

September Wine Bargains

White Wines

- Domaine de Cadastres Picpoul de Pinet, Languedoc, France** **\$11**
Picpoul de Pinet means “lip stinger” because of the grape variety’s crisp, fresh acidity. It has lovely lemon citrus and mineral notes, and a dry, clean finish. Perfect for briny seafood (oysters!!) and salads.
- Lusitano Branco, Ervideira, Portugal** **\$12**
Had I tasted this wine blind, I would have guessed it was Viognier. It has gorgeous peach and apricot fruit, but is a bit softer and lighter than Viognier tends to be. Made from the local indigenous varieties Antão Vaz, Roupeiro and Arinto, this medium bodied white is great with chicken on the grill or pork chops.
- Tierra Blanco, Rioja, Spain** **\$11**
Made from Viura, Garnacha Blanco, & Malvasia, this fun white has aromas of minerals, magnolia and jasmine, and fresh pear. Delightful.
- Sierra Grande Sauvignon Blanc, Central Valle, Chile** **\$10**
Another slam-dunk from Paul Boutinot, the mastermind behind lots of great wine values from all over the world. Notes of melon, orange, fresh herbs and candied grapefruit. Perfect for fresh fish.
- Domaine Bellevue Chardonnay, Loire Valley, France** **\$12**
I always have high hopes for Chardonnay grown in the Loire and this one delivers. It has great texture, spicy apple fruit, lemon blossoms and beautiful purity. A natural with salmon or herb roasted chicken.
- Maïpe Chardonnay, Mendoza, Argentina** **\$11**
Softer in texture than its Loire Valley counterpart, this tropical fruit driven wine is a bit toasty on the finish. It’s blended with 15% Viognier which adds some exotic fruit and spice. Great with creamy soups, veal and chicken.

Red Wines

- Hob Knob Pinot Noir, Languedoc, France** **\$12**
Pinot Noir from the Languedoc is rarely mistaken for great Burgundy, but this spicy cherry and herb scented Pinot is easy drinking and easy on the wallet. Mushrooms, game, and salmon are natural pairings.
- Castillo de Monseran Garnacha, Cariñena, Spain** **\$9**
This effusively fruit driven red has loads of strawberry and red raspberry fruit. The tannins are ripe and provide some backbone on the finish.
- Hpakalte “Hercules” Agiorgitiko, Peloponnese, Greece** **\$10**
The Agiorgitiko grape is affectionately known as St. George. It has an almost rustic Rhone like character with spicy blackberry and cherry fruit. A superb value in a full throttle, chunky, brambly, made for backyard barbecue red wine.
- Colsanto “Ruris” Sangiovese / Sargantino / Merlot, Umbria, Italy** **\$11**
A delicious earthy, meaty, red berry scented wine with beautiful silky tannins and a long finish. Great with sausage and pasta with red sauce.
- Levad Merlot, Alto Adige, Italy** **\$10**
From the fantastic 2001 vintage, this soft, easy going Merlot is full of dusty, earthy spice & plum fruit. Tastes like an aged right bank Bordeaux. Perfect with roasted lamb.
- Terra Andina Cabernet Sauvignon, Central Valle, Chile** **\$9**
Smoky and vanilla scented with blackcurrant, plum and coffee notes. Firm tannins on the finish beg for a juicy steak or lamb chops.