



January 4*2*GO White Wine

2006 St. Michael-Eppan Pinot Grigio, Italy – Regularly \$11.99

Founded in 1909 and named after the village where it is located, the St. Michael-Eppan winery was the first cooperative to win the Gambero Rosso's prestigious 'WINERY OF THE YEAR' award in 2000. It is one of the finest and largest co-operatives in northeast Italy, working with over 350 growers. The grapes are hand harvested and undergo fermentation in stainless steel tanks resulting in a wine with excellent acidity, balance & structure. The intense apple and pear fruit with thirst quenching acidity make this an excellent example of Pinot Grigio from Alto Adige.

2007 Culpeo Sauvignon Blanc, Chile – Regularly \$9.99

What a great wine! This *certified organic and vegan* Sauvignon Blanc is a cross between New Zealand and French styles. It's completely balanced with citrus aromas and a touch of racy fruit on the tongue. Are you wondering why there's a fox on the label? Culpeo is the name of a South American species of wild dog sometimes known as the Patagonian fox.

2005 Jean-Luc Colombo Les Abeilles Côtes du Rhône Blanc, France – Regularly \$11.99

Hailed as the winemaking wizard of the Rhône, Jean-Luc Colombo has achieved a high-profile international reputation for making innovative wines that are memorable and bursting with personality. After earning degrees in pharmacy and enology, Jean-Luc and his wife Anne, also a pharmacist and enologist, moved to Cornas in northern Rhone to open their own pharmacy. At that time, Cornas was unrecognized as a place to produce first class Syrah. In the seven years it took to receive the legal permits, Jean-Luc opened his own wine laboratory and developed a thriving reputation as a wine consultant in the region. He and Anne started purchasing their vineyards and producing their wines in 1994. Although his first love is with Syrah in Cornas, their wines are now from vineyards they own in other major appellations of the Rhône Valley, as well as the Languedoc and Roussillon regions of southern France. This delicious white wine is a blend of 70% Clairette/Grenache, and 30% Viognier/Roussanne from the southern Rhone Valley. The grapes are hand-picked and after fermentation in stainless steel tanks, the wine is aged on its lees (15% in oak barrels and 85% in stainless steel tanks) to preserve freshness. Drink with wine with any fish or white meat dish.

“An elegant style, with understated green plum, blanched almond and melon notes and a nice creamy finish. Clairette, Roussanne and Grenache Blanc. Drink now. 6,000 cases made.” – 87 points, Wine Spectator

2006 Benziger Carneros Chardonnay, Sonoma – Regularly \$14.99

The Benziger Family Winery is creating a new definition of wine quality through its certified-sustainable, organic and Biodynamic winegrowing practices. Their 85-acre certified Biodynamic Sonoma Mountain estate has become a research and teaching center for the cultivation of grapes with more flavor, intensity and site-specific vineyard character. This wine was made with grapes grown by sustainable farming methods. The cool Carneros climate produces Chardonnay grapes with bright fruit flavors and natural acidity. After gentle harvesting, the grapes are fermented and aged in oak barrels for eight months. The final bottling has intense aroma and flavors of pear and green apple with a clean and satisfying finish. Enjoy with scallops, crab cakes or your next turkey dinner.