

REGULAR RED



|1| DOMAINE DE LA BASTIDE VIAN 2017
RHONE, FRANCE

\$14.99

Grape: Grenache, Syrah, and Carignan

On the nose it displays vibrant red berries with hints of rosemary, thyme and lavender. Expect ripe bramble fruit and hints of black cherry together with pepper and spice on the finish.



|2| VOLPETTI CESANESE 2015
LAZIO, ITALY

\$16.99

Grape: Cesanese Comune

From vineyards around Rome, the Volpetti packs a punch of lush dark damson plum and black cherry fruit with accents of earth and spice. Drink this a touch cool with pizza margherita, a bowl of pasta in red sauce, or burger.



|3| TORRES 5G GARNACHA 2016
CAMPO DE BORJA, SPAIN

\$14.99

Grape: Garnacha

Grapes are sourced from 5 special parcels of the Campo de Borja region. Brilliant ruby red color. Exquisite aromas of strawberry and redcurrant with delicate vegetative nuances of grapevine shoots. Pair with meat stews, roasts, rice dishes and slow-cooked recipes.



|4| HARKEN PINOT NOIR 2016
CALIFORNIA

\$12.99

Classic aromas of ripe cherries, raspberries and dried herbs.

Extended aging on French oak imparts aromas of clove and spice with a structured palate. Pair with wild mushroom risotto, herb crusted pork loin, and coq au vin.



|5| BEN MARCO CABERNET SAUVIGNON 2013
MENDOZA, ARGENTINA

\$14.99

Grape: Cabernet Sauvignon, Merlot, Cabernet Franc

There is riper fruit here, black cherries and blackberries plus good varietal character with herbal aromas and plenty of cracked black pepper. Pair with beef, sausages, spiced or grilled pork, veal, rabbit, medium-strong cheeses, and meat-based pasta sauces.



|6| ORLEGI DE LUBERRRI 2017
RIOJA, SPAIN

\$13.99

Grape: Tempranillo, Viura

Orlegi is a return to the traditional light, fruit-forward wines of Rioja Alavesa. Utilizing whole-cluster fermentation for some of the grapes and indigenous yeasts, this is a classic, young Tempranillo from Rioja for everyday drinking.

REGULAR WHITE

[1] CHATEAU FAMAIEY SAUVIGNON 2017 GASCOGNE, FRANCE

\$12.99



Grape: Sauvignon

Very aromatic white followed by notes of grapefruit, elderflower, and white peach. The good balance between the acidity and the fruit makes this wine a truly perfect apéritif which can also be enjoyed with seafood and salad.

[2] CANNONBALL CHARDONNAY 2016 CALIFORNIA

\$15.99



Grape: Chardonnay

The aroma displays honeycomb, sweet cream butter, pastry, and honeysuckle notes. Soft, medium weight palate unfurls layers of flavor of poached pear, lemon curd, yellow plum, and toasted almond. Perfect with seafood, chicken, and your favorite cheeses.

[3] BADENHORST THE CURATOR 2017 SWARTLAND, SOUTH AFRICA

\$14.99



Grape: Chenin Blanc, Chardonnay, Viognier

Chenin Blanc is the backbone and structure of this blend.

Chardonnay was naturally fermented and took a long time to complete fermentation, resulting in great texture and aromas of dried peaches and apricots and ripe citrus. The Viognier brings some spice and palate length to the wine.

[4] DOMEINE DE LA BASTIDE BLANC 2017 RHONE, FRANCE

\$14.99



Grape: Viognier, Roussane, Bourboulenc, Clairette

An aromatic wine with stone fruit and floral aromas with balanced, zesty acidity. Perfect as an aperitif but will also be great with fish dishes.

[5] VILLA MARIA SAUVIGNON BLANC PRIVATE BIN 2017 MARLBOROUGH, NEW ZEALAND

\$14.99



Grape: Sauvignon Blanc

Alive white with gooseberry, passion fruit, fresh citrus, melon and herbaceous aromas. The wine has an enticing palate with a juicy flavor profile, purity and concentration, finishing crisp and clean with an interwoven thread of acidity.

[6] TENUTA DI MORZANO BIANCO 2016 TUSCANY, ITALY

\$15.99



Grape: Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling

The nose has an intense and fine bouquet with floral notes and hints of white fruit. On the palate it has a good body, balanced, soft and with a good aromatic persistence.

REGULAR MIX



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PREMIUM RED

|1| MARYHILL CABERNET FRANC 2012
COLUMBIA VALLEY, WASHINGTON **\$21.99**

Grape: Cabernet Franc

The translucent colored wine opens with a bouquet of red cherry, dill, sage and suggestions of baking spices. The texture is smooth, leading to red cherry, orange rind, red raspberry and thyme flavors. Best to drink through 2023.

|2| DOMAINE DE L'ESPIGOUETTE GIGONDAS 2012
RHONE, FRANCE **\$39.99**

Grape: Grenache, Syrah, Mourvèdre

Traditionally structured wine reveals itself slowly but steadily, first displaying red fruits and then notes of garrigue followed by cocoa and licorice root. The aromas are rich and layered, the palate is intense and silky, with a big body and finely-knit tannins.

|3| LAFOND SRH PINOT NOIR 2015
STA. RITA HILLS, CALIFORNIA **\$23.99**

Grape: Pinot Noir

This is one of the more elegant and satisfyingly dark expressions of Pinot Noir starting with aromas of sugarplum, hibiscus, berries, crushed slate and moist earth. The palate combines rose petals, baked boysenberry and dark cocoa with a strong streak of earthy minerality.

|4| FLOTSAM & JETSAM CINSAULT 2017
WESTERN CAPE, SOUTH AFRICA **\$32.99**

Grape: Cinsault

This is the second release of the Cinsault, made from vineyards in Darling and Stellenbosch and aimed to showcase the freshness of fruit rather than create a big monster red. Plenty acidity but lovely fruit, good for the Pinot-lovers out there.

|5| AVIGNONESI ROSSO DI MONTEPULCIANO 2016
TUSCANY, ITALY **\$23.99**

Grape: Sangiovese, Canaiolo, Colorino

Delicately spicy, with intense aromas of red berry fruits and hints of linden in flower with an elegant touch of violets. The flavour is smooth, complex and long lingering, expressing a beautiful harmony between freshness, acidity and sweetness.

|6| DOMAINE PRAL MOULIN-A-VENT 2017
BEAUJOLAIS, FRANCE **\$20.99**

Grape: Gamay

A complex nose with rich extracted red fruits and berries, smooth and fruity on the palate with soft brown spices. A very elegant cru Beaujolais that can be enjoyed now or aged for up to 6 years.

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|4| DE WETSHOF LIMESTONE HILL CHARDONNAY 2017
ROBERTSON, SOUTH AFRICA **\$21.99**

Heavy clay soils rich in limestone allow this Chardonnay to emit optimum varietal expression in a cloak of rich complexity. An un-wooded wine, Limestone Hill has notes of grapefruit and nuts, with the complexity balanced by a nuanced elegance ending with a delicate ripeness.

|5| QUINTESSENCE POUILLY-FUME 2016
LOIRE, FRANCE **\$21.99**

Grape: Sauvignon Blanc
It is a fragrant and refreshing aromatic wine, with white fruit and acacia flower aromas, round and slightly creamy in mouth, with a delicate smoky note. Serve as an aperitif on its own or with hors d'oeuvres, grilled fish, sushi, white meats, and goat cheese.

|6| LIS NERIS PINOT GRIGIO 2017
VENEZIA-GIULIA, ITALY **\$25.99**

Partly fermented and aged in 500-liter French barrels, this opens with aromas of toasted oak, bread crust, acacia and sage. The rounded medium-bodied palate offers mature yellow-apple skin, pineapple and a hint of butterscotch while a nutty note closes the finish.