



**November 4*2*GO
White Wine**

2006 Geschwister Simon Ayler-Kupp Riesling Spatlese, Germany – Regularly \$12.99

Ayl is a quaint village in the Mosel-Ruwar-Saar Region of Germany, not far from the French border with a population of only 1200 people. The prized Ayler-Kupp is a very sunny, steep sloping area with slate soil located in the southern part of this region. The Mosel wines typically are lower in alcohol, spicy and elegant with a bright acidity. German wines are categorized by the degree of ripeness measured in natural grape sugar upon harvest. Spatlese grapes are picked at least 7 days after normal harvest, therefore they have more sugar, but more importantly more extract and flavor in the grape. It does not necessarily reflect the wine's sweetness. With a bouquet reminiscent of peaches and apricots and an appealing balanced sweetness on the finish, this wine is a nice choice for a typical Thanksgiving dinner.

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, and scallops.

2005 Moniz Sangiacomo Vineyard Chardonnay, Carneros – Regularly \$22.99

This medium-bodied Chardonnay opens with lemon peel, pineapple, caramel, and lightly baked apple flavors. Rich and luscious mouth feel dominated by pineapple and citrus flavors which engage with caramel, nutmeg, and just a hint of brown sugar. It finishes with a long, complex lemon drop, butterscotch, and hint of limestone minerality. *Less than 300 cases produced!*