



February 4*2*GO

Red Wine

2005 Feudo Arancio Pinot Noir, Italy – Regularly \$8.99

Sicily has been producing rich flavored and full-bodied wines since Greek and Roman times. Well known for its warm Mediterranean climate, hot sun, intense light, and fertile soil, Sicily has blossomed into one of the world's most promising wine regions. Not only is the Arancio Estate a mix of state-of-the-art technology and traditional architecture, they farm within organic and environmentally friendly standards. Wait until you taste this Pinot Noir! The vibrant bouquet of blackberries and strawberries follows through with flavors that are full-bodied and elegant, with just a hint of spice. Delicious with red meat or pasta.

2004 Castle Rock Zinfandel, Monterey – Regularly \$11.99

Started in 1994, Castle Rock is committed to a business practice of keeping overhead costs to a minimum. This means that the company does not employ a large staff of employees, has no elaborate facilities or real estate, and operates with a very modest promotional budget. As a result, funds are channeled to where they can do the most good, into the quality of the wine. Their grapes are grown in the most prestigious regions in California, Washington, and Oregon and the wines are all made in and bottled at wineries boasting state-of-the-art equipment. This Monterey Zin is a medium-bodied wine with outstanding complexity and character. Bright flavors of black fruit, raspberry and plums are mixed with notes of pepper, spice and earth, lead into a soft and lingering finish. You may want to serve this with chicken, steak or lamb.

2004 Bodegas Palacio 'Crianza' Rioja, Spain – Regularly \$10.99

From the excellent 2004 vintage comes this delicious red, a feast for the senses. Composed of destemmed, 100% Tempranillo grapes, this beauty fermented under temperature-controlled conditions on its skins. A long maceration between 21-28 days was followed by malolactic fermentation. It was aged in Bordeaux-type barrels of French oak for 12 months prior to bottling, with minimal filtration. After 8 months in bottle, the wine was released for sale. This red is generous and balanced, subtle but intense. The color is intense, deep ruby red. An aroma of blackberries and raspberries nicely mixes with a touch of vanilla from the French oak barrels. The taste is full, long and complex with an elegant balance and a fruit-packed finish.

2003/2004 Shingleback Cabernet Sauvignon, Australia – Regularly \$22.99

Have you ever been to McLaren Vale in Southern Australia? If so, you'll know what a Shingleback lizard is. They are in everyone's garden! So when John and Kym Davey started their winery, they decided to take their name from these loveable lizards. Since the early 90's, John, a veteran Australian winemaker, and his brother Kym have managed the family's Davey Family Vineyard with a "minimalist approach" in an effort to capture the true character of the McLaren Vale. Their efforts have produced award winning wines since 1998.

BLUE-GOLD MEDAL - Top 100 - 2006 Sydney International Wine Competition

“This lizard-labeled wine puts other critter wines to shame, offering a complex bouquet of coffee, leather, spice cake and dried fruit. Mouthcoating flavors of dried cherries and plums are framed by coffee, spice and leather and carried across the palate by a lush, softly tannic texture. Drink now–2012.” – JC. – 92 points, The Wine Enthusiast - An Editors' Choice