



August 4*2*GO Combo

2006 Nobilissima Pinot Grigio, Italy – Regularly \$12.99

Nobilissima is produced in the Chiasellis Estate in the Veneto Region. The rich alluvial soils of their high altitude hillside vineyards are ideal for Pinot Grigio production. The cool climate (influenced by the proximity to the Adriatic Sea and the Alps) enhances the fruit fragrance and the wine's fresh, crisp taste. These vineyards are hand harvested about 8-10 days later than most to obtain slightly overripe grapes that have a greater concentration. The result is a Pinot Grigio with clean, intense floral aromas and white fruit flavors. It's time to get out of your rut and try a **NEW** Pinot Grigio – *Nobilissima!*

2006 Simi Chardonnay, Sonoma County - Regularly \$16.99

Composed of top quality fruit from Sonoma's Russian River Valley, Alexander Valley and Carneros growing regions, Simi Chardonnay is characterized by excellent balance, luscious fruit flavors and a long, elegant finish. It's lively on the palate with peach, pear, lemon and pineapple flavors, highlighted with warm spice notes and caramel cream. One of the most popular Chardonnays today!

2004 Jacob's Creek Reserve Merlot, Australia – Regularly \$14.99

The philosophy behind Jacob's Creek is to offer a fresh, fruit-driven, easy drinking wine. It must also offer excellent value and consistency. Specially selected premium grapes from South Australia's finest regions are used to create Jacob's Creek Reserves. With generous flavor, great structure and ageing potential, the Reserve range follows this brand's tradition of over-delivering for its price point. This Merlot has a complex nose displaying intense aromas of plums, cherries, blackberries and spice, with hints of mint as it develops in the glass. The concentrated flavors of cherries, plums, blackberries, and oak sit on a backbone of soft tannins that give the wine elegance. Overall it is a wine that has excellent length and smooth finish. Enjoy this Merlot with grilled lamb chops, burgers, or for the vegetarians, how about grilled portabella mushrooms that have been marinated in a balsamic dressing!

2005 Arnold Palmer Cabernet Sauvignon, Napa Valley – Regularly \$12.99

World renowned golfer Arnold Palmer, and founder of Luna Vineyards, Mike Moone, share a long-standing friendship and in 2003, they chose to collaborate and develop Arnold Palmer Wines. This premium wine is 100% Cabernet Sauvignon from vineyards that range from Oakville to St. Helena in the Napa Valley. These vineyards were selected for their classic Cabernet complexity and intensity. With a strong evidence of "Rutherford Dust" (a dusty-berry-spicy element that is similar to allspice) which many winemakers feel is necessary to produce great Cabernet, this well integrated wine has scents of currant and pomegranate. The flavors of chocolate, white pepper and truffle linger on the very long finish. What better wine to drink with your steak dinner after a day of golf!