



August 4*2*GO White Wine

2006 Saint M Riesling, Germany – Regular Price \$10.99

German Winemaker, Dr. Ernst Loosen is famous for his Rieslings from old vines in Germany's Mosel and Pfalz regions. Chateau Ste. Michelle, Washington state's oldest and most acclaimed winery, has been producing Columbia Valley Rieslings for over 30 years. Now partner them up and you have Saint M Riesling! It's a fresh, fruit-driven wine with wonderfully ripe flavors of peach and apricot, sporting lower alcohol and crisp acidity. Saint M finishes with a nice touch of minerality that is typical of the Pfalz region. A perfect summer wine!

2006 Di Lupo Pinot Grigio, Italy – Regular Price \$13.99

Di Lupo Pinot Grigio is grown on the hillsides of Friuli, which is the best growing region for this grape. Friuli borders Venezia Giulia (with which it forms the Italian region Friuli-Venezia Giulia), the Italian region of Veneto to the west, the republic of Austria to the north and the republic of Slovenia to the east. Although this area produces only 2% of Italy's wines, they are as coveted as the wines of Piedmont and Tuscany. Friuli is known mostly for their white wines, but they also bottle most of Italy's Merlot. Di Lupo Pinot Grigio is a great representation of true Italian Pinot Grigio. Its dry, crisp, fruity full character is best enjoyed with fish, pasta, white meats or as an aperitif.

2006 Dynamite Vineyards Chardonnay, California - Regular Price \$11.99

Their goal has always been to create wines with intense color and flavor that are affordable and approachable now. The best place for this is on rocky, steep hillsides. The name Dynamite Vineyards reflects the rocky slopes they had to blast through to plant their vineyards. Grapes for their Chardonnay are 100% from Mendocino County vineyards. This wine was fermented in a combination of stainless steel and oak and a portion of the wine was aged sur-lie for 8 months. It has aromas of apple, pear and a bit of creamy vanilla flavors making it great to pair with lobster, pasta with cream sauce or ripe, buttery cheeses like Camembert and Brie. Their colorful labels depict winery scenes and change each vintage.

2002 Cathedral Cellar Chardonnay, South Africa – Regular Price \$16.99

Cathedral Cellar is produced by KWV, a South African company that dates back to 1918. KWV originated as a wine co-operative that was a true pioneer for the South African wine industry. They are now the leading South African alcoholic beverage company and they have the largest wine cellar complex in the Southern Hemisphere. Cathedral Cellar reflects Old World and a New World style of winemaking. The grapes are from a specially selected vineyard, were pressed in a gentle bag press, and the juice fermented and aged in new French oak barrels for 9 months. It was then stabilized and bottled. This Chardonnay has a creamy texture, which holds its fruitiness through to the crisp finish. Good with highly flavored fish and shellfish dishes.

Gold Medal - 2005 International Wine & Spirit Competition (IWSC) London