April'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.



Lucien Albrecht Crémant d'Alsace Brut France

A blend of hand-harvested Pinot Blanc, Pinot Gris and Auxerrois. Flavors of juicy apricots, Fuji apples, lemon zest and fresh biscuits with a creamy mousse. Enjoy with paté, soft cheeses or truffle popcorn.

\$22.99..now \$16.99



Planeta La Segreta Grillo Italy

Organically-grown in the southwest of Sicily. Notes of white peaches, kumquat, tropical fruits and white sage. Crisp on the finish with a touch of minerality. Pair with seafood, vegetable salads and fresh mozzarella.

\$19.99..now \$13.99



Terra Alpina Chardonnay Italy

Made to showcase the lively terroir of the Dolomite Mountains in northeastern Italy. Organic Chardonnay grapes are aged in stainless steel to preserve freshness. Ginger Gold apples and melon with a subtle smokiness. Try it with fish and chips.

\$19.99..now \$17.99



Handley Cellars Pinot Gris California

Founded in 1982 by Milla Handley, her daughter Lulu runs the winery today. Asian pears, pink grapefruit, nectarines and wet stones all wrapped up in a plush mouthfeel. Lovely with chicken salad. \$26.99..now \$22.99





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





Black Star Farms Arcturos Pinot Noir Rosé Michigan

We are always happy to support Michigan wineries! This tasty dry rosé has aromas of watermelon and hibiscus followed by flavors of ripe strawberries and pomegranate. A great match for grilled salmon or shrimp.

\$19.99..now \$16.99



Mountford Estate Pinot Noir New Zealand

Talented winemaker Takahiro Koyama makes fabulous Pinots and this one is drinking spot-on right now. A perfumed nose of berries and sweet spices precedes a palate of cherries, plums, earth and minerals. For roast pork. \$38.99..now \$32.99



- Entry bettled by: Asienda Veivinicola artico feorina - Cartalana Palerto - Julia

Paolo Scavino Rosso Italy

A blend of Nebbiolo, Barbera, Terrent Work and Link was a Dolcetto and Merlot from younger vines grown on this estate in Piedmont. Fresh strawberries, truffles and forest floor with a silky finish. Delicious with pasta in a creamy mushroom sauce.

\$17.99..now \$14.99



Locatelli Refosco Italv

Refosco is a grape variety indigenous to Friuli in the northeast of Italy. Peduncolo Rosso refers to the grape's red stems. Black raspberries, red plums and black pepper with good acidity. Serve slightly chilled with charcuterie.

\$21.99..now \$19.99



Bonny Doon Le Cigare Volant Rouge California

The 2023 vintage is the 40th vear of this wine's production! A Rhône-style blend with Grenache at the forefront, it features red berries, Kirsch, cracked white peppercorns and a hint of licorice. For pepperoni pizza.

\$24.99..now \$15.99



CABERNET SAUVIGNON

Fitch Mountain Cabernet Sauvignon Calfornia

Owner and winemaker Mike Duffy studied under the iconic winemaker Andre Tchelistcheff *before starting his own winery* in the 1990's. This Cab has flavors of cassis, blueberry jam, mocha and baking spices. Terrific with cheeseburgers.

\$29.99..now \$26.99

