



July 4*2*GO

White Wine

2008 Domaine d'Espérance Colombard, France - Regularly \$11.99

Domaine d'Espérance, a hillside in Bas-Armagnac in Gascony, was purchased by Jean-Louis and Claire de Montesquiou in 1990, and is translated literally as "House of Hope." This southwestern part of France is formerly one of the Grand Cru's of Armagnac, which is the oldest of the French spirits. Claire de Montesquiou's ancestors can be traced in this region all the way back to the 10th century! Although they are still producing award winning Armagnac, she has become well respected for her highly aromatic, dry white wines. Colombard is a varietal that is often used in Cognac but seldom seen bottled on its own. This 100% Colombard is crisp, moderately dry, floral and slightly spicy with a pleasant acidity - totally refreshing! It consistently wins a **Gold Medal in Paris**.

2007 Stellina di Notte Pinot Grigio Delle Venezie IGT, Italy - Regularly \$10.99

Stellina di Notte, meaning "little night star," is a classic example of Pinot Grigio from the Delle Venezie, also known as the Tre Venezie or Three Venices region. The area, which includes Trentino-Alto Adige, Veneto (home to the city of Venice) and Friuli-Venezia Giulia, is renowned for its Pinot Grigio grapes and beautiful night skies. This easy drinking Pinot Grigio offers fresh fruit flavors of golden apple, melon and kiwi accented by subtle tropical fruit notes and a hint of citrus. The wine is pleasantly crisp with a well-balanced acidity and the finish is smooth and silky. You can drink this wine as an aperitif or paired with simple salads, fresh shellfish and light pastas.

2008 Cupcake Vineyards Sauvignon Blanc, New Zealand - Regularly \$12.99

Underdog Wine Merchants, hunters of "hidden treasures" or under-appreciated wines, created Cupcake wines. The winery is located in Monterey, California where most of the wines are from, but the Sauvignon Blanc is from New Zealand and the Riesling from Washington. The Sauvignon Blanc is typical Marlborough with the zingy, citrusy flavor they are so well known for. Cupcake Winemaker Adam Richardson, a native of Western Australia, has been making wine professionally for more than twelve years both in Australia and California. He also travels to the great wine regions of the world, collaborating with winemakers in France, Italy, Spain, Germany, Argentina, South Africa, Australia, and New Zealand.

"Lemon cupcakes and Sauvignon Blanc...The crisp, green, tart wine cuts the lemon's acid and reinforces the pound-cake flavors of the confection." - **Wine Enthusiast – April 2009**

2007 Bianchi Signature Selection Chardonnay, Edna Valley - Regularly \$17.99

The Bianchi Signature Collection is inspired by the unique complexities that come from some of the renowned vineyards throughout California's Central Coast. The Edna Valley is located in the southern corner of San Luis Obispo County where it has a distinct Central Coast microclimate, black humus and clay-rich soils, cooling Pacific winds and morning fog cover. Edna Valley also has one of California's longest growing seasons giving the Chardonnays a more complex, layered style. The Bianchi Chardonnay has aromas of pineapple and vanilla, with big flavors of creamy, toasty oak spice and peach cobbler that linger for a very long time. This lush Chardonnay pairs well with smoky sea bass.... so start up that grill!