



**March 4\*2\*GO**

**White Wine**

**2006 Oyster Bay Sauvignon Blanc, New Zealand – Regularly \$11.99**

Many top wine reviewers agree that Marlborough is one of the finest places to grow grapes. Oyster Bay wines celebrate that fact with their elegance and assertive fruit flavors. Sauvignon Blancs from Marlborough are famous for their tropical and gooseberry fruit flavors and bright acidity, but balance is the key to their success. This wonderful Sauvignon Blanc has concentrated tropical fruit with zesty acidity that is elegant and refreshing. Our local oysters are a PERFECT match for this wine!

**2005 King Estates Signature Pinot Gris, Oregon – Regularly \$17.99**

It was founded in 1994 by Ed King, Jr. who was already a highly successful entrepreneur. He created, grew and then sold three aircraft related companies and he still holds many patents valuable to the aircraft industry today. His love of wine, and love for a challenge, sparked the desire to build the largest winery in Oregon. In 2002, King Estate vineyards, nursery, and all surrounding gardens and landscape received organic certification by the Oregon Tilth Certified Organic association. The grapes for this Pinot Gris are 53% estate grown (certified organic) and 47% sourced from contract growers within the Willamette Valley. 100% stainless steel temperature controlled tank fermentation ensures the crisp fruit flavors of this wonderful wine. The lemon, pineapple, pear, and lime flavors are balanced nicely with a crisp acidity.

***Rated 5 Stars in Restaurant Wine***

**2003 Chateau St. Jean Fume Blanc, Sonoma County – Regularly \$11.99**

Not only is Chateau St. Jean known for their award winning wines, but also for their spectacular gardens at the winery. They welcome visitors, so be sure to include this winery when you take your next trip to Sonoma. "This lively and refreshing Fumé Blanc offers bright aromas of grapefruit, melon and lemongrass. The Semillon contributes a hint of sweet red apple that combines with the vibrant citrus, fig and spice characters found on the palate, creating a beautifully balanced wine with a long, lingering finish."

-- Margo Van Staaveren, Winemaker

**2004 Buehler Vineyards, Russian River Chardonnay, Napa Valley – Regularly \$14.99**

Buehler Vineyards is a small, family-owned winery located in the mountains east of St. Helena in Napa Valley near the base of Howell Mountain. The family has been farming this beautiful estate for thirty-six years producing Cabernet Sauvignon, Old Vine Zinfandel and Chardonnay. Since 1993 they have produced their Chardonnay from the River Vineyard, located in the heart of Sonoma's Russian River Valley producing a wine with floral, mineral, lime scents and good underlying acidity.

**Four Stars - Restaurant Wine**

*Excellent value. A full bodied, delicately flavored Chardonnay (pear, apple, roasted nut), with good balance, and a medium long finish. - Ronn Weigland*

**86 Points The Wine Spectator**

*A ripe, opulent style, with layers of ripe apple, pear, melon, and a hint of mineral and citrus, ending with a rich and creamy aftertaste. - James Laube*