



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

### **2008 A-Mano Pinot Grigio, Della Venezie, Italy - Regularly \$11.99**

Pinot Grigio is an ancient mutation of Pinot Noir. It thrives in the rocky, pebbly, well drained vineyards of the "three Venezie" of Trento, Friuli and Veneto in the North East of Italy. A•Mano means hand-made and it is crafted by Mark Shannon and Elvezia Sbalchiero. They air dry the grapes in a mountain loft for several weeks giving more weight and depth to an already voluptuously bodied Pinot Grigio. With bright citrus, delicate tropical fruit and pear flavors, a crisp, lemony finish and the fine mineral notes this wine is perfect for fish, light pasta dishes, chicken and salads.

### **2007 Indaba Chenin Blanc, South Africa - Regularly \$9.99**

Cape Indaba was founded in celebration of the newly unified South Africa and the end of the boycott of its wines in the international marketplace. In Zulu, Indaba means "an assembly of the chiefs." A portion of the proceeds from all global sales is used to support a scholarship program for students who might not otherwise have the opportunity to pursue higher education in the wine industry. Mzokhona Mvemve is currently the head winemaker at Indaba. He was the first ever black South African winemaker to graduate from Stellenbosch University in 2002 and he was the first recipient of the Indaba Scholarship. Chenin Blanc is thought to be the first varietal grown in South Africa somewhere around 1655 and it was referred to as Steen. It wasn't until 1965 that Steen was recognized to actually be Chenin Blanc. Indaba's 100% Chenin Blanc was tank fermented without any malolactic fermentation so the natural acidity was retained. A sweetly perfumed wine, characteristic of the grape, showing lots of tropical fruit, melon, citrus and floral aromas. The same luscious fruit flavors follow through on the palate, backed by refreshing acidity and a hint of clove on the finish. Do you ever wonder what wine to pair with your salad, asparagus or shrimp? Well here it is!

### **2007 Chateau Ducasse Bordeaux, France - Regularly \$14.99**

Made in a region of Bordeaux where they also make Sauternes, known to be some of the best dessert wines in the world. French law demands that only sweet white wines may be labeled as Sauternes. Any dry white from this famous wine district must be labeled Bordeaux Blanc. The vineyards of Chateau Ducasse are in Barsac, one of the many satellite villages clustered around the town of Sauternes and allowed to use its appellation. Herve Dubourdieu's vineyard doesn't receive enough botrytis, a necessity to produce wonderful Sauternes, so he prefers to make a dry white wine. It has become so popular, almost a cult wine, that it sells out every year. Get it while you can!

### **2007 X Winery Carneros Chardonnay, California - Regularly \$18.99**

**90 Points - Wine Enthusiast** - "*Notable for sheer deliciousness, this Chardonnay hails from two of the best-known vineyards in the Carneros district. The creamy texture holds spicy flavors of pineapples, pears, vanilla, butterscotch and yeasty lees...*" **90 Points - Robert Parker** - "*...it is redolent of scents of tropical fruits and honeysuckle. In addition to delicious fruit, it exhibits medium to full body as well as outstanding purity, richness, and length.*" **Need I say more!**