



May 4*2*GO White Wine

2006 La Villetta Frascati, Italy – Regularly \$11.99

Frascati is produced in the communal territories of Frascati, Grottaferrata and Monteporzio Catone in the Latium region of central Italy near Rome. It's made from Trebbiano, Greco and Malvasia grapes and has a DOC status which usually indicates a greater amount of Malvasia in the blend. This is a light, crisp wine that is perfect for a picnic lunch – a nice warm weather wine. Yes, it's getting warmer!

2006 St. Hallett Poacher's Blend, Australia - Regularly \$11.99

In the heart of the Barossa Valley, Australia's best known wine region lies St. Hallett, one of the country's premier wine producers. After years of focusing their efforts on fortified wines, they're now known for full flavored table wines. The Poacher's Blend is 80% Semillon and 20% Sauvignon Blanc showing bold passion fruit and pineapple aromas with full flavors that finish with a hint of lime. This wine is unoaked which helps maintain a crisp acidity that goes great with fish, or even Thai food.

2006 Nautilus Sauvignon Blanc, New Zealand – Regularly \$16.99

Nautilus Estates is the frontrunner in clonal research in New Zealand seeking the best vineyard locations for each varietal. Their wines are crafted using both modern and traditional winemaking methods resulting in elegant and stylish wine. This beautiful Sauvignon Blanc has aromas of gooseberries, melon and lime with rich tropical flavors that are balanced with crisp acidity. Pair this with your next fish dinner or maybe just sip with crackers and cheese.

2005 R Collection Chardonnay, Monterey – Regularly \$10.99

Roy Raymond, Sr. started his winemaking career as a cellar worker for Beringer Brothers in 1933 where he met and fell in love with Martha Jane Beringer. They got married and had two sons who later on assisted their father at the winery and "caught the passion" for winemaking. When Beringer Winery was sold in 1971, they decided to start their own family winery in Napa Valley where they have been producing award winning wines every since and are now in their fifth generation of winemaking. The R Collection Series showcases the premium appellations and this Chardonnay comes from their estate vineyards in Monterey. With only three months of aging in French oak it allows the tropical flavors of to *burst* on your palate. You'll taste flavors of pineapple, mango, and kiwi with a little vanilla lingering on the long, smooth finish. This is a great wine if you are grilling chicken for dinner, or getting your Friday take-out of Thai Spring Rolls.