



## September 4\*2\*GO Red Wine

### **2005 Di Lupo Chianti , Italy – Regularly \$11.99**

Five years ago, Verdoni Imports entered into a joint venture with Dr. Sabino Russo, a dynamic young enologist who works on an estate near Pisa, to produce premium Italian wines for sale in the USA. Under his supervision, these fine wines are aged and bottled at state of the art wineries throughout Tuscany. Made primarily from the most important red varietal in central Italy, this wine is aged for four months in Slavonian oak casks. The result is a pleasant, vibrant and delicious wine without harsh tannins. A perfect pairing for the fresh tomatoes we are all harvesting from our gardens right now!

### **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

### **2005 The Consultant Shiraz, California – Regularly \$11.99**

The Consultant wines are a new addition to a long list of fantastic wines from Billington Imports, a popular family owned wine producer and importing company. They use grapes that are grown in an ideal climate and are picked at a perfect ripeness to achieve a wine that’s ready to drink now. 20% of the fruit comes from the warm Paso Robles appellation and 80% from Carneros where it’s quite a bit cooler, keeping the flavors bright and juicy. A perfect blend is hard to achieve, which is why you need *The Consultant* inside every bottle!

### **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!