edmeades Zinfandel California

Dr. Donald Edmeades first planted vines in Mendocino County in 1963. Now part of the Jackson Family Wines portfolio, mountain fruit is still integral. Brambly red berries and notes of sage and cloves with good acidity. Perfect for BBQ. \$21.99.now \$19.99

