



September 4*2*GO Combo

2006 Zuccolo Pinot Grigio, Italy – Regularly \$16.99

How many of you knew that Pinot Grigio (Pinot Gris) is really not usually white in color when on the vine? Although it's color varies from grayish-blue to brownish-pink, it's most famous for producing white wines such as Pinot Grigio, or Pinot Gris, and Tokay in Alsace. By separating the juice from the skins before fermentation, the wine will appear white when bottled. The Pinot Grigio that comes from Collio, as Zuccolo does, is considered by Italians to be the loftiest expression of the varietal due to the special soil. It's called "ponca" and contains minerals such as magnesium and potassium. This straw colored wine has aromas of dried hay and toasted almonds with a dry, lingering finish. It is one of the *best* Pinot Grigios I have ever tasted! It can hold up to rich pasta dishes but still pairs well with a light appetizer or fish, making it the perfect wine to bring to that dinner party you're invited to this weekend!

2004 R. Dubois Pouilly Fuissé, France – Regularly \$13.99

The Pouilly-Fuissé appellation in Burgundy is a marriage of two distinct villages in the Mâconnais, Pouilly and Fuissé producing only 100% Chardonnay. The limestone and heavy clay soils combine to create a unique 'terroir' which produces rich, dry, aromatic wines that are famous for their pairing with oysters and other shellfish.

2004 Bodega Colomé Estate Red, Argentina – Regularly \$29.99

Colomé is considered the oldest working winery in all of Argentina, with some vineyards dating back to 1854. Native Indians farmed the land in the Salta Region of the Calchaquí Valley located in the northwestern portion of Argentina. The pre-phylloxera Malbec and Cabernet Sauvignon vines brought from France in 1854 are in three of their locations and still produce fruit. Biodynamic agriculture has always been used at their vineyards and has continued even since the Hess group took it over in 2001. *"Exotic aromas of fig and hoisin sauce give way to a rich, creamy-textured palate full of dark plum, blackberry, coffee and chocolate ganache. Has solid grip on the finish, with a loamy hint in the background. Malbec, Cabernet Sauvignon and Tannat. Drink now through 2008. 3,000 cases made"* –JM
– 91 pts. **The Wine Spectator - #93 in Top 100 Wines of 2006**

2004 Butterfield Station Cabernet Sauvignon, California – Regularly \$7.99

In the age of the California Gold Rush, Butterfield Station was the stagecoach destination pioneers longed for. As gold panned out, the early pioneers wisely replenished those rich mineral soils by planting hearty vines in 1861. To honor them, Butterfield Station wines are rich in fruit flavors and made from vineyards in that same area. This blend of 83% Cabernet Sauvignon, 7% Petit Sirah, 6% Petite Verdot, and 2% other California red varietals is full of chocolate, coffee, and blackberry flavors. A fantastic value!