



October 4*2*GO Combo

2006 Sauv White, Chile - Regularly \$15.99

100% Sauvignon Blanc from the San Antonio Valley in Chile is ripe with aromas of fresh cut grass, kumquats and creamy citrus notes. Creamy citrus flavors continue through the palate leading to exotic tropic fruits and a hint of tarragon. A perfect wine for grilled fish, Caesar salad, or the ever popular artichoke dip!

2007 De Loach Chardonnay, California - Regularly \$9.99

The Russian River Valley has come to be known as "America's Burgundy," and De Loach is proud to have been an important factor in this distinction. Purchased by Boisset in 2003, the winery promises a bright future with the appointment of new winemaker Greg La Follette (formerly at Flowers on the Sonoma coast). For the "California" series, De Loach combines Russian River Valley wines with carefully selected Chardonnay grapes from premier growing regions in California. A bright, crisp wine with aromas of Asian pear and apples. Flavors of caramelized brown sugar, apples, and pears are accompanied by a creamy and full mouthfeel. This elegant chardonnay is clean and well balanced with a long tropical fruit finish. Pair with salad with marinated shrimp and papaya mango dressing, grilled salmon with basil-cream sauce, carrot-ginger soup.

2007 De Loach Pinot Noir, California - Regularly \$13.99

At DeLoach Vineyards their passion is Pinot Noir! Their new winemaker Greg La Follette was the winemaker and general manager at Flowers on the Sonoma coast, and launched one of the most successful small Pinot labels to date. He was also named "**One of the 5 finest producers of Pinot noir by Robert Parker's Wine Advocate.**"

*Deep ruby in color this Pinot Noir exhibits cherry, mint, leather and eucalyptus characteristics on the nose. The palate is big, round and supple with prominent cherry and cranberry fruit flavors complemented by notes of smoke and black pepper. The finish is long and lingering with soft tannins and attractive undertones of vanilla and toast. Enjoy this balanced wine with food or as an aperitif.--
Winemaker Notes*

2004 Pendulum Red Table Wine, Washington - Regularly \$26.99

The Columbia Valley's reputation for red wine is built on its ability to produce supple fruit, such as the Merlot, Cabernet, Syrah and other varieties that make up Pendulum. Sheltered from Seattle's maritime climate by the towering Cascade Mountain Range, the appellation receives less than 8 inches of rainfall annually. Long, warm summer days and significantly cooler nights produce fully mature fruit with concentrated flavors. Ripe blackberry, plum flavors and a hint of black licorice are balanced with a finish of toffee and toasty oak.