

March Wine Bargains

White Wines:

Graffigna Pinot Grigio, Tulum Valley, Argentina

\$10

This well balanced, crisp white is loaded with flavors of orange peel, peach and tangerine. There is richness to the mouthfeel making it a great match for pasta and seafood dishes.

El Portillo Sauvignon Blanc, Uco Valley, Mendoza, Argentina

\$11

Beautifully textured with clean bright flavors of orange and grapefruit, honeydew melon and a touch of herbs. We love it with fresh fish.

Closerie des Lys Blanc, Languedoc, France

\$ 11

A blend of Chardonnay, Sauvignon Blanc, and Vermentino with notes of Granny Smith apple, pineapple, almond, lemon zest and fresh herbs. Delightfully complex and perfect for pork chops or grilled chicken.

Columbia "Cellarmaster's" Riesling, Columbia Valley, Washington

\$12

This slightly off-dry, medium bodied Riesling has beautiful candied orange aromas and flavors with a silky-texture and perfect balance. This immensely flavorful white pairs wonderfully with spicy food or Asian cuisine.

Rabbit Ridge "Le Lapin" Chardonnay, Central Coast, California

\$9

A rockin' style of Chardonnay with aromas of tropical fruit, smoky oak, and buttery apples. Perfectly ripe and full bodied, this is an excellent match for rich seafood or creamy pasta dishes.

Red Wines:

El Portillo Pinot Noir, Uco Valley, Mendoza, Argentina

\$11

Argentina is quickly becoming a great spot for excellent value Pinot Noir. This is a soft, pretty style of Pinot with aromas of strawberry, raspberry, rose petal and cinnamon. It is wonderful with salmon and roast chicken.

Domaine Guindon "Coteaux d'Ancenis" Gamay, Loire Valley, France

\$12

A wonderful expression of the Beaujolais grape, with more interesting flavors and texture. The wine is richly fruity, supple & stylish with excellent ripeness, and plenty of Gamay's crunchy, fresh, red fruit character. Superb with ham or corned beef and cabbage for St. Pat's.

Buccia Nera "Guarniente" Chianti, Tuscany, Italy

\$11

This ripe, fragrant Sangiovese is loaded with aromas of sweet strawberries and saddle leather as well as a soft, lush, medium-bodied palate. Surprisingly, it's excellent with Italian cuisine....go figure...

Bodegas Luzon "Luzon Verde" Monastrell, Jumilla, Spain

\$11

"The 2009 Luzon Verde was produced from organically grown grapes and is 100% Monastrell from 15- to 35-year-old vines. Dark ruby-colored, the nose offers up earth, spice, underbrush, and blueberry. Ripe, sweetly-fruited, and firm, it will deliver pleasure over the next 4 years." 88 point, Robert Parker's Wine Advocate

Fair Valley Pinotage, Paarl Valley, South Africa

\$12

Delicious Pinotage (a cross of Pinot Noir & Cinsault) with spicy blackberry and herbal aromas. It has good grip, and layers of dark cherries & dusty cocoa flavors. Great with game and braised meats.

Cuvee Jean Paul Vacluse Rouge, Rhone Valley, France

\$10

A Grenache and Syrah blend with plenty of ripe red berry fruit, some cracked pepper and a touch of dried herbs, olives and cedar. Perfect for Barbecued chicken or beef stew.

Blue Reef Shiraz / Cabernet, South Eastern Australia

\$11

A very high "Yummy Factor" with fragrant aromas of blackberry, cassis & licorice. The wine is lush, with lovely texture and soft, ripe tannin. Drink it with burgers, ribs and barbecue.