

# November Regular Red

Chateau Vieux Manoir Bordeaux 2013  
Bordeaux, France

\$14.99

This Merlot heavy (60%) Bordeaux is full bodied and well structured with a long spicy finish. It's beautiful crimson color is complemented by a nose of morello cherry and blackcurrants. Spectacularly fruity and robust, this red offers silky tannins and a rich, decadent mouthfeel on the palate.

Punto Final Malbec Clasico 2016  
Mendoza, Argentina

\$12.99

Dark ruby red in color with violet tones, this Malbec has aromas of red currants, blackberries, and plums, with notes of pepper and clove. Flavors of black cherries, red and black currants, and juicy plums fill the mouth with hints of wood spice and vanilla on the finish. Pair with rich red meats served and hard cheeses such as Manchego.

Montsable Pinot Noir 2015  
Pays D'Oc, France

\$15.99

Inspired by the enigmatic wines of northern France, the winemakers of Montsable sought out to craft a Burgundian style Pinot Noir in the sunny Languedoc. In order to mirror this style minimal oak aging is used and the grapes are selected from the coolest sites in the region. Due to their efforts Montsable is able to deliver a silky smooth Pinot Noir with beautiful black cherry aromatics and hints of cherry and strawberry on the palate. Pair with roasted duck or pheasant for a fall dish that will have your guests asking for seconds.

Masciarelli Montepulciano d'Abruzzo 2015  
Abruzzo, Italy

\$12.99

Masciarelli Montepulciano d'Abruzzo is a medium-bodied, concentrated red with ripe flavors of raspberry, strawberry, red currant, cherry, violet, earth, and tobacco. This is a lovely pairing for lamb, grilled meat, and an array of cheeses.

Fazio Nerello Mascalese 2015  
Sicily, Italy

\$13.99

Nerello Mascalese is the grape principally used to make Etna Rosso. This modern take on the grape is produced in Western Sicily, outside of the Etna DOC, and is vinified in stainless steel to preserve its fresh fruit characteristics. Delicate and persistent notes of red fruit marry with the wine's full velvety mouthfeel for a new fall favorite that will pair beautifully with roasted pork.

Kavaklidere Yakut Okuzgozo-Bogazkere 2015  
Eastern Antolia, Turkey

\$15.99

Yakut, a blend of the native Turkish grapes Okuzgozo and Bogazkere, along with Alicante and Carignan is a legendary specialty of Eastern Antolia. With intense aromas of sour cherry, damson plum, and violet this unique lighter bodied blend offers a healthy dose of tannin which allows it to hold its own against richer dishes. With its gorgeous cherry notes and hints of acidity this wine will pair excellently with turkey, especially when served with cranberry sauce.

# November Regular White

Domaine Lafage Centenaire 2014  
Cotes du Roussillon, France

\$15.99

Consistently highly rated, this blend of Grenache Blanc, Grenache Gris, and Roussanne received 93 Points from Robert Parker for the current vintage. Exhibiting a beautiful minerality along with nuanced white currant, citrus blossom and melon on the palate this high value white is the perfect wine to pull out when you need to impress but you don't want to blow your budget. Pair with lemon based cream sauces to mirror the citrus notes in this stunning blend.

Castillo Monjardin El Cerezo Chardonnay 2016  
Navarra, Spain

\$15.99

The juice for Castillo Monjardin's Unoaked Chardonnay is cold soaked with the skins of the grapes to produce a robust creamy texture despite the absence of oak aging. Fresh aromas of green apple, tropical fruit, and almonds are complemented by an acidity that refreshes the palate when paired with salty, fatty dishes such as roasted pork tenderloin.

Villa Wolf Gewurztraminer 2016  
Pfalz, Germany

\$15.99

This aromatic, off dry Gewurztraminer exhibits a lively acidity and a nose filled with the rose petal aroma that is classic for the style. Zesty and approachable this floral white is dominated by notes of orange blossom and ripe peaches on the palate. Tuck this wine away for a much deserved night off from cooking and order in Indian takeout for a pairing that will satisfy your cravings for a weekday indulgence.

Aichenberg Premium Gruner Veltliner IL 2015  
Niederosterreich, Austria

\$13.99

This refreshing white offers notes of apple and pear on the nose which perfectly echo the fruits of the current season. Fresh and surprisingly earthy this native Austrian grape finishes with hints of apple and apricot. Gruner Veltliner is the perfect wine for pairing with problem vegetables such as asparagus.

Lenotti Colle dei Tigli Bianco del Veneto 2016  
Veneto, Italy

\$11.99

A 50/50 blend of Cortese and Garganega, this fresh young white exhibits intense aromas of peach, apple, and white flowers. Full bodied and well structured this wine can pair with just about any course of the meal. Try paired with goat cheese for hors d'oeuvres or serve with a main dish of grilled fish or poultry.

Montsable Chardonnay 2015  
Pays d'Oc, France

\$15.99

Aged for just a short time in French oak this Chardonnay offers just a kiss of oak along with an inviting blend of pear, peach, honey, toffee, and vanilla on the palate. Well balanced with a pronounced ripeness bounding out of the glass with each sip, this wine remains elegant with a nose of cinnamon and orange blossom. Pair with whole roasted chicken for an impressive date night in.

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# November Premium Red

Alasia Barbaresco 2014  
Piedmont, Italy

\$25.99

Barbaresco exhibits black fruit aromas, with complex savory, spicy notes on the palate. Black cherry, brambleberry, and just a hint of violet complement this wine's fine tannins and long rich finish. Barbaresco has a natural affinity for beef and truffles so treat yourself to a hearty fall supper of pot roast and truffled mashed potatoes to really show off this wine's true potential.

Domaine Michel Poinard Crozes Hermitage 2015  
Northern Rhone, France

\$34.99

Aged 50/50 in concrete and new oak this wine displays a fair amount of characteristic vanilla that perfectly aligns with the tastes and scents of the season. Roasted venison, grilled duck with hoisin sauce, and aged gouda will all aid in bringing out this wine's best characteristics.

Ksara Cabernet Sauvignon 2013  
Bekaa Valley, Lebanon

\$25.99

Distinct from other wines in the Ksara range in that it is a single varietal offering, this gives a beautiful account of this noble grape. Bright blackcurrant, cigar box spice and harmonious oak aromas. Really well poised on the palate with generous acidity alongside well integrated fine tannins. Liquorice and concentrated black fruits on the long finish.

Beckon Pinot Noir 2015  
Santa Maria Valley, California

\$25.99

Bright garnet red in color with aromas of red fruit and toasted oak this California Pinot Noir offers a complexity and acidity that will carry you through any impromptu dinner party. Rich and smooth on the palate this wine will win over even your fussiest houseguest with its upfront fruitiness balanced by an elegant kiss of vanilla and savory dried herbs. Serve alongside brie or ricotta for a delightful appetizer or save this wine to pair with salmon or roasted white meat.

Marques de Grinon Caliza 2011  
Dominio de Valdepusa, Spain

\$25.99

Caliza translates to limestone in Spanish, which alludes to the unique soil type present in the vineyards of Dominio de Valdepusa. This modern Spanish wine is a blend of Syrah and Petit Verdot which is fermented in stainless steel and then aged for one year in French oak. The nose is bursting with alluring notes of blackberry and cassis with undertones of cinnamon. Break this out and pair it with a healthy slice of Manchego for a pairing that everyone will love.

Tommasi Valpolicella Ripasso 2014  
Veneto, Italy

\$29.99

This delicious ripasso wine is made by adding Amarone grape skins to Valpolicella wine to create a wine with added depth and richness. Medium bodied and fruit forward this Italian red boasts a bouquet of dark cherry, blueberry, mocha, with a hint of spice on the palate. Add an extra hint of decadence to Sunday dinner by pairing this wine with your famous veal parmigiana or osso bucco.

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La Font Du Loup Cotes du Rhone Blanc 2016  
Rhone, France

\$22.99

Translating to "the fountain of the wolves" Chateau La Font du Loup is located at one of the highest points in Chateauneuf-du-Pape near a natural spring where legend has it the wolves would come to drink. Anne Charlotte Melia-Bachas along with her husband Laurent crafted this blend of Clairette, Grenache Blanc, and Viognier to be an easy drinking wine bursting with juicy peach and pineapple notes. The rich nature of this wine pairs beautifully with roasted nuts, stewed fish, and roasted pork.

Fitz-Ritter Gewurztraminer Spatlese 2013  
Pfalz, Germany

\$22.99

This off-dry German white is classically aromatic with hints of rose petal and lychee on the nose. Pleasantly acidic with notes of juicy white grapefruit, honey and spice on the palate this wine's finish is almost reminiscent of a deliciously decadent pastry. Smoked gouda, soft salty roquefort, and pate pair beautifully with this wine for a first course your guests won't soon forget.

Lapeyre Jurancon Sec  
Jurancon, France

\$21.99

Expressive and intensely fruity this 100% Gros Manseng wine exhibits notes of citrus and green hazelnuts. This wine is aged on the lees until spring producing a wine with additional texture and weight on the palate. Serve with schinken, prosciutto, and fresh goat cheese, for a delightful charcuterie platter.