



June 4*2*Go Combo

2007 Ascheri Gavi di Gavi, Piedmont - Regularly \$14.99

Piedmont, in the northwestern corner of Italy and bordering France, has always been an important wine-producing region, thus encouraging many ambitious growers to start their own winery. The Giacomo Ascheri Cellars originated in La Morra, where, in the 19th century, a place called “Ascheri” was the first to have vines planted and wines produced. In 1880, the winery was moved from La Morra to Bra, where it is still situated today. They continue to keep their vineyards with maximum care, as they believe that is the only way great wines can be produced. This beautiful full-bodied white wine is made from Cortese grapes grown in the Gavi area of Piedmont. It was aged for 4 months in steel and 2 months in bottle prior to release. Medium-bodied, fresh and dry, it has an inviting, harmonious taste featuring bitter almonds. This remarkable value is a crisp, refreshing yet flavorful white from the Piedmont. It is an ideal aperitif, accompanying appetizers and fish dishes nicely.

2005 Windy Ridge Chardonnay, California – Regularly \$11.99

Chardonnay is often called a winemaker’s wine, and with good reason. The techniques utilized have a profound effect not only on style, but on the absolute quality as well. It is difficult to assign an exact allocation of percentages for the vineyard’s contribution and the winemaking contribution, but they are at least equally important. The vineyard sources for this wine were impeccable. Fruit was sourced almost exclusively from the Edna Ranch Vineyard in the Edna Valley appellation. The cool foggy air and mild temperatures allow the fruit to reach high levels of ripeness while retaining freshness. This area has been long recognized for the highest quality Chardonnay. Three different vineyard blocks were selected to create complexity in the fruit source - the more complex the finished wine is, the more satisfying it will be. This incredible Chardonnay has an elegant pale color, aromas of pear, apple and jasmine and finishes with just a touch of vanilla. Such a great choice for your next lobster dinner!

NV Foppiano Vineyards Lot 96, Sonoma County – Regularly \$11.99

An easy drinking blend of Zinfandel (40%), Sangiovese (40%) and, of course, Petite Sirah (20%) from the family owned and operated Foppiano Vineyards encompassing 200 acres in Russian River Valley. The name “Lot 96” was chosen to reflect Foppiano’s original roots, dating back to 1896. Although the family wanted to embrace their past, they also wanted to offer a wine that you can simply enjoy with your everyday meals and share with your family and friends. This is a great wine for grilled spareribs or sausages and a plate of meatballs and spaghetti!

2005 Strait Jacket Shiraz, Australia – Regularly \$11.99

The Strait Jacket name was coined by the young winemakers who made some small quantities of wines for themselves. The “Strait Jacket” makes reference to *how crazy things become at vintage time*. This is a result of 3 years of neurotic planning, where everyone put their mind, heart and soul into creating “something that is close to pure genius”. Shiraz from the Great Southern (63%), Blackwood Valley (25%) and a small portion from the Margaret River (12%) in the South West of Western Australia were specially selected for the 2005 Strait Jacket Shiraz. Aromas of ripe plums and blackberries are complemented by underlying spice and subtle oak. A full bodied mid palate is driven by concentrated fruit flavors and a savory texture which complements many foods. Soft, fine tannins and extended plum and chocolate characters give this Shiraz a great lingering finish.