



2007 Domaine d'Espérance Cuvee d'Or Vin de pays des Landes, France - Regularly \$13.99

Domaine d'Espérance is a small producer in the rural Bas Armagnac district of Gascony in Southwest France that makes Armagnac and white wines. It is surrounded by some of the best brandy producers in France. The Cuvee d'Or is an unusual white blend of 55% Sauvignon Blanc and 45% Gros Manseng. Gros Manseng is an indigenous white varietal that adds structure and body to this zesty, fruity and aromatic dry white wine. I was told recently by a gentleman whose family lives in that area of France, that this is the BEST example of this varietal in Massachusetts. This is a fantastic wine for your next lobster or chicken dinner!

2006 Chalone Estate Chardonnay, Monterey - Regularly \$31.99

Yes, you read the price right....Regularly \$31.99! Remember we told you that when WE get a deal, YOU get a deal! The Chalone Vineyard is from the Gaviolon Mountain Range at the base of an extinct volcano above Salinas Valley, and is one of the few wineries in the U.S. growing grapes in limestone based soils, the same as in Burgundy. It is also the oldest producing vineyard in Monterey County. The Chardonnay grapes are hand harvested from the estate vineyards surrounding the winery. These vines are rooted in soils so unique that the region has earned the status of an American Viticultural Area (AVA). Chalone Vineyard is the ONLY winery in this AVA! Barrel aging in 20% new French oak adds buttery brioche and hazelnut aromas and flavors to the wine's tropical fruit and citrus profile. Rich, creamy and silky with a nice round acidity, this is a full-bodied Chardonnay with beautiful balance. At this price, it's a steal!

2006 Bùcaro Montepulciano D'Abruzzo, Italy - Regularly \$17.99

In ancient Italian times, Bùcaro was a vase used to store wine, water or olive oil. Now, it's the name of a popular wine which is made from *organically grown grapes* by Dr. Giuliano Noè, the Gambero Rosso's winemaker of the year. Montepulciano grapes thrive in the compact clay and sandy soil on the hillsides (1,500 ft. above sea level) of this coastal region. Production is very limited since Bùcaro comes exclusively from a 7.5 acre site, planted with vines that are 35 years old. In September/October, the grapes are manually harvested. After fermentation, the wine is aged in small French oak barrels for 12 months, and then rests in bottle another 12 months. Bùcaro has aromas and flavors of bright cherries and spice with a dry, soft finish. Perfect for aged cheeses, pizza, pasta and even lamb.

2006 Cellar No. 8 Merlot, Sonoma - Regularly \$9.99

In 1881, Italian immigrant Andrea Sbarboro relocated from San Francisco to northern Sonoma County where he not only founded the Asti Winery, but also formed an entire community around the art of winemaking. They applied traditional methods which included 100% oak barrel aging. The original Cellar No. 8 is an actual cellar at the Asti Winery where Sbarboro would age his red wine barrels. The majority of the Merlot grapes come from the vineyards surrounding the Asti winery. Merlot from the Alexander Valley adds soft tannins and rich berry flavors, while grapes from the Napa Valley contribute lush dark fruit. Always a favorite, this wine is loaded with flavors of cinnamon, cocoa, cedar and vanilla. A great value!