

July Wine Bargains

White Wines:

- Barbi Orvieto Classico, Umbria, Italy** \$11
Pinot Grigio lovers, listen up! Trebbiano & Malvasia from central Italy. Refreshing, bright, floral and lemon citrus notes with a touch of nuttiness on the finish.
- Monsaraz Vinho Branco, Alentejo, Portugal** \$9
A delicious blend of indigenous white wine varieties. Delicate, floral aromas with flavors of almond, white peach and apricot. A perfect summer backyard white.
- El Portillo Sauvignon Blanc, Mendoza, Argentina** \$11
Crisp, fresh, zippy and zingy in style with fresh citrus, honeydew melon, and fresh herbs. Absolutely delightful with salads and fresh briny seafood.
- Pasion 4 Chardonnay / Chenin Blanc, Mendoza, Argentina** \$11
Oooh, ahhh. A rarely seen blend of Chard & Chenin. Chardonnay gives lots of rich, rich tropical fruit (banana, pineapple, baked apple) and the Chenin gives more exotic tones of honey pear and mineral. A really nice combination perfect for fresh fish.
- Chapelle-St-Arnoux Cotes-du-Ventoux, Rhone Valley, France** \$10
Roussanne, Grenache Blanc & Clairette in an old world style. Full bodied like Chardonnay, but without the heaviness that sometimes comes with it. Lots of roasted nuts, pear, apple and white stone fruit. Yummmmy!
- Mark West Chardonnay, Central Coast, California** \$12
Chardonnay from California that has elegance and restraint. A nose of toast and vanilla comes from fermentation in French oak barrels. Fruit from Monterey lends classic Granny Smith apple notes and minerals, and fruit from Santa Barbara gives tropical pineapple and spice.

Red Wines:

- Vega Tinto, Douro Valley, Portugal** \$12
Every month we sing the praises of Portugal. Thank you for giving us such delicious wine at such great prices. Fragrant and well balanced with lots of blue fruits and a pretty, soft lingering finish. Works with roast chicken and steak fish.
- Blue Jean Red, California** \$9
Yes, it is a silly name and a silly package. But it's so delicious, we can't resist. A blend of Syrah, Zinfandel and Cabernet Franc, it is packed with juicy red and black fruit. It's soft and lush and goes easy down the gullet. A must for burgers.
- Rock Rabbit Shiraz, Central Coast, California** \$12
Syrah, Shiraz. Same guy. Central Coast Syrah has great balance and depth of flavor. Plums, black cherry and a touch of dried herbs. Great with rosemary chicken & grilled pork chops.
- Grayson Cellars Zinfandel, Central Coast, California** \$11
This wine cuts a huge swath across your palate with brambly, jammy blackberry fruit and lots of cracked pepper. Super delicious with barbecued ribs on the grill.
- Gougenheim Bonarda / Syrah, 2006, Mendoza, Argentina** \$9
Whooo. This is a chunky mouthful of wine. Wild blueberry, lots of spice, some earth and tarry notes (in a good way!), and ripe tannins. Don't look for elegance and restraint, but if you like wine that clubs you over the head....
- Avalon Cabernet Sauvignon, California** \$10
How can you not love a winery that says, "We believe that a good bottle of wine should cost about the same as a one-day ticket to Woodstock in 1969."? Sourced from vineyards stretching from Santa Barbara to Napa, the wine boasts flavors of wild berry, cedar and currant. There's some tannin on the finish, but it's ripe and rich leaving you with lingering flavors of dusty cocoa and cinnamon spice.