



**2005 S.A. Prum Essence Riesling, Germany – Regularly \$11.99**

S.A. Prum is a family-owned wine estate in the Mosel-Saar-Ruwer growing region of Germany. The estate was started over 200 years ago and continues to make exquisite Rieslings. Their *Essence Riesling* is fermented four weeks in stainless steel tanks preserving the rich aromas of apricot and peach. The fresh fruit flavors are perfectly balanced by a racy acidity and mineral character. Try this wine with shellfish, Asian spiced foods, or just relaxing by the water after a day at the beach.

**2005 Santi Sortesele Pinot Grigio, Italy – Regularly \$13.99**

Santi specializes in Veneto and Trentino wines and established their wine cellar in 1843. The grapes come from a vineyard that is divided into many small portions so they named the wine Sortesele, which in local dialect means "small parts of vineyard." Pinot Grigio ripens irregularly so they harvest by hand and quickly bring the grapes to the cellar where they make the wine in the traditional manner "in bianco" (without skins) and use only stainless steel tanks. This wine is concentrated but elegant, with flavors of lemon, lime and exotic fruits that linger on a very long finish.

**2004 X Winery E.S. Vineyard Sauvignon Blanc, Lake County – Regularly \$16.99**

X Winery started in 2000 and was originally located in the eastern foothills just north of St. Helena. Today the winery has expanded into three facilities in St. Helena, Napa, and American Canyon. The winery utilizes new technologies along with traditional winemaking to produce wines that have the texture and traditional flavor profile of wines that normally cost two to three times the price. Winemaker Reed Renaudin uses the musque clone for this Sauvignon Blanc, which typically is known for its floral fragrance. Controlled cool fermentation creates a wine that opens with a blast of pink grapefruit with hints of banana, then fills the palate with a steely, lemon zest freshness. This wine is perfect for your next seafood dinner.

**2005 Wakefield Promised Land Unwooded Chardonnay, Australia – Regularly 13.99**

In 1969 the Taylor family, wine merchants in Sydney, purchased land in the Clare Valley with the focus being to create wonderful Bordeaux style wines. During excavation of the vineyard dam, they uncovered three fossilized seahorses. This confirmed their belief that the area was once an inland sea which now makes the soil very fertile. The family felt this was a promising omen, so they named this area "Promised Land" and use the image of the three seahorses on the label.

**87 Points, Harvey Steiman, *The Wine Spectator***

*"Bright and distinctive for its floral citrus and apple flavors, finishing on a cinnamon note. Drink now."*

**Adam Eggins, Chief Winemaker at Clare Valley Winery, Wakefield has been awarded the Winestate Magazine Australian Winemaker of the Year 2006.**