



**April 4*2*GO
Red Wine**

2005 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!'

2004 Tiz Red, California – Regularly \$8.99

This Kendall-Jackson project is a luscious fusion of 63% Merlot, 22% Cabernet Sauvignon, 15% Syrah from all over California that ignites all the senses. Only the Syrah was barrel fermented to maintain the bright, crisp fruit flavors. Are you having a spicy Asian dinner tonight? Well, this is a perfect match. *Tiz one of a kind...Tiz Red!*

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.

**2005 Cameron Hughes Yountville Cabernet Sauvignon Lot 35 , Napa Valley –
Regularly \$17.99**

Cameron Hughes is passionate about selling wine, but not just any wine! After moving up the ranks in large wine companies, Cameron became restless to start his own company selling super premium wine that would be affordable to everyday wine drinkers. He knew that the super/ultra-premium and luxury quality wine segments are oversupplied every year and that "glut" could be sold at a much lower price to the consumer. Taking advantage of the oversupply, he has created the "Lot" series. Being an ardent consumer advocate, he is not "back blending" these wines (blending with lesser quality wines) but offering pure wines that always deliver an exceptional value. These will be in limited supply so be sure to get them while you can! This Cabernet is a cellar worthy wine with tight berry and eucalyptus aromas. The dusty cherry, earth and sage flavors follow by well integrated tannins with a kiss of vanilla, white pepper and toasty oak.