

# March 2010 Wine Bargains

## White Wines:

### **Graffigna Pinot Grigio, San Juan, Argentina**

**\$12**

We do love the expression of pinot grigio from Argentina. Peach, apricot, toasted almond and crushed flowers, it is lovely with fresh seafood.

### **Picco del Sole Falanghina, Campagna, Italy**

**\$12**

Impress your friends!! A fantastic alternative to Italian Pinot Grigio!! Very elegant and refined with notes of white peach, Granny Smith apple, mint, wild herbs and minerals.

### **Chateau Laroche St. Jean Blanc, Bordeaux, France**

**\$11**

Plenty of crisp, mineral, fig/melony fruit, medium body, good crisp acidity, and a fresh, long, dry finish.

### **Hogue "Fruit Forward" Riesling, Columbia Valley, Washington**

**\$12**

Dances on your tongue like butter on a hot skillet. We love the winemaker's description, "opens with a melange of aromas: orange blossom, jasmine, dried apricot, and tangerine. The palate is creamy, with apricot flavors. A naturally crisp acidity balances the slight sweetness, providing a refreshing finish." Perfect with sushi.

### **Cycles Gladiator Chardonnay, Central Coast, California**

**\$11**

Blended with 11% Viognier and 5% Pinot Gris, this partially barrel fermented Chardonnay is fat and sassy. Rich, apple, peach and melon fruit with a hint of butter and well balanced acidity. The Viognier and Pinot Gris add wonderful floral notes.

## Red Wines:

### **Mas de Chabert Pinot Noir, Languedoc, France**

**\$11**

Lingonberry, strawberry, & mint on the nose with refreshing, pure, tart yet ripe red-fruit palate, & a wonderfully silky texture. The finish hints of brown spice and chalky minerality.

### **Bishop's Selection Cotes du Rhone Villages, Rhone Valley, France**

**\$12**

Clean and bright with a cedary, spicy berry nose and palate. It finishes with notes of leather, pepper and dried herbs. Great with mushroom pasta and grilled meats.

### **Morse Code Shiraz, Padthaway, Australia**

**\$12**

Wonderfully juicy, just oozing with ripe raspberry, smoky oak and pepper. Begs for Barbecue.

### **Diseño Malbec, Mendoza, Argentina**

**\$12**

Malbec is the hottest thing going currently. It gives sooo much bang for the buck. Big, broad shouldered blueberry fruit and lots of grip and gumption.

### **Hogue "Fruit Forward" Merlot, Columbia Valley, Washington**

**\$12**

These wines are REALLY good. Spot-on varietally correct and oh so delicious. This chocolate covered cherry is brimming with rich, warm fruit and ripe tannins on the finish.

### **Finca Antigua Crianza, La Mancha, Spain**

**\$12**

From the land of Don Quixote this blend of Tempranillo, Cabernet Sauvignon and Merlot was called "a steal" by Robert Parker's Wine Advocate. "Warm raspberries and cinnamon aromas with a little leather and vanilla. The medium to full bodied palate is wonderfully lifted with lots of primary, juicy berry fruit and a medium-high level of invigorating acidity. Medium level of velvety tannins and a medium to long finish. A steal for under twenty bucks."

### **Estacion Cabernet Sauvignon, Colchagua Valley, Chile**

**\$9**

A well built Cabernet from Chile with black currant, tobacco, earth and dusty cocoa. A great choice for meatloaf and burgers.

## Mag of the Month:

### **Bodegas Borsao Vina Borgia Garnacha, Campo de Borja, Spain**

**\$15 1.5L**

A great value in Spanish Grenache. Ooodles of black cherry, chocolate, violets and spice. It has wonderful purity, an inner-core of surprising richness and sweet fruit, and a long, heady, mouthfilling finish.