

REGULAR RED



|1| SANTUCCI 2014 TUSCANY, ITALY

\$12.99

85% Sangiovese, 15% Merlot

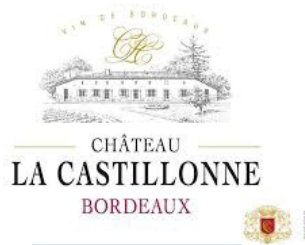
Gentle and harmonious, flavor of cherry and plum, fruity with oak finish. The contrast of tart cherry, plum, and strawberry flavors fuse with earthy notes of oregano, smoke, and tobacco, making it a wonderful dinner companion.



|2| BARNARD GRIFFIN ROB'S RED BLEND 2014 WASHINGTON

\$14.99

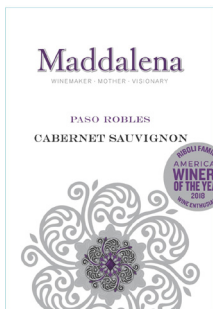
Very aromatic, opening with a vibrant range of plum, raspberry and orange zest flavors. Intriguing notes of menthol, mint and dark chocolate chime in on the long, lingering finish. Stock up on this wine to serve as a satisfying everyday red.



|3| CHATEAU LA CASTILLONNE 2016 BORDEAUX

\$12.99

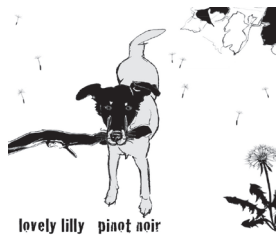
A juicy red-berry flavor and bright acidity carry this light-bodied wine. The tannins are delicate and the oak flavor is muted, leaving a wine that will develop quickly. Drink now.



|4| MADDALENA CABERNET SAUVIGNON 2016 PASO ROBLES, CALIFORNIA

\$17.99

Maddalena Cabernet Sauvignon shows ripe red fruit, including raspberry, plum, and spicy black cherry. Barrel aging contributes notes of vanilla, caramel, and oak spice. The mouth is round with a rich, silky texture that is framed by soft tannins.



|5| LOVELY LILLY PINOT NOIR 2017 BADEN, GERMANY

\$15.99

The "Lovely Lilly," their entry bottling, shows great dark berry fruits, a richness that is enlivened by a refreshing mineral core and a delicate edging of smoke and sage. Will impress fans of Oregon Pinot Noir as well as those who prefer richer Burgundies.



|6| BORSAO BEROLA 2015 CAMPO DE BORJA, SAPIN

\$14.99

70% Garnacha, 20% Syrah, 10% Cabernet Sauvignon

Intense cherry red color. Remarkable aromatic complexity with notes of black fruit, light balsamic and toasted touches that remind of BBQ and a vanilla chocolate cake. Cherry cola, lavender, bright red and black preserves in the mouth, full bodied with rich complexity.

REGULAR WHITE



[1] JEAN PAUL DUBOST BEAUJOLAIS VILLAGES BLANC 2015
BURGUNDY, FRANCE **\$13.99**

95% Chardonnay and 5% Viognier from biodynamic vineyard. Fruit forward, aromas of white fruit, peach, apricot, and kiwi. Drink now.



[2] CHATEAU MEZAIN BLANC 2017
BORDEAUX, FRANCE **\$12.99**

This Sauvignon Blanc, with its herbal character and hints of tropical fruits, is both crisply fresh and ripe. Drink this wine now.



[3] BUTTER BLOSSOM CHARDONNAY 2016
SONOMA, CALIFORNIA **\$10.99**

Notes of ripe peach and butterscotch jump out of the glass. Butternut chardonnay is creamy and rich with great depth. A true crowd-pleaser.



[4] DOMAINE SAINT-LANNES BLANC 2017
GASCOGNE, FRANCE **\$11.99**

Colombard, Gros Manseng and Ugni Blanc go into this bright, fruity and herbal wine. Energetic, intense and expressive citrus and tropical fruit flavors, and elegantly bright, mineral length. With its crisp citrus and gooseberry acidity and extreme freshness, the wine is light and delicious to drink now.



[5] PINE RIDGE CHENIN BLANC VIOGNIER 2018
CALIFORNIA **\$15.99**

This versatile wine pairs well with a number of dishes, from light salads to seafood, and most notably with foods with a hint of spiciness—its subtle sweetness provides balance alongside a touch of heat. It's the perfect pour for the start of an evening with appetizers or a platter of salumi.



[6] MULDERBOSCH CHENIN BLANC 2018
WESTERN CAPE, SOUTH AFRICA **\$15.99**

There's a prevailing nuttiness to the nose and mouth of this Chenin, with assertive tones of toasted hazelnut and straw throughout. Flavors of honeydew and baked apple unfold on the medium-weight palate, ending on a spiced orange-cream note.

REGULAR MIX

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PREMIUM RED



**|1| DOMAINE BART MARSANNAY 2016
BURGUNDY, FRANCE**

\$29.99

This Pinot Noir has aromas of ripe strawberry and black cherry, with hints of violet, spice and licorice. The palate is dense and chalky with ripe blackberry and black cherry fruit, earthy and meaty, finishing with firm acidity and dense black fruits. This full-bodied Burgundy will be perfect with grilled pork and lamb and full-flavored cow cheeses.



**|2| TERRANOBLE CA2 CARMENERRE 2013
COLCHAGUA VALLEY, CHILE**

\$23.99

Complex and elegant aromas of species, smoke and some earthy notes from coastal terroir. Incredible freshness with intense, silky and well-balanced tannins. This wine pair well with osso buco or lamb chops.



**|3| DOMAINE LA MONARDIERE VACQUEYRAS 2014
RHONE, FRANCE**

\$29.99

Sun-baked black cherry and strawberry are nuanced with spice and smoked nut in this Grenache- and Syrah-dominant blend accented with Cinsault and Mourvèdre. It's a concentrated and ripe but crisply balanced wine that lingers on finely edged, chalky tannins. Enjoy until 2024.



**|4| SINDICAT LA FIGUERA VI SEC 2017
MONT SANT, SPAIN**

\$27.99

Made from 100% Garnacha. Sindicat La Figuera 2017 is an easy to drink, fruity and fresh red wine. This vintage shows all its fruity character, with ripe red fruit on the nose and notes of Mediterranean grass. In the mouth, it is easy to drink and delicate, with great freshness.



**|5| DOOLHOF SINGLE VINEYARD CABERNET FRANC 2017
LIMIETBERG, SOUTH AFRICA**

\$21.99

Youthful, dark red with perfumed blackcurrants, violets, truffles and graphite on the nose. An elegant, slight mineral character is also present. The wine shows great elegance and softness with fine velvety tannins.



**|6| KLAUS LENTSCH BACHGART BLAUBURGUNDER 2016
ALTO ADIGE, ITALY**

\$34.99

100% Pinot Noir

Intense bouquet of red berries and Marasca cherry with a tinge of spice. On the palate it is soft and round with a balanced, medium body, a fresh finish with finely-spiced tannins, and a distinctive mineral presence.

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**|4| JERMANN SAUVIGNON BLANC 2016
FRIULI-VENEZIA GIULIA, ITALY**

\$32.99

Its aroma is intense, persistent, and fruity with a pleasant hint of elderflower. On the palate, it is full and dry, elegant and balanced. Try pairing with shellfish, seafood risotto, and white fish in sauce. It is exceptionally good with lobster and crayfish in simple recipes.



**|5| DOMAINE DURAND SAINT-PÉRAY 2017
RHONE, FRANCE**

\$39.99

50% Marsanne and 50% Roussane
Flavors of apricot and ripe stone fruits balance with orange citrus to create a dynamic interplay of richness and zing. The palate is light with excellent flavor intensity, leading into a long, elegant finish. Enjoy with monkfish with caper or coconut poached black bass.



**|6| IXSIR ALTITUDES WHITE 2016
BATROUN, LEBANON**

\$18.99

Gentle nettle and elderflower aromas lead into a soft citrus and fresh herb palate. There is a touch of spice on the pleasantly lingering finish. A fresh, easy-drinking style.