

# REGULAR RED



**|1| CONCHA Y TORO DIABLO DARK RED 2017  
MAULE VALLEY, CHILE**

**\$14.99**

Ripe, densely packed with black cherry and dark plum, slightly spicy, with a soft touch of bitter chocolate. Notes of dark plums, with firm and round tannins, velvety texture, smooth, well balanced and mouth filling wine. Pair with different kind of grilled meat, lamb stews with herbs or game meat.



**|2| QUINTA DE CABRIZ RED 2017  
DAO, PORTUGAL**

**\$10.99**

This ripe and textured wine has tannins as well as bold red fruits. The wood aging shows in the spice and vanilla flavors that give the wine its firm richness.



**|3| VALLONE SUSUMANIELLO SALENTO 2016  
PUGLIA, ITALY**

**\$17.99**

This rare native grape creates a wine that is enjoyable in primary fruit expression. Floral and spicy, with a wealth of red cherry and black berry flavors, this is light bodied but crisp, clean and perfect with a slight chill.



**|4| BROOK & BRIDGE ZINFANDEL 2014  
CALIFORNIA**

**\$14.99**

Classic California wines to enjoy with family and friends. Robust fruit and balanced acidity make the Brook and Bridge wine series a wonderful everyday value wine.



**|5| CONCHA Y TORO CASILLERO DEL DIABLO CARMENERE 2018  
CHILE**

**\$14.99**

This variety disappeared from its place of origin in Médoc, north of Bordeaux, France following the phylloxera outbreak in the 19th century. It reappeared in Chile at the end of the 20th Century. This is smooth and delicate red with intense color, smooth, round tannins, and attractive aromas of black currant and chocolate. Ideal with aged cheese.



**|6| DOMAINE DU MOULIN "CUVEE M ROUGE 2017  
GAILLAC, SPAIN**

**\$14.99**

Unique blend of 50% Duras and 50% Syrah grown on over 25 year-old vines cultivated in gravel, clay, and limestone soils. Intense aromas of spice, juicy red fruit, purple flowers, and plums. The palate burst with mouthwatering acidity, smooth yet firm tannins, pepper, spice, herbs, and more luscious red fruit. Its medium body and tantalizing flavors will be a lovely pairing with a roast chicken with herbs de Provence.

# REGULAR WHITE



## [1] COTTANERA BARBAZZALE ETNA BIANCO 2014 SICILY, ITALY

**\$15.99**

Here's a pretty blend of 50% Inzolia and 50% Viognier that has aromas of honeysuckle, hay and aromatic herbs. The palate offers yellow peach and golden apple accented by hints of sage and thyme.



## [2] QUINTA DE CABRIZ WHITE 2017 DAO, PORTUGAL

**\$10.99**

Bottled early, this young and friendly wine has retained all its fresh fruitiness. Its acidity, citrus flavors and lightly creamy texture from the Encruzado in the blend are all up-front, not needing any aging.



## [3] DOMAINE DU MAS DE REY COEUR DE CAMARGUE ROSE N/V RHONE, FRANCE

**\$8.99**

While dry in style, this juicy, fruity rosé offers loads of ripe peach and raspberry flavors glazed in marmalade. It's a ripe, sunny wine balanced neatly by brisk acidity and a hint of mineral complexity. It's made from mostly Merlot grapes blended with Caladoc, a variety that's a cross of Grenache and Malbec.



## [4] DOMAINE CHIROULET TERRES BLANCHES 2017 GASCOGNE, FRANCE

**\$13.99**

Lightly mineral in character, this a floral blend of Sauvignon Blanc and Gros Manseng. At the moment, herbal flavors predominate, but give the wine a few months and the riper fruits of the Gros Manseng will come through and give a deliciously aromatic wine.



## [5] PODERI DAL NESPOLI RUBICONE FAMOSO 2018 EMILIA-ROMAGNA, ITALY

**\$11.99**

The palate is rich and refined. There's a beautiful underpinning of salty minerals that keeps the palate fresh and zippy. Pair with fish, poultry, and pork, and the fresh mineral finish will also pair it nicely with shellfish.



## [6] PAUL ANHEUSER SCHLOSSBOECKELHEIMER KABINETT 2017 NAHE, GERMANY

**\$18.99**

Whiffs of sugar cookie, ripe peach and tangerine are inviting on the nose of this off-dry kabinett, but the palate here is showing maturity already. Notes of apple and pear are a bit pressed in style, accented by hints of dusty mineral and a slightly bitter, phenolic finish.

# REGULAR MIX



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# PREMIUM RED

**|1| CHATEAU LASSEGUE LES CADRANS ST. EMILION 2015**  
**BORDEAUX, FRANCE** **\$30.99**



Very beautiful deep and brilliant red color with spices on the nose. A lot of finesse on the palate with nutmeg and white pepper flavors. A very balanced wine that develops a good length on the palate and a mineral finish. Fine and persistent tannins. This vintage can age 5 to 10 years.

**|2| SAN VALENTINO CONTE DI COVIGNANO 2015**  
**EMILIA-ROMAGNA, ITALY** **\$21.99**



Pure, fruity and elegant, featuring cherry, plum, currant and iron aromas and flavors. Well-structured, yet balanced, with a lingering, fresh aftertaste of fruit, iron and leather notes.

**|3| JEAN PAUL DUBOST LE VIVIER FLEURIE 2015**  
**BEAUJOLAIS, FRANCE** **\$25.99**



There are some fine, dry tannins in this wine along the dark cherry, blackberry and ripe flavors with enticing aromas of baking spice, violets and dark wet earth. Drink this balanced wine now.

**|4| LUCA LABORDE DOUBLE SELECT SYRAH 2015**  
**RHONE, FRANCE** **\$39.99**



Aromas of cigar, leather, and smoked meat fill the nose with hints of toasty oak, forest floor and baking spice. Well-structured tannins support big fruit flavors of blackberry jam, black spiced cherries, ground black pepper and just a hint of rhubarb. Pairs well with grilled or smoked meats such as beef, pork and lamb, and dishes prepared with mild cheese or wild mushrooms.

**|5| TRUE GRIT PETIT SIRAH 2016**  
**MENDOCINO, CALIFORNIA** **\$19.99**



The True Grit Reserve Petite Sirah has heady aromas of ripe fruit, white pepper and vanilla, followed by an intense rush of fresh blackberry, dark chocolate, pepper and caramel flavors.

**|6| LEONUCCI IL MONTIGNANO LS015 2015**  
**UMBRIA, ITALY** **\$32.99**



Cherry and raspberry flavours joined leather notes and smooth, dry tannins, whilst bitter chocolate and nutmeg comprised the savoury finish. A balance of soft fruit, savoury elements and dry tannins make this an excellent glass with hearty dishes.

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**[4] BERNARD FOUQUET CUVÉE DE SILEX VOUVRAY 2018**  
**LOIRE, FRANCE** **\$21.99**



The terroir of this vintage sometimes gives notes of “flint”, which emphasize its mineral character, or a more fruity side the sunny years. Bright yellow, with their aromas of apple, pear and citrus, these wines will perfectly accompany seafood.

**[5] HIDDEN TREASURES BY MORIC HID3 BALATON 2017**  
**BURGENLAND, AUSTRIA** **\$31.99**



Fruits of white pulp, wood spices, hazelnuts, small flowers. Lean white wine with a good acidity with citrus fruits, apple, pear, peach, almonds, marzipan, and a little vanilla notes. Well-structured that is a little young and can be more beautiful over time.

**[6] ZLATAN POSIP VRHUNSKO VINO 2018**  
**DALMATIA, CROATIA** **\$23.99**



The wine is bright, straw-golden color, hard and dense in the glass and leaves a thick trail. Full and distinctive flavor and rich aroma that constantly intermingles. Apricot, citrus, Mediterranean herbs, anise tones, traces of vanilla. Delicious and long-lasting flavors with lively and perfectly dosed acids and attractive aftertaste on apricots and pineapple.