



June 4*2*GO

Combo

2007 Yalumba Y Series Viognier, Australia - Regularly \$11.99

Yalumba, aboriginal for "all the land around", is the oldest family owned winery in Australia. Five generations and 160 years later, Robert Hill Smith, Proprietor says "Our driving emotion is a responsibility to leave a legacy and a desire to make a difference". Their Y Series highlights the true regional character of South Australia's most renowned viticultural areas. Viognier is a varietal that had been grown almost exclusively in the Northern Rhône Region of France but has been bottled more recently in California and Australia where it has been well received. In Australia, Yalumba is the country's largest producer of Viognier, bottling it on its own and making extensive use of the grape in its Shiraz blends. The floral and fruit aromas are brightest in Viognier when young, so drink wine now - don't try to cellar it. You can pair this highly aromatic wine with Asian food, sushi, or French cheese.

2007 Edna Valley Chardonnay, Sonoma - Regularly \$12.99

Edna Valley Vineyard is a partnership between Paragon Vineyard Company, which is owned by the Niven family, and Diageo Chateau & Estate Wines. Located just five miles from the Pacific Ocean, Edna Valley Vineyard has one of the longest and coolest growing seasons in California. It sits right in the middle of the Edna Valley AVA which has a mild climate that fosters the development of optimum acidity, aromas and flavors in the grapes. The 2007 vintage was a fantastic vintage for Edna Valley because of the absence of the Santa Ana winds allowing for a long, cool growing season. The resulting Chardonnay exhibits bright tropical fruit, fresh peach, and green pear with subtle oak, caramel and nutmeg on the finish.

2007 Finca Luzón Verde, Spain - Regularly \$9.99

This popular wine from the Jorge Ordoñez Collection is made in Jumilla from 100% **organic** Monastrell, also known as Mourvèdre in France. Monastrell is the main grape variety in Jumilla, with records of it being grown there since the 14th Century. This wine growing region of Spain has poor chalky soil, gets 3,000 hours of sunshine each year, very little rain, and has low temperatures in winter. The stress it puts on the vines helps to produce an intensity (meatiness) found in this un-oaked, **organic** Monastrell. *"Inky ruby. Spicy dark berries and cherry on the nose, complemented by gentle minerality and a cracked pepper quality. A very fresh style, offering tangy red and dark berry flavors, gentle tannins and refreshing closing spiciness. One doesn't often find this much vivacity and precision at this price."* - **Stephen Tanzer's International Wine Cellar.**

2005 Castello di Gabbiano Chianti Classico Riserva, Italy - Regularly \$24.99

Tuscany, with its colorful history, castles, culture, and natural wonders is a destination for millions of tourists every year. The Castello di Gabbiano castle played a role in local intrigue and was the home and refuge of distinguished Florentine families. Today, they are known for some of the highest-quality wines of the region. Their Chianti Riserva is made from the finest grapes grown on the Estate. It's bold and spicy on the palate, with rounded blackberry accents and hummus flavors. Chianti isn't just for pasta - this wine is a great pairing for a filet mignon with mushrooms.

