



January 4*2*GO White Wine

2006 Barba Colle Morino Trebbiano d'Abruzzo, Italy - Regularly \$9.99

Barba is owned by three brothers who not only make wine, but also have an olive grove, fruit trees, and trees for lumber. They also raise Frisona cows and have a core business of making bricks. The family has owned the winery for over 60 years but have continued to keep it updated, completely redesigning it in 2005. Trebbiano, also known as Ugni Blanc, is Italy's most widely planted white grape and is widely used in making Champagne. It produces a white wine that's crisp, dry and refreshing. A nice choice for appetizers.

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!

2007 Alamos Chardonnay, Argentina - Regularly \$10.99

The Catena family, the most well respected winemaking family in Argentina, began to make Alamos in 1993 as a second label to Catena. Alamos is sourced from some of the Catena family's younger vineyards in the best areas of Mendoza's high altitude wine country, and are all considered a great value. The Chardonnay bursts with aromas of tropical fruit, floral notes and citrus that are balanced well with flavors of pineapple, mango and sweet spice.

"Alamos is a consistently excellent value-priced label" - The Wine Advocate

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!