

TOP 10 RED

RED WINES TO BUY IN 2016

*Prices, vintages and availability are subject to change.
Expires 12.31.2016



1

2014 LAS PERDICES CABERNET SAUVIGNON MENDOZA, ARGENTINA

\$8⁹⁹ Reg. **\$13⁹⁹**

Black cherry aromas with subtle peppercorn notes and soft oak finish. Supple and round in the mouth, balanced with black currants flavors and sweet tannins.

Braised lamb with fresh herbs
Jamaican Jerk chicken wings
Charred skirt steaks and sirloins
Black bean burger with avocado



5. CHÂTEAU HAUT-SERRE CAHORS 2012 SOUTHWEST FRANCE

\$26⁹⁹ (Reg. **\$32⁹⁹**)

Balanced acidity and velvety tannins with notes of vanilla, red fruit, spice and leather.



6. MAISON L'ENVOÏÉ PINOT NOIR 2015 TASMANIA, AUSTRALIA

\$29⁹⁹ (Reg. **\$34⁹⁹**)

This is a delicate style of Pinot with distinct characters of cranberry, nutmeg, and earth notes.



7. DONKEY & GOAT THE GALLIVANTER 2015 SIERRA FOOTHILLS, CA

\$19⁹⁹ (Reg. **\$23⁹⁹**)

Smoky and earthy in aroma, tart and tannic in the mouth, this is an assertive, mouth-puckering red.



2. LA SALA CHIANTI CLASSICO 2013 TUSCANY, ITALY

\$13⁹⁹ (Reg. **\$17⁹⁹**)

Impressively fruity, sharp with floral elements resulting in a velvety taste, which is soft and fresh.



3. JUSTIN CABERNET SAUVIGNON 2014 PASO ROBLES, CA

\$24⁹⁹ (Reg. **\$29⁹⁹**)

Aromatic black fruit of cherry and blackcurrant jam, baking spice, dried leaf and sweet tobacco.



4. EMILIANA COYAM 2013 COLCHAGUA VALLEY, CHILE

\$31⁹⁹ (Reg. **\$39⁹⁹**)

A spicy and rich red with chocolate and walnut character packaged with ripe fruit.



8. MAISON ANGELOT MONDREUSE BUGEY 2014 SOVOIE & JURA, FRANCE

\$19⁹⁹ (Reg. **\$23⁹⁹**)

Deep ruby color, aromas of black cherry, licorice and hints of pepper. A bit deeper than Gamay.



9. BOVIN ALEXANDAR 2014 TIKVES, MACEDONIA

\$12⁹⁹ (Reg. **\$16⁹⁹**)

Blend of Merlot, Cabernet Sauvignon and Vranec. Full of red fruit and berries with rich tannins.



10. PIERRE ANDRE LADOIX CLOS DE CHAGNOTS 2009 BURGUNDY, FRANCE

\$37⁹⁹ (Reg. **\$49⁹⁹**)

Exceptional balance between fruit and tannins, and its expression of richness from medium-body.

TOP 10 WHITE

WHITE WINES TO BUY IN 2016

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Expires 12.31.2016



1

TIZIANO PINOT GRIGIO 2015 VENEZIE IGT, ITALY

\$7⁹⁹ Reg. **\$10⁹⁹**

Bouquet of pear and citrus filled with ripe peach, lemon and lime zest aromas, balanced by crisp acidity. Light, fresh and Fruit forward style Pinot Grigio, which will please your crowds.



Orzo risotto with buttery shrimp
Spaghetti with lemon and spinach
Grilled squid salad
Cod baked in parchment paper



5. GUIGAL SAINT-JOSEPH LIEU-DIT BLANC 2013 RHONE, FRANCE

\$57⁹⁹ (Reg. **\$71⁹⁹**)

A bold white displaying rich flavors of peach, lemon curd, and honeysuckle, with a lasting finish.



6. AU CONTRAIRE CHARDONNAY 2014 SONOMA, CA

\$17⁹⁹ (Reg. **\$21⁹⁹**)

Citrus and tree fruits are complemented by a hint of brioche and toast.



7. THÖRLE PINOT GRIS 2012 RHEINHESSEN, GERMANY

\$14⁹⁹ (Reg. **\$19⁹⁹**)

Fresh, apple aromas touched with honey and wax on this dry, boldly structured wine.



2. LE CELLIER DU PALAIS APREMONT 2014 SAVOIE, FRANCE

\$19⁹⁹ (Reg. **\$23⁹⁹**)

It's clean and citrusy, with soft minerality and plenty of acidity. A fantastic aperitif.



8. JEAN-PAUL & BENOIT DROIN CHABLIS 2014 BURGUNDY, FRANCE

\$23⁹⁹ (Reg. **\$28⁹⁹**)

Textured and dense middle weight that deliver plenty of minerality and lingering finish.



3. TERRES DOREES BEAUJOLAIS BLANC 2015 BURGUNDY, FRANCE

\$17⁹⁹ (Reg. **\$22⁹⁹**)

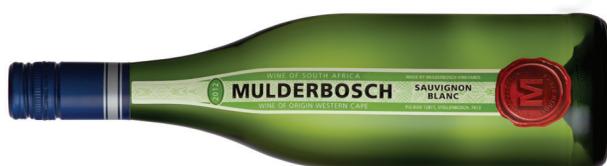
Abundant white flower aromas, hints of melon and minerals; chalky palate has a taste of the soil.



9. FELIX GRÜNER VELTLINER 2014 NIEDEROESTERREICH, AUSTRIA

\$11⁹⁹ (Reg. **\$14⁹⁹**)

Classic a Gruner, showing the typical apple, pear and herbal notes, followed by a peppery finish.



4. MULDERBOSCH SAUVIGNON BLANC 2013 WESTERN CAPE, SOUTH AFRICA

\$13⁹⁹ (Reg. **\$16⁹⁹**)

Good mid-palate weight, ripe fruit flavours yet not forsaking freshness and mineral elements.



10. DR. BÜRNKLIN-WOLF DRY RIESLING 2014 PFALZ, GERMANY

\$15⁹⁹ (Reg. **\$19⁹⁹**)

Straightforward but brisk, it offers abundant lime acidity off set by fresh apple and pear flavors.