

August Wine Bargains

White Wines:

Vignali Roccamora Grecanico, Sicily, Italy **\$12**

Fresh and appley, with hints of minerals, following through to a medium-bodied palate, with good lemony acidity. Perfect for fresh seafood and salads.

Grand Arte Alvarinho, Lisbon, Portugal **\$12**

Yup, this is the same grape as Spain's Albariño. Loads of fresh citrus notes; tangerine, grapefruit and orange. It's got fresh fish written all over it.

Lurton "Tierra de Luna" Torrontes, Mendoza, Argentina **\$11**

We are stacked with crisp, bright whites for these dog days of summer. We loved the Lurton Torrontes with its yummy apricot, peach and honeysuckle flavors. It smells amazing and has nice richness to the fruit but finishes bone dry.

Chateau Saintongey Blanc, Bordeaux, France **\$10**

This Sauvignon Blanc (80%) and Semillon (20%) blend has some grapefruit notes on the nose with more tropical flavors on the palate with nice minerality showing through on the finish.

Chabert Roussanne, Languedoc, France **\$9**

Delicious notes of spring flowers, almonds and spiced apple and pear burst from the glass. Full bodied and richly textured, this is a perfect match for grilled fish, chicken and pork chops.

Michael Sullberg "Reserve" Chardonnay, California **\$12**

These wines are AMAZING values. This chardonnay, sourced from all over California, has ripe pineapple and baked apple notes, some vanilla and toast and a touch of butter on the clean finish.

Red Wines:

Cassiano Montepulciano d'Abruzzo, Abruzzi, Italy **\$10**

This wine has an extremely high yummy factor. It has the pure sweet Montepulciano fruit that we love, without any of the hard edges or rusticity. Beautiful black cherry and blueberry fruit with just a hint of licorice and violet. Could handle a slight chill. Serve with turkey burgers and picnic fare.

DFJ Touriga Nacional / Touriga Franca, Lisbon, Portugal **\$12**

This blend of two traditional port varieties is NOT TO BE MISSED ! It is fragrant and beautifully balanced, with some velvet on the texture, and persistent blue fruit flavors on the finish. The tannins are ripe, but are sufficient to provide support.

Gosford "Reserve" Shiraz, South Eastern Australia **\$10**

If you are having burgers and/or barbecue, this is your wine. Ripe plums and blackberry, a good dose of spice and some ripe tannin on the finish.

Lurton "Tierra de Luna" Malbec, Mendoza, Argentina **\$10**

Big, chewy, brawny, blueberry flavored Malbec from the high altitude vineyards in the shadow of the Andes mountains. There are some spice box and cedar notes that come through on the finish.

Man Vintners Cabernet Sauvignon, Coastal Region, South Africa **\$10**

We have 2 Cabernets on the list this month to handle all of your steak needs. The Man Vintners Cab is all fig and red currant with grilled herb and toast on the finish.

Michael Sullberg "Reserve" Cabernet Sauvignon, California **\$12**

The winery says, "Wine of this caliber and price point rarely share the same conversation." We agree. Packed with deep, dark black cherry and blackberry fruit, dusty cocoa, and big firm tannin.