

July Wine Bargains

Sparkling & Whites:

Loredan Gasparini "Casabianca" Prosecco Rosato, Veneto, Italy

\$12

Celebrate summertime!! This wonderfully crisp and refreshing sparkler is perfect for summer cookouts. Its strawberry, pepper, pear, and rhubarb fruit is smile inducing.

Encostas do Lima Vinho Verde, Portugal

\$10

Ripe yet lively citrus, pear and apple-scented nose leads to a light to medium-bodied personality with outstanding depth of fruit. Satin-textured, it is tangy, nuanced, zesty, and rich. Outstanding with crab, shrimp & clams.

Veleta Vijiriega, Granada, Spain

\$12

From the relatively unknown region of Granada comes this little known grape Vijiriega. Blended with 10% Chardonnay, the wine is zippy and bracing with Granny Smith apple, peach pit and a flinty minerality. It is amazing with fresh fish.

Domaine Bertier Sauvignon Blanc / Viognier, Languedoc, France

\$10

This wine comes from a beautiful vineyard overlooking the Mediterranean Sea. Winemaker Bertrand Waris hails from Champagne and his elegant touch shows in the wine. Aromas of white peach, honeydew melon, apricot, flowers and baking spice make this a great wine for salads and turkey breast.

Domaine Ferrer Ribiere Grenache Blanc / Muscat, Cotes Catalanes, Spain

\$12

Organically farmed Grenache Blanc and Muscat in a clean, bright, bone dry format. Pretty spice, honeysuckle, lemon zest, & spring flowers. A natural with roast chicken.

Chateau Coustaut La Grangeotte Sauvignon Blanc, Bordeaux, France

\$12

This delicious Sauvignon reveals rich, fresh, candied citrus aromas, followed by grapefruit, pear, and crisp apple-like flavors. Displaying admirable purity and fruit density in its light to medium body.

Red Wines:

Domaine de Amariniers Cotes du Rhone Villages, Rhone Valley, France

\$12

We loves this wine for its generous peppery, earthy, jammy, berry-scented nose, soft, fat flavors, very good winemaking, and low acid, spicy finish. Pairs well with pork chops and roast lamb.

Cuvee de Paredaux, Languedoc, France

\$12

We literally wept when the importer informed us that they were no longer going to carry this wine. It has been a favorite of ours for several vintages now. We twisted their arm and were able to get some cases brought in for us. A blend of Cabernet Sauvignon, Mourvedre, Syrah, Grenache & Carignan, it is an earthy, peppery, spicy wine with considerable character and complexity. It has plenty of intensity, a mouthfilling chewiness, and gobs of black fruit.

Maipe Malbec, Mendoza, Argentina

\$11

The juicy softer side of Malbec. Lots of red raspberry, plum and blueberry fruit, with bright acidity, a touch of tannin, and a spicy finish. Begs for burgers and barbecue.

Home Grown Farms Family Harvest Red, California

\$11

This new wine is a blend of Syrah, Barbera, & Petite Sirah. Their website is hilarious and we loved their description of this wine. It has been noticed that different aromas flow from the glass depending on the disposition of the nose smelling or the tongue tasting, kind of mood-ring style. But here's a list of aromas and flavors folks have mentioned, on various days. Mulberry jam, sweaty saddle, blueberry buckle, roll in the hay, tapioca pudding, chocolate dipped lemon peel, kisses behind the newspaper, cherries, wine, & fresh dirt.

Campos de Enanszo Tempranillo, Rioja, Spain

\$11

This well balanced red offers black cherry and plum flavors, with tobacco, anise and cedar accents. The finish is toasty with lingering black cherry fruit. Perfect for steaks on the grill.

Chateau La Roseliere Cotes de Blaye, Bordeaux, France

\$12

This lovely Cotes de Blaye has gorgeous aromas of chocolate, blackberry and cherry fruit, and smoky oak. Sweet, rich, and concentrated, with excellent harmony and low acidity, this wine can compete with many selling for 2-3 times the price. Enjoy it over the next 5-6 years.