



## May 4\*2\*GO White Wine

### **2006 Cono Sur Riesling, Chile – Regularly \$9.99**

The Cono Sur name refers to the geographic origin, South American's southern cone in which Chile is located. The winery was created to produce wines from Chile that are a *true reflection* of their origin. Winemaker Adolfo Hurtado states that "Passion, quality and innovation are the values that inspire and guide us." This delicious Riesling is sourced from the Bio Bio Valley which is one of the most southern regions of Chile. A wine of delicate grace and aromatic intensity, it's a pale straw color with a tinge of lemon. Fresh and crisp, refreshingly dry, citrus flavors with a hint of minerality make this a great wine for shellfish, Asian dishes or mild cheese such as Gouda or Edam.

**89 Points, Smart Buy in The Wine Spectator**

### **2006 Orellan Godello, Spain – Regularly \$17.99**

I bet most of you are wondering just what Godello is! It's a high quality, very aromatic grape that is native to Galicia, but is also considered a main variety in Beirzo, which is located in the northwest corner of Spain. This region has well-defined soils of slate and granite which is perfect for the Godello grape. This new favorite Spanish white is clean and bright straw yellow in color, with gold hues. There is a refined hint of sweetness along with some floral notes on the nose. The palate offers hints of citrus and honeysuckle. Full bodied, silky and rich with a well-rounded palate and an elegant finish. It is an excellent seafood wine yet has enough body to pair well with roast chicken or pork tenderloin.

### **2006 The Magnificent Wine Company House Wine White, Washington –**

*Regularly \$12.99*

Walla Walla Winemaker Charles Smith, already celebrated for producing some of the finest Syrahs in America, wanted to bring magnificent wines into people's homes at a magnificent price. *House Wine* is wine for the people. It's about enjoying great wine every day. This robust House White is a blend of Chardonnay 79%, Muscat Caneli 6%, Pinot Grigio 5%, Gewurztraminer 5%, and Riesling 5%. Full of beautiful, floral, flavors, this wine is mouthfilling and fresh.

*"Ripe and distinctive, this delivers a panoply of citrus, pear, tropical fruit and floral flavors that don't quit as the finish rolls on. Chardonnay, Muscat Canelli and others. Drink now."* –

**89 Points, The Wine Spectator 'Best Value'**

### **2006 Francis Coppola Diamond Chardonnay, Monterey – Regularly \$15.99**

Francis Ford Coppola has been in the winemaking business since he and his wife bought the old Inglenook Estate in 1975. Since then, his wines have become more popular than he had ever imagined! Coppola's staff no longer could handle the crowds that flooded the tasting room and winery grounds each weekend. He was also concerned that the growth of his more popularly priced wines was cutting into the reputation of Rubicon, the flagship red Bordeaux-style blend made from the estate vineyard. So, he renovated the old Chateau Souverain property in Alexander Valley where the featured wines are the Diamond Series, Rosso and Bianco, Sofia sparkling wines and the Director's Reserve. These are his wines that "create a happy Italian family feeling." The Diamond Collection Chardonnay captures the essence of the Monterey region. A combination of barrel and stainless steel fermenting ensures creaminess balanced by crisp acidity. Highlights of juicy apple, guava and melon flavors are followed by a touch of caramelized sugar on its long silky finish. A good Chardonnay for most chicken, pork or fish dinners.