



August 4*2*GO White Wine

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!*

2007 Morandé Terrarum Gewurztraminer, Chile – Regularly \$10.99

One evening in March 1996, Pablo Morandé and two of his good friends got together for a drink after work to discuss their dream of starting a winery in the Casablanca Valley. It would also include a wonderful restaurant where the wines could be featured. That dream turned into reality by 1997, taking only one year! The first bottling received numerous awards in international competitions; including the coveted Decanter Magazine, in the United Kingdom, which awarded it the maximum points and five stars in the October 1999 publication, after assessing 72 Cabernet Sauvignon and Merlot from Chile and Argentina. For two decades, Pablo Morandé was one of the leaders of the team making wines at Concha y Toro, a very well-known Chilean vineyard. He is considered today to be father of the *New Grape-Growing Revolution* in Chile and also the *Pioneer of the Casablanca Valley*. In the United States, Wine and Spirits magazine calls him *the King of Casablanca*. This Gewurztraminer fruit comes from the El Ensueño Vineyard where the cool maritime climate makes it possible to produce grapes of high aromatic expression and great freshness. It has a very intense aroma of roses, jasmine and orange-blossom with a nice balance of fresh acidity and a slight sweetness on the palate. It is very persistent, with fragrant elegance. Drink it with aperitifs, white meats and any dessert.

2006 Peirano Estates The Other White, Lodi – Regularly \$12.99

Giacomo Peirano traveled from Italy to California with his cousins when they were tempted with stories of gold. In 1895 he brought his wife over and purchased land in northern Lodi where they grew fruit trees, vegetables and of course, grapes. Over the years, the grapes from this vineyard were sought out by the most respected names in the wine industry. So, in 1992 Giacomo's great-grandson Lance, decided to make wine commercially under the Peirano Estate label. He started with Zinfandel and after that became a huge hit with judges and consumers, other varietals were bottled. Peirano Estate wines are now in more than 20 states, while production has increased in both volume and variety. They produce two blended wines, both called *The Other*. The Other White is made with 55% Chardonnay, 35% Sauvignon Blanc and 10% Viognier. " *Toasty buttery aromas. Round and supple, dry medium body of lemon custard, baked pear, and toasted meringue. Finishes with a nutty, caramel baked apple fade. Tasty use of oak.*" - **86 points Highly Recommended, World Wide Wine Championships Award – Silver Medal**

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!