



2006 Chateau St. Jean Gewurztraminer, Sonoma County – Regularly \$12.99

Margo Van Staaveren is Winemaker and Director of Operations and has been with Chateau St. Jean over 25 years. She is only the fourth winemaker in their history! Margo is a firm believer that great wines are grown - a conviction she shares with the Chateau founders who led the way for Chateau St. Jean to become a pioneer of vineyard designated wines in the early 1970s. They produce small quantities of their Gewurztraminer every year so it is quickly sold out. It is made in an off-dry/semi-sweet style with aromas of honeysuckle, pear, red apple and rose petals. Great for the holidays!

2004 Chateau Ste. Michelle Chardonnay, Washington – Regularly \$10.99

The oldest and most acclaimed winery in Washington State is located on the southeastern coast in the Columbia Valley. It has received 13 “Winery of the Year” awards from Wine and Spirits and 14 Wine Spectator Top 100 Wines” in 11 years! The Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually. This produces a wine with intense, bright flavors. To capture that freshness, this Chardonnay is aged in French and American oak only 6 months. It’s great with crab, poultry, salmon, scallops.

2006 Hayman & Hill Pinot Noir, Santa Lucia Highland – Regularly \$14.99

David Hayman and Dennis Hill have both been in the wine industry for many years. Currently David Hayman is Blackstone Winery’s Senior Vice President of Operations and Dennis is the Chief Winemaker. Together they work with growers from the best appellations in California to make top notch, single varietal, appellation designated wines. Santa Lucia Highlands is becoming a recognized region for Pinot Noir because of the mild temperatures, cool fogs and porous soil. The subtle dusty overtones with a sweet smokiness and ripe raspberry help to make this a powerful yet elegant Pinot with plenty of class.

2005 Bodegas y Viñedos de Murcia Mad Dogs & Englishmen, Spain – Regularly \$8.99

Due to improved quality and great value, more people are now enjoying Spanish wine both at home and in restaurants. Historically many of the labels were confusing, so over the past few years Spanish wine importers have worked to simplify them. Mad Dogs is a blend of 60% Monastrell (Mourvedre), 20% Syrah (Shiraz) and 20% Cabernet Sauvignon from Jumilla (“Hoo-MEEL-yah”) which is deep purple in color and has rich raspberry and loganberry flavors finishing with a hint of white pepper. It’s a great choice for strongly flavored cheeses, Mediterranean-style pasta, pork, veal and beef.

“This fleshy red shows black cherry, plum, herb and vanilla flavors over sturdy tannins. A bit rough around the edges, but has character. Monastrell, Cabernet Sauvignon and Syrah. Drink now through 2010.” – 87 Points Best Buy Wine Spectator