



June 4*2*GO White Wine

2006 Tramin Pinot Bianco, Alto Adige - Regularly \$14.99

Tramin is one of the oldest wineries in Alto Adige, and among the richest in tradition. In 1898, Pastor Christian Schrott founded the winery in the heart of the Termeno region on the south side of the Alps. Today, it is owned by a cooperative of local growers who raise grapes on a total of approximately 575 acres in the communities of Tramin, Neumarkt, Montan, and Auer. This delicious white, made from 100% Pinot Bianco, is fermented and refined in temperature - controlled stainless steel tanks.

"Has lots of lemon, honey and light mineral character. Full-bodied, with tropical fruit flavors and a medium finish." – **88 Points, Wine Spectator**

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.

2006 Bonterra Sauvignon Blanc, North Coast - Regularly \$12.99

Bonterra is committed to creating world-class wines that are a direct reflection of the organic vineyards in which they grow. Each varietal is a unique, individual expression of organically grown fruit and the winemaker's art. This is Bonterra's first bottling of Sauvignon Blanc. It's a blend of 52% Lake County and 48% Mendocino County grapes which impart a vibrant acidity, plenty of green grass earthiness, tropical fruit, and fresh summer flavors of lemon and lime. Bonterra has the distinct privilege of being an organic winery and has utilized screw caps to seal in the best of the vintage in this year's Sauvignon Blanc debut.

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!