



April 4*2*GO Combo

2006 Simi Sauvignon Blanc, Sonoma County – Regularly \$13.99

Founded in the 1880's by brothers Giuseppe and Pietro Simi, the winery went through many different owners until 1979 when Zelma Long was hired as winemaker. She revitalized the 100-year old winery and its wines, became President in 1989, C.E.O. in 1990, and later Executive Vice President and continues to oversee the winemaking team. This Sauvignon Blanc represents the best of Sonoma County! Aromas of Meyer lemon and orange blossoms are laced with lemon grass and mineral notes. Intense flavors of tangerine, melon and fig are accented with green tea and hints of mineral on the finish. The blend of a little Semillon adds a round richness on the palate and with only 11% being aged in oak barrels, the wine maintains its bright fruit flavors. Simi Sauvignon Blanc is a great pairing for oysters, chilled tomato soup (gazpacho) and roasted beet salad.

2006 Chateau St. Jean Chardonnay, Sonoma – Regularly \$ 12.99

Margo Van Staaveren has been with Chateau St. Jean for 27 years, 25 of them as winemaker. She was instrumental in Chateau St. Jean becoming the first winery to have vineyard designated wines. Their Sonoma Chardonnay showcases fruit from all over the County but year after year the Robert Young Vineyard in Alexander Valley takes a prominent role in the blend. This vineyard has a long history of growing superior Chardonnay that has finesse, elegance and complexity. After blending the fermented fruit from their highly acclaimed vineyards, it is aged sur lie in small French and American oak barrels which gives it a beautiful richness. This delicious Chardonnay is refreshing and balanced with flavors of pear, pineapple and roasted almonds that lead to a clean finish.

2006 Pigeoulet Rouge en Provence, France – Regularly \$ 16.99

Great wine always tastes better when it doesn't cost much. Le Pigeoulet en Provence would taste delicious no matter what the price. It's gorgeous from the first ruby splash that hits the glass, to its scent of warm cherries and spice, to its juicy, woody, berry-like flavors. 80% Grenache, 10% Syrah, 5% Cinsault and 5% Carignane from an average of 20 year old vines make this a real bargain. It also has pedigree: it's made by the Brunier family, who make the revered Châteauneuf-du-Pape wines of Domaine du Vieux Télégraphe in France's Rhone Valley. The name Le Pigeoulet is Provencal for 'little one', a name the Bruniers feel is appropriate to the friendliness and drinkability of this red table wine, made outside the appellation of Châteauneuf du Pape, in the area around Orange. With Pigeoulet, you get their expertise applied to vineyards in the south of Châteauneuf and just outside the appellation, making for a sort of mini-Châteauneuf at under \$20.00. This is a 'must try/must buy!'

2006 Cubero Old Vine Grenache, Spain – Regularly \$11.99

Cubero is Spanish for "cooper" and although their wines are unoaked, they wanted to honor their family name. Not only do they have a state-of-the art wine making facility combining the best of technology and traditional family methods, they also feature a store where visitors can buy cheese, chorizo, cured ham, and many other local delicacies. This wine is from old vine Garnacha which shows a burst of red berry and plum on the nose. It is full-bodied and structured on the palate, followed by silky tannins on the lingering finish making this a delightful compliment to lamb, game, and spicy food or just by itself